

EVENTS 23/24

# L-I-M-I-N-A-L

BREAKFAST - BRUNCH - LUNCH - AFTERNOON TEA - GRAZING - COCKTAIL

[EVENTS@LIMINALMELBOURNE.COM](mailto:EVENTS@LIMINALMELBOURNE.COM)





We've been working hard to create a NEW menu that's packed with fresh new flavours and caters to different tastes and needs. Whether you're after a nourishing salad bowls for a lunch meeting or a corporate cocktail party, we've got you covered.

We like to keep it seasonal & local, so we source our produce from nearby whenever we can. Many of the fresh ingredients you'll find on our menu comes straight from our very own farm at Common Ground Project, down at Freshwater Creek. We support the farm by not only using their ingredients, but also by giving back 10% of our profits directly to the farm and it's programs.

There's an art to finding the perfect space to host events. Liminal takes the stress out of this and allows you to entertain in a space of your own with exceptional food and impeccable service. Our food philosophy is carried through to the event environment with seasonal menus featuring the best local & sustainable produce.

We are able to open Liminal exclusively for special events which makes it the perfect spot to host a new product activation, cocktail event, a private dinner or a special celebration.

Our talented team will make sure your event is smooth in service and most importantly, a lot of fun. We can tailor the space to cater for groups of 8 - 100 guests. For groups that are larger in number (up to 200), we make use of the Atrium opposite Liminal.

We are able to host events 7 days a week and outside of normal trading hours.

On Sundays and Mondays, we can also host events in our sister venue, the Hazel Atrium. We can host up to 54 guests seated and 100 guests cocktail style.

To begin planning your event, please get in touch with our events team at [events@liminalmelbourne.com](mailto:events@liminalmelbourne.com)





**PRIVATE DINING ROOM**

Liminal can hosts events in our Private Dining Room. The art deco inspired space features an expansive central table, terrazzo floor and elegant furnishings and state of the art AV.

We can tailor the room to comfortably accommodate 8 – 12 guests.

Includes —  
Coffee  
Sparkling Water

**Breakfast / Morning Tea**  
1.5 hours

Package one —  
\$25pp  
Freshly baked assorted mini pastries  
Mini bombolone  
House made banana bread

Package two —  
\$35pp  
Date, coconut and chia bliss balls  
Fresh fruit salad platter  
Freshly baked assorted mini pastries  
Lemon curd, salted caramel mini bombolone  
Housemade banana bread

**Lunch**

3 hours

Shared style —  
\$50 pp

**Lemon, butter and caper chicken (GF)**  
Rotisserie chicken in a lemon and butter sauce with a bacon, kipfler potato and chive salad

**Salmon salad (GF)**  
Lightly cured and baked salmon salad, crispy potato, pickled onion and fennel, salad leaves from our garden and a lemon and yoghurt dressing

**Miso greens (GF, VG)**  
Miso roasted broccoli and crispy tofu, with snake beans, crispy kale, avocado, edamame and chilli furikake with miso and lemon dressing

**Mixed grain salad (GFO, VG)**  
With grilled halloumi, fresh tomato, crispy chickpeas, garden herbs and lemon dressing

Hot chippies

MINIMUM 20 PAX  
SERVED COCKTAIL OR SHARED STYLE  
COFFEE AND SPARKLING WATER INCLUSIVE

PLEASE CHOOSE FIVE OPTIONS BELOW

Fresh fruit salad GF, VEGAN

Almond and walnut granola, vanilla coconut yoghurt, honey syrup and fresh fruit GF, VEGAN

Coconut chia pudding vanilla yoghurt, honey syrup and fresh fruit GF, VEGAN

Breakfast bruschetta with avocado, whipped ricotta, garden herbs and toasted pistachio  
VEGO + VEGAN/DAIRY FREE OPTION

Bacon and egg mini breakfast rolls GF OPTION + VEGO OPTION

Breakfast salad with beetroot hummus, poached egg, greens and quinoa GF + VEGAN OPTION

