

# HAZEL

164 FLINDERS LNE

Parties,  
Weddings  
and  
Events





# A place for people to gather and feast.

Located in the heart of the city at 164 Flinders Lane, Hazel is an 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. 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 100

Sit down  
Up to 60

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 meal.

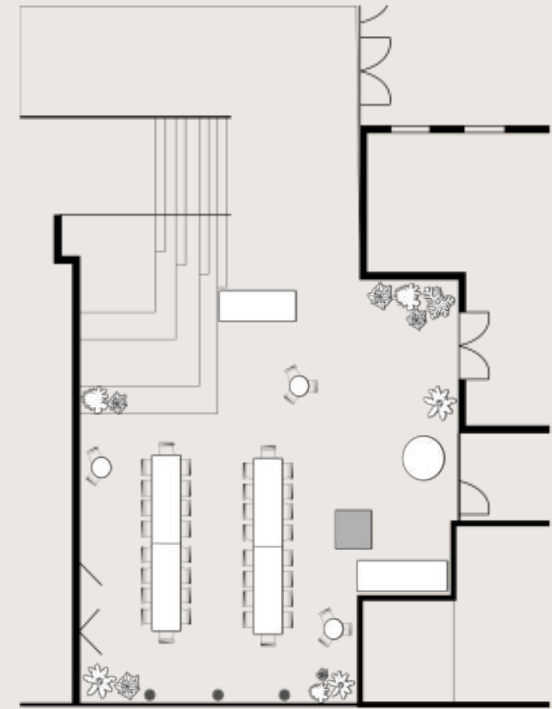
This semi-private space is exclusive to you and your guests.

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



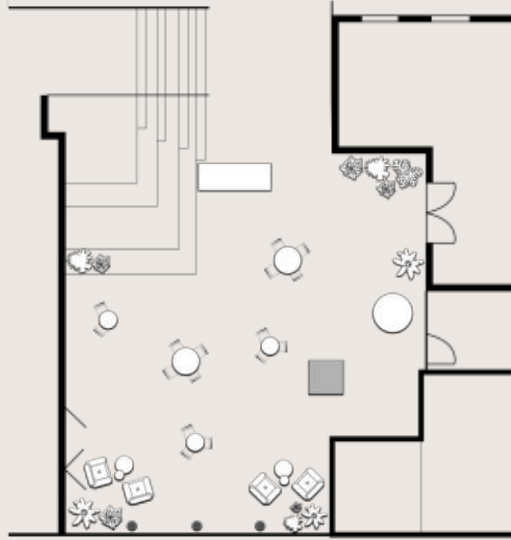


## Sit Down



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 30 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 a full-venue event. Chat with the team about curating your experience.





## Liminal Private Dining Room



Capacity\*  
Sit down  
Up to 15

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

Ideal for corporate dinners, workshops and annual meetings. A presentation screen is available to you at no additional charge.

Evening events from 6pm-11pm.



## The Grande Hall

### Capacity

\*

Standing Up  
to 250

Sit down  
Up to 140

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 250, or seated to 140.

Evening events from 6pm-11pm or Sunday 9am-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](mailto: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





# The T&G Conservatory



Capacity\*  
Standing  
Up to 150

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.

This space can be combined with the Grande Hall for larger cocktail events.

This space is exclusive to you and your guests.

Evening bookings available from 6pm-11pm.



# Canapés

## Canapé menu one —

\$65 pp

7 canapés OR

5 canapés +

1 substantial

## Canapé menu two —

\$85 pp

8 canapés +

2 substantial canapés

## Canapés —

Oysters

Snapper tartare, potato mayonnaise, saffron jelly

French onion dip, celery stick, raisins

Smoked whiting, chard, preserved lemon

Goats curd and beetroot tartlet

Leek croquette, nasturtium hot sauce

Devilled egg, brown crab, pickled onion

Beef tartare with anchovy

Chicken liver pate & pickles

## Substantial canapés —

Spaetzle, herb butter, CGP greens

Wood fired lamb kebab, garlic and chilli sauce

Fish sandwich

## Dessert canapés —

White chocolate mousse, raspberry, pistachio

Mini pavlova and berries

## Supper — additional \$15 per serve

Savoury mince, parmesan, horseradish toasties

Shoestring fries





## Chef's shared menu

Three courses —  
\$95 pp

### SHARED – TO START

Sourdough garlic bread  
Hazel charcuterie selection  
CGP beetroots, soft curd, molasses, watercress  
Marinated peppers, hazelnut butter, sunflower

### SHARED MAINS

Charcoal chicken, Nan's stuffing, tarragon gravy  
Roast potatoes  
Dressed leaves

