

HEIDEKITCHEN

EXCLUSIVE VENUE HIRE





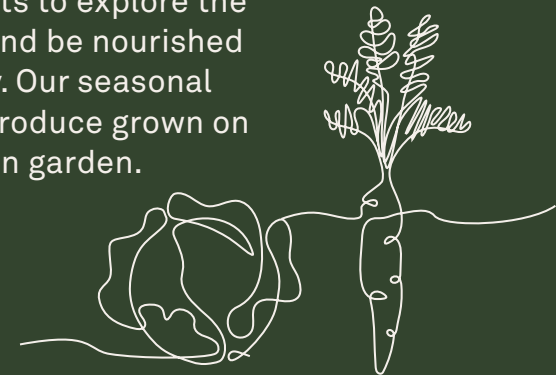
*A place for people
to gather and connect
over special moments
and memories*

Heide Kitchen is located at Heide Museum of Modern Art, just 20 minutes from the CBD.

It's a stunning venue with surrounding gardens and two spaces available for full and exclusive venue hire: Heide Kitchen and the Sidney Myer Education Centre.

The spaces are unique and flexible and can be set in multiple arrangements to create a truly distinctive event ranging from 10–150 guests.

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



Sidney Myer Education Centre

The Sidney Myer Education Centre is a unique pavillion overlooking the grounds of Heide Museum of Modern Art.

The venue is perfect for private parties, birthdays, engagements, celebrations of life and corporate workshops.

This space lends itself to grazing tables and cocktail style events and we can host up to 70 guests.

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

Includes

30x black folding chairs
6x trestle tables
Kitchenette
Projector and screen
In-house speakers

Venue Hire

\$440 half day (1–4 hours)
\$880 full day (9am–5pm)
This fee goes directly to the museum.

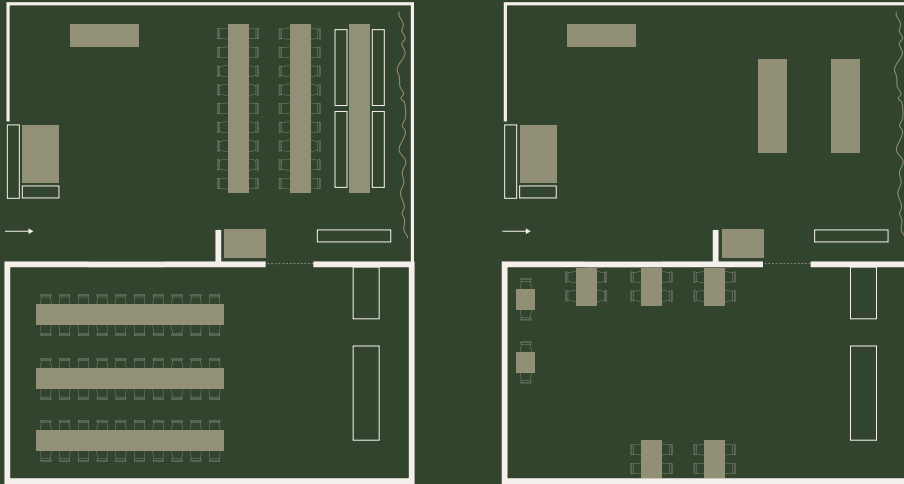
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Minimum spend of \$1500 for food and beverage with staff. Please note that this venue does not allow self catering.

\$100 per hour for out of hours access charge.



Heide Kitchen



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 for up to 150 people, or seated up to 120 and is available all day Monday or from 5pm–11pm, Tuesday – Sunday.

Capacity

Standing
Up to 150 guests

Sit down
Up to 120 guests

Minimum spend

\$3,000 for grazing table
from 5pm–8pm on Tuesday
– Thursday, or \$10,000 for
Friday – Sunday

All exclusive events are
charged a \$250 event
coordination/cleaning fee

Security for 100 guests or
more \$400





Catering Platters

Available at Sidney Myer Education Centre

Large Grazing Box

\$180 per box

Selection of local produce including cheese, charcuterie, crudité from the garden, fruit, bread and biscuits.

Individual Lunchboxes

\$38 per person

Sandwich, salad, sweet, juice with a bowl of fresh fruit.

Canape Platters

\$110 per platter

Choose from:

- 30 x House-made sausage rolls.
- 30 x Finger sandwiches.
- 30 x Spinach and feta spring rolls.
- 30 x Seasonal bruschetta from the garden.
- 20 x Mini chicken schnitzel sliders.
- 30 x Chef's selection of mini cakes.
- 30 x "Fairy" bread cupcakes.
- 20 x Double chocolate cakes.

