

THAI RESTAURANT
&
COCKTAIL BAR

DESSOUS

EVENTS
164 FLINDERS LANE
MELBOURNE





DESSOUS
(PLURAL DESSOUS)

DES· SOUS | DE· SUE | DE· SOO

1. UNDERSIDE; BOTTOM

2. (IN THE PLURAL)
WOMEN'S UNDERGARMENT

DESSOUS IS LOCATED AT 164 FLINDERS LANE, IN THE HEART OF THE CITY.
IT IS A THAI RESTAURANT AND COCKTAIL BAR, SITUATED IN THE BASEMENT OF THE
HISTORIC RICHARD ALLEN & SON BUILDING.

THE INTERIOR CREATES A WARM AND MOODY AMBIENCE WITH LOW LIGHTS, MARBLE,
PLUSH VELVET, AND DEEP GREYS AND GREENS, PROVIDING A BEAUTIFUL, SUBTERRANEAN
ESCAPE. THE SPACE OFFERS FLEXIBILITY FOR VARIOUS EVENT ARRANGEMENTS AND CAN
ACCOMMODATE GROUPS FROM INTIMATE GATHERINGS TO CORPORATE LUNCHES OR
DINNERS.

THE MENU FOCUSES ON FAMILIAR BUT UNIQUE SNACKING AND SHARING OPTIONS, WITH
THE ABILITY TO CREATE TAILORED MENUS TO SUIT DIFFERENT TASTES AND BUDGETS. THE
DRINKS SELECTION INCLUDES A DIVERSE WINE LIST THAT EMPHASIZES SUSTAINABILITY,
BIODYNAMIC PRACTICES, AND LESSER-KNOWN REGIONS AND VARIETALS, ALONG WITH A
RANGE OF LOCAL BREWS AND CRAFT COCKTAILS.

