



hideaway lane

EVENTS

Event
packages

toni@hideawaylane.com.au

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.



Lux High Tea

\$75pp Min 20

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
standing



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 4)

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
Roasted garlic and thyme sausage rolls
Aussie tiger prawn on baguette w/avocado and sweet garlic sauce

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

Complimentary BYO celebration cake portioning
and platter service

Intimate Long Lunch

\$125pp Min 12/Max 26 seated

Grazing Table

gourmet cheeses, salami, sopressa, local leg ham, nuts and dried fruit, fresh fruit and berries, grilled haloumi, artisan breads and crackers

Shared Mains - (select 2)

BEEF

Smokey pulled beef w/rosemary and garlic braising gravy, baby beans and blistered tomatoes

Seared beef fillet on parsnip puree with mushroom and red wine jus (\$5pp surcharge)

LAMB

12 hour slow roast lamb w/watercress and balsamic potatoes

Moroccan spiced lamb w/goats milk labneh and pink pomegranate jewels

CHICKEN

Italian pesto involtini w/asparagus, lemon, and parmesan cream

Middle eastern baked chicken fillets w/charred vegetable salad

PORK

Dukkah and orange crusted pork fillet w/liqueur poached pears

FISH

Sides of Baked salmon w/lemon gremolata
Lemon and parsley crusted barramundi w/sauv blanc dressing

VEGETARIAN/VEGAN

Tagine of chick peas, red peppers, cauliflower and apricots

Hearty moussaka w/eggplant, tomato and baby spinach

Goats cheese, caramelised leek and rosemary tartlets
Creamy spinach and mushroom pici pasta
Nepali dahl w/house made flat bread and cumin yoghurt



Shared Sides (select 2)

Greek salad w/heirloom tomatoes, kalamatas and fetta

Crisp green bean salad w/toasted almonds and asian dressing

Roasted beets w/goats cheese and wild rocket

Honey glazed root vegetables

Roast pumpkin salad w/greens, caramelised macadamias and honey mustard dressing

Pear and pomegranate w/walnuts, blue cheese and baby leaves

Charred corn, peppers, red onion and greens

Fluffy baked potatoes w/sour cream and chives

For the Table

House made crusty focaccia w/olive oil

Foraged greens w/balsamic

Dessert - (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

Complimentary wedding cake portioning and platter service





Our Workshops

\$POA

HANDS ON ARTISAN CLASSES

At Hideaway Lane garden

We're all about fun! The best way to learn is to roll up your sleeves and give it a go. We invite you to reclaim the lost art of cooking and making from scratch by joining us for a small batch artisan experience. No matter if you are a novice or a practiced pro, we have classes suitable for everyone.

Our workshops:

- DELICIOUS COOKING CLASS WITH 3 COURSE MEAL (MIN 10)
- LUX SOAP MAKING WITH DEVONSHIRE TEA (MIN 15)
- GLAM CANDLE MAKING WITH DEVONSHIRE TEA (MIN 15)
- FLOWER ARRANGING WITH HIGH TEA OR GRAZING PLATTER (MIN 15)

Inclusions

- EXCLUSIVE PRIVATE ARTISAN CLASS
- PROFESSIONAL, EXPERIENCED INSTRUCTORS
- HANDS ON CLASS
- ALL INGREDIENTS, EQUIPMENT AND UTENSILS
- ELECTRONIC INFORMATION BOOK
- BYO DRINKS - NO CORKAGE FEE
- LEMONADE STAND
- TEA AND COFFEE
- MAXIMUM 20 GUESTS

Shop 8/81 Church St
Wollongong
Ph: 0409153168
www.hideawaylane.com.au



Lets just elope!



THE QUICKIE CELEBRATION!

INCLUSIONS:

DEDICATED WEDDING PLANNER
PRIVATE AND EXCLUSIVE USE OF TEA GARDEN AND LOUNGE FOR
CEREMONY AND SMALL PARTY - 3 HRS VENUE HIRE (close 6pm)

ON SITE CEREMONY

12 WHITE CEREMONY CHAIRS
SIGNING TABLE AND CHAIRS

POST CEREMONY CELEBRATION for 20 guests

LEMONADE STAND
GOURMET GRAZING TABLE
SINGLE TIER WEDDING CAKE
TEA AND COFFEE SELECTION

Excludes: Celebrant

Flowers

BYO drinks

Additional guests \$45pp (maximum 40)

\$2750

available Mon - Thurs



Lux elopement!



