

HAZEL

164 FLINDERS LNE



Events



A place for people to gather and feast.

Located in the heart of the city at 164 Flinders Lane, Hazel is a pared-back eatery that stretches over two floors of the historic Richard Allen & Son building.

The space is unique and flexible and can be set in multiple arrangements to create a truly distinctive event - with the ability to accommodate groups ranging from quaint gatherings to large corporate dinners. Carefully curated with modern furniture and ornate fittings, our light filled spaces create the perfect atmosphere for your event.

Our food is familiar but unique, focused on seasonal dishes — with tailored menus available to suit your taste and budget. With over 120 bottles, our wine selection has broad appeal and is backed by a lineup of local brews and a delicious handful of cocktails.



The T&G Atrium

Capacity*

Standing
Up to 80

Sit down
Up to 40

Minimum spend

\$2,500 when restaurant open for normal service

* Covid Restrictions may apply

Please note: A 7.5% service charge is added to the total bill for all events

Adjacent to Hazel restaurant, adjoining the T&G building at 161 Collins Street, this is ideal space for a cocktail party or a seated dinner

The space can host standing events up to 80, or seated to 40

This space is exclusive to the client

Full Venue

Hazel is available for exclusive use for a limited number of Sunday and Mondays throughout the year.

Exclusive use of Hazel allows guests the freedom to explore and enjoy the entire restaurant.

Please contact us at events@hazelrestaurant.com.au to discuss a tailored package for your event.



Canapés

Canapé menu one —

\$50 pp

7 canapés OR

5 canape + 1 substantial

Canapé menu three —

\$70 pp

8 canapés +

2 substantial canapés

Canapés —

Oysters

Bottarga butter crackers

Potato & leek croquette

Mushroom vol au vent

Snapper brandade on potato crisp

Raw fish & rice crisp

Prawn cocktail

Pork and pistachio terrine

Barrastrami, fried bread + horseradish

Beef tartare with anchovy cream

Witlof, peas and fromage frais

Duck liver pate & pickled cherries

Substantial canapés —

Fried polenta & nettle

Chicken & truffle brioche

Woodfired lamb ribs

Fried fish sandwich

Dessert canapés —

Chocolate brownie

Hazelnut macaron

Mini pavlova and berries





Chef's shared menu

\$100 pp —

Barrastrami, fried bread + horseradish

Pigs head croquette + peach must

Cheddar fritter + green chilli

Housemade charcuterie selection

Our bread + butter

Heirloom beetroot, sorrel + fresh curd

Charred octopus, preserved lemon + caperberry

Please choose one protein (additional protein available for \$15pp)

Lamb rump, pumpkin, radicchio + hazlenuts OR Murray Cod, braised lettuce + peas

Roast kipfler potatoes, smoked garlic + saltbush

CGP mixed leaves

Cheesecake mousse + grilled blueberries

Additions:

Oysters, mirepoix mignonette \$5ea

Australian cheese plate \$15pp

*Menu subject to change

Beverage packages

Cocktail on arrival — choose one, additional \$18pp
Spritz - Davidson Plum, Bergamot, Sparking Wine
Paloma - Tequila, Grapefruit, Lime, Agave + Soda
Whiskey Highball - Single Malt Whiskey + Seasonal Soda

Sparkling —
NV Fizz Prosecco
King Valley, Victoria

White —
2020 Bass River 'Single Vineyard' Riesling
Gippsland, Victoria
2020 Harvest Moon Chardonnay
Central Victoria

Rosé —
2021 Scion Rose
Rutherglen, Victoria

3 hour package —
\$70 pp

4 hour package —
\$80 pp

Red —
2019 Valley of the Moon Pinot Noir
Bellarine Peninsula, Victoria
2018 Jericho 'S3' Shiraz
McLaren Vale, South Australia

Includes —

Soft Drinks

Sparkling Mineral Water

Beer —

Hop Nation Pale Ale

Mismatch lager

Heaps Normal Quiet XPA 0%

Alternatively you can choose from our short wine list.
These will be charged on consumption.





