



Private Dining, Celebrations & Events
in the Heart of Melbourne.

HAZEL
Australian Grill



A place for people to gather & feast

Located at 164 Flinders Lane, Hazel is an expansive eatery set across two levels of the heritage-listed Richard Allen & Son building.

The venue is both striking and versatile, with a variety of spaces that can be styled to suit everything from intimate gatherings to large-scale dinners. Light-filled interiors, modern furnishings, and refined detailing create a considered backdrop for any occasion.

Our menus showcase seasonal, produce-driven cooking that feels both familiar and distinctive — with tailored options available to suit your preferences and budget. The wine list leans local with broad appeal, accompanied by a smart edit of craft brews and house cocktails.

The Hazel Atrium

An elegant open-air setting.

Adjoining Hazel and nestled within the T&G Building at 161 Collins Street, the Hazel Atrium is a striking, light-filled space ideal for cocktail-style gatherings or long-table lunches and dinners.

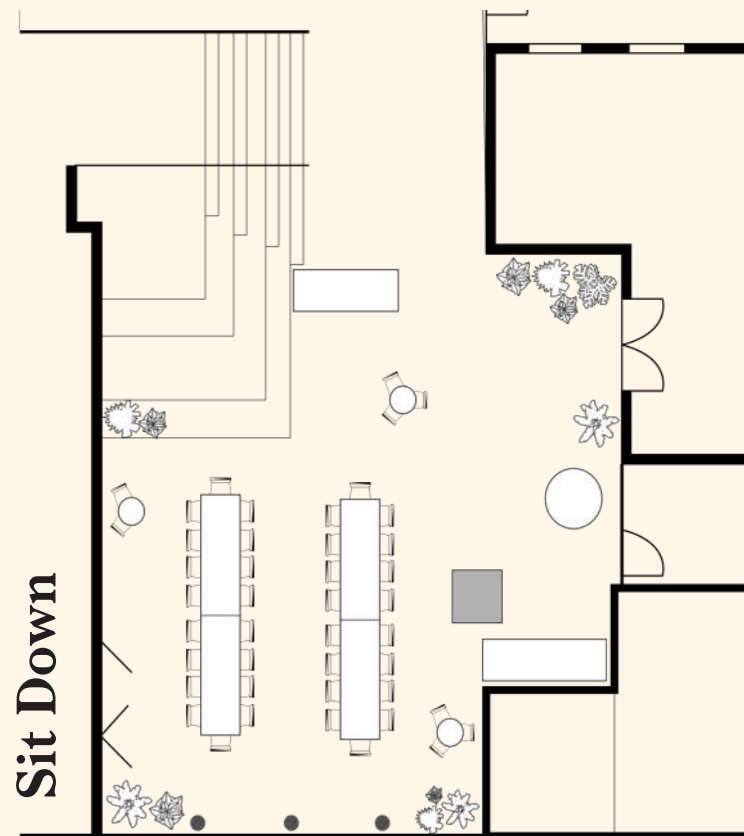
During the day, the Atrium offers semi-private hire for lunch events, while in the evenings, it transforms into a fully private venue, perfect for more immersive celebrations. With its soaring glass façade, architectural backdrop, and all-weather flexibility, it offers the best of both openness and intimacy.

Menus are curated by the Hazel team and tailored to your event style, with seamless service and thoughtful touches throughout.

