

WINE BAR  
& RESTAURANT

# LILAC WINE

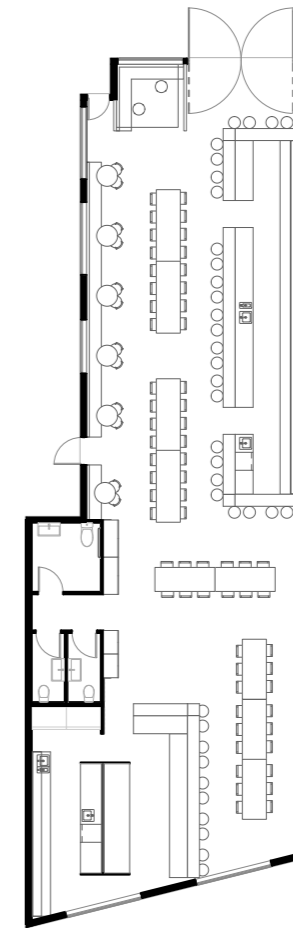
EXCLUSIVE EVENTS 2024

31 STEPHENSON ST,  
CREMORNE VIC 3121  
MELBOURNE





## NEIGHBOURHOOD WINE BAR.



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.

THE INTERIOR OF LILAC WINE EXUDES WARMTH AND COMFORT, AN OPEN FIRE, EXPOSED BRICK WALLS, CANDLELIT TABLES, AND THE SOOTHING SOUNDS OF VINYL RECORDS. WHETHER YOU'RE PLANNING A CORPORATE EVENT, A BIRTHDAY PARTY, OR ANY OTHER TYPE OF SPECIAL OCCASION, AN EXCLUSIVE HIRE MEANS YOU'LL HAVE THE WHOLE VENUE TO YOURSELF. IT'S THE PERFECT BACKDROP FOR AN EVENT FOR ANYWHERE BETWEEN 30-120 GUESTS, WITH A MENU & WINE LIST THAT WE'LL CURATE ESPECIALLY FOR YOU.

AS WITH ALL THEIR VENUES, THE MULBERRY GROUP WILL DONATE 10% OF ALL PROFITS FROM LILAC WINE DIRECTLY TO THE COMMON GROUND PROJECT - OUR SOCIAL ENTERPRISE AND FARM LOCATED AT THE OPENING OF THE GREAT OCEAN ROAD. GUESTS WILL ALSO FIND SEASONAL INGREDIENTS PICKED FROM COMMON GROUND DISPLAYED ON OUR MENUS. WHEN YOU HOST AN EVENT WITH US, YOU'RE ALSO SUPPORTING THE GOOD WORK AT COMMON GROUND PROJECT.

## THE SPACE

WE HAVE A NUMBER OF DIFFERENT SET MENU AND CANAPÉ  
OPTIONS AVAILABLE OR WE CAN TAILOR A MENU TO SUIT YOUR NEEDS.

LILAC WINE ALLOWS GUESTS TO EXPLORE AND ENJOY THE  
BEAUTY OF THE ENTIRE SPACE. LET'S CREATE SOMETHING UNIQUE.

### CAPACITY

STANDING: UP TO 120 GUESTS  
SIT DOWN: UP TO 75 GUESTS

EXCLUSIVE FULL VENUE HIRE

### LUNCH

TUESDAY – SATURDAY \$5,000 MINIMUM SPEND + 7.5% SERVICE FEE  
STRICTLY 12PM-4PM

DINNER - MINIMUM SPEND + 7.5% SERVICE FEE

SUNDAY - WEDNESDAY \$10,000

THURSDAY \$15,000

FRIDAY & SATURDAY \$30,000





## CANAPÉ MENU

CANAPÉ MENU ONE  
6 CANAPES + 1 SUBSTANTIAL  
\$70PP

CANAPÉ MENU TWO  
8 CANAPES + 2 SUBSTANTIALS  
\$85PP

ADDITIONAL CANAPÉS \$8  
SUBSTANTIAL \$12

## CANAPÉ SELECTION

SYDNEY ROCK OYSTER, BEACH HERB TINCTURE  
SEAWEED TAROMA, SMOKED SALMON ROE, CHIVES  
SMOKED MUSSEL, PICKLED CUCUMBER, CURRY LEAF OIL  
WHITE ANCHOVY SKEWER, MARINATED OLIVES, CHARRED PEPPERS

CHICKEN MOUSSE ÉCLAIR, BLACK GARLIC, HONEY  
SAVOURY MINCE ON TOAST, HORSERADISH  
KANGAROO TARTARE, SMOKED EGG YOLK, WHISKY MUSTARD

SALTED CUCUMBER, LABNE, PRESERVED LEMON, FINE HERBS  
BURNT CARROT, GERALDTON WAX MEAD, MACADAMIA  
CAULIFLOWER, WHIPPED SOY CREAM, NATIVE SPICES  
HONEYDEW MELON, LONZINO, BLACK PEPPER OIL  
CHICKPEA BLINI, SMOKED HUMMUS, CUMIN  
JERUSALEM ARTICHOKE, PARMESAN CUSTARD, FRIED GARLIC

## SUBSTANTIAL

FISH SANDWICH, HOT SAUCE, MISO CABBAGE  
WILD BOAR AND FENNEL SAUSAGE ROLLS W SMOKED TOMATO KETCHUP  
RAINBOW CHARD AND GOATS CURD PASTIE  
BELL PEPPERS, SOFT CURDS, CURED EGG  
GLAZED CHICKEN MEATBALL, FRIED EGG MAYONNAISE

## DESSERT

ON REQUEST





**SIT DOWN MENU**

**CHEFS MENU  
\$110PP**

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

WOODFIRED SOURDOUGH, GARLIC OIL  
MACKEREL, BEETROOT, SOURCREAM  
WHIPPED FLAXSEED, RADISH + SPRING ONION

CHARCOAL CHICKEN, NAN'S STUFFING, GREENS  
LUKE'S FISH, CITRUS BUTTER, CHIVES  
DUCK FAT POTATOES, KEFIR CREAM  
LEAVES, CHAMPAGNE DRESSING

WATTLESEED CHOCOLATE MOUSSE, WHEY CARAMEL

*\* MENU IS 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.