### INDIVIDUAL DESSERT

White chocolate mousse, raspberry, pistachio

Four courses —  
\$110 pp

### SHARED – TO START

Sourdough garlic bread  
French onion dip, raisins, baby vegetables  
Hazel charcuterie selection

### MID-COURSE

CGP beetroots, soft curd, molasses, watercress  
Marinated peppers, hazelnut butter, sunflower  
Snapper tartare, potato mayonnaise, saffron jelly

### SHARED MAINS

Flinders Island lamb, honey carrots, jus  
Roast potatoes  
Dressed leaves

### INDIVIDUAL DESSERT

Goat's milk panna cotta, berries, port

## Additions

Chef's selection of 2 canapés \$15pp

Oysters \$7ea

Dessert/cheese course \$15pp

Extra main \$15pp

Flinders Island lamb, honey carrots, jus

Market fish, sauce grenobloise

Charcoal chicken, Nan's stuffing, tarragon gravy

Seafood on ice \$MP

Please note that the menu is subject to change based on seasonality, your final menu will be sent to you for selection 2-3 weeks out.

Dietary requirements can be catered for and will be served individually.

Should you wish to bring in a cake, a \$100 cakeage fee applies.



## 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 Flying Winemaker Charmat Blanc, King Valley, Victoria	74
2024 Leura Park Blanc de Blanc, Bellarine Peninsula, Victoria	84
NV Thierry Fournier 'Reserve' Champagne, France	195
Pick up to 2 whites —	
2024 Cooter & Cooter Riesling, Clare Valley, South Australia	68
2022 Wittman 'Troocken' Riesling, Rheinhessen, Germany	125
2023 Kris Pinot Grigio, Veneto, Italy	63
2024 Henty Farm Pinot Gris, Henty Victoria	80
2024 Dune 'Athabasca' Chenin Blanc, McLaren Vale, South Australia	75
2024 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
2023 Gueissard 'Les Papilles' Rosé, Côtes de Provence, France	90
Pick up to 2 reds —	
2023 Lerida Estate Pinot Noir, Canberra District, New South Wales	76
2022 Leura Park Pinot Noir, Bellarine Peninsula, Victoria	94
2022 Principia Pinot Noir, Mornington Peninsula, Victoria	130
2023 Sutton Grange 'Fairbank' Sangiovese, Bendigo, Victoria	85
2022 Massena 'The Moonlight Run' Grenache blend, Barossa Valley	82
2022 Epsilon Shiraz, Barossa Valley, South Australia	70
2022 Tellurian 'EVO' Shiraz, Heathcote, Victoria	84
2022 All Saints 'Pierre' Cabernet blend, Rutherglen, Victoria	95

Please note that 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 spirits bar to be charged on a consumption basis.

## Beverage packages

3 hour package —  
\$75 pp

Sparkling —  
NV Flying Winemaker Charmat Blanc  
King Valley, Victoria

4 hour package —  
\$85 pp

White —  
2024 Cooter & Cooter Riesling  
Clare Valley, SA

Includes —

2023 Harvest Moon Chardonnay  
Central Victoria

Soft Drinks

Rosé —  
2022 Minimum Sangiovese blend  
Goulburn Valley, Victoria

Sparkling Mineral Water

Red —  
2023 Underground Winemakers Pinot Noir,  
Mornington Peninsula, Victoria

2021 Oscar's Folly Shiraz,  
Heathcote, Victoria

Beer —

Bodriggy 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

Hazel Strawberry Negroni

Apricot and Lemon Vibina Martini

Rhubarb and Jasmine Spritz

Basic spirits bar — from \$15 per serve Gin, Vodka,  
Scotch, Bourbon with mixer





# 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, Lilac Wine, Molli) 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 is situated in the city center at 164 Flinders Lane, Dessous is a wine bar and restaurant nestled in the basement of the historic Richard Allen & Son building. We can host up to 60 guests for a seated event or 80 for a standing reception.



Square One Rialto is available to exclusive hire for evening events Monday-Saturday and all day Sunday. We can accommodate 190 standing or 80 seated.



Discover the quaint and inviting Lilac Wine nestled in the industrial streets of Cremorne. This unassuming wine bar offers large group bookings and exclusive venue hire options for up to 70 people seated or 110 standing.



The Heide Kitchen and Sidney Myer Education Centre are open for exclusive bookings for workshops, private events, and weddings. Guests are encouraged to discover the grounds and museum while enjoying our welcoming hospitality.



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

[events@hazelrestaurant.com.au](mailto:events@hazelrestaurant.com.au)  
[03 9070 4938](tel:0390704938)

164 Flinders Lane  
Melbourne VIC 3000

