

HAZEL

164 FLINDERS LNE



Events - January 2024



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 Hazel Atrium

Capacity*

Standing
Up to 90

Sit down
Up to 55

Minimum spend

\$3,000
when restaurant is open for
normal service

\$5,000 minimum spend in
November, December 2024

Please note:

A 7.5% service charge is added to
food and beverages for all events
+
a \$250 coordination and
cleaning fee

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 cocktail party
or a seated dinner.

The space can host standing events
up to 90, or seated to 55.

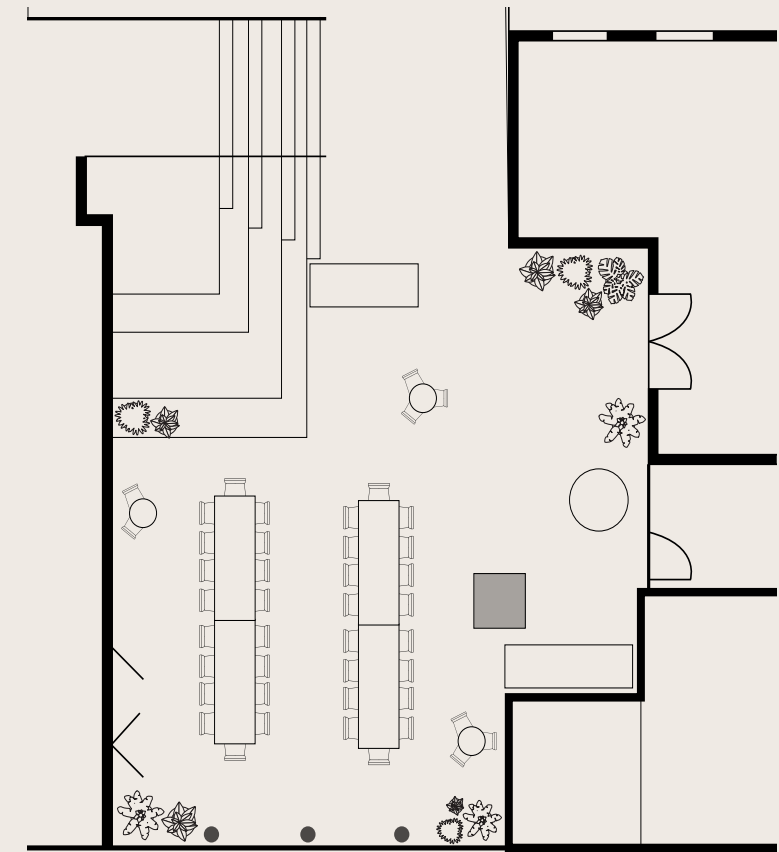
This semi-private space is exclusive
to your guests.

Lunch bookings are from 12pm-4pm
and dinner from 6pm-11pm.





Sit Down



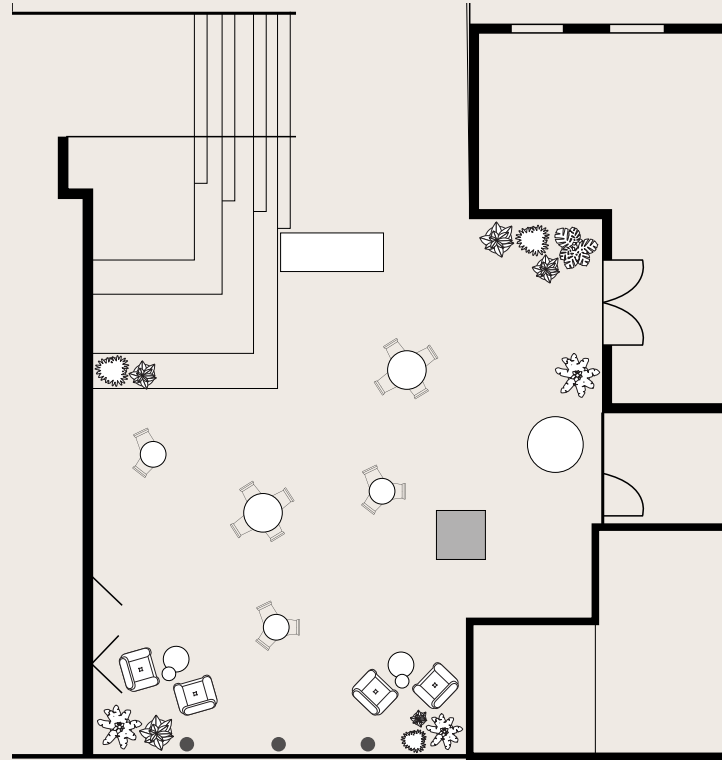
Hazel celebrates the convivial aspects of dining out while showcasing a profound respect for the producers whose ingredients shape our menu.