Short wine list

Pick 1 sparkling —

NV	Fizz Prosecco, King Valley, Victoria	68
NV	Duval-Leroy 'Brut Reserve' Champagne, France	170

Pick up to 2 whites —

2020	Bass River 'Single Vineyard' Riesling, Gippsland, Victoria	60
2019	Tournon 'Landsborough Vineyard' Riesling, Pyrenees, Victoria	78
2020	Wittman Estate Riesling, Rheinhessen, Germany	105
2019	Gembrook Hill Sauvignon Blanc, Yarra Valley, Victoria	92
2021	Henty Farm Pinot Gris, Henty, Victoria	70
2020	Kris Pinot Grigio, Veneto, Italy	60
2020	Coulter 'C1' Chardonnay, Adelaide Hills, South Australia	75.
2019	La Pieve 'Luna Bianca' Vermentino, Tuscany, Italy	82
2020	Canoso 'Fonte' Soave, Veneto, Italy	85
2018	Ventoura Chablis AC, Burgundy, France	130

Pick 1 rosé —

2021	Scion Rose, Rutherglen, Victoria	65
2020	Domaine Gavoty 'Grand Classique' Cinsault blend, Provence, France	90

Pick up to 2 reds —

2018	Domaine Trelat 'Coteaux Bourguignons' Gamay, France	58
2019	Leura Park Pinot Noir, Bellarine Peninsula, Victoria	88
2021	Thick as Thieves 'Plump' Pinot Noir, Yarra Valley, Victoria	90
2018	Range Life 'Rosso' Nero d'Avola, King Valley, Victoria	56
2017	Caparsa Sangiovese blend Chianti Classico, Tuscany, Italy	110
2020	Bodegas Nekeas 'Cepa Por Cepa' Grenache, Navarra, Spain	72
2018	Jericho 'S3' Shiraz, McLaren Vale, South Australia	68
2018	Mount Horrocks Shiraz, Clare Valley, South Australia	125

Beers and selected cocktails available.

Full wine list available on request.

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.

Time frame —

For lunch bookings at Hazel the space will be available to you from 12pm – 4pm. Dinner availability from 6pm – 12am.

Cleaning -

All evening events using the T&G Atrium incur a \$150 out of hours cleaning fee.

Deposit —

A deposit of \$500 is due within 7 days of placing a tentative reservation with us to secure the booking. Payment can be made via bank transfer or credit card. Please note credit card surcharge apply.

Cancellation —

Deposit will be returned in full if booking is cancelled 14 days prior to the event or earlier. If cancellation occurs later than this, deposit will be forfeited.

In the event of further COVID restrictions or lockdowns, if we are unable to move forward with the event the deposit will be returned in full.

Final payment —

Final payment will be required on the evening, either paid at the restaurant at the conclusion of the event or charged to the credit card on file. If the minimum spend is not met, a room hire fee of the difference will be charged.

For groups of 10 or more, a discretionary 7.5% service charge is added to the final bill.

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 discuss any changes to your reservation.

Dietary requirements —

Any dietary requirements are to be confirmed one weeks 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.

Guest requirements -

In line with the proposed reopening from the Victorian government, we will require all guests attending to provide proof of vaccination on arrival. Any guest who can not we will unfortunately be unable to grant entry to the venue.

Licensing —

Hazel is licensed until 12am. We reserve the right to decline entry to our premises to any guest refusing to obey with health and safety regulations. Any guest who is intoxicated or not complying with general health and safety regulations may be asked to leave.

Damages —

In the event of damages caused to the venue or amenities, for example; furniture breakages or cosmetic damages to venue, the client will be charged a damages fee assessed on the extent of damage caused and costs to repair or replace.

Etiquette and behaviour —

Thank you for choosing Hazel! We are delighted to be curating your special event. As hosts, we believe in being gracious and accommodating. Our aim is to craft an offering that will ensure your guests feel welcomed, comfortable and respected. We will assist you to move effortlessly through this process and the venue so that your experience is both intimate and memorable. We ask that you honour this space with its rich, nineteenth century beginnings and bespoke contemporary design. And we thank you in advance for also being gracious and accommodating guests.

Acceptance of terms —

I/we (Name) _____

_____ agree that I/we have read, understood and accepted the above terms and conditions.
Signature _____
Name _____
Date _____

Our events team is always on hand to help make your next occasion truly spectacular. Get in touch.

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