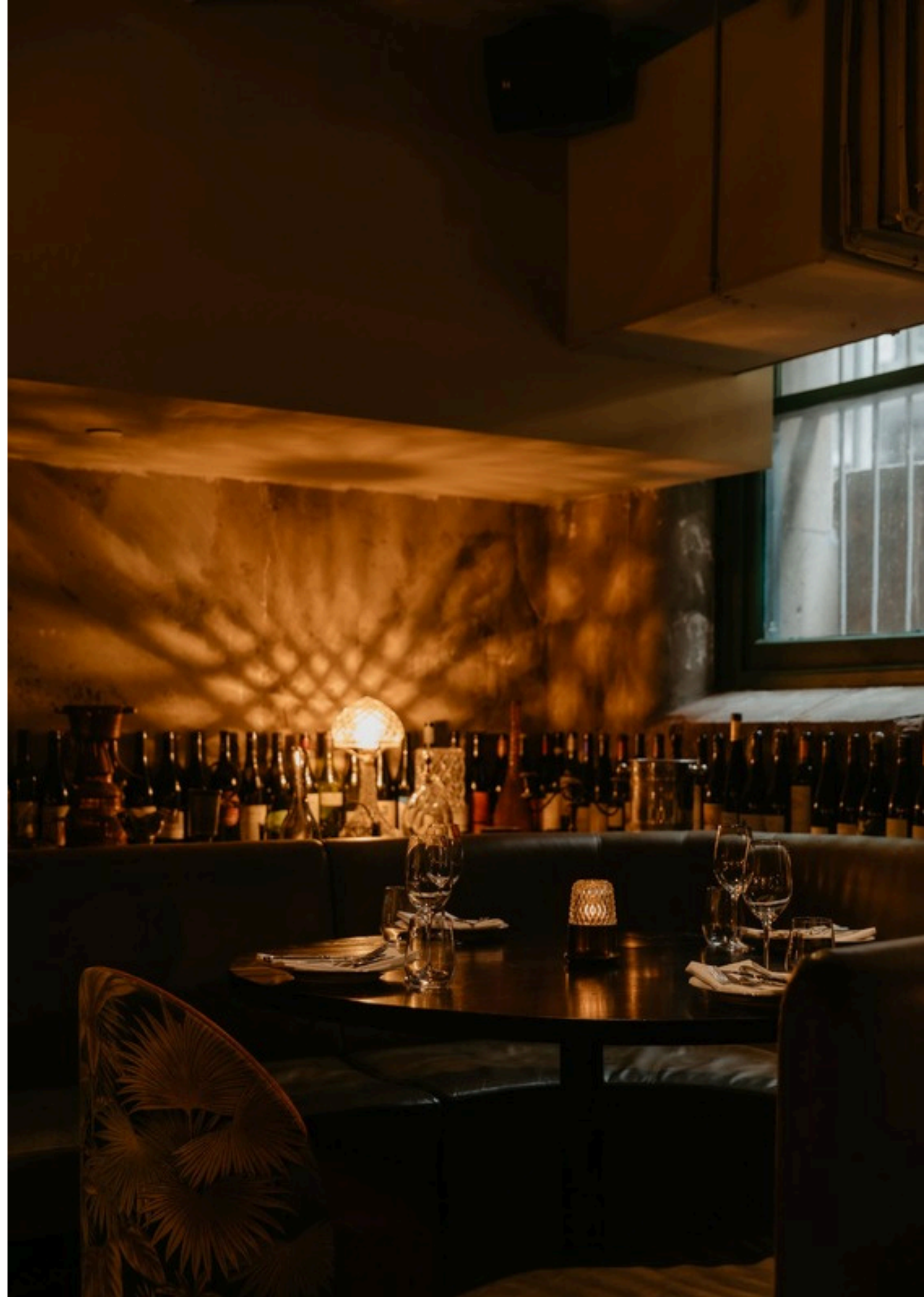
ABOUT US

WE HAVE A NUMBER OF DIFFERENT SET MENU AND CANAPÉ OPTIONS AVAILABLE OR WE CAN TAILOR A MENU TO SUIT YOUR NEEDS. DESSOUS ALLOWS GUESTS TO EXPLORE AND ENJOY THE BEAUTY OF THE ENTIRE SPACE.

CAPACITY

STANDING: UP TO 80 GUESTS

SIT DOWN: UP TO 60 GUESTS





CANAPÉS



MENU ONE

7 CANAPÉS or
5 CANAPÉS AND 2 SUBSTANTIAL
\$75PP

MENU TWO

8 CANAPÉS AND 2 SUBSTANTIAL
\$95PP

ADDITIONAL CANAPÉ \$7.5PP
ADDITIONAL SUBSTANTIAL \$15PP
SUPPER ADD-ON \$15PP

CANAPÉS

PICKLED SPRING BAY MUSSEL, COD ROE, POTATO CRISP
ABROLHOS ISLAND SCALLOP. CARAMELISED PORK CHEEK, FINGER LIME
TARO FRITTER, SALTED PLUM SAUCE
FIVE SPICED BRAISED PORK HOCK CROQUETTE, PICKLED MUSTARD GREEN
POTATO ROSTI, FERMENTED CELERIAC
LARB SPICED TUNA TARTARE, CUCUMBER

SUBSTANTIAL

PORK BELLY KATSU SANDO, BULLDOG SAUCE
SOY AND MIRIN BRAISED LOCAL MUSHROOMS, POTATO BREAD
BEEF FLANK SKEWER, GRILLED CHILLI RELISH, ROTI
CRISPY CHICKEN WINGS, SZECHUAN PEPPER

DESSERT

COCONUT STICKY RICE, SEASONAL FRUIT
TARO CUSTARD CAKE, FRIED SHALLOTS

SUPPER ADD-ON

FRIED CHICKEN ROLL, SWEET CHILLI MAYO
SPANNER CRAB DONUT, SRIRACHA

ADDITIONS

OYSTERS \$7.5EA
SEAFOOD ON ICE - MP





SIT DOWN MENU



THREE COURSE \$95 OR FOUR COURSE \$110

TO START

PICKLED SPRINGBAY MUSSEL, COD ROE, POTATO CRISP
ALBACORE TUNA CRUDO, CARA CARA ORANGE, PRESERVED OLIVES RELISH
PORK BELLY KATSU SANDO, BULLDOG SAUCE

