



HAZEL

KITCHEN & BAR

Ceremony & Private Dining Reception

minimum spend requirement of \$8,000



HAZEL

CEREMONY IN THE GARDENS

\$2,000

Choice of ceremony location in our lush garden surrounds

Set up and pack down of Hazel ceremony equipment

Bridal arch

Signing table and 30 chairs

Council booking fee

Wet weather back up on our designer deck



CEREMONY & PRIVATE DINING

HAZEL

OPTIONAL POST CEREMONY

\$35 per person + \$500 set up fee

30 minutes

2 canapés

Beverage on consumption

Following your ceremony enjoy half an hour of celebratory drinks and canapés at your chosen ceremony location



CEREMONY & PRIVATE DINING

HAZEL

SIT DOWN RECEPTION

\$95 per person

3 hours

Share start

Hazel bread with picual extra virgin olive oil & cultured butter

Stracciatella fermented tomato, peach, roasted lemon jam & bronze fennel

Panisse, with pigment d'espelette aioli

Duck salad

Share mains/sides

Crispy skin market fish of the day

Sous vide lamb blackstrap, green tahini, piperade

Bannockburn roast chicken, bread sauce, tarragon jus

Salt and vinegar shoestring fries, black garlic aioli

French bistro salad

Share dessert

Tarte du jour

Hazel éclair, dulce de leche, dark chocolate and hazelnut



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COCKTAIL RECEPTION

\$85 per person

3 hours

Oysters, blood orange mignonette
Duck rillettes crouton, date & chilli jam
Kingfish crudo, buttermilk & Nduja
Goats curd tartlet, fermented tomato

Panisse, piment d'espelette aioli
Chicken & mushroom vol au vent
Duck confit filo cigar
Mushroom arancini
Gougere

Chocolate & dulce de leche profiteroles
Lemon curd tart, seasonal fruit
Mini ice cream



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BEVERAGES ON CONSUMPTION

Wines

2023 Mayfield Vineyard Sparkling Cuvée, Chardonnay, Pinot Noir, Orange, NSW \$65

2023 Casa Freschi 'Ragazzi', Pinot Grigio, Adelaide Hills, SA \$65

2022 Sibiliana 'Roceno' DOC, Sicily, It \$55

2021 Thymiopoulos 'Young Vines', Xinomavro, Gr \$70

2020 Watson Family Wines Cabernet Franc, Margaret River, WA \$65

2023 Freeman Vineyards Prosecco, Hilltops, NSW \$75

2023 Mayfield Vineyard '1815', Chardonnay, Orange, NSW \$80

2022 Les Fruits 'Tullah'Syrah, Blewitt Springs, McLaren Vale, SA \$85

2016 Château de la Roche en Loire 'Cuvée Marcel', Cabernet Franc, Malbec, Grolleau, Touraine-Azay-le-Rideau, Loire, Fr \$90

NV Champagne André Jacquart Blanc de Blancs Vertus Experience 1er Cru Extra Brut, Chardonnay, Champagne, Fr \$150

2022 Rippon 'Rippon' Mature Vine, Riesling, Lake Wanaka, Central Otago, NZ \$115

2021 Woodlands Wines 'Brook Single Vineyard', Chardonnay, Margaret River, WA \$105

2021 Hayes Family Wines 'Block 1', Shiraz, Stone Well, Barossa, SA \$130

2022 Julien Sunier Beaujolais Villages 'Wild Soul', Gamay, Burgundy, Fr \$120

Beers

Heineken Zero \$10

Newtown Pale \$10

Newtown Lager \$10

Newtown Cloudy apple \$10



HAZEL

ADD EXCITING COCKTAILS

Martini

Espresso martini

Hazel martini

Clover club

Margarita

Tommy's margarita

Spicy margarita

South side

Negroni

Figaroni

Treacle

Aperol spritz

Scroppino



CEREMONY & PRIVATE DINING



ADDITIONAL INFORMATION

Reception

Your reception takes place in our designated Private Dining space which is separated from the main restaurant by a glass screen. There is access on to our deck which overlooks the gardens

Guest numbers

The minimum spend of \$8,000 must be met for all bookings. Maximum guest numbers for a sit down lunch/dinner is 48 and 60 guests for a cocktail menu

Venue hire \$2,000

Includes Event Manager, bespoke room set up, cutlery, glassware and linen napkins, easel, event staffing

Deposit

A non refundable 25% deposit of the minimum spend is required to secure the booking

Add

Wedding cakes \$475-\$550

Champagne Tower \$350-\$450

Venue extension \$200 per hour

Children and Crew meals \$50 per person