

# HAZEL

164 FLINDERS LNE



Events



# A place for people to gather and feast.

Located in the heart of the city at 164 Flinders Lane, Hazel is a pared-back eatery that stretches over two floors of the historic Richard Allen & Son building.

The space is unique and flexible and can be set in multiple arrangements to create a truly distinctive event - with the ability to accommodate groups ranging from quaint gatherings to large corporate dinners. Carefully curated with modern furniture and ornate fittings, our light filled spaces create the perfect atmosphere for your event.

Our food is familiar but unique, focused on seasonal dishes — with tailored menus available to suit your taste and budget. With over 120 bottles, our wine selection has broad appeal and is backed by a lineup of local brews and a delicious handful of cocktails.

# Event spaces



# Ground Floor

## Capacity

Sit down  
Up to 50

The Ground Floor at Hazel is an inviting, open and light-filled space suited to large group bookings

The space can host seated events of up to 50.

Please note: When taking this space into consideration, other guests booked upstairs will need to be taken through this area





# The T&G Atrium

## Capacity\*

Standing  
Up to 100

Sit down  
Up to 60

## Minimum spend

\$2,500 when restaurant open for normal service

\* Covid Restrictions may apply

Please note: A 7.5% service charge is added to the total bill for all events

Adjacent to Hazel restaurant, adjoining the T&G building at 161 Collins Street, this is ideal space for a cocktail party or a seated dinner

The space can host standing events up to 100, or seated to 60.

This space is exclusive to the client

# Full Venue

## Capacity

Standing  
Up to 200

Sit down  
Up to 100

## Enquiries

Please contact us at  
[events@hazelrestaurant.com.au](mailto:events@hazelrestaurant.com.au)  
to discuss a tailored package  
for your event.

Exclusive use of Hazel allows guests the freedom to explore and enjoy the entire restaurant.

Tailoring a unique experience for larger groups, the space can host seated events of up to 100 over the two floors..

Please note we take a very limited number of full venue exclusive events per year. Email the team to see what we can do for you.



# Canapés

## Canapé menu one — \$50 pp

7 canapés / dessert canapés

## Canapé menu two — \$60 pp

8 canapés / dessert canapés  
1 substantial canapé

## Canapé menu three — \$70 pp

8 canapés / dessert canapés  
2 substantial canapés

### Canapés —

Oysters  
Bottarga butter crackers  
Potato & leek croquette  
Mushroom vol au vent  
Smoked snapper brandade on potato crisp  
Raw fish & rice crisp  
Prawn cocktail  
Pork and pistachio terrine  
Mussels and nasturtium  
Duck heart skewers  
Beef tartare with anchovy cream  
Witlof, peas and fromage frais  
Duck liver pate & pickled cherries

### Substantial canapés —

Fried polenta & nettle  
Chicken & truffle brioche  
Woodfired lamb ribs  
Fried fish sandwich  
Woodfired bun with greens

### Dessert canapés —

Chocolate brownie  
Mini vanilla slice  
Hazelnut macaron  
Mini pavlova and berries

