

WINE BAR
& RESTAURANT



LILAC WINE

LARGE GROUP BOOKINGS
SEPTEMBER 2023

31 STEPHENSON ST,
CREMORNE VIC 3121
MELBOURNE

THE SPACE

NESTLED WITHIN THE INDUSTRIAL STREETS OF CREMORNE LIES LILAC WINE, A CHARMING AND UNPRETENTIOUS WINE BAR THAT CALLS A CONVERTED WAREHOUSE HOME. DRAWING INSPIRATION FROM A VARIETY OF SOURCES, LILAC WINE ADOPTS A LAID-BACK AND UNCOMPLICATED APPROACH THAT IS REFLECTED IN BOTH ITS AMBIENCE AND MENU OFFERINGS.

LARGE GROUP BOOKING CAPACITY
12-30 GUESTS





SIT DOWN MENU

LUNCH ONLY \$65PP

WOODFIRED SOURDOUGH FLATBREAD, GARLIC OIL
FERMENTS & PICKLES
SMOKED MUSSELS, PEPPER SAUCE VIERGE, BASIL

BARONGAROOK PORK, TROMBONCINO, HAZELNUT BUTTER
DUCK FAT POTATOES, ONION JAM
HEIRLOOM CUCUMBER SALAD, KEFFIR CREAM, MINT

PEACHES, VANILLA CUSTARD, BLACK PEPPER MERINGUE

CHEFS MENU \$80PP

CHICKEN MOUSSE ÉCLAIR, BLACK GARLIC, HONEY
FERMENTED & PICKLED VEGETABLES

WOOD-FIRED SOURDOUGH BREAD, GARLIC OIL
PIGS EAR, REMOULADE, ANCHOIDE
SPROUTING CAULIFLOWER, SAUCE GRIBICHE, HAZELNUT

FLINDERS ISLAND LAMB, CELERiac BUTTER, CGP GREENS
DUCK FAT POTATOES, KEFIR CREAM
LEAVES, CHAMPAGNE DRESSING

FROZEN YOGURT, BLOOD ORANGE, MERINGUE

CHEFS MENU \$120PP

CHICKEN MOUSSE ÉCLAIR, BLACK GARLIC, HONEY
SAVOURY MINCE ON TOAST, HORSERADISH
FERMENTS & PICKLES

WOODFIRED SOURDOUGH FLATBREAD, GARLIC OIL
BEEF HEART, WHITE SAUCE, DANDELION
RED WINE EGG, CELERiac REMOULADE, EUCALYPTUS

LAMB BELLY, CARROT BUTTER, RAINBOW CHARD
LUKE'S FISH, CITRUS BUTTER, CHIVES
DUCK FAT POTATOES, KEFIR CREAM
LEAVES, CHAMPAGNE DRESSING

RUM BABA, STRAWBERRY GUM CUSTARD, PINEAPPLE

* MENUS ARE SAMPLE ONLY AND ARE SUBJECT TO CHANGE

BEVERAGE PACKAGE

BASE

3 HOURS - \$75

4 HOURS - \$85

BUBBLES: CHOOSE ONE

WHITE: NV IL FOLLO 'EXTRA DRY' PROSECCO DOC / GLERA
ROSE: 2022 JUMPING JUICE 'PET NAT' / PINOT NOIR, VERMENTINO

WHITE: CHOOSE TWO

2019 MAFIC 'SMALL BATCH' / PINOT GRIGIO
2022 QUIN / RIESLING
2021 PYRAMID VALLEY / SAUVIGNON BLANC
2020 WHEELER 'EAST HILL' / CHARDONNAY

ORANGE: CHOOSE ONE

2021 FIN 'SPEEDO GRIS' / PINOT GRIS
2021 M.D.I 'SKIN ED' / FRIULIANO

ROSÉ:

2021 MINIMUM 'ROSÉ' / SANGIOVESE, CABERNET, MERLOT

RED: CHOOSE TWO

2022 SIGNIFICANT OTHER / PINOT NOIR
2020 ECK / CABERNET SAUVIGNON
2018 YARRA PEAKS / SHIRAZ

NON-ALCOHOLIC AND COCKTAILS AVAILABLE TO ADD TO EACH PACKAGE
ALTERNATIVELY YOU CAN CHOOSE BEVERAGES FROM OUR SHORT WINE LIST.
THESE WILL BE CHARGED ON CONSUMPTION.