MID COURSE

TOMYUM OF STEAMED BARRAMUNDI, NETTLE, PIPPIES
STIR FRY BRUSSEL SPROUTS, GARLIC, OYSTER SAUCE

MAINS

CHAR GRILLED WAGYU RUMP CAP, CORIANDER CHIMICHURRI, THAI HERBS SALAD
STICKY RICE

DESSERT

TARO CUSTARD CAKE, FRIED SHALLOTS

ENHANCEMENTS

OYSTERS \$7.5EA
CHEF'S SELECTION 2PC CANAPÉS \$20PP

ADDITIONAL MAIN \$20PP

DRY AGED DUCK LEG, PICKLED LIME BROTH, WINTER MELON
FIVE SPICE BRAISED PORK BELLY, MUSTARD GREENS, MARINATED EGG

PLEASE NOTE THAT THE MENU IS SUBJECT TO CHANGE BASED ON SEASONALITY.
DIETARY REQUIREMENTS CAN BE CATERED FOR WITH NOTICE.
SHOULD YOU WISH TO BRING IN A CAKE, A \$100 CAKEAGE FEE APPLIES.

BEVERAGE PACKAGE



PACKAGE ONE
2 HOURS –
\$65PP

PACKAGE
TWO 3 HOURS
– \$75PP

PACKAGE THREE
4 HOURS –
\$85PP

SPARKLING —
NV FLYING WINEMAKER CHARMAT BLANC, KING VALLEY VIC

WHITE —
2024 COOTER AND COOTER RIESLING, CLARE VALLEY SA
2023 THE FLYING WINEMAKER CHARDONNAY, MARGARET RIVER, WA

ROSÉ —
2022 MINIMUM SANGIOVESE BLEND, GOULBURN VALLEY, VICTORIA

RED —
2023 UNDERGROUND WINEMAKERS PINOT NOIR, MORNINGTON PENINSULA, VICTORIA
2021 OSCAR'S FOLLY SHIRAZ, HEATHCOTE VIC

BEER —
FOOTLOOSE PALE ALE
LANEWAY LAGER 0%

NON-ALC —
SUMMER NIGHTS
SOFT DRINK
STILL AND SPARKLING WATER

CLASSIC COCKTAIL ON ARRIVAL - \$23 PER SERVE
DESSOUS SPRITZ, NEGRONI, MARGARITA, ESPRESSO MARTINI

HOUSE SPIRITS - \$15 PER SERVE
GIN, VODKA, BOURBON & SCOTCH, SERVED WITH MIXER AND GARNISH

ALTERNATIVELY, YOU CAN CHOOSE BEVERAGES FROM OUR SHORT WINE LIST,
WHICH WILL BE CHARGED ON A CONSUMPTION BASIS.





SHORT WINE LIST

SPARKLING —

- NV THE FLYING WINEMAKER CHARMAT BLANC, KING VALLEY, VICTORIA
- 2024 LEURA PARK BLANC DE BLANC, BELLARINE PENINSULA, VICTORIA 84
- NV THIERRY FOURNIER ‘RESERVE’ CHAMPAGNE, FRANCE 195

WHITE —

- 2024 COOTER & COOTER RIESLING, CLARE VALLEY, SA 68
- 2022 WITTMAN ‘TROCKEN’ RIESLING, RHEINHESSEN, GERMANY 125
- 2023 KRIS PINOT GRIGIO, VENETO, ITALY 63
- 2024 MADA PINOT GRIS, YOUNG, NEW SOUTH WALES 80
- 2024 DUNE ‘ATHABASCA’ CHENIN BLANC, MCLAREN VALE, SOUTH AUSTRALIA 75
- 2024 STONEY RISE CHARDONNAY, TAMAR VALLEY, TASMANIA 85
- 2021 SANTOLIN ‘GLADYSDALE’ CHARDONNAY, YARRA VALLEY, VICTORIA 108