### Additions —

Small canapé \$5 pp  
Substantial canapé \$10 pp





## Chef's shared menu

\$85 pp —

Pigs head croquette + nettle

Barrastrami, fried bread + horseradish

'From the farm' - raw + pickled vegetables with house miso

Housemade charcuterie selection

Our haloumi

Bread + butter

Lamb rump + warrigal greens

Barbequed potatoes, shoyu + saltbush

Chopped salad

Chocolate marquise + wattleseed

### Additions:

Oysters, mirepoix mignonette \$5ea

Australian cheese plate \$10pp

\*Menu subject to change



# Beverage packages

	Sparkling —
	NV Fizz Prosecco King Valley, Victoria
2 hour package — \$60 pp	White (choose 2) — 2020 Bass River 'Single Vineyard' Riesling, Gippsland, Victoria 2017 Tournon 'Landsborough Vineyard' Viognier, Pyrenees, Victoria
3 hour package — \$70 pp	2020 Harvest Moon Chardonnay, Central Victoria
4 hour package — \$80 pp	Rosé — 2020 Scion Rose No. 2 Shiraz Rutherglen Victoria
Includes —	Red (choose 2) —
Beer	2019 Dr Folk 'Mixed Tape' Pinot Noir, Gippsland, Victoria
Soft Drinks	2018 Range Life 'Rosso' Nero d'Avola, King Valley, Victoria
Sparkling Mineral Water	2018 Jericho 'S3' Shiraz, McLaren Vale, South Australia

Alternatively you can choose from our short wine list.  
These will be charged on consumption.





## Short wine list

### Pick 1 sparkling —

NV	Fizz Prosecco, King Valley, Victoria	68
NV	Delamere Sparkling Brut, Tasmania	78
NV	Duval-Leroy 'Brut Reserve' Champagne, France	170

### Pick up to 2 whites —

2019	Bass River 'Single Vineyard' Riesling, Gippsland, Victoria	60
2019	Tournon 'Landsborough Vineyard' Riesling, Pyrenees, Victoria	78
2018	Gembrook Hill Sauvignon Blanc, Yarra Valley, Victoria	92
2020	Delatite Pinot Gris, Mansfield, Victoria	65
2020	Kris Pinot Grigio, Veneto, Italy	60
2018	Maurer Grüner Veltliner, Weinviertel, Austria	72
2019	Abbazia di Propezzano 'Pec' Pecorino, Abruzzo, Italy	78
2019	Scorpo 'Aubaine' Chardonnay, Mornington Peninsula, Victoria	80
2019	Mayford Chardonnay, Alpine Valleys, Victoria	100
2018	Ventoura Chablis AC, Burgundy, France	130

### Pick 1 rosé —

2020	Scion Rose No. 2 Shiraz, Rutherglen, Victoria	65
2018	Barbelle 'Rosé Fleuri' Grenache blend, Provence, France	85

### Pick up to 2 reds —

2018	Domaine Ternel 'Coteaux Bourguignons' Gamay, France	58
2019	Dr Folk 'Mixtape' Pinot Noir, Gippsland, Victoria	70
2018	Parcel Wines Pinot Noir, Mornington Peninsula, Victoria	80
2020	Thick as Thieves 'Plump' Pinot Noir, Yarra Valley, Victoria	90
2018	Arnaud Baillet Bourgogne Rouge, Burgundy, France	115
2018	Range Life 'Rosso' Nero d'Avola, King Valley, Victoria	56
2017	Caparsa Sangiovese blend Chianti Classico, Tuscany, Italy	110
2019	Bodegas Nekeas 'Cepa Por Cepa' Grenache, Navarra, Spain	72
2018	Jericho 'S3' Shiraz, McLaren Vale, South Australia	70
2018	Helm 'Classic' Cabernet Sauvignon, Canberra, ACT	62

Beers and selected cocktails available.

Full wine list available on request.

**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.

**Time frame —**

For lunch bookings at Hazel the space will be available to you from 12pm – 4pm. Dinner availability from 6pm – 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 surcharge apply.

**Cancellation —**

Deposit will be returned in full if booking is cancelled 14 days 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.

**Final payment —**

Final payment will be required on the evening, either paid at the restaurant at the conclusion of the event or charged to the credit card on file. If the minimum spend is not met, a room hire fee of the difference will be charged.

For groups of 10 or more, a discretionary 7.5% service charge is 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 one 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.

**Guest requirements -**

In line with the proposed reopening from the Victorian government, we will require all guests attending to provide proof of vaccination on arrival. Any guest who can not we will unfortunately be unable to grant entry to the venue.

**Licensing —**

Hazel is licensed until 12am. 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 Hazel! 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. 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 \_\_\_\_\_

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

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