

HEIDE KITCHEN



**SIDNEY MYER
EDUCATION CENTRE**





*A place for people
to gather, explore
and connect.*

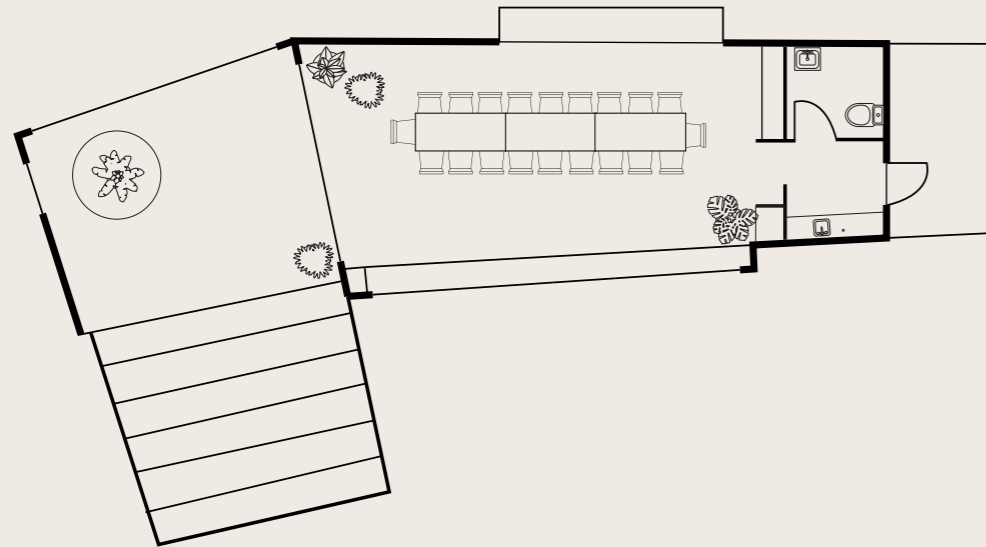
Located 20 minutes from the CBD is the new Heide Kitchen by The Mulberry Group.

Our ambition for Heide Kitchen is to connect with our guests through food and a create unique experiences. We would love our guests to explore the grounds and the museum and be nourished by our warm hospitality and enjoy our seasonal menu based on the produce grown on site in the Heide Kitchen gardens.

The Sidney Myer Education centre 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 corporate workshops through to private cocktail parties.



sidney myer education centre



Capacity*

Standing
Up to 60

Sit down
Up to 20

Minimum spend for
full service events

\$3,000 for exclusive hire
on weekends outside of
normal opening hours

Please note that the Museum
charges \$330 for a half day hire
or \$660 for full day hire.
This is a separate charge from
the minimum food and
beverage spend.

Overlooking the picturesque
grounds of Heide is the Sidney
Myer Education Centre.

The space can host standing
events up to 60, or seated up to
20. and is perfect for corporate
events, birthdays, celebrations of
life, micro weddings and private
parties.

We have two options here:

- : Platter delivery
- : Full service





catering platters

Orders need to be placed 72 hours in advance

For 10-20 guests

BREAKFAST - OPTION 1 - \$15.00 per person
Selection of mini pastries
Fresh mini muffins
Seasonal fruit platter v/vg/gf

BREAKFAST - OPTION 2 - \$20.00 per person
Granola Cup
Selection of mini pastries
Fresh mini muffins
Seasonal fruit platter v/vg/gf

LUNCH - OPTION 1 - \$25.00 per person
Assortment of baguettes and sandwiches -
Cesar salad baguette
Cheese and grandmother ham and heide piccalili
Roast vegetable focaccia v

Heide garden salad v/vg/gf

Add a sweet treat
Chefs selection of sweet treats \$10pp

corporate lunch package

Morning Tea and Lunch \$60 pp

Includes
Tea Station,
Coffee and
sparkling water
Cutlery, crockery, glassware

We recommend corporate lunches take place in the Sidney Myer Education Centre. We can accommodate 10-20 guests in this space.