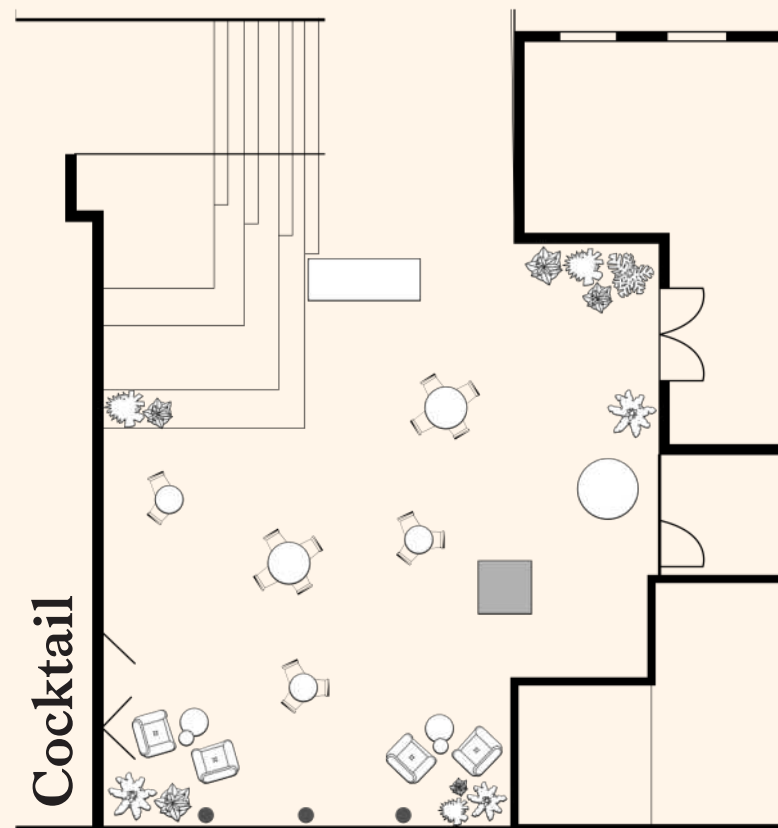
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60 seated
100 standing





The Hazel Atrium seats up to 60 guests for long-table lunches or dinners, with the option to include a dance floor for evening celebrations. Styled with either elegant linens or bare wooden tables and bentwood chairs, the space blends refined character with architectural charm. The welcome area is perfect for pre-event mingling, or the option to host wedding ceremonies on the grand staircase.



For cocktail-style events of up to 100 guests, the Atrium offers a striking architectural backdrop, cocktail tables, and relaxed pockets for easy mingling. Available as a semi-private space by day or fully private by night, it's ideal for stylish, free-flowing gatherings. 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.



The Grande Hall

A statement space for unforgettable evenings.

Located above Hazel restaurant, the Grande Hall sits within the historic T&G Building at 161 Collins Street. Grand in name and nature, this remarkable venue offers soaring ceilings, striking architectural features, and a dramatic sense of scale—making it one of the city’s most impressive spaces for large-format events.

Available for exclusive hire every evening from 7pm, the Grande Hall can accommodate up to 140 guests seated or up to 250 for a cocktail-style celebration. Whether it’s an end-of-year gala, an elegant wedding, or a landmark dinner, the space is built to impress.

We’ll work with you on every detail—from menu design to floorplans, styling, AV and service—to create a seamless, beautifully hosted experience from beginning to end.

140 guest seated
250 guests standing

Hazel Upstairs

A light-filled space overlooking Flinders Lane, Upstairs at Hazel is available for exclusive hire Monday to Saturday, from 12pm – 4pm.

With soaring ceilings, elegant detailing, and an abundance of natural light, it's a considered setting for seated lunches that feel both refined and relaxed.

Menus showcase Hazel's signature approach to seasonal dining, while the space offers flexibility for custom styling, speeches, or a long lunch that stretches into the afternoon. Our team will work closely with you to ensure every detail is thoughtfully taken care of.

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40 seated





Liminal Private Dining Room

A discreet space for intimate gatherings.

Located within our sister venue Liminal at 161 Collins Street, this beautifully appointed Private Dining Room is ideal for both professional and social occasions.

Hazel hosts all evening events in the space, offering a seamless experience from start to finish — whether it's a client dinner, milestone celebration or off-site team meeting. A presentation screen is available at no additional cost.

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15 seated

Canapé Packages

Menu One \$75pp

7 canapés or
5 canapés and 2 substantial

Menu Two \$95pp

8 canapés and 2
substantials

Grazing \$30pp

A selection of seasonal house
cured charcuterie, cheese
and dips served with
preserves, ferments and
bread.