Every dish is grounded in a DIY philosophy. Expect house-made cheese, bread, charcuterie, vinegars, misos and more, with a menu that celebrates the seasons, low-waste cooking and sustainable sourcing.

While our food is deeply considered, our style of eating is communal, joyous and relaxed. There are no starched tablecloths or hushed whispers. We want you to eat with your hands, unwind for a few hours and let us take care of you.

In the Hazel Atrium, we recommend mingling on arrival with our small snacks and a drink then guests can get seated for shared entree and mains. The iconic natural stone staircase is the perfect location for speeches, an acoustic duo or a wedding ceremony.

Cocktail



The Hazel Atrium is like no-other space in Melbourne. The soaring ceiling height creates a spaciousness while the scale of the space remains intimate. We recommend a minimum of 40 guests for cocktail style events.

We have three bar tables and eight stools, smaller dining tables and four armchairs and side tables to create different areas for seating and mingling in the event space.

Our canapé packages work perfectly for 2 hour corporate events right the way through to an full-venue event.

Chat to the team about curating your experience.





Liminal Private Dining Room

Capacity*

Sit down
Up to 15

Minimum spend

\$1,800
when restaurant is open for
normal service

Please note:

A 7.5% service charge is added to
food and beverages for all events
+
a \$150 coordination and
cleaning fee

Located at 161 Collins St, is our sister
venue, Liminal where we can host you
in our sophisticated Private Dining
Room.

Ideal for corporate dinners, intimate
private dinners, workshops and
annual general meetings. There is a
screen behind the curtain if you'd like
to prepare a presentation.

Evening events from 6pm-11pm.



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, Atrium and the Grande Hall.

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

Capacity*

Standing

Up to 150 in the restaurant and Atrium

Sit down

Up to 100 guests across the two floors of the Restaurant

140 guests in the Grande Hall

Minimum spend

\$22,000 in 2024

\$25,000 in 2025

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





The Grande Hall

Capacity*

Standing
Up to 400

Sit down
Up to 140

Minimum spend

\$12,000
when restaurant is open for
normal service. This includes a
\$3000 venue fee.

Please note:

A 7.5% service charge is added to
food and beverages for all events
+
a \$250 coordination and
cleaning fee

Upstairs from Hazel restaurant,
in the T&G building at 161 Collins
Street, is the Grande Hall.

This remarkable space can host
standing events up to 400, or seated
to 140.

Evening events from 6pm-11pm or
Sunday 9am-11pm.

The T&G Conservatory



Capacity*

Standing
Up to 150

Minimum spend

\$7,500
when restaurant is open for
normal service

Please note:

