

HEIDEKITCHEN



WEDDINGS +
EXCLUSIVE VENUE HIRE



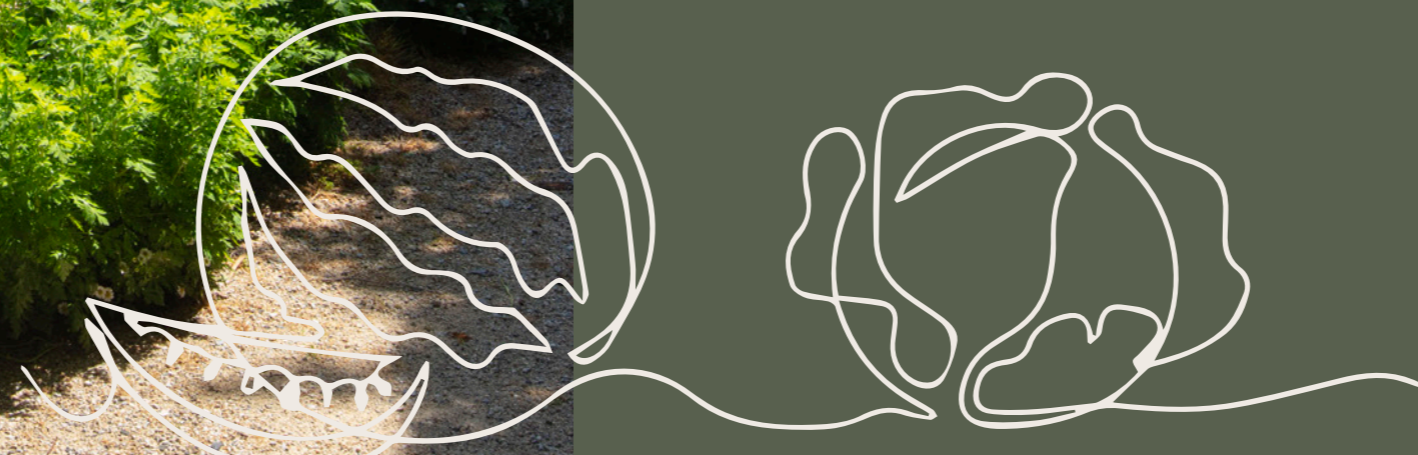


*A place for people
to gather, explore
and connect.*

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

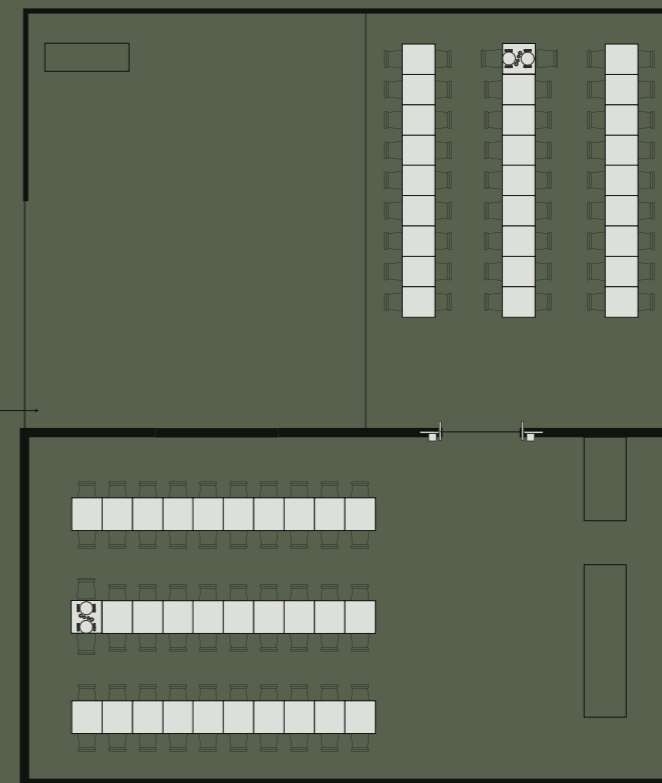
Our ambition for Heide Kitchen is to connect with our guests through food and a unique experiences. We would love our guests to explore the grounds and the museum and be nourished by our warm hospitality, our seasonal menu based on the produce grown on site in the Heide Kitchen garden.

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 and weddings.





heide kitchen



Capacity*

Standing
Up to 150 guests

Sit down
Up to 120 guests

Minimum spend

\$3,000 for corporate events,
3 hour hire - grazing only
Tuesday-Thursday

\$5,000 for canape events
or sit down dinners
Tuesday-Thursday

\$12,500 for weddings and
private events Friday-Sunday
in 2023

Please note: All weddings
are charged at \$500 event
coordination/ cleaning /
security fee

Adjacent to Heide Museum of Modern
Art is Heide Kitchen - an ideal space
for a cocktail party or a seated dinner

The space can host standing events
up to 150, or seated up to 114 guests.

the grounds

Heide Kitchen is available for exclusive use for your special occasion.

Perfect for wedding ceremonies and photography, hire starts at \$1500 when you have your reception at Heide Kitchen.