Bacon and egg breakfast croquette with hollandaise aioli

Salmon, dill and caper gravlax on rye bread GF OPTION





MINIMUM 20 PAX  
SERVED COCKTAIL OR SHARED STYLE  
COFFEE AND SPARKLING WATER INCLUSIVE

PLEASE CHOOSE FIVE OPTIONS BELOW

#### BREADS

Chicken and gravy in a soft mini brioche bun, with fried chicken skins and a side of extra gravy  
Truffled chicken finger sandwiches with soft leaves from our garden <sup>GF</sup> OPTION  
Liminal mini chicken and avocado bagels with Common Ground Project leaves <sup>GF, DF</sup> OPTION

#### BITES

Beef and cheddar cheese croquette with seeded mustard aioli  
Mushroom vol-au-vents  
Creme fraiche, chive and asparagus tarts

#### BOWLS

Roast and pickled beetroot salad bowls with roast pumpkin, feta and candied walnut <sup>GF</sup>  
Miso roasted broccoli and tofu with snake beans, crispy kale, avocado edamame and chilli <sup>GF, VG</sup>  
Mixed grain salad bowls with grilled halloumi, heirloom tomato, crispy chickpeas <sup>GF, DF</sup> OPTION  
Sliced chicken breast with a lemon, caper and butter sauce, and a kipfler potato, pea and bacon salad <sup>GF</sup>

MINIMUM 50 PAX - \$85pp  
PLEASE CHOOSE EIGHT CANAPES + TWO SUBSTANTIAL

**CANAPES**

VEGETARIAN OPTIONS

BRUSCHETTA WITH FENNEL, CHILLI, HERBS

MUSHROOM VOL-AU-VANTS

POLENTA CHIPS, TOMATO ARTICHOKE TAPENADE

SWEET CORN AND CHEESE CROQUETTES WITH TRUFFLE AIOLI

CREME FRAICHE, CHIVE AND ASPARAGUS TART

SEAFOOD OPTIONS

SALMON RILLETES, MIZUNA, DILL CREAM, RYE

PICKLED MUSSELS, CUCUMBER, HORSERADISH AIOLI

CHILLI CRAB DONUTS, XO SAUCE

OYSTERS WITH NAHM JIM SAUCE

TUNA CEVICHE, RICE PAPER CRACKERS

MEAT OPTIONS

STEAK TARTARE, HORSERADISH, POTATO CRISP

RARE BEEF BRISKET, CIABATTA TOAST, SALSA VERDE

PROSCIUTTO, OLIVE TAPENADE, CANTALOUPE ON RYE

CRISPY PORK BELLY, PATE, HOUSE PICKLES ON BANH MI CRISP

**SUBSTANTIALS**

GARDEN GREEN RISOTTO

FALAFEL SLIDERS

FISH TACO, CORN AND TOMATO SALSA

PORK VERMICELLI BOWL

MINI HOT CHICKEN ROLL





MINIMUM 20 PAX  
2 HOURS FROM 4pm-6pm or 5pm-7pm  
MONDAY -FRIDAY  
DRINKS CHARGED ON CONSUMPTION  
MINIMUM SPEND \$1000

**LIMINAL GRAZER PLATTER \$125 FOR 8 GUESTS**

Sliced charcuterie - prosciutto, mortadella, sopressa salami

Onion jam

Mixed olives

Cheddar cheese

Grilled bread

Vegetarian option available with grilled farm vegetables

**SNACKS - Please choose three \$25pp**

Cauliflower and truffle croquette

Potato and cheddar croquette

Anchovy toast, salsa verde and whipped ricotta (GFO)

Mushroom vol-au-vents

Chicken vol-au-vents

Mini hot chicken slider rolls (GFO)

Chicken finger sandwiches (GFO)