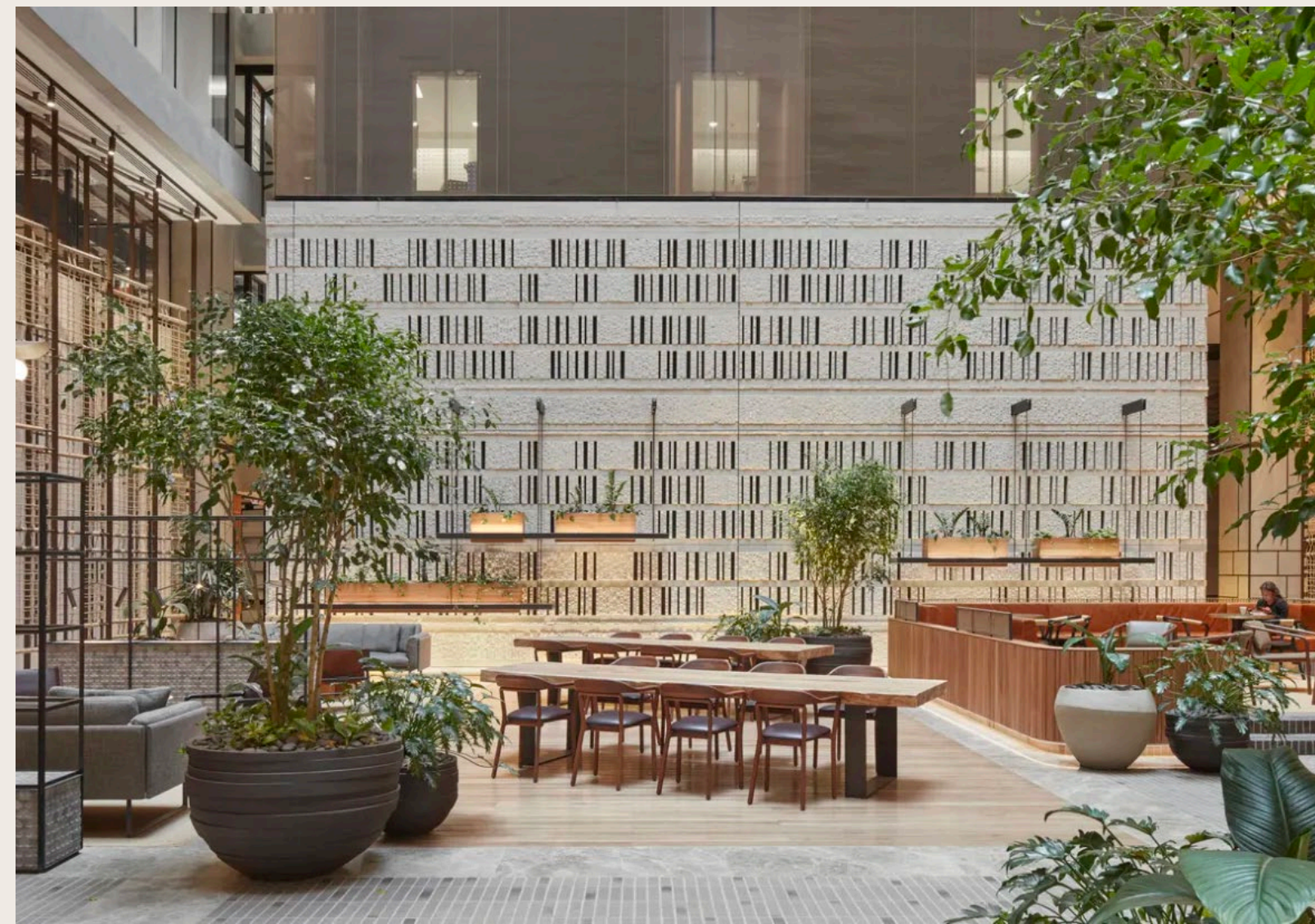
A 7.5% service charge is added to
food and beverages for all events
+
a \$250 coordination and
cleaning fee

The Conservatory is located in the T&G building at 161 Collins Street. A light filled space, with designer furniture, perfect for cocktail style events.

The space can host standing events up to 150 guests.

This space is exclusive to the client.

Evening bookings available from 6pm-11pm.



Canapés

Canapé menu one —

\$60 pp

7 canapés OR

5 canape + 1 substantial

Canapé menu two —

\$80 pp

8 canapés +

2 substantial canapés

Canapés —

Oysters

Raw fish, witlof + apple

Pork cracker, whipped cod roe

Goats curd and pea tartlet

Potato & leek croquette

Fried polenta and miso

Broad bean vol au vent

Housemade terrine

Beef tartare with lovage

Duck liver pate & pickles

Substantial canapés —

Pan fried gnocchi with salsa verde

Wood fire pork ribs with grain salad and sumac labne

Chicken and truffle brioche

Fish Taco, jalapeno salsa

Dessert canapés —

Chocolate brownie (GF)

