



hideaway lane

EVENTS

Event
packages

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Welcome

Nestled in privacy and uniqueness, Hideaway Lane defies the ordinary for inner-city functions. Situated within a historic mid-century building and laneway, its rich history and nostalgic aura beckon you to escape the urban rush and embrace the warmth of old-world hospitality.

With opulent Art Deco décor, a charming garden room, and an exclusive lounge area, our events are tailored to each individual, ensuring a personal touch. This enchanting green oasis sets the stage for unforgettable micro-events, intimate elopements, joyous baby showers, milestone anniversaries, and other cherished occasions.

Take the leap... Embrace the extraordinary at Hideaway Lane!

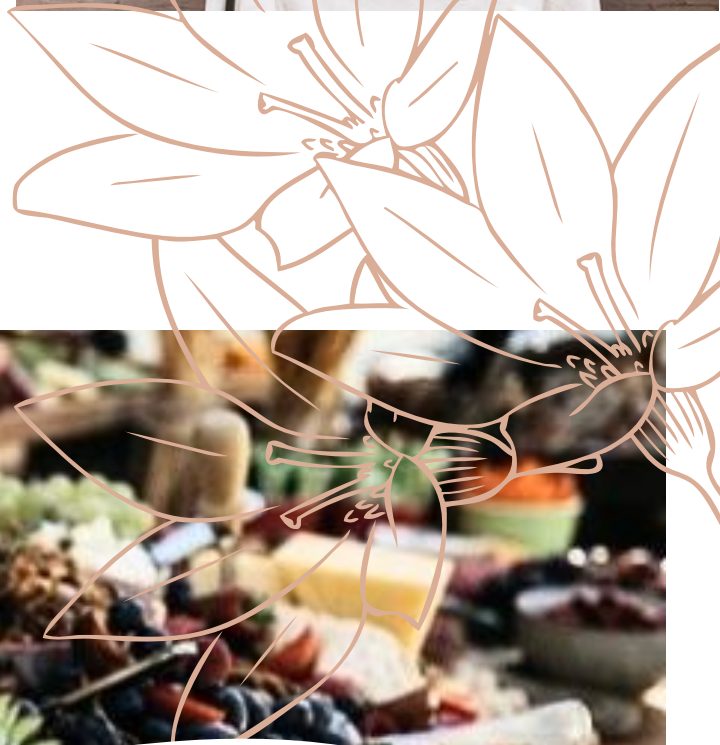


All Inclusive

Our luxurious event packages offer an all-inclusive experience, featuring catering and much more:

- Exclusive, private use of the venue for 3 hours, ensuring no sharing with others.
- A professional and experienced event coordinator to assist you every step of the way.
- A dedicated catering team specializing in high tea, glam gatherings, or intimate long lunches.
- Elegant touches including linen tablecloths, ivory napkins, and your choice of white or black crockery, or vintage tea sets.
- Time allowance before the event for personal styling, ensuring your vision comes to life.
- BYO drinks with no corkage fee, and all necessary staff provided.
- Seating for a maximum of 30 guests in the garden or up to 50 guests standing for canapés receptions.
- Venue closure at 8pm
- Please note, there is a minimum spend requirement of \$1500 for all events.

Indulge in luxury and create unforgettable memories with our comprehensive event packages.



Beautiful Brunch

\$65pp

Min 20
available for 10am

SEATED AT TABLES ADORNED WITH VINTAGE TEA SETS
Sample menu - subject to change

GRAZING BOARD

Seasonal fruits
Savoury quiche w/sweet leeks and goats cheese
Whipped avocado on turkish w/fetta and balsamic

PASTRY TOWER

Maple glazed scones w/ fluffy vanilla cream
Nutella breakfast Croissant
Petite portuguese tart
Sweet Danish Pastries
Mini Yoghurt cups w/granola crumble

SELECTION OF GOURMET TEAS

LEMONADE STAND

Add coffee - \$5pp

Excludes :