WINE SHORT LIST

BUBBLES

WHITE: NV IL FOLLO 'EXTRA DRY' PROSECCO DOC / GLERA \$61
ROSE: 2022 JUMPING JUICE 'PET NAT' / PINOT NOIR, VERMENTINO \$67
NV DOMAINE DE GANDINES 'CRÉMANT DE BOURGOGNE' / CHARDONNAY \$114
2020 BELLEBONNE 'ROSÉ' METHOD TRADITIONAL / PINOT NOIR \$164

WHITE

2019 MAFIC 'SMALL BATCH' / PINOT GRIGIO \$52
2022 QUIN / RIESLING \$72
2021 PYRAMID VALLEY / SAUVIGNON BLANC \$86
2020 WHEELER 'EAST HILL' / CHARDONNAY \$73
2018 LOOSEN BARRY 'WALHALLA' DRY / RIESLING \$117
2020 FRANCOIS & JULIEN PINON 'LES DERONNIERS' VOUVRAY SEC / CHENIN BLANC \$146
2020 LES ALLÉES DU VIGNOBLE CHABLIS / CHARDONNAY \$139

ORANGE

2021 FIN 'SPEEDO GRIS' / PINOT GRIS \$68
2021 M.D.I 'SKIN ED' / FRIULIANO \$60
2020 PITTNAUER 'PERFECT WAY' / MUSCAT OTTONELL GOLD MUSKATELLER MUSCAT BLANC À PETITS GRAINS \$107
2021 CASA BRECCETO 'NADAR' ARIANA IRPINIA / FIANO \$138

ROSÉ

2021 MINIMUM 'ROSÉ' / SANGIOVESE, CABERNET, MERLOT \$61
2021 COTALDO CALABRETA 'CIRÒ' ROSATO / GAGGLIOPPO \$103
2022 DOM. DU GROS NORE 'BANDOL ROSÉ' / CINSULT, CARIGNAN, MOURVEDRE \$133

RED

2022 SIGNIFICANT OTHER / PINOT NOIR \$76
2020 ECK / CABERNET SAUVIGNON \$73
2018 YARRA PEAKS / SHIRAZ \$75
2021 MAMMOTH 'VARIATIONS' / PINOT NOIR \$135
2020 ALEXANDRE BURGAUD BEAUJOLAIS-LANTIGNIE 'LA COLLINE DE CHERMIEUX' / GAMAY / \$105
2018 DOMAINE DELESVAUX 'LE ROC' ANJOU ROUGE / CABERNET FRANC \$107
2021 MULLINE 'BANNOCKBURN' / SYRAH \$113

DESSERT:

2021 SCION 'AFTER DARK' / DURIF (500ML) \$76
2019 DOMAINE DELESVAUX 'PASSERILLÉ' COTEAUX DU LAYON BLANC MOELLEUX / CHENIN BLANC (750ML) \$112

BEER, NON-ALCOHOLIC AND COCKTAILS AVAILABLE TO ADD TO EACH PACKAGE
THESE WILL BE CHARGED ON 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.

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.

MINIMUM SPEND

WE ASK THAT ALL GROUPS OF 8+ GUESTS DINE ON THE CHEF SHARED MENU. A 7.5% SERVICE FEE WILL BE CHARGED ON TOP OF FINAL BILL

TIME FRAME

FOR LUNCH BOOKINGS THE SPACE WILL BE AVAILABLE TO YOU FROM 12PM – 4PM – PLEASE NOTE WE OPEN FOR DINNER SERVICE AT 5PM AND WILL NEED TO SPACE EMPTY AT 4:00PM TO PREPARE. FOR ANY CHANGES TO THIS TIME FRAME PLEASE GET IN CONTACT. DINNER FROM 5PM – 12AM

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 SURCHARGES APPLY

CANCELLATION

DEPOSIT WILL BE RETURNED IN FULL IF BOOKING IS CANCELLED 14 DAYS PRIOR TO THE EVENT FOR LUNCH BOOKINGS 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

THE BALANCE WILL BE DUE AT THE COMPLETION OF THE EVENT WITH A DISCRETIONARY 7.5% SERVICE CHARGE ADDED TO THE FINAL BILL.