Additional canapé \$7.50pp

Additional substantial \$15pp

Canapés

Snapper tartare, lime, witlof
French onion dip, celery stick, raisins
Crab hash, aioli
Vegemite gougère, comte custard

Prawn toast, Thousand Island dressing
Goats curd & pea tartlet
Leek croquette, nasturtium hot sauce

Beef tartare, cured yolk
Country terrine & pickles
Duck liver parfait, lavosh

Substantial canapés

Spaetzle, herb butter, farm greens
Wood fired lamb kebab, garlic, chilli sauce
Fish sandwich
Hazel mortadella, milk bun
Salt bush and pepper calamari

Dessert canapés

Dark chocolate, salted caramel tartlet
Mini pavlova and berries

Supper

Shoestring fries \$8pp
Pork and fennel sausage roll \$10pp





Chef's shared menu

Three course seated \$95pp

Sourdough garlic bread
Hazel charcuterie selection
Soft curd, Spring peas, olives, pistachio
Pickled mussels, fennel, nasturtium

Charcoal chicken, leeks, preserved lemon
Kestrel potatoes
Dressed leaves

Chocolate crèmeux, wild rice, salted caramel

Main course enhancements

Additional main \$20pp, choose from below
Flinders Island lamb, green beans, salsa verde
Market fish, sauce Grenobloise
Charcoal chicken, leeks, preserved lemon

Butcher's Cut steak available as a main course
upgrade – MP

Four course seated \$110pp

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

Soft curd, Spring peas, olives, pistachio
Pickled mussels, fennel, nasturtium
Bird Rock steak tartare, cured yolk, caper berry

Flinders Island lamb, green beans, salsa verde
Kestrel potatoes
Dressed leaves

Chocolate crèmeux, wild rice, salted caramel

Additions

Chef's selection of 2 canapés \$20pp
Smoked trout roe \$15pp
Oysters \$7ea
Additional cheese course \$12pp
Seafood on ice – MP

Please note that the menu is subject to change based on seasonality. Dietary requirements can be catered for and will be served individually where required. Should you wish to bring in a cake, a 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.

Select one sparkling

NV Flying Winemaker Charmat Blanc, King Valley, Victoria	74
2024 Leura Park Blanc de Blanc, Bellarine Peninsula, Victoria	84
NV Pierre Mignon 'Grande Reserve' Champagne, France	175

Select two whites

2024 Cooter & Cooter Riesling, Clare Valley, South Australia	68
2022 Wittman 'Trocken' Riesling, Rheinhessen, Germany	125
2023 Kris Pinot Grigio, Veneto, Italy	63
2023 Mada Pinot Gris, Young, New South Wales	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

Select one rosé

2022 Minimum Sangiovese blend, Goulburn Valley, Victoria	68
2023 Saint Max Grenache blend, Côtes de Provence, France	94

Select two 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

Magnum wines available upon request

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 discuss pre-ordering cocktails and a spirits bar to be charged on a consumption basis with our team.

Beverage packages

3-hour package
\$75pp

4-hour package
\$85pp

5-hour package
\$95pp

Cocktail on arrival
\$23 per serve

House martini, pickled
vegetable and olive
Rhubarb & Lemongrass
spritz
Negroni

House spirits \$15
per serve

Available on an on
consumption basis only.
Gin, vodka, bourbon,
scotch with mixer