I WANT IT ALL!!!!

Unleash your creativity and shape your own celebration with our 'Lux Elopement' option. Craft a personalized event that revolves entirely around your own unique preferences.

STANDARD INCLUSIONS

EVERYTHING FROM OUR 'LET'S JUST ELOPE' PACKAGE'
ADD A LITTLE, OR A LOT, TO CREATE AN EXTRA SPECIAL CELEBRATION
3 HRS VENUE HIRE (close 8pm)
OPTION TO ADD ONE ADDITIONAL HOUR

CREATE YOUR CEREMONY:

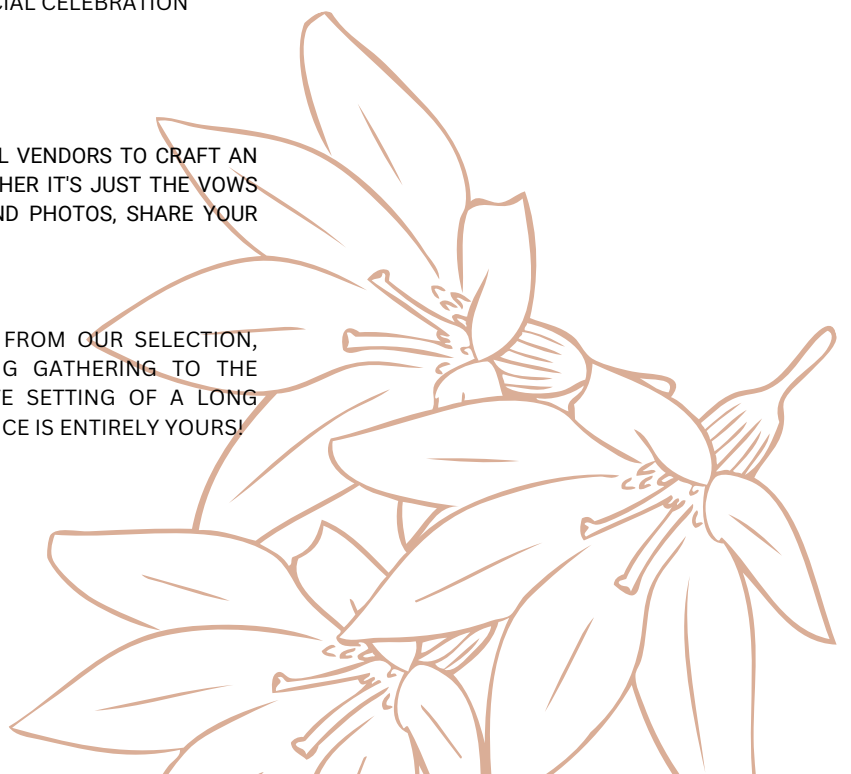
WE MAINTAIN CONNECTIONS WITH FANTASTIC LOCAL VENDORS TO CRAFT AN EXCEPTIONALLY UNIQUE CEREMONY FOR YOU. WHETHER IT'S JUST THE VOWS OR GOING ALL OUT ON DECORATIONS, FLOWERS, AND PHOTOS, SHARE YOUR INSPIRATION, AND WE'LL BRING IT TO LIFE!

CELEBRATE:

EXPLORE A VARIETY OF GOURMET EXPERIENCES FROM OUR SELECTION, RANGING FROM THE LUXURIOUS GLAM GRAZING GATHERING TO THE SOPHISTICATED LUX HIGH TEA OR THE INTIMATE SETTING OF A LONG LUNCH. WANT A THEME? - NO PROBLEM... THE CHOICE IS ENTIRELY YOURS!

Excludes: BYO drinks

\$POA
weekdays and weekends





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

CIRCLE ARBOUR

- WHITE ROUND ARBOUR
- DRY HIRE - NO FLOWERS

\$50

- WITH FLORALS + GREENERY

\$350

WHITE PLINTHS

- 2 X WHITE OPEN PLINTHS
- PLINTH FLORALS - SEASONAL

\$500

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 ELOPEMENT 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

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Save the date!

CONTACT OUR EVENTS MANAGER
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