

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

EVENTS & PRIVATE DINING

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

INFO@LIMINALMELBOURNE.COM

OUR SPACES



Liminal Private Dining Room

The art deco inspired space features an expansive central table, terrazzo floor and elegant furnishings and state of the art AV available to you at no additional fee.

The Private Dining Room is available for breakfast and lunch reservations, Monday - Friday.

Capacity: 15 seated

Our sister restaurant, Hazel, is available to host events in the Private Dining Room outside of the hours listed above.



The Hazel Atrium

Adjacent to Hazel restaurant, adjoining the T&G building at 161 Collins Street, is the Hazel Atrium. An impressive, all-weather, undercover space for a standing or seated event.

This semi-private space is exclusive to you and your guests.

The Hazel Atrium is available for breakfast events, Monday - Friday.

Capacity: 60 seated | 90 standing



*LIMINAL PRIVATE
DINING ROOM MENUS*

BREAKFAST PACKAGE

\$35 pp

10 - 50 guests

TO START

Alternate drop

Mini granola, coconut yoghurt, seasonal compote,
blueberries

OR

Fresh fruit salad

MAIN

choice of

Avocado On Toast (vg*) (v) (gf*)

Whipped fetta, daikon, radish, dukkah, sourdough

OR

Cured Trout (gf*)

Chive creme fraiche, dill pickles, scrambled egg,
sourdough

OR

Shakshuka (v)

Tomato and roasted capsicum sugo, smoked
mozzarella, confit pine nuts, raisins, poached eggs,
sourdough

OR

Benedict (v)

Asparagus, hash brown, parmesan bernaïse

Beverages served on consumption

SHARED LUNCH

\$45pp

10 - 16 guests

Select one main and or 2 mains for an
additional \$5pp

SHARED MAINS

Lemon and thyme roasted chicken

Herb and garlic-rubbed pork

Seeded mustard beef rump cap

SIDES

2 seasonal sides to match mains

Beverages served on consumption





HAZEL ATRIUM MENU

MORNING TEA PACKAGE

\$45 pp

Minimum 12 guests

Served seated or standing

SELECT 5 OF THE BELOW

Granola, coconut yoghurt, seasonal compote, blueberries

Avocado on toast, fetta, dukkah

Breakfast roll, bacon, HP sauce, salami cotto, fried egg, milk
bun, bread + butter pickles

Chilli scramble eggs, pickled fennel, chilli crunch

Potato hash brown, pickled zucchini, chive, gruyere

cured trout on sourdough, creme friache

Bacon, tomato, fetta quiche

Beverages served on consumption





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 CATERING
BOXES FOR SANDWICHES, SALADS
AND SWEETS

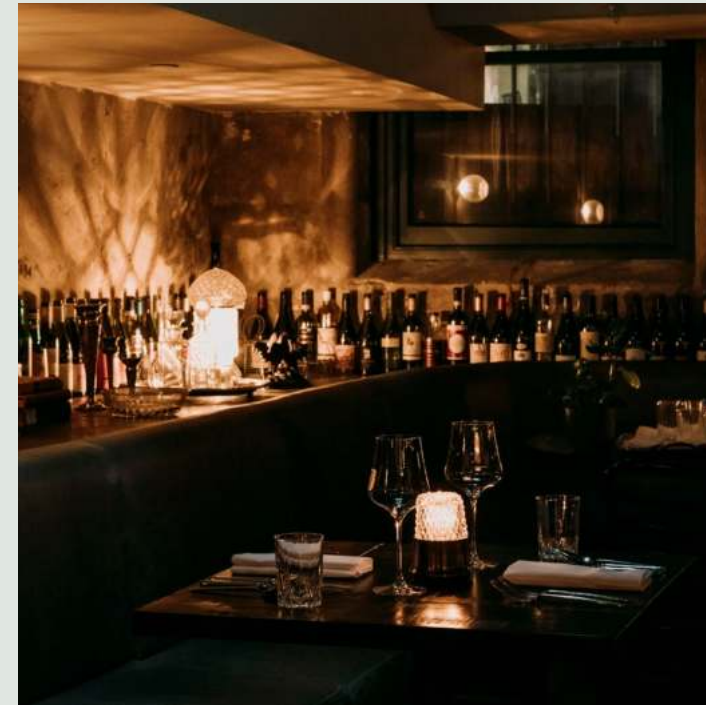
GET IN TOUCH
INFO@LIMINALMELBOURNE.COM

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.

The Mulberry Group portfolio includes not only cafes (Liminal, Heide Kitchen, Little Molli), 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.

LOOKING FOR ANOTHER EVENT SPACE?



Dessous Available for exclusive hire for lunchtime
Wednesday-Saturday



Hazel Atrium Available for exclusive hire for lunchtime
Wednesday-Saturday and evenings Tuesday to Saturday



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



**COMMON
GROUND**
project

DESSOUS
HAZEL

HEIDEKITCHEN

Molli
LILAC WINE

◆
SQUARE ONE
◆