NUMBER OF GUESTS

WE REQUIRE CONFIRMATION OF FINAL NUMBERS FOUR DAYS 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 THAT ALL MENU AND BEVERAGE SELECTION NEED TO MADE TWO WEEKS PRIOR TO THE EVENT

LICENSING

LILAC IS LICENSED UNTIL 1AM. 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 + BEHAVIOUR

THANK YOU FOR CHOOSING LILAC! 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.

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.

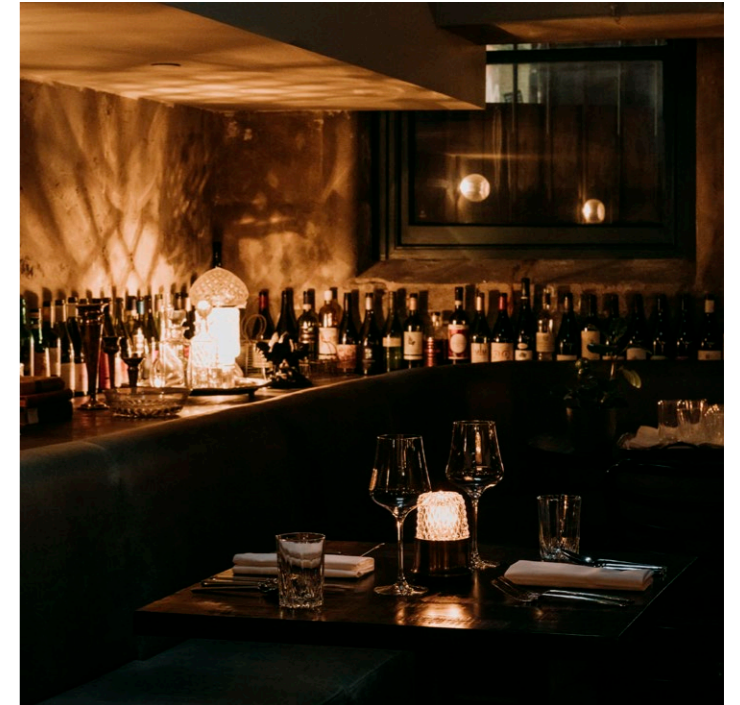
WHEN YOU HOST AN EVENT WITH US, YOU ARE ALSO DIRECTLY CONTRIBUTING TO COMMON GROUND PROJECT.

THANKS FOR BEING PART OF THE JOURNEY WITH US.

LOOKING FOR ANOTHER EVENT SPACE?



HAZEL ATRIUM
AVAILABLE TO EXCLUSIVE HIRE FOR LUNCHTIME WEDNESDAY-SATURDAY AND DINNER TUESDAY-SATURDAY



DESSOUS
AVAILABLE TO EXCLUSIVE HIRE LUNCH TUESDAY - SATURDAY



LA CANTINA
AVAILABLE TO EXCLUSIVE HIRE FOR WEDDINGS AND SPECIAL CELEBRATIONS



HEIDE KITCHEN AND SIDNEY MYER EDUCATION CENTRE
AVAILABLE TO EXCLUSIVE HIRE FOR WORKSHOPS, PRIVATE EVENTS AND WEDDINGS TUESDAY-SUNDAY



**COMMON
GROUND**
project

DESSOUS
HAZEL
HEIDEKITCHEN

LA CANTINA
L-I-M-I-N-A-L
◆
SQUARE ONE
◆

FOR HELP MAKING YOUR
NEXT EVENT AN EXPERIENCE
CONTACT OUR EVENTS TEAM

HELLO@LILACWINEBAR.COM.AU
0458 254 684 - MULBERRY GROUP EVENTS