ROSÉ —

- 2022 MINIMUM SANGIOVESE BLEND, GOULBURN VALLEY, VICTORIA 68
- 2023 SAINT MAX GRENACHE BLEND, CÔTES DE PROVENCE, FRANCE 94

RED —

- 2023 LERIDA ESTATE PINOT NOIR, CANBERRA DISTRICT, NEW SOUTH WALES 76
- 2022 LEURA PARK PINOT NOIR, BELLARINE PENINSULA, VICTORIA 94
- 2022 PRINCIPIA PINOT NOIR, MORNINGTON PENINSULA, VICTORIA 130
- 2023 SUTTON GRANGE ‘FAIRBANK’ SANGIOVESE, BENDIGO, VICTORIA 85
- 2022 MASSENA ‘THE MOONLIGHT RUN’ GRENACHE BLEND, BAROSSA VALLEY 82
- 2022 EPSILON SHIRAZ, BAROSSA VALLEY, SOUTH AUSTRALIA 70
- 2023 TELLURIAN ‘EVO’ SHIRAZ, HEATHCOTE, VICTORIA 84
- 2022 ALL SAINTS ‘PIERRE’ CABERNET BLEND, RUTHERGLEN, VICTORIA 95

A FULL WINE LIST IS AVAILABLE UPON REQUEST, INCLUDING A SELECTION OF
LARGE FORMAT BOTTLES. WE ALSO OFFER A VARIETY OF BEERS AND
SELECTED COCKTAILS.

TERMS AND CONDITIONS

PRICING

All quotes are subject to a minimum spend. Food and beverage quotes are inclusive of GST and are based on current pricing. Please note that the quotes provided to clients are estimates and, although we strive to avoid it, may be subject to adjustments. A discretionary service fee of 5% will be applied to all event bills. On Sundays, a service charge of 10% will be applied & events on public holidays, a service charge of 15% will be applied.

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. Please note - final food and beverage menu choice will need to be made two weeks prior to the event.

DEPOSIT

A deposit as outlined in the invoice is due within 7 days of placing a tentative reservation with us to secure the booking. Payment can be made via the guest portal on Tripleseat or via EFT. Please note a credit card surcharge applies.

CANCELLATION OR CHANGE OF DATE

The deposit may be partially or entirely non-refundable, subject to the following timelines:

Dessous Exclusive Hire

- 1. Cancellations made more than 60 days prior to the event date will result in a full refund of the deposit.
- 2. Cancellations made between 30 and 60 days prior to the event date will result in a 50% refund of the deposit.
- 3. Cancellations made between 14 and 30 days prior to the event date will result in the forfeiture of the full deposit.
- 4. Cancellations made within 14 days of the event date will incur a charge equivalent to the minimum spend for the event.

In the event that the Venue is unable to host the event due to unforeseen circumstances, including but not limited to government-mandated closures, natural disasters, fires, acts of God, or any other cause beyond the Venue's reasonable control, the Venue shall not be held liable for any resulting losses, damages, or expenses incurred by the Client.

If such a closure occurs, the Venue will make reasonable efforts to reschedule the event to a mutually agreed-upon date or to another Venue within the group. If rescheduling is not possible, the Venue shall refund any deposits or payments made by the Client, less any non-recoverable costs already incurred by the Venue.

The Client agrees that the Venue shall not be responsible for any consequential damages, including but not limited to lost revenue, additional expenses, or reputational harm arising from the cancellation or postponement of the event.

FINAL PAYMENT

Final payment will be required prior or at time of the event. If the minimum spend is not met, a room hire fee of the difference will be charged.

DAMAGES

In the event of damages caused to the venue or amenities, for example; furniture breakages or cosmetic damages to the venue, the client will be charged a damages fee assessed on the extent of damage caused and costs to repair or replace.

NUMBER OF GUESTS

We require written confirmation of final numbers 3 business 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 booking.

DIETARY REQUIREMENTS

Any dietary requirements are to be confirmed 3 business days prior to your event. We will endeavour to accommodate dietary requirements without altering the chosen menu.

FOOD AND DRINK 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. Please note - final food and beverage menu choice will need to be made two weeks prior to the event.