## BEVERAGE PACKAGE

### PREMIUM

3 HOURS - \$120

4 HOURS - \$130

#### *BUBBLES: CHOOSE ONE*

NV DOMAINE DE GANDINES 'CRÉMANT DE BOURGOGNE' / CHARDONNAY  
2020 BELLEBONNE 'ROSÉ' METHOD TRADITIONAL / PINOT NOIR

#### *WHITE: CHOOSE TWO*

2018 LOOSEN BARRY 'WALHALLA' DRY / RIESLING  
2020 FRANCOIS & JULIEN PINON 'LES DERONNIERS' VOUVRAY SEC / CHENIN BLANC  
2020 LES ALLÉES DU VIGNOBLE CHABLIS / CHARDONNAY

#### *ORANGE: CHOOSE ONE*

2020 PITNAUER 'PERFECT WAY' / MUSCAT OTTONELL GOLD MUSKATELLER MUSCAT BLANC À PETITS GRAINS  
2021 CASA BRECCETO 'NADAR' ARIANA IRPINIA / FIANO

#### *ROSÉ: CHOOSE ONE*

2021 COTALDO CALABRETA 'CIRÒ' ROSATO / GAGGLIOPPO  
2022 DOM. DU GROS NORE 'BANDOL ROSÉ' / CINSAULT, CARIGNAN, MOURVEDRE

#### *RED: CHOOSE TWO*

2021 MAMMOTH 'VARIATIONS' / PINOT NOIR  
2020 ALEXANDRE BURGAUD BEAUJOLAIS-LANTIGNIE 'LA COLLINE DE CHERMIEUX' / GAMAY /  
2018 DOMAINE DELESVAUX 'LE ROC' ANJOU ROUGE / CABERNET FRANC 2021 MULLINE 'BANNOCKBURN' / SYRAH

ALTERNATIVELY YOU CAN CHOOSE BEVERAGES FROM OUR SHORT WINE LIST.  
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

THE MINIMUM SPEND AS FOLLOWS:

SUNDAY - WEDNESDAY \$10,000

THURSDAY \$15,000

FRIDAY & SATURDAY \$30,000

PLEASE NOTE WE HAVE VERY LIMITED CAPACITY FOR FULL VENUE HIRES IN THE EVENING

A 7.5% SERVICE FEE AND \$250 COORDINATION 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 \$1,000 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 3 MONTHS PRIOR TO THE EVENT.

50% DEPOSIT WILL BE REFUNDED IF THE EVENT IS CANCELLED TWO MONTHS OUT AND LESS THAN THIS, THE 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 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 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.

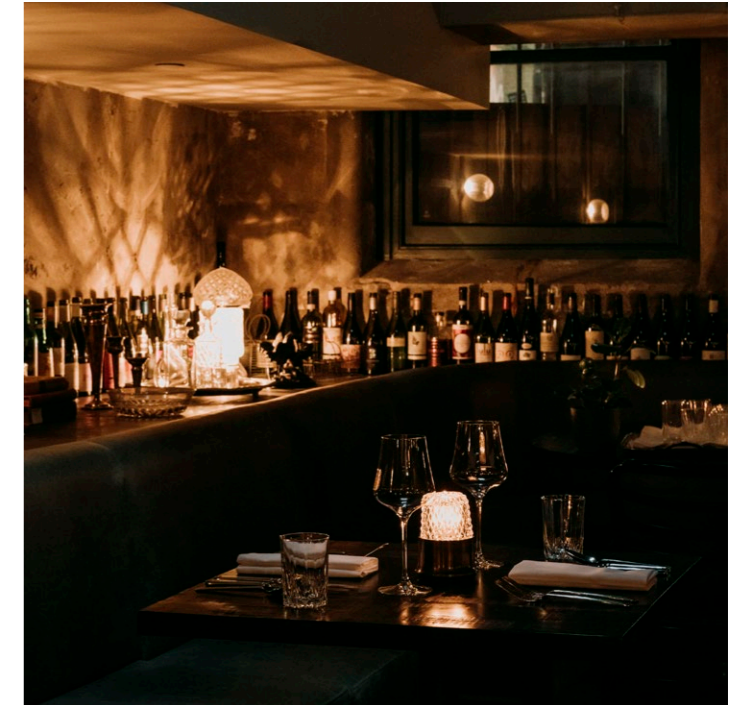
THANKS FOR BEING PART OF THE JOURNEY WITH US.

## 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



SQUARE ONE RIALTO

AVAILABLE FOR FULL VENUE EXCLUSIVE HIRE MONDAY-FRIDAY AFTER 5PM AND ALL DAY WEEKENDS



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**

L-I-M-I-N-A-L  
◆  
SQUARE ØNE  
◆

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

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

