



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

HAZEL
164 FLINDERS LANE



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.

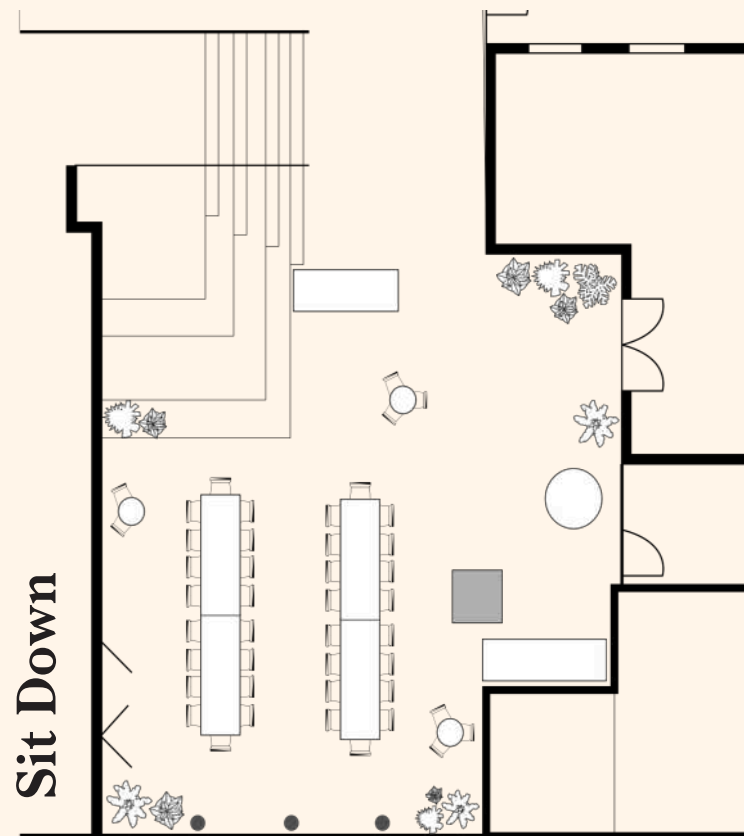
During the day, the Atrium offers semi-private hire for lunch events, while in the evenings, it transforms into a fully private venue, perfect for more immersive celebrations. With its soaring glass façade, architectural backdrop, and all-weather flexibility, it offers the best of both openness and intimacy.

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

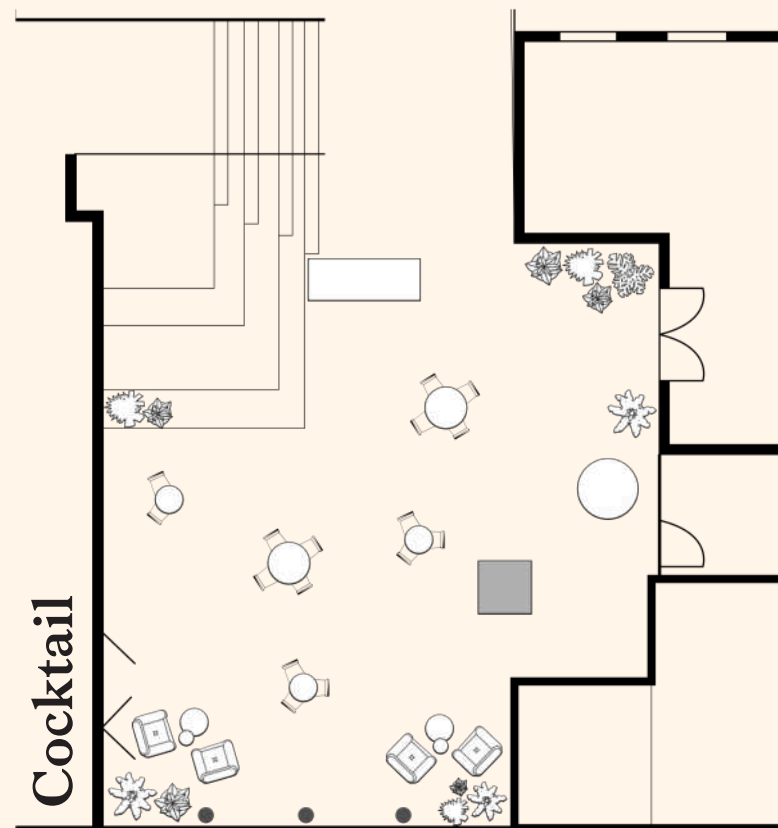
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60 seated
100 standing





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.



