

GROUND LEVEL, 161
COLLINS ST, MELBOURNE
VIC 3000

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

EVENTS & PRIVATE DINING

THE MULBERRY GROUP
2026

→ BREAKFAST

→ AFTERNOON TEA

→ LUNCH

→ COCKTAIL FUNCTION

→ BRUNCH

EVENTS





SPACES

Our event spaces range from fully private to semi-private based on your needs. Each space cultivates a unique atmosphere with an underlying sense of casual sophistication to your morning or afternoon event.



LIMINAL PRIVATE DINING ROOM



HAZEL ATRIUM



PRIVATE DINING ROOM

This fully private dining space is perfect for hosting guests in a professional and sophisticated setting. The Large table allows space to comfortably indulge in a full-service meal over a business presentation, corporate lunch or celebratory team event. The art deco inspired interior features an expansive central table, terrazzo floor, elegant furnishings and state of the art AV equipment available to you at no additional fee.



AVAILABLE MON - FRI



BREAKFAST & LUNCH



CAPACITY: 16PAX SEATED



HAZEL ATRIUM

This semi-private space is a great backdrop for hosting guests in a grand setting. Available in various layout configurations the space can be utilised for seated or standing functions up to 90 guests. Perched between a polished concrete backdrop and grand staircase, Hazel Atrium has the impact and wow-factor to impress your guests. Say hello to your solution for an all-weather undercover space in the heart of the CBD.



AVAILABLE MON -FRI



BREAKFAST



CAPACITY: 60PAX SEATED OR
90PAX STANDING

MENUS



BREAKFAST PACKAGE



MORNING TEA PACKAGE



PLATED LUNCH



SHARED LUNCH



CANAPE PACKAGES



BEVERAGE MENU

BREAKFAST PACKAGE

→ \$35 PER PERSON

→ 10 - 16 GUESTS

→ BEVERAGES ON CONSUMPTION

TO START

Alternate drop

Mini granola, coconut yoghurt, seasonal compote, blueberries

Fresh fruit salad

MAIN

Choice of

Avocado On Toast, Whipped fetta, daikon, radish, dukkah, sourdough

Cured Trout, Chive creme fraiche, dill pickles, scrambled egg, sourdough

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

Benedict, asparagus, hash brown, parmesan bearnaise

MORNING TEA PACKAGE

→ \$45 PER PERSON

→ MIN 12 GUESTS (SEATED OR STANDING)

→ BEVERAGES ON CONSUMPTION

SELECT 5

*From the
following*

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 fraiche

Bacon, tomato & fetta quiche

PLATED LUNCH

→ 2 COURSES \$55PP

→ 3 COURSES \$65PP

→ 10 - 16 GUESTS

→ BEVERAGES ON COMSUMPTION

ENTREE'S

Choice of 2

Kingfish- Cucumber, tiger's milk dressing, rice cracker
Heirloom Tomato Carpaccio- Chilli, basil, burrata
Baked Beetroot- Charred citrus, rocket, fetta
Rare Roast Beef- Horseradish aioli, soft herbs, capers

10.

MAINS

Choice of 2

Pepper-Crusted Sirloin- Mustard jus
Salt-Baked Barramundi- Chive beurre blanc
Braised Lamb Shoulder- Salsa verde
Baked Potato Gnocchi- Smoked capsicum sugo, zucchini

SIDES

Choice of 2

Roast Potatoes- Crème fraîche, spring onion
Farm Leaves- House dressing
Honey Sesame Carrots- Orange glaze

DESSERTS

Choice of 2

Carrot cake, sour cream icing, candied walnuts
Dark chocolate torte, white chocolate ganache, raspberries
Truffled honey Creme caramel, roasted stone fruit

EXTRAS

Optional

Add shared entree \$15pp
Add shared dessert \$12pp
Chef's selection of 2 canapes \$16pp
Cheese course \$15pp
Petit four dessert course \$11pp
Oysters \$5 per oyster

SHARED LUNCH

Select one shared main or two shared mains for an additional \$5pp.

➔ \$45 PER PERSON

➔ 10 - 16 GUESTS

➔ BEVERAGES ON CONSUMPTION

MAINS

Shared

Lemon and thyme roasted chicken
Herb and garlic-rubbed pork
Seeded mustard beef rump cap

SIDES

2 seasonal sides to match mains

EXTRAS

Optional

Add shared entree \$15pp
Add shared dessert \$12pp
Chef's selection of 2 canapes \$16pp
Cheese course \$15pp
Petit four dessert course \$11pp
Oysters \$5 per oyster

CANAPÉ PACKAGE



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

BEVERAGE PACKAGES

Soft drinks and sparkling water included in beverage package.

→ 3-HOUR PACKAGE: \$75 PER PERSON

→ 4-HOUR PACKAGE: \$85 PER PERSON

→ 5-HOUR PACKAGE: \$95 PER PERSON

SPARKLING	<i>NV Flying Winemaker Charmat Blanc, King Valley VIC</i>
WHITE	<i>2024 Cooter and Cooter Riesling, Clare Valley SA The Flying Winemaker Chardonnay, Margaret River, WA</i>
ROSE	<i>2022 Minimum Sangiovese Blend, Goulburn Valley, VIC</i>
RED	<i>2023 Underground Winemakers Pinot Noir, Mornington Peninsula, VIC Oscar's Folly Shiraz, Heathcote VIC</i>
BEER	<i>Bodriggy lager Heaps normal Quiet XPA 0%</i>



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.

Please note a \$250 + GST cleaning fee applies to any events held in the Lower Atrium.

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.

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

MINIMUM SPEND

A minimum spend applies to each event space. If for any reason the minimum spend is not met, the difference will be added to the bill at the end of the function.

DEPOSIT

A deposit as outlined in the invoice is due within 7 days of placing a tentative reservation with us to secure the booking. Payment can be made via the card link on Xero or via EFT. Please note a credit card surcharge applies.

DIETARY REQUIREMENTS

Any dietary requirements are to be confirmed 3 business days prior to your event. We will endeavour to accommodate dietary requirements without altering the chosen menu.

CANCELLATION

The deposit may be partially or entirely non-refundable, subject to the following timelines:

1. Cancellations made more than 30 days prior to the event date will result in a full refund of the deposit.
2. Cancellations made between 14 and 30 days prior to the event date will result in a 50% refund of the deposit.
3. Cancellations made between 7 and 14 days prior to the event date will result in the forfeiture of the full deposit.
4. Cancellations made within 7 days of the event date will incur a charge equivalent to the minimum spend for the event.

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 change guest numbers.

GET IN TOUCH

Please get in touch with our team at info@liminalmelbourne.com



ACCEPTANCE OF TERMS I/WE (NAME)

AGREE THAT I/WE HAVE READ, UNDERSTOOD AND
ACCEPTED THE TERMS AND CONDITIONS.

SIGNATURE
