

# HEIDEKITCHEN





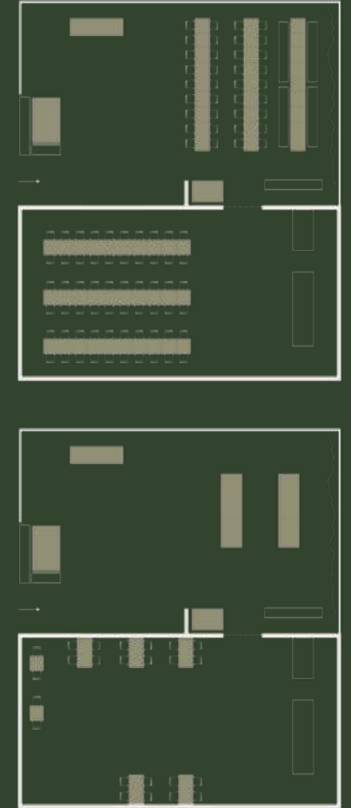
## SIDNEY MYER EDUCATION CENTER

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 comfortably. Includes: 30 black folding chairs, 6 trestle tables, kitchenette, projector and screen, in-house speakers, private toilet.



## HEIDE KITCHEN

Heide Kitchen is located at Heide Museum of Modern Art, just 20 minutes from the CBD. It's a stunning and unique venue with surrounding gardens and two spaces available for full and exclusive venue hire: Heide Kitchen and the Sidney Myer Education Centre. We aim to connect with our guests through food from the Heide Garden and our Common Ground Project. Adjacent to Heide Museum of Modern Art is Heide Kitchen, an ideal space for a cocktail party or a seated dinner. It is available all day Monday or from 5pm-11pm, Tuesday - Sunday. This space can accomodate up to 150 guests standing, and up to 120 guests seated.





# Canapés

Offered at Heide Kitchen and  
Sidney Myer Education Centre\*

## Canapés

\$45 per person, minimum of 30  
guests

Please select 4 canapés, and 1  
substantial

### Cold Canapés

House pickle, soft cheese, toast  
Pea, feta & corn fritter, avo cream  
Hot smoked trout, blini  
Tuna crudo, rice cracker  
Smoked chicken, blini  
Beef tartare, kimchi mayo, potato crisp

Waffle, whipped honey butter, seasonal fruit

### Cold Substantial

Roast pumpkin & goats cheese  
Chicken roll, herb mayo  
Roast beef & horseradish

### Hot Canapés

Mac & cheese bites  
Popcorn chicken, aioli  
Ham & cheese croquette  
Grilled prawns, lemon, herb aioli (additional  
cost)

### Hot Substantial

Mushroom schnitzel, green sauce  
Lamb rib, Turkish spice  
Beef sliders

### Seafood additions \$5pp

Smoked mussel, crab mayo, rice crisp  
Oyster, mignonette

### Add ons

Additional canape \$5pp  
Additional substantial \$8pp  
Add cold seafood, price available on request

## Grazing table

\$25 per person

A table full of cheeses, pickles, breads,  
crudites and dips from the farm and  
garden.

Add cold seafood from \$10pp

Add cured meats selection \$10pp

\*Please note, Sidney Myer Education  
Centre can only facilitate the service of  
cold canapes







# Chef's Shared Menu

Offered at Heide Kitchen only

**3 courses**  
\$105 per person

## Shared Entrée

Sourdough, seaweed butter  
Local charcuterie  
Fresh and pickled vegetables from the farm

## Shared Mains

Roasted pumpkin, smoked almonds,  
sunflower cream, radishes  
Roasted chicken, grilled corn polenta  
chimichurri sauce

## Side Dishes

Farm leaves, lemon dressing  
Roasted potatoes, house spice

## Dessert

Double baked brownie, berries, cream

## Add ons

Add canapes for \$15pp  
Add charcuterie course \$10pp  
Add late night snack for \$15pp  
Additional protein \$15pp

### Options:

Roast lamb rump, minted peas, pickled shallots, feta  
Roast Pork scotch, grilled zucchini, pickled peppers

Menu subject to seasonal change

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





# Catering

Offered at Sidney Myer Education Centre only

## Sweet and Savoury Snack Selection \$25 per person

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

## Individual Lunchboxes \$38 per person

Sandwich, salad, sweet & juice.

## Catering Platters \$20 per person, select 3 from the below options

### Cold

Chicken & mayo sliders  
Egg & lettuce sliders  
Lemonade scones with jam and  
cream  
Cut seasonal fruits  
Cupcakes "fairy bread topped"

### Hot

Heide greens & feta rolls  
Mac & cheese bites  
Arancini balls with herb yogurt  
Pumpkin & goats cheese tartlets  
Bacon & egg quiche  
House sausage rolls

For each additional option \$5pp  
For under 12's, this is \$15pp

Please note that no changes can be made. Includes water station with  
glassware, and crockery for catering.  
Add tea and coffee station \$5pp

# Beverage Packages

## 3 hour package

\$75 pp

### Sparkling

NV Eddie McDougall Prosecco, King Valley, VIC

## 4 hour package

\$85 pp

### White

2021 Love & Valour Pinot Grigio, NSW

2022 Harvest Moon Chardonnay, Central VIC

## 5 hour package

\$95 pp

### Rosé

2021 Cloak and Dagger Syrah Rosé, Heathcote VIC

### Red

2022 Underground Pinot Noir, Mornington Peninsula

2021 Apple Tree Flat Shiraz, Mudgee NSW

### Beer

Red Peroni

Heaps Normal XPA (0%)

Mountain Goat Very Enjoyable Beer

### Additions

In addition to a beverage package, we can offer a seasonal cocktail on arrival, list available upon request —

\$20 per serve

Basic spirits bar —

\$12 per serve , Gin, Vodka, Scotch with mixers and garnishes





# Beverages on Consumption

## Wine

NV Eddie McDougall Prosecco	50
NV Duval Leroy / Champagne, France	180
2021 Love & Valour Pinot Grigio, NSW	65
2022 Harvest Moon Chardonnay, Central VIC	70
2023 Mount Fishtail Sauvignon Blanc, NZ	60
2023 Pacha Mama Riesling, VIC	75
2021 Cloak and Dagger Syrah Rosé, Heathcote VIC	70
2022 Underground Pinot Noir, Mornington Peninsula	65
2022 The Dagger, Sangiovese, King Valley, VIC	68
2022 Weemala Tempranillo, Orange Mudgee, NSW	68
2021 Apple Tree Flat Shiraz, Mudgee NSW	65

## Beer, Cider & Seltzer

Peroni Red	
Heaps Normal XPA (0%)	10
Mountain Goat Very Enjoyable Beer	10
Moondog 'Old Mate' Pale Ale	11
Moo Brew Session (3.5%)	12
Coldstream Apple Cider	13
Fellr Seltzer - lime or passionfruit	11
	13

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 applies to all bookings.

### 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 fee to cover event coordination, furniture set up, pack down 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.

### 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 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, Little Molli), but also restaurants and bars (Hazel, Dessous, Lilac, Molli) 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.

**Get in touch**  
events@heidekitchen.com.au  
Heide Kitchen  
7 Templestowe Road  
Bulleen VIC 3105

# Looking for another event space?



**Dessous**  
Available to exclusive hire for  
lunchtime Wednesday-Saturday



**Molli Rooftop**  
Available to exclusive hire and can  
host up to 300 guests cocktail



**Hazel Atrium**  
Available for corporate dinners,  
weddings and celebrations