Crudite from our farm, Common Ground Project

Hot chips





Sparkling —

NV Eddie McDougall Prosecco  
King Valley, Victoria

2 Hour package —  
\$65pp

White —

2022 Bass River 'Single Vineyard' Riesling  
Gippsland, Victoria

3 hour package —  
\$75 pp

2021 Harvest Moon Chardonnay  
Central Victoria

4 hour package —  
\$85 pp

Rosé —

2021 Minimum Sangiovese blend  
Goulburn Valley, Victoria

Includes —

Soft Drinks

Sparkling Water

Red —

2021 Underground Winemakers Pinot Noir,  
Mornington Peninsula, Victoria

2021 Epsilon Shiraz,  
Barossa Valley, South Australia

Beer —

Mismatch lager

Heaps Normal Quiet XPA 0%



## TERMS AND CONDITIONS

### PRICING

All quotes on food and beverage include GST and are based on current values. Quotes issued to the client are estimates and although not our preference, may be subject to change.

### FOOD AND DRINKS MENUS

All food and drinks menus are current and subject to change. We will be in contact if anything from the proposed menus are unavailable for your event.

### MINIMUM SPEND

The minimum spend is \$250 for breakfast and \$500 for lunch in the private dining room. If for any reason the minimum spend is not met, the difference will be added to the bill at the end of the function.

Full service events are a minimum spend of \$5000 + 7.5% service fee.

### DIETARY REQUIREMENTS

Any dietary requirements are to be confirmed at least 48 hours prior to your event. We will endeavour to accommodate dietary requirements without altering the chosen menu.

\*Please note - final food and beverage menu choice will need to be made two weeks prior to the event.

### CANCELLATION

Deposit will be returned in full if booking is cancelled 28 days prior to the event or earlier. If cancellation occurs later than this, deposit will be forfeited. If the event is cancelled 72 hours, we will refund 50% of the total fee.

### FINAL PAYMENT

Final payment for fixed amounts (including beverage tab) will be required to be paid for on the day.

### NUMBER OF GUESTS

We require confirmation of final numbers one week prior to your event. This will be the minimum number of guests to be charged for on the day, regardless of any no shows. We also understand that there are last minute changes and special requests, please contact us directly to

### PRE-AUTHORISATION

A pre-authorisation of the minimum spend may be taken prior to the event.

### GET IN TOUCH

Please get in touch with Cassie on our event team at [events@liminalmelbourne.com](mailto:events@liminalmelbourne.com)

WE CAN ALSO HELP WITH CATERING  
BOXES FOR SANDWICHES, SALADS  
AND SWEETS

GET IN TOUCH  
[EVENTS@LIMINALMELBOURNE.COM](mailto:EVENTS@LIMINALMELBOURNE.COM)

Established 20 years ago, The Mulberry Group has founded some of Victoria’s most memorable hospitality establishments. Our mission is to create authentic experiences that support our communities, and have a positive environmental and social impact. Food, people and sustainability sit at the core of everything we do.

Historically, The Mulberry Group has operated some of Melbourne’s most iconic cafes including Higher Ground, Top Paddock and Kettle Black. Today, the portfolio includes not only cafes, but restaurants and bars, plus their own coffee roastery (Square One Coffee Roasters) and social enterprise and farm (Common Ground Project). In the Melbourne CBD, Hazel, Dessous and Liminal are located on Melbourne’s most prestigious laneway, Flinders Lane, while La Cantina & Common Ground Project are situated at the gateway to the Great Ocean Road. The two newest venues to the group also include Lilac Wine (Cremorne) and Heide Kitchen (at Heide Museum of Modern Art, Bulleen) with more on the horizon for 2023 and beyond.

The Mulberry Group is proud to support Common Ground Project by donating 10% of profits from all venues directly to the farm and its programs, which include education and training to minimise food insecurity, promote food education and increase employment. When you host an event with us, you are also directly contributing to Common Ground Project.

Thanks for being part of the journey with us.