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



canapés

Canapé menu

Canape \$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 rillette, 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





chef's shared menu

\$125 pp - Five courses

CANAPES - served from Heide Kitchen

Oysters mignonette (gf)

Blue cheese and broccoli quiche (v)

Smoked barramundi pate, finger lime, cracker (gf)

Broad bean crostini, preserved lemon (v/vg/gf)

SHARED ENTRÉE - PLEASE CHOOSE TWO

Pork rilette, Heide piccalilli, sourdough

Salmon gravlax, radish, crème fraiche, watercress (gf)

Heirloom tomatoes, Stracciatella, black olive (v/gf)

Beetroot carpaccio, whipped tofu, candied walnuts v/vg/gf

SHARED MAIN - PLEASE CHOOSE TWO

Braised lamb shoulder, broad beans, river mint (gf)

Roast lemon chicken, zucchini, pesto (gf)

Grilled flathead, pancetta, peas, cos (gf)

Cauliflower steak, pomegranate, currants (v/vg/gf)

SIDES

Roast kipfler potatoes, herb butter (v/gf)

Heide garden salad (v/vg/gf)

DESSERT - please choose one

SERVED INDIVIDUAL OR AS ROAMING CANAPES

Basque cheesecake, plum, rosemary (gf)

Strawberry white chocolate pavlova, pink peppercorn (gf)

Selection of cheese, quince, lavosh

SUPPER

Three cheese jaffles

*Menu subject to change

** This price includes cutlery, crockery, glassware, white or black tablecloths and linen napkins, black and white menus and staffing

Beverage packages

3 hour package — \$70 pp	Sparkling — NV Eddie McDougall Prosecco King Valley, Victoria
4 hour package — \$80 pp	White — 2022 Bass River 'Single Vineyard' Riesling Gippsland, Victoria
5 hour package — \$90 pp	2021 Harvest Moon Chardonnay Central Victoria
Includes — Soft Drinks	Rosé — 2021 Minimum Sangiovese blend Goulburn Valley, Victoria
	Red — 2021 Underground Winemakers Pinot Noir, Mornington Peninsula, Victoria
	2019 Jericho 'S3' Shiraz McLaren Vale, South Australia
	Beer — Mismatch lager Heaps Normal Quiet XPA 0%

In addition to a beverage package, we can offer a
Heide Spritz on arrival — \$16 per serve

Basic spirits bar — from \$12 per serve
Gin, Vodka, Scotch, Bourbon with mixers and garnishes

Alternatively you can choose from our short wine list.
These will be charged on consumption.





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
Strangelove Soda	7
Juice	5

timeline in the lead up

6 months out —

Initial questions asked through email or phone consultation.
Quote confirmed.

3 months out —

Second meeting at the venue. The site visit is a chance to see the venue / kitchen + discuss any additional styling/ hiring required.
Floorplan and sample schedule for the day provided.

2 months out —

Behind the scenes we are finalising hire equipment, locking in staff and the run sheet for the day and designing any stationary.

1 month out —

We will send you the menu via a email and confirm this with you based on seasonal produce + dietary requirements.
Confirm beverage package.

3 weeks out —

Heide Kitchen to confirm runsheet.
Notified of vendors, meals + timings, confirmed floor plan + event proceedings.

2 weeks out —

Dress rehearsal if required.
Confirm all vendors and bump in/bump out times.

1 week out —

All hands on deck.
Final invoice sent.
Heide Kitchen Team to set up and make some magic.



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 \$12,500 applies to all weddings and exclusive weekend 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 —

Dinner availability from 6pm – 11pm.

Coordination Fee -

All events for exclusive hires incur a \$250 fee to cover event coordination, 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.

Cancellation —

Deposit will be returned in full if booking is cancelled 3 months 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 prior to the event or on the evening, 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 —

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.

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 —

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.

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

Date

About the mulberry group

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.

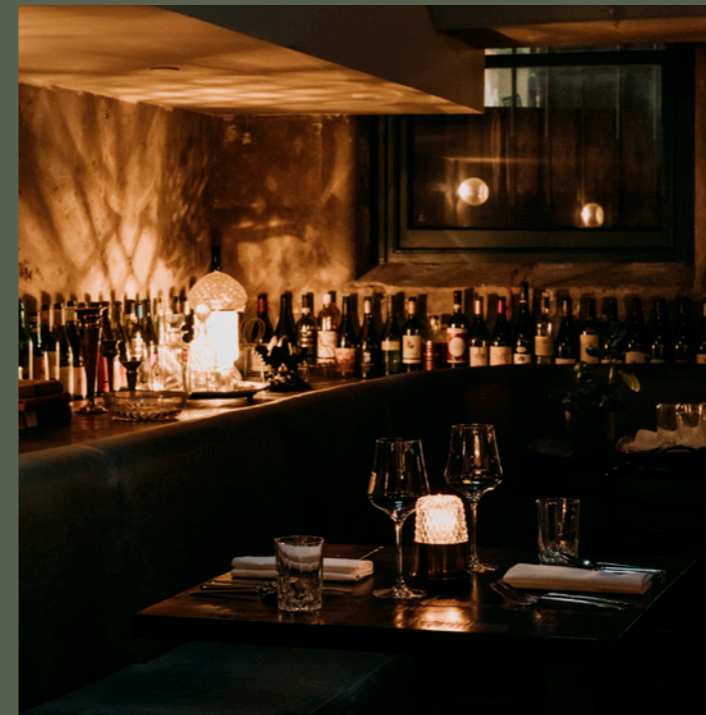
The Mulberry Group has operated nine standalone venues including some of Melbourne's most iconic cafes, Higher Ground, Top Paddock and Kettle Black. Today, the portfolio includes not only cafes (Liminal, Heide Kitchen), but also restaurants and bars (Hazel, Dessous, La Cantina) plus our own coffee roastery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

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.

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



Liminal Private Dining Room

Available to exclusive hire for lunchtime Monday-Friday
Minimum spend \$500 for breakfast, \$1000 lunchtime



La Cantina

Available to exclusive hire for weddings and special celebrations



Hazel Atrium

Available for corporate dinners, weddings and celebrations



**COMMON
GROUND**
project

DESSOUS

HAZEL

HEIDEKITCHEN

LA CANTINA

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@heidekitchen.com.au

0458 254 684 - Cassie

7 Templestowe Rd,
Bulleen VIC 3105

• THE
• MULBERRY •
GROUP