Fruit platter \$80

Morning or Afternoon Tea

\$25 per person

Minimum 30 guests

Selection of cakes and tarts, dark chocolate brownies and seasonal fruit platter.

Please note that no changes can be made.
Includes paper plates and napkins.
Includes tea and coffee station set up in the kitchenette.
Drop off only – no staffing included.

Grazing Table and Casual Canapés

Grazing table

\$35 per person under 40 pax

\$30 per person over 40 pax

A table full of cheeses, salami, pickles, breads, crudites and dips from the farm and garden. Add oysters for \$10pp

Canapés

\$45 per person

Minimum of 30 guests

House-made sausage rolls.
Colston basset blue arancini.
Selection of finger sandwiches and rolls.
Spinach and feta spring rolls.
Seasonal bruschetta from the garden.
Fruit platter.
Selection of mini cakes.
Tea and coffee / juice / sparkling water.

Childrens Parties

\$25 for under 12 year olds

\$35 per adult

Please choose six items:

House made mini sausage rolls.

Mini meat pies.

Cheeseburger spring rolls.

Mini hot dogs.

Selection of finger sandwiches.

Mini macaroni & cheese squares.

Spinach & potato spring rolls.

Mini cheese burgers.

Mini chicken snitzels sliders.

“Fairy” bread cupcakes.

Double chocolate cakes





Chef's shared menu

Canapes

Served from Heide Kitchen

Oysters, Finger lime mignonette.
Zucchini fritter, Rhubarb + Chilli salsa.
Broad bean hummus, garlic and herb crostini.

Shared Entrée

Fresh Victorian mozzarella, chargrilled winter greens and herbs from the garden.
Charcuterie plate.
Toasted ciabatta.

Shared Mains

Please choose two

Nasturtium risotto with colston basset stilton & confit fennel.

Grilled local fish, warm potato salad, nasturtium salsa verde.

Roasted lamb shoulder, tahini yoghurt, pickles from the garden, burnt honey dressing.

Sides

Roast potatoes, herb butter.
Heide garden salad.

Dessert

Please choose one

Basque cheesecake, plum, rosemary.^(gf)

Pavlova with seasonal fruit.^(gf)

Selection of cheese, quince, lavosh.

3 courses

\$105 per person

Canape
Entrée
Mains

4 courses

\$115 per person

Canape
Entrée
Mains
Dessert

Offered at Heide Kitchen only

Menu subject to change

Price includes cutlery, crockery, glassware, white or black tablecloths and linen napkins, black and white menus and staffing

Beverages

Wine

NV One Prosecco / Murray Darling	58
NV Duval Leroy / Champagne, France	140
2022 Pacha Mama Riesling / Strathbogie Ranges	58
2021 Harvest Moon Chardonnay / Central Victoria	54
2022 TWR Sauvignon Blanc / Marlborough, NZ	63
2023 Punt Road Pinot Gris / Yarra Valley	60
2022 Chalmers Vermentino / Heathcote, Vic	62
2022 Even Keel Rosé / Mornington Peninsula	68
2021 Underground Pinot Noir / Mornington Peninsula	56
2019 Jericho Shiraz / McLaren Vale, SA	67
2020 Hochkirch Pinot Noir / Henty	98
2021 Protero Nebbiolo / Adelaide Hills, SA	78
2019 Mac Forbes Healesville Syrah / Yarra Valley	105

Beer, Cider & Seltzer

Mismatch Lager	10
Hop Nation Pale Ale	11
Moo Brew Session Ale (3.5%)	11
Heaps Normal XPA (0.5%)	10
Mountain Goat Very Enjoyable Beer	9
Willie Smith 'bone-dry' Apple Cider	11
Skyline Lemon Lime Hard Seltzer	10

Available for purchase by consumption.



Terms and conditions

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 \$16,000 applies to all weddings.

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.

Final payment is due prior to the event.

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.

Number of guests

We require written 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 two weeks 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 unless arranged in advance.

Licensing

Heide Kitchen 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 Kitchen. 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 history 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

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.

DESSOUS

LA CANTINA

HEIDEKITCHEN

HAZEL

L-I-M-I-N-A-L

COMMON
GROUND
project

◆
SQUARE ONE
◆

Looking for another event space?



Dessous

Available to exclusive hire for lunchtime Wednesday-Saturday

Minimum spend \$5000 + 7.5% service charge



Abbotsford Rooftop

Available to exclusive hire and can host up to 300 guests cocktail



La Cantina

Available to exclusive hire for weddings and special celebrations



Hazel Atrium

Available for corporate dinners, weddings and celebrations

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

Get in touch

events@heidekitchen.com.au

Cassie Lucas: 0458 254 684

Heide Kitchen
7 Templestowe Road
Bulleen VIC 3105

THE
• MULBERRY •
GROUP