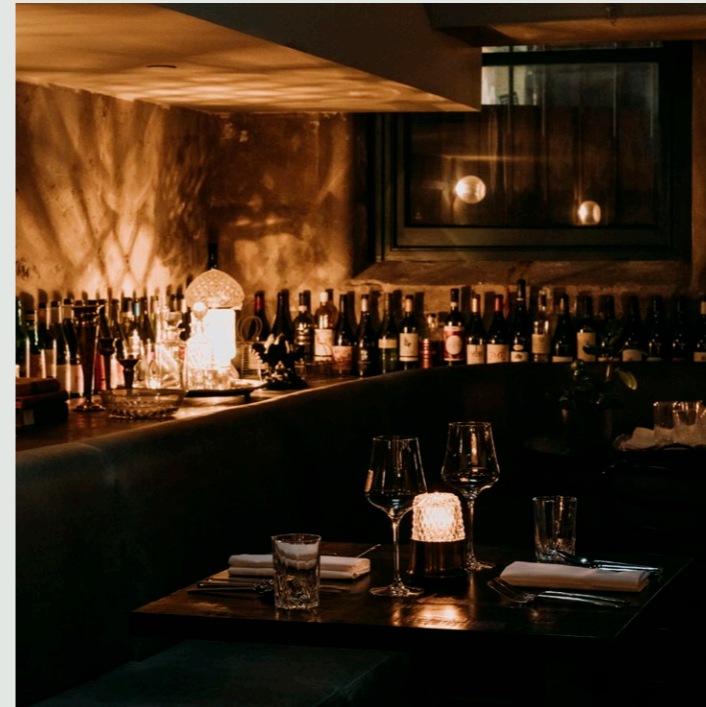


**COMMON  
GROUND**  
*project*

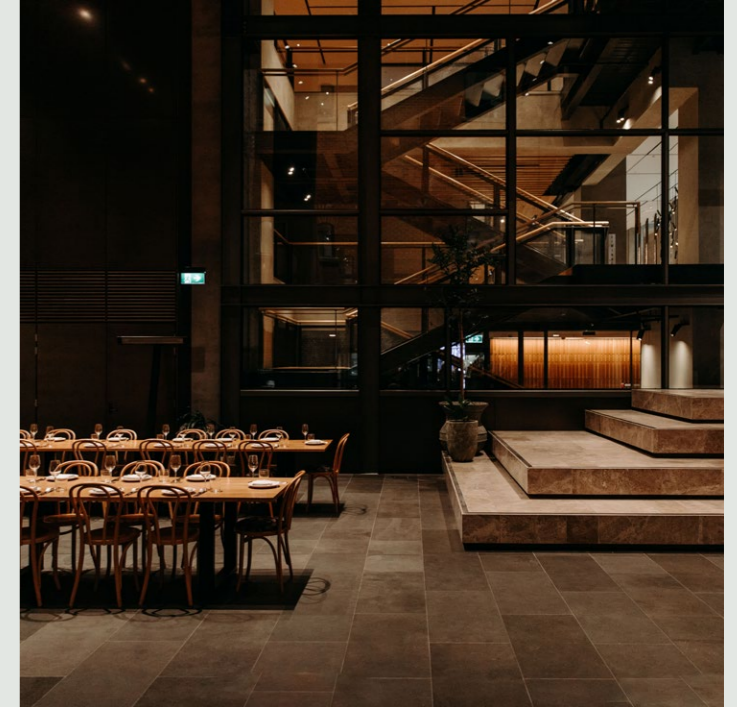
DESSOUS  
HAZEL  
**HEIDEKITCHEN**

**LILAC WINE**  
◆  
SQUARE ONE  
◆

## LOOKING FOR ANOTHER EVENT SPACE?



Dessous  
Available for exclusive hire for lunchtime Wednesday-Saturday  
Minimum spend \$4000 + 7.5% service charge



Hazel Atrium  
Available for exclusive hire for lunchtime Wednesday-Saturday and evenings Tuesday to Saturday  
Minimum spend \$2500 + 7.5% service fee



Lilac Wine  
Available for group bookings and exclusive booking for Tuesday-Thursday, Saturday-Sunday



Heide Kitchen and Sidney Myer Education Centre  
Available for exclusive hire for workshops, private events and weddings - Minimum spend \$3000