Sparkling

NV Flying Winemaker Charmat Blanc,
King Valley VIC

White

2024 Cooter and Cooter Riesling,
Clare Valley SA
2023 The Flying Winemaker Chardonnay,
Margaret River, WA

Rosé

2022 Minimum Sangiovese Blend,
Goulburn Valley, VIC

Red

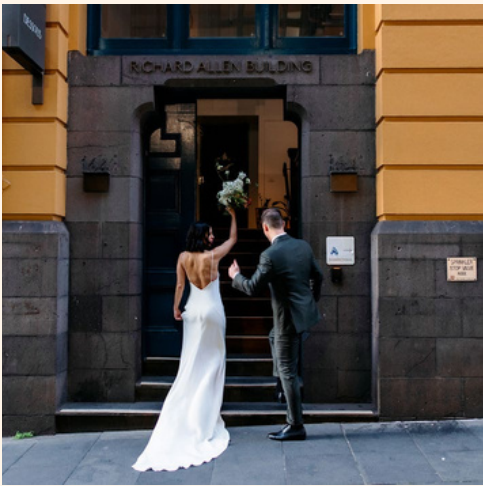
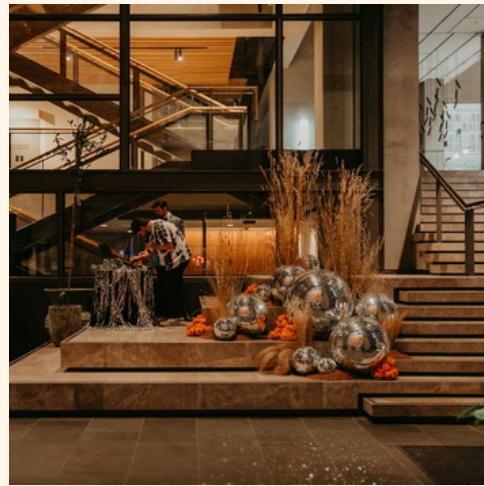
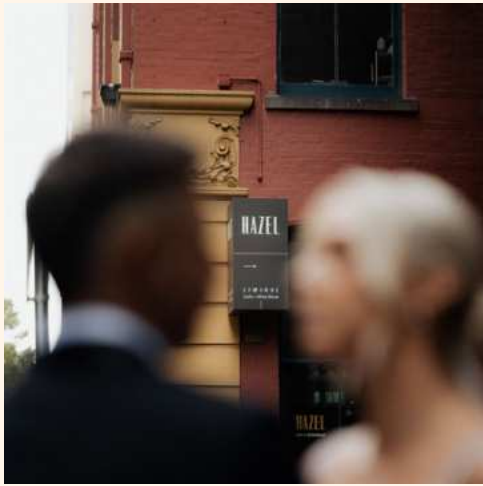
2023 Underground Winemakers Pinot Noir,
Mornington Peninsula, VIC
2021 Oscar's Folly Shiraz,
Heathcote VIC

Beer

Bodriggy lager
Heaps normal Quiet XPA 0%

Soft drinks and sparkling water included
in beverage package





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

**COMMON
GROUND**
project

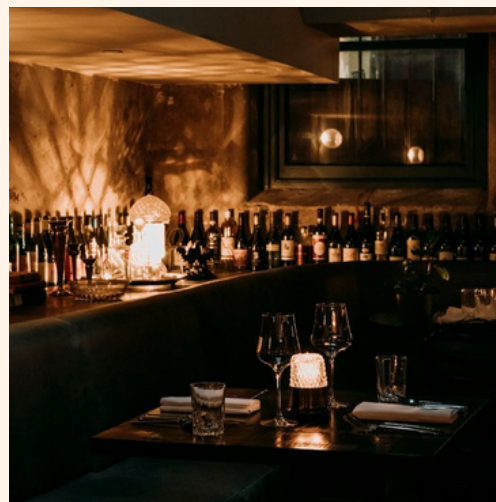
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SQUARE ONE
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**HEIDE
KITCHEN**

LILAC WINE

HAZEL **DESSOUS** **L-I-M-I-N-A-L** **Molli**

Looking for another event space?



Dessous is a wine bar and restaurant in the basement of the historic Richard Allen & Son building. We can host up to 60 guests seated or 80 for a standing.



Discover the quaint and inviting Lilac Wine nestled in the industrial streets of Cremorne. This wine bar offers large group bookings and exclusive venue hire options for up to 60 people seated or 120 standing.



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.



The Heide Kitchen and Sidney Myer Education Centre are open for exclusive bookings for workshops, private events, and weddings. Discover the museum grounds while enjoying our venue.