Mini pavlova and berries

—

Supper — additional \$15 per serve

Wood grilled kimchi and cheddar toastie and/or

Wood grilled mortadella and pickle toastie





Chef's shared menu

Three courses —
\$90 pp

Entree
Main
Canapes / Dessert

CANAPÉS - SERVED ON ARRIVAL

Raw snapper, witlof + apple
Beef tartare, lovage + game chip
Aged cheddar custard + brioche

Four courses —
\$105 pp

Canapes
Entree
Main
Dessert

SHARED ENTREE

Bread and Charcuterie
Zucchini flower, kimchi + spring onion
Sweet bite tomatoes, whipped cod roe + salmon pearls

SHARED MAINS

Please choose one protein (additional protein available for \$15pp)
Pork belly, charred leek + wild garlic
Barramundi, broad bean + vierge
Potatoes with lemon + oregano
Farm leaves, radish + sushi vinegar

INDIVIDUAL DESSERT

Yoghurt mousse + mango

Additions:

Oysters, mirepoix mignonette \$6.50ea

Australian cheese plate \$15p

*Menu subject to change

** Please note that dietary requirements can be catered for and will be served individually

*** Cakeage is \$100 for cake to be portioned individually



Short wine list

At Hazel, we offer beverages on-consumption and we ask that you pre-select wines from the list below, ahead of your event.

Pick 1 sparkling —	
NV Fizz Prosecco, King Valley, Victoria	70
2022 Leura Park Blanc de Blanc, Bellarine Peninsula, Victoria	84
NV Duval-Leroy 'Brut Reserve' Champagne, France	180
Pick up to 2 whites —	
2023 Fervor 'Dokta Nova' Riesling, Great Southern, Western Australia	72
2018 Loosen-Barry 'Walhalla' Riesling, Mosel, Germany	130
2022 Kris Pinot Grigio, Veneto, Italy	63
2022 Holly's Garden Pinot Gris, Alpine Valleys, Victoria	88
2022 Canoso 'Fonte' Soave, Veneto, Italy	88
2023 Stoney Rise Chardonnay, Tamar Valley, Tasmania	85
2020 Santolin 'Gladysdale' Chardonnay, Yarra Valley, Victoria	108
Pick 1 rosé —	
2022 Minimum Sangiovese blend, Goulburn Valley, Victoria	68
2022 Barbabelle 'Fleuri' Grenache blend Rosé, Provence, France	98
Pick up to 2 reds —	
2021 Leura Park Pinot Noir, Bellarine Peninsula, Victoria	94
2020 Principia Pinot Noir, Mornington Peninsula, Victoria	120
2022 Sutton Grange 'Fairbank' Sangiovese, Bendigo, Victoria	85
2021 Massena 'The Moonlight Run' Grenache blend, Barossa Valley	82
2021 Epsilon Shiraz, Barossa Valley, South Australia	70
2021 Tellurian 'EVO' Shiraz, Heathcote, Victoria	84
2021 All Saints 'Pierre' Cabernet blend, Rutherglen, Victoria	95

Full wine list available on request.

Two weeks notice required for wines selected from the full list.

Please note that unfortunately we do not have a full bar set up in our event spaces and are unable to offer a full range of cocktails or beverages on a pay-as-you go basis. Please reach out to our team to chat through pre-ordering cocktails and a basic spirits bar to be charged on consumption.