- *Personal decorations/ Florals*
- *BYO drinks*



Lux High Tea

\$75pp Min 20/Max 30

SEATED AT TABLES ADORNED WITH VINTAGE TEA SETS

Sample menu - subject to change

SAVOURY TREATS

Mini tartlet of caramelised leek and marinated goats cheese

Cucumber sandwiches w/apple and mascarpone

Middle Eastern Persian feta on puff

Chef's signature caprese

SWEET TREATS

House made date scones w/chantilly cream

Dark chocolate mousse cup

Mini portuguese tart

Citrus melting moment

Compote of fruit w/whipped cheesecake

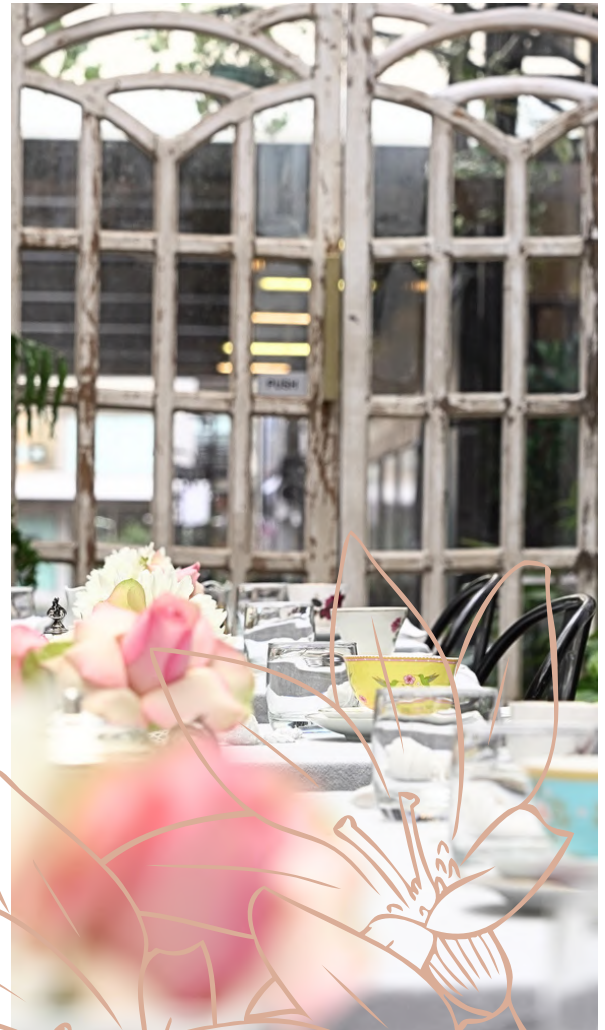
Macaron with rose butter cream

SELECTION OF GOURMET TEAS

LEMONADE STAND

Excludes :

- *Personal decorations/ Florals*
- *BYO drinks*



Glam Gathering

\$85pp Min 18/Max 40

RELAXED COCKTAIL STYLE SERVICE



Grazing Table

House made dips and relishes, selection of gourmet cheeses, salami, sopressa, local leg ham, nuts and dried fruit, fresh fruit and berries, grilled haloumi, artisan breads and crackers

Canapes (select 3) OR 2 canapes + 1 slider

Wild mushroom arancini w/ oozy bocconcini and tomato relish
Caramelised leek and goats cheese tartlets
House smoked salmon w/Persian fetta and lime
Italian bruschetta w/mascarpone and rocket
Petite gourmet pies - creamy chicken or vegetable
Salt and pepper squid w/tartare
Wild kangaroo w/lemon myrtle and wattle seed on sour dough
Traditional polish dumpling filled w/herbed potato and provolone, topped with crisp bacon
Caramelised chorizo pintxos on sour dough w/romesco paste
Texas BBQ chicken wings w/blue cheese aioli
Local free range ham on toasty focaccia w/mustard mayo
Sticky pork meat balls - Thai style
Aussie tiger prawn on baguette w/avocado and sweet garlic sauce

OR

Sliders (select 1 with 2 canapes)

Beef slider w/caramelised onion and boozy sauce
Crispy chicken slider w/cos and mayo
Pulled pork slider w/slaw

Dessert Canapes (select 3)

Vanilla Bean pannacotta pots
Macarons w/persian rose cream
Petite lemon meringue tartlets
Chocolate pecan brownie
Trio of berries w/chantilly cream
Sticky date puddings w/butterscotch sauce
Raspberry friand w/toasted almonds
Trio of chocolate mousse tartlet

Complimentary portioning of BYO celebration cake
- platter service

Excludes :

- Personal decorations/ Florals
- BYO drinks



Optional Upgrades

TABLE FLORALS

- SEASONAL FLORALS IN SELECTED COLOUR SCHEME
- TRIO OF VASES PER TABLE OF 4

\$300 PER EVENT

GREENERY

- TABLE GREENERY - \$200
- SUSPENDED GREENERY LADDER - \$350
- ADD SCATTERED FLOWERS - \$150

CIRCLE ARBOUR

- WHITE ROUND ARBOUR
- DRY HIRE - NO FLOWERS

\$50

- WITH FLORALS + GREENERY

\$350

WHITE PLINTHS

- 2 X WHITE OPEN PLINTHS
- PLINTH FLORALS - SEASONAL

\$350

TABLE DECOR

- WHITE MUSLIN TABLE RUNNERS
- BRIGHT COLOURED TABLE RUNNERS
- COLOURED TABLE CLOTHS
- ECLECTIC CANDLESTICKS/TEALIGHTS

\$50 PER SELECTION

ADD CANAPES OR SLIDERS

- UPGRADE HIGH TEA OR MICRO-WEDDING PACKAGE
- SELECT 4 CANAPES OR 1 CANAPE + 2 SLIDERS

\$35pp - min 20

CELEBRATION CAKE

- SINGLE TIERED CAKE IN PREFERRED FLAVOUR
- SEMI NAKED FINISH - BUTTER CREAM
- SIMPLE FLORAL TOPPER
- CAKE KNIFE
- TAKE HOME CAKE BAGS FOR GUESTS

\$350





Save the date!

CONTACT OUR EVENTS MANAGER
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