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L-I-M-I-N-A-L
CORPORATR CATERING

THE MULBERRY GROUP
2026

→ BREAKFAST

→ AFTERNOON TEA

→ LUNCH

→ COCKTAIL STYLE CANAPE'S

→ BRUNCH

→ GRAZING

MEALS





INDIVIDUAL ITEMS



BREAKFAST



MORNING & AFTRENOON TEA



LUNCH



BREAKFAST

MIN ORDER OF 6 ITEMS

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

MORNING & AFTERNOON TEA

MIN ORDER OF 6 ITEMS

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

LUNCH

MIN ORDER OF 6 ITEMS

<i>Assorted fresh sandwiches</i>
<i>Assorted toasted sandwiches</i>
<i>Assorted wraps</i>
<i>Assorted baguettes</i>
<i>Seasonal salad</i>
<i>Assorted warm savoury pastries</i>



PLATTERS & PACKS

- SERVES 8 - 10 PEOPLE
- PACKAGES
- ALL DAY CONFERENCE PACKAGE
- BEVERAGE

PLATTERS



SERVES 8 - 10 PEOPLE

PLATTERS

<i>Morning tea platter, assorted pastries</i>	<i>80</i>
<i>Sweets platter, assortment of house-made baked goods</i>	<i>80</i>
<i>Seasonal fruit platter</i>	<i>60</i>
<i>Seasonal salad platter</i>	<i>80</i>
<i>Assorted sandwich platter</i>	<i>80</i>
<i>Cheese + charcuterie platter</i>	<i>160</i>
<i>Grazing platter box</i>	<i>250</i>

PACKAGES



MINIMUM 10 PEOPLE

PACKAGES

*Price per
person*

<i>Morning tea package, assorted pastries, seasonal fruit + orange juice</i>	<i>20</i>
<i>Lunch package, assorted sandwiches, wraps and baguettes, seasonal fruit + orange juice</i>	<i>25</i>
<i>Afternoon tea package, cheese and charcuterie + orange juice</i>	<i>20</i>

ALL DAY CONFERENCE PACKAGE

→ MINIMUM 10 PEOPLE

→ \$75 PER PERSON

PACKAGES

*Price 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 and seasonal fruit

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

BEVERAGES

PACKAGES	<i>Assorted juices</i>	7
<i>Price per person</i>	<i>Mateo sodas</i>	7
	<i>Strange Love sodas</i>	7
	<i>Strange Love still and sparkling waters</i>	6
	<i>Drinks station: Freshly brewed Square One coffee, tea drop tea, filtered water, orange juice and sparkling water</i>	12



SHARED

- CANAPÉS
- GRAZING
- TEAM BUILDING

CANAPÉ MENU



SELECTION OF 4: \$32 PER PERSON



SELECTION OF 6: \$48 PER PERSON

COLD

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 rilette, 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

Additional

\$10pp

Brisket slider, swiss, pickles, kasundi

Gnocchi, cacio e pepe, chives

Sushi rice bowl, pickles, miso tofu

Spiced lamb, fermented chilli, spring onion relish, bao

GRAZING

**Available in the T&G building or additional fees apply*

➔ FROM \$650 FOR 1.5M



TEAM BUILDING

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.



\$100 PER PERSON

WORKSHOP OPTIONS

Cacio e pepe gnocchi – Make it from scratch, then sit down to enjoy with a glass of wine

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



TERMS & 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.

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.

NEED 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.