Beverage packages

3 hour package —
\$75 pp

Sparkling —
NV NV Fizz Prosecco,
King Valley, Victoria

4 hour package —
\$85 pp

White —
2023 Fervor 'Dokta Nova' Riesling,
Great Southern, Western Australia

2021 Harvest Moon Chardonnay
Central Victoria

Includes —

Soft Drinks

Rosé —
2022 Minimum Sangiovese blend
Goulburn Valley, Victoria

Sparkling Mineral Water

Red —
2021 Underground Winemakers Pinot Noir,
Mornington Peninsula, Victoria

2021 Epsilon Shiraz,
Barossa Valley, South Australia

Beer —

Mismatch lager

Heaps Normal Quiet XPA 0%

In addition to a beverage package, we can offer a

Cocktail on arrival — choose one, additional \$22 per serve

Spritz - Davidson Plum, Bergamot, Sparkling Wine

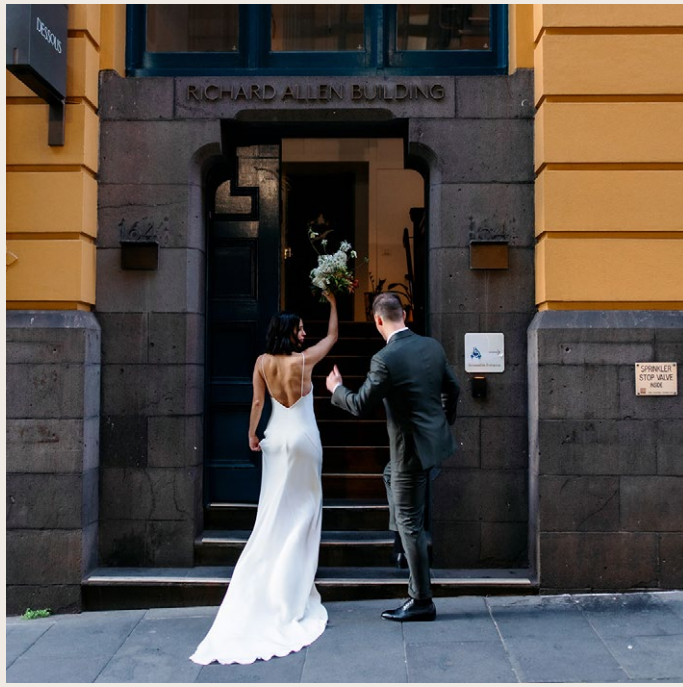
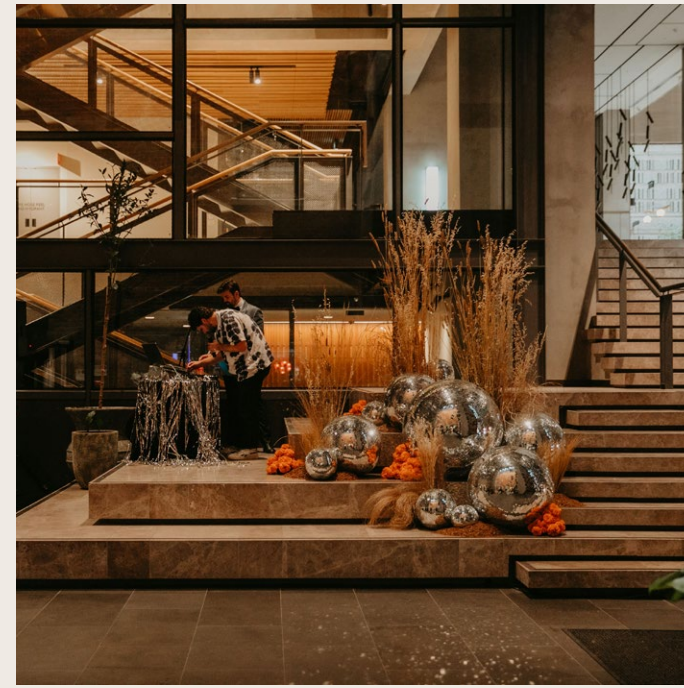
Paloma - Tequila, Grapefruit, Lime, Agave + Soda

Whiskey Highball - Single Malt Whiskey + Seasonal Soda

Basic spirits bar — from \$13 per serve

Gin, Vodka, Scotch, Bourbon with mixers and garnishes





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.

A minimum spend of \$3,000 + 7.5% service charge is required for all events.

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 – 11pm.

Co-ordination Fee -

All events using the Hazel Atrium incur a \$250 fee to cover event co-ordination, furniture set up, packdown, menus and place cards and cleaning.

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.

A \$2500 deposit is required for full venue hire.

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.

Deposits for full venue hires will be returned if cancelled 9 months prior to the event.