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 substantial

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, 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
Charred cucumber, whipped feta, caraway
Marinated peppers, hazelnut butter, sunflower

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

Charred cucumber, whipped feta, caraway
Marinated peppers, hazelnut butter, sunflower
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, accoutrements \$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.

Beverage packages

3 hour package
\$85pp

4 hour package
\$95pp

Unavailable for lunch events

Champagne Upgrade
\$25 per person

NV Pierre Mignon Grand
Reserve Brut, Champagne
France

Cocktail on arrival
\$23 per serve

House martini, olive
Seasonal Hazel spritz
Negroni

House spirits
\$15 per serve

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

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 are
included in our beverage package





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

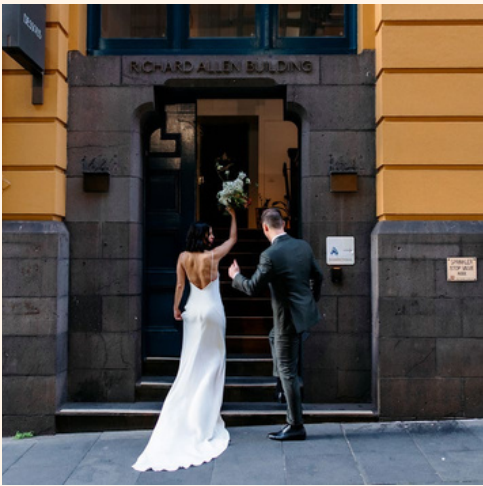
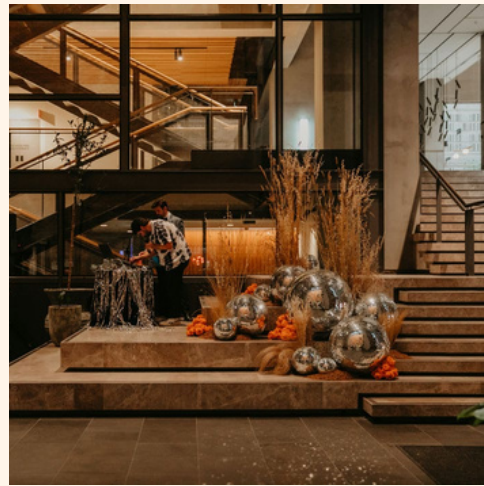
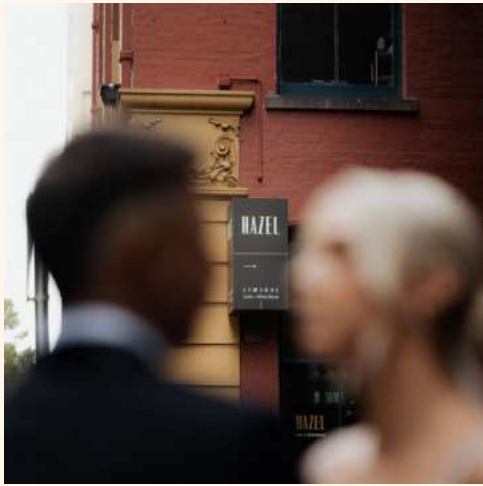
2022 Minimum Sangiovese blend, Goulburn Valley, Victoria	68
2023 Saint Max Grenache blend, Côtes de Provence, France	94

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

We offer a range of magnums to suit any celebration
— please ask our team for details.

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.



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

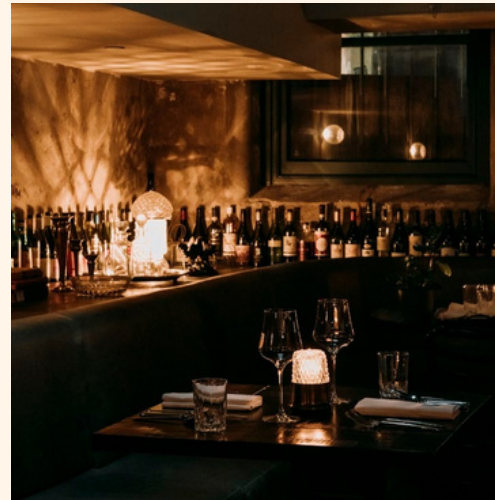
◆
SQUARE ONE
◆

**HEIDE
KITCHEN**

LILAC WINE

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

Looking for another event space?



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



Square One Rialto is available for exclusive hire, for evening events Monday-Saturday and all day Sunday. We can accommodate 180 standing or 80 seated.



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 75 people seated or 120 standing.



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.

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

events@hazelrestaurant.com.au

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