

L-I-M-I-N-A-L
CORPORATE CATERING

BREAKFAST - BRUNCH - LUNCH - AFTERNOON TEA - GRAZING

INFO@LIMINALMELBOURNE.COM

INDIVIDUAL ITEMS

BREAKFAST

Seasonal fruit cup	10
Granola cup	10
Chia pudding cup	10
Ham & cheese croissant	12
Cheese & tomato croissant	12
Bacon & scrambled egg slider	10
Halloumi & scrambled egg slider	10
Scrambled egg breakfast wrap	12
Avocado, confit cherry tomato, feta on toast	10
Keto tarts- egg, bacon, tomato & feta	9

Minimum order of six items

MORNING & AFTERNOON TEA

Plain croissant	6
Almond croissant	9
Danish	9
Assorted pastries	9
Banana bread	8
Cookies	6
Carrot cake	9
Chocolate brownie	8
Protein balls (gf)	5.5
Caramel slice (gf)	8
Muesli slice (gf)	8

Minimum order of six items

LUNCH

Assorted fresh sandwiches	16
Assorted toasted sandwiches	16
Assorted wraps	16
Assorted baguettes	18
Seasonal salad	16
Assorted warm savoury pastries	10

Minimum order of six items

PLATTERS AND PACKS

PLATTERS

Each serves 8-10 people

Morning tea platter -assorted pastries	80
Sweets platter -an assortment of house-made baked goods	80
Seasonal fruit platter	60
Seasonal salad platter	80
Assorted sandwich platter	80
Cheese + charcuterie platter	160

PACKAGES

Minimum 10 people	Price per person
Morning tea package -Assorted pastries, seasonal fruit + orange juice	20
Lunch package -Assorted sandwiches, wraps and baguettes, seasonal fruit + orange juice	25
Afternoon tea package -Cheese and charcuterie + orange juice	20

ALL DAY CONFERENCE PACKAGE

Minimum 10 people

75 per person

Morning Tea
-Assorted pastries, seasonal fruit + orange juice

Lunch
-Assorted sandwiches, wraps and baguettes, seasonal fruit + orange juice

Afternoon tea
-Cheese and charcuterie + seasonal fruit

Drinks station
-Freshly brewed Square One coffee, tea drop tea, filtered water + orange juice

BEVERAGE

Assorted juices	7
Mateo sodas	7
Strange Love sodas	7
Strange Love still and sparkling waters	6
Drinks station -Freshly brewed Square One coffee, tea drop tea, filtered water + orange juice and sparkling water	12

CANAPÉS AND EXTRAS

CANAPÉ MENU

Selection of 4 - 32 per person

Selection of 6 - 48 per person

GOLD

Oysters – fermented chilli mignonette

Heirloom tomato, basil and ricotta tartlet

Beef tartare, nori rice cracker

Kingfish crudo, pickled cucumber, sourdough crisp

Smoked beetroot, goat cheese, vincotto

Trout rillette, witlof, pickled orange

Mushroom and parmesan pate, brioche

Pickled vegetable rice paper rolls, ponzu aioli

HOT

Popcorn chicken, harissa aioli

Mac and cheese croquette

Coconut crumbed snapper, tartare

Chorizo sausage rolls, kasundi

Cheddar, tomato, zucchini arancini

Gruyere and bacon tartlet

SUBSTANTIAL - add on 10 per person

Brisket slider, swiss, pickles, kasundi

Gnocchi, cacio e pepe, chives

Sushi rice bowl, pickles, miso tofu

Spiced lamb, fermented chilli, spring onion relish, bao

TEAM BUILDING

100 per person

Host your next team activity in our café space at the Collins Street end of Liminal. These hands-on sessions are a great way to learn something new, work together, and enjoy some good food while you're at it.

Workshop options include:

- Cacio e pepe gnocchi – Make it from scratch, then sit down to enjoy
- Fish prep & crudo – Break down a whole fish and prepare it cured or raw
- Canapés for entertaining – Learn to make a selection of simple, impressive bites
- Focaccia & antipasto – Bake fresh focaccia and build a seasonal spread
- Veggie box challenge – Get a Common Ground Project veggie box and cook with the lot

EXTRAS

Bamboo cutlery set .50

Bamboo side plate .50

Bamboo tongs .50

Cutlery set 1

Crockery cup, spoon and saucer 1

Glassware 1

Serving utensils 1



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.

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.

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 3 days 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 change guest numbers.

WE CAN ALSO HELP WITH EVENTS
GET IN TOUCH
EVENTS@THEMULBERRYGROUP.COM

LOOKING FOR AN EVENT SPACE?

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.

The Mulberry Group portfolio includes not only cafes (Liminal, Heide Kitchen) but also restaurants and bars Hazel, Dessous, Lilac Wine, Molli) plus our coffee roastery (Square One Coffee Roasters) and social enterprise and farm, Common Ground Project.

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 also directly contribute to Common Ground Project. Thanks for being part of the journey with us.



**COMMON
GROUND**
project

DESSOUS

HAZEL

HEIDEKITCHEN

Molli
LILAC WINE

◆
SQUARE ONE
◆