Morning Tea

Barista coffee on arrival from Heide Kitchen
Tea, coffee and juices
Selection of mini pastries
Fresh mini muffins
Seasonal fruit platter v/vg/gf

+ Egg and bacon rolls (additional) \$8

Lunch

Grandmother Ham, cheddar and Heide Garden piccalilli
Roast vegetable focaccia v
Chicken coronation baguette
Heide garden salad v/vg/gf

+ Add ons \$15pp

Assortment of mini cakes and scones, tea & coffee
Or
Cheese platter, quince and lavosh

+ selection wines and beers on consumption





grazing table

\$35 per person (minimum 20 guests)
\$29 per person for 50 guests or more

Grazing Table

An abundance of local cheese, charcuterie, antipasto, fruit, nuts, Heide Garden crudite, dip, biscuits and bread

grazing + wine package

2 HOUR EVENT

\$70 per person (minimum 20 guests)
\$60 per person for 50 guests or more

Grazing Table

An abundance of local cheese, charcuterie, antipasto, fruit, nuts, Heide garden crudite, dip, biscuits and bread

Sparkling — NV Fizz Prosecco King Valley, Victoria

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

Rosé — Minimum Sangiovese blend, Goulburn Valley, Victoria

Red — Underground Pinot Noir, Mornington Peninsula, Victoria
Jericho 'S3' Shiraz, McLaren Vale, South Australia

*Menu subject to change

** This price includes cutlery, crockery

*** Drinks can also be purchased on consumption

canapés

Canapé menu

Canape one \$60pp
7 canapes

Canape two \$85pp
8 canapés
2 substantial

Canapés —

Oysters' mignonette (gf)
Smoked barramundi pate, finger lime, cracker (gf)
Smoked salmon vol au vent, caviar
Mussels, garlic and herb crust

Blue cheese and broccoli quiche (v)
Broad bean crostini, preserve lemon (v/vg)
Saffron and scamorza arancini (v/gf)
Spiced potato bhaji, raita (v/vg)
Beetroot, tofu, walnut (v/vg)

Pork rilette, Heide piccalilli
Beef tartare, cured egg yolk (gf)

Substantial canapes —

Roast Pork belly, apple and kohlrabi slaw (gf)
Braised lamb shoulder roll, river mint sauce
Heide Garden Risotto (gf/v)
Roast cauliflower, freekeh, pomegranate, currants (v/vg)

Dessert —

Lemon myrtle meringue pie
Chocolate, caramel, wattle seed tart
Seasonal fruit pavlova (gf)

Supper — additional \$8pp

Jaffles or
Hot chippies





beverage list

NV Fizz Prosecco, King Valley, VIC	58
Duval Leroy 'Brut Reserve', Champagne, France	140
2022 Bass River Riesling, Gippsland, VIC	58
Harvest Moon Chardonnay, Central Victoria	54
Arfion Pinot Gris, Yarra Valley, VIC	65
Te Whare Ra, Sauvignon Blanc, Marlborough, NZ	63
Chalmers Vermentino, Heathcote, VIC	62
Shadowfax Chardonnay, Macedon Ranges, VIC	88
Domaine Guegen 1er cru "Vosgros" Chablis, Burgundy, France	150
2021 Minimum Sangiovese Rose, Goulburn Valley, VIC	57
MDI Favorita Fiano / Garganega (skin contact)	
Underground Pinot Noir, Mornington Peninsula	56
Protero Nebbiolo, Adelaide Hills, SA	78
Minnow Grenache/Mataro, Geelong, VIC	60
Jericho Shiraz, McLaren Vale, South Australia	67
Tarrington Pinot Noir, Henty, VIC	98
MacForbes Healesville Syrah, Yarra Valley, VIC	105
Coopers Pale Ale	9
Mismatch Lager	10
Hop Nation Pale Ale	10
Heaps Normal 0%	10
Homegrown Orange and Mandarin Spritz (non-alc)	14
Capi Cola or Lemonade	5
Strangelove Soda	7
Juice	5

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 \$3000 applies to weekend events

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.

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.

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.

Time frame —

All day booking 9am-5pm
Lunch booking 12pm-4pm

*Please note - final food and beverage menu choice will need to be made two weeks prior to the event.

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.

Decor —

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.

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 day of the event, 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.

Number of guests —

Licensing —

Heide 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 Heide 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.

events@heidekitchen.com.au

0458 254 684 - Cassie

7 Templestowe Rd,
Bulleen VIC 3105

• THE
• MULBERRY
GROUP