DECOR AND DELIVERIES

Guests are not permitted to bring balloons into the venue and use of any adhesives on the walls or pillars is subject to prior approval, which may be only reasonably withheld. Any additional décor brought into the space must be removed at the conclusion of the event. We may not permit guests to leave items in the venue, and any such arrangements must be pre-approved. A storage fee may be charged for any items left behind.

All deliveries to the venue must be pre-approved and are only permitted between 11:00 AM and 5:00 PM. Storage space is subject to availability, and it is the client's responsibility to arrange for courier delivery and collection. The on-site team may not always be able to assist with these arrangements. Additionally, deliveries may incur a storage fee prior to the event date.

The Mulberry Group accepts no responsibility or liability for any equipment brought in from an external supplier.

CAKEAGE

External cakes may be provided. A \$100 flat rate fee applies and includes storage, presentation and service of the cake.

ENTERTAINMENT

External entertainment is permitted in the Hazel Atrium. Please reach out for a preferred list of suppliers. Amplified music is permitted with noise limitations.

LICENSING

Our venues are licensed until 11pm. We reserve the right to decline entry to our premises to any guest refusing to obey health and safety regulations. Any guest who is intoxicated or not complying with general health and safety regulations may be asked to leave.

ETIQUETTE AND BEHAVIOUR

Etiquette and behaviour — We maintain a zero-tolerance policy for discrimination, harassment, or any disrespectful behavior. As an inclusive space, we are committed to ensuring a welcoming environment for all. We reserve the right to refuse service or eject any guest whose conduct does not align with these values.

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.

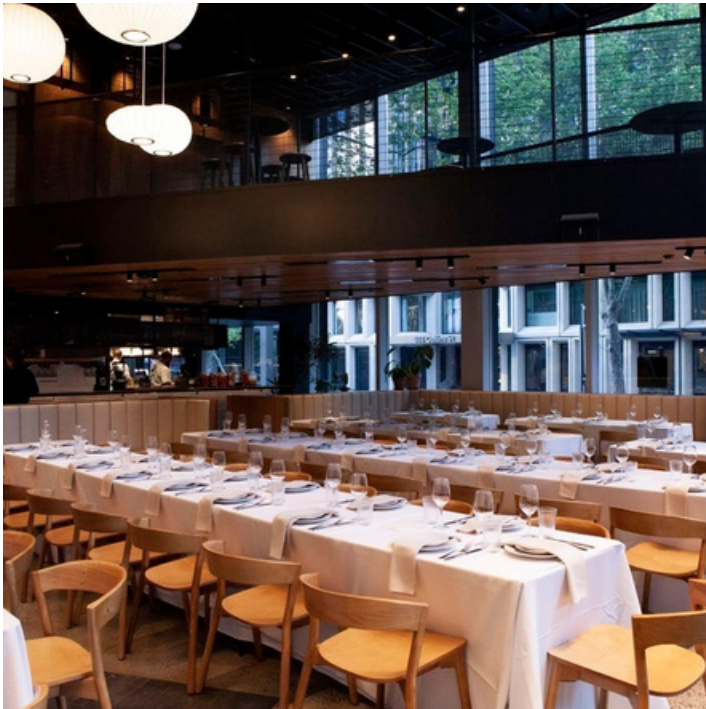
THE MULBERRY GROUP IS PROUD TO SUPPORT COMMON GROUND PROJECT BY DONATING 10% OF PROFITS FROM ALL VENUES DIRECTLY TO THE FARM AND ITS PROGRAMS, WHICH INCLUDE EDUCATION AND TRAINING TO MINIMISE FOOD INSECURITY, PROMOTE FOOD EDUCATION AND INCREASE EMPLOYMENT. WHEN YOU HOST AN EVENT WITH US, YOU ARE ALSO 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



SQUARE ONE RIALTO
AVAILABLE FOR EXCLUSIVE VENUE HIRE MONDAY-SUNDAY
5PM-11



LILAC WINE
AVAILABLE FOR LARGE GROUP BOOKINGS AND EXCLUSIVE
VENUE HIRE.



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



