

HEIDEKITCHEN





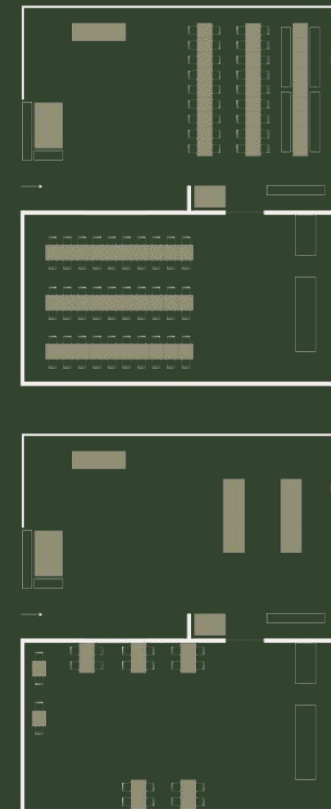
SIDNEY MYER EDUCATION CENTER

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, smart TV (remains in space), 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

Canapés

House pickle, soft cheese, toast
Vegetable fritter, avo cream
Hot smoked trout, blini
Tuna crudo, rice cracker
Smoked chicken tart, chives
Beef tartare, kimchi mayo, potato crisp

Lemon curd tartlet

Substantial

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

Hot Canapés

Popcorn chicken, aioli
Seasonal croquette
Grilled prawns, lemon, herb aioli (additional
cost)

Hot Substantial

Mushroom schnitzel, green sauce
Lamb kofta
Beef sliders

Add ons

Additional canapé \$5pp
Additional substantial \$8pp
Oyster, mignonette \$5pp
Add cold seafood from \$10pp

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 canapés and not
hot canapés





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

Whole baked cauliflower, romesco, house pickles

Slow cooked beef rib, chimichurri sauce

Side Dishes

Farm leaves, lemon dressing
Roasted potatoes, house spice

Dessert

Baked rice pudding with spice poached seasonal fruit

Add ons

Add canapés for \$15pp
Add late night snack for \$15pp
Additional protein \$15pp

Options:

Pan fried fish with sautéed farm greens, lemon, brown butter, caper sauce
Roast chicken, winter greens, chickpeas
Lamb rump, braised white beans, herbs

Menu subject to seasonal change



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.

Kids Lunchboxes \$25 per person

Sandwich, fruit, sweet & juice.

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

Cold

Chicken & mayo sliders
Seasonal vegetarian slider
Lemonade scones with jam and
cream
Cut seasonal fruits
Cupcakes

Hot

Heide greens & feta rolls
Mac & cheese bites
Arancini balls with herb yogurt
Pumpkin & goats cheese tartlets
Bacon & egg tart
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 (capped at \$75)

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 cocktail on arrival

Gin & Tonic \$15

Negroni \$20

Blackberry Cosmo \$18

Passionfruit Daquiri \$15

Gimlet \$15

Aperol Spritz \$15

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 Landing Place Sauvignon Blanc, SA	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	10
Heaps Normal XPA (0%)	10
Mountain Goat Very Enjoyable Beer	11
Moondog 'Old Mate' Pale Ale	12
Moo Brew Session (3.5%)	13
Coldstream Apple Cider	11
Fellr Seltzer - lime or passionfruit	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 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.

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