Terms & Conditions

Pricing — All quotes are subject to a minimum spend. Food and beverage quotes are inclusive of GST and are based on current pricing. Please note that the quotes provided to clients are estimates and, although we strive to avoid it, may be subject to adjustments. A discretionary service charge of 5% will be applied to all event bills. For events held on Sundays, a service charge of 10% will be applied, and for events on public holidays, a service charge of 15% will be applied.

Time frame — The hire period for a lunch event is 12pm-4pm, and 6pm-11pm for the evening.

Venue Hire Fee - All events with Hazel will incur a fee to cover event coordination, security, cleaning, furniture set up, pack-down, printed menus and place cards, dependent on event location and group size.

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 guest portal on Tripleseat or via EFT. Please note a credit card surcharge applies.

Cancellation or change of date — The deposit may be partially or entirely non-refundable, subject to the following timelines for each event space:

Atrium

1. Cancellations made more than 60 days prior to the event date will result in a full refund of the deposit.
2. Cancellations made between 30 and 60 days prior to the event date will result in a 50% refund of the deposit.
3. Cancellations made between 14 and 30 days prior to the event date will result in the forfeiture of the full deposit.
4. Cancellations made within 14 days of the event date will incur a charge equivalent to the minimum spend for the event.

Grande Hall & Hazel Exclusives

1. Cancellations made more than 9 months prior to the event date will result in a full refund of the deposit.
2. Cancellations made between 6 and 9 months prior to the event date will result in a 50% refund of the deposit.
3. Cancellations made within 6 months of the event date will result in the forfeiture of the full deposit.
4. Cancellations made within 3 months of the event date will incur a charge equivalent to the minimum spend for the event.

Private Dining Room

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 within 14 days of 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

In the event that the Venue is unable to host the event due to unforeseen circumstances, including but not limited to government-mandated closures, natural disasters, fires, acts of God, or any other cause beyond the Venue's reasonable control, the Venue shall not be held liable for any resulting losses, damages, or expenses incurred by the Client.

If such a closure occurs, the Venue will make reasonable efforts to reschedule the event to a mutually agreed-upon date or to another Venue within the group. If rescheduling is not possible, the Venue shall refund any deposits or payments made by the Client, less any non-recoverable costs already incurred by the Venue.

The Client agrees that the Venue shall not be responsible for any consequential damages, including but not limited to lost revenue, additional expenses, or reputational harm arising from the cancellation or postponement of the event.

Final payment — Final payment will be required prior or at time of the event. If the minimum spend is not met, a room hire fee of the difference will be charged.

Number of guests — We require written confirmation of final numbers 3 business 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 discuss any changes to your booking.

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.

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.

Decor and deliveries — Guests are not permitted to bring balloons into the venue or use any adhesives on the walls or pillars. Any additional decor brought into the space must be removed at the conclusion of the event. We may not permit guests to leave items in the venue, and any such arrangements must be pre-approved. A storage fee may be charged for any items left behind.

All deliveries to the venue must be pre-approved and are only permitted between 11:00 AM and 5:00 PM. Storage space is subject to availability, and it is the client's responsibility to arrange for courier delivery and collection. The Hazel team may not always be able to assist with these arrangements. Additionally, deliveries may incur a storage fee prior to the event date.

The Mulberry Group accepts no responsibility or liability for any equipment that is brought in from an external supplier.

Cakeage — External cakes may be provided. A \$100 flat rate fee applies and includes storage, presentation and service of the cake.

Entertainment — External entertainment is permitted in the Hazel Atrium. Please reach out for a preferred list of suppliers. Amplified music is permitted with noise limitations.

Licensing — Our venues are licensed until 11pm. We reserve the right to decline entry to our premises to any guest refusing to obey 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 the 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 — We maintain a zero-tolerance policy for discrimination, harassment, or any disrespectful behaviour. As an inclusive space, we are committed to ensuring a welcoming environment for all. We reserve the right to refuse service or eject any guest whose conduct does not align with these values.

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

events@hazelrestaurant.com.au
0426 949 016

164 Flinders Lane
Melbourne VIC
3000