If the event is cancelled 6-9 months out from the event date, we will refund 50% of the deposit. After this time, the deposit is 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 prior to the event. 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 written 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 week 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.

Decor —

Guests are not permitted to use any adhesives in the Atrium on the walls or pillars.

Balloons are not permitted.

Any addition decor that is brought into the space needs to be removed that at the conclusion of the event otherwise a \$250 storage fee will be charged.

Cakeage —

External cakes may be provided.

Cakeage is charged at \$100 flat rate for the cake to be portioned individually.

Amplified music —

Is permitted in the Atrium during restaurant hours with noise limitations. We can host acoustic musicians or guests can use our in-house speakers.

Entertainment —

External entertainment is permitted in the Hazel Atrium. Please reach out for a preferred list of suppliers.

Licensing —

Hazel is licensed until 11pm.

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 _____

About The Mulberry Group

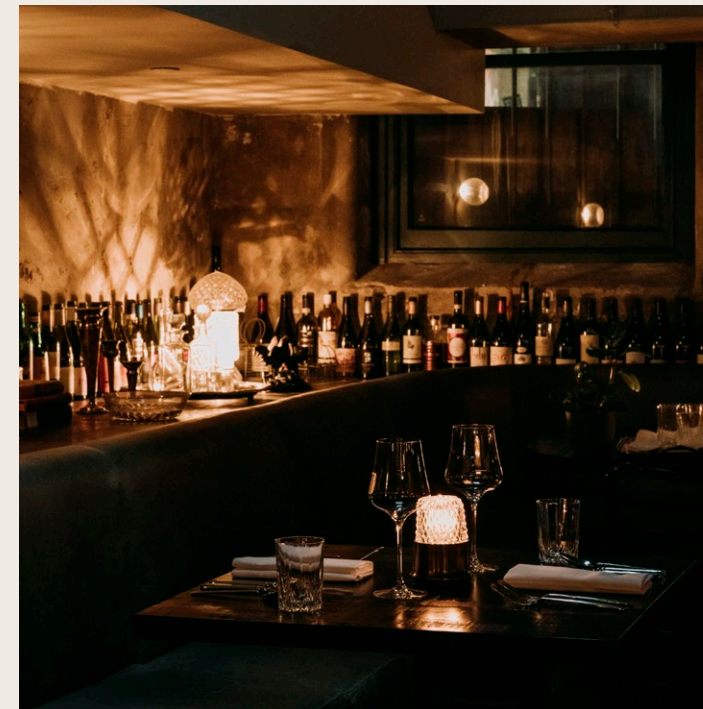
The Mulberry Group is proud to support Common Ground Project by donating 10% of profits from all venues directly to the farm and its programs, which include education and training to minimise food insecurity, promote food education and increase employment. When you host an event with us, you are also directly contributing to Common Ground Project.

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 has operated nine standalone venues including some of Melbourne's most iconic cafes, Higher Ground, Top Paddock and Kettle Black. Today, the portfolio includes not only cafes (Liminal, Heide Kitchen), but also restaurants and bars (Hazel, Dessous, La Cantina) plus our own coffee roastery (Square One Coffee Roasters) and social enterprise and farm, Common Ground Project.

Thanks for being part of the journey with us.

Looking for another event space?



Dessous
Available to exclusive hire for lunchtime Wednesday-Saturday
Minimum spend \$5000 + 7.5% service charge



Square One Rialto
Available to exclusive hire for evening events Monday-Saturday and all day Sunday. Minimum spend starts at \$4000 + 7.5% service fee



Lilac Wine
Available for large group bookings and exclusive venue hire.
Minimum spend starts at \$5000 + 7.5% service fee



Heide Kitchen and Sidney Myer Education Centre
Available to exclusive hire for workshops, private events and weddings. Minimum spend starts at \$8000 + 7.5% service fee



**COMMON
GROUND**
project

DESSOUS

HAZEL

HEIDEKITCHEN

LILAC WINE

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

◆
SQUARE ONE
◆

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

events@hazelrestaurant.com.au
0458 254 684 - Cassie

164 Flinders Lane
Melbourne VIC 3000

