

GARDEN

FUNCTION PACK

STATE

HOTEL

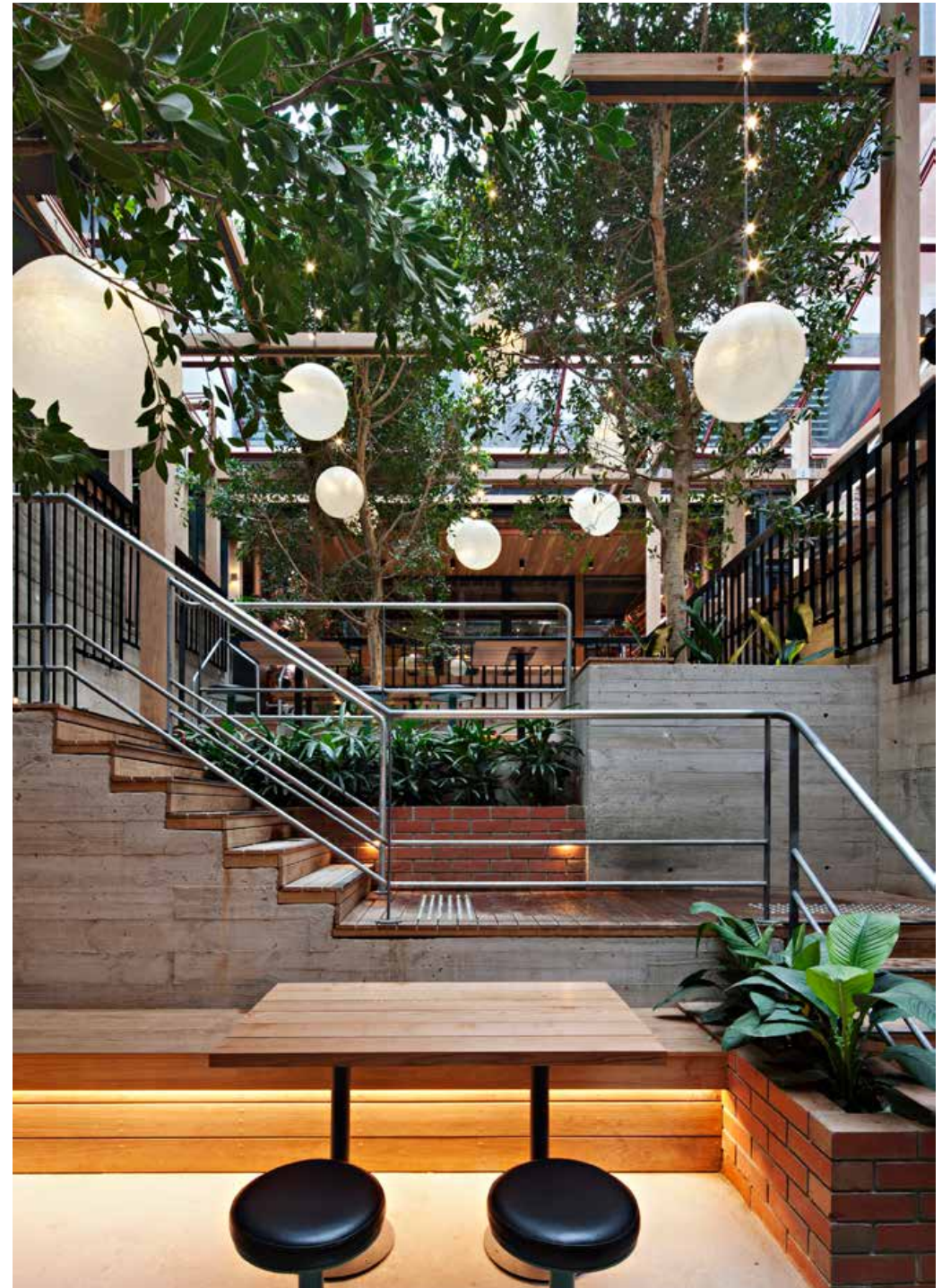
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WELCOME

Set in the cosmopolitan heart of Flinders Lane, Garden State Hotel is a brand new sprawling four level venue where outside becomes in and new experiences begin.

The hotel takes its name from Victoria's century-old title, 'The Garden State', highlighting the defining feature of the venue; the enormous multi-levelled beer garden which is set in the centre of the pub. From the unassuming façade you will be surprised at the sheer size of the venue when you walk through the doors, which from bottom to top boasts a basement cellar bar (The Rose Garden), a traditional Public Bar, a designated dining space (The Garden Grill), a private dining room on level 1 (The Balcony Dining Room) and a glamorous, light-filled functions space (The Observatory) on the top level.

Whether you're after an intimate space for smaller groups, a stand-up space for corporate gatherings or an eclectic environment to give your guests a totally unique experience, Garden State Hotel has it all. Positioned in the heart of the city surrounding Melbourne's famous theatres and right on the doorstep of Melbourne's premier sporting and events precinct, we're experts at hosting pre and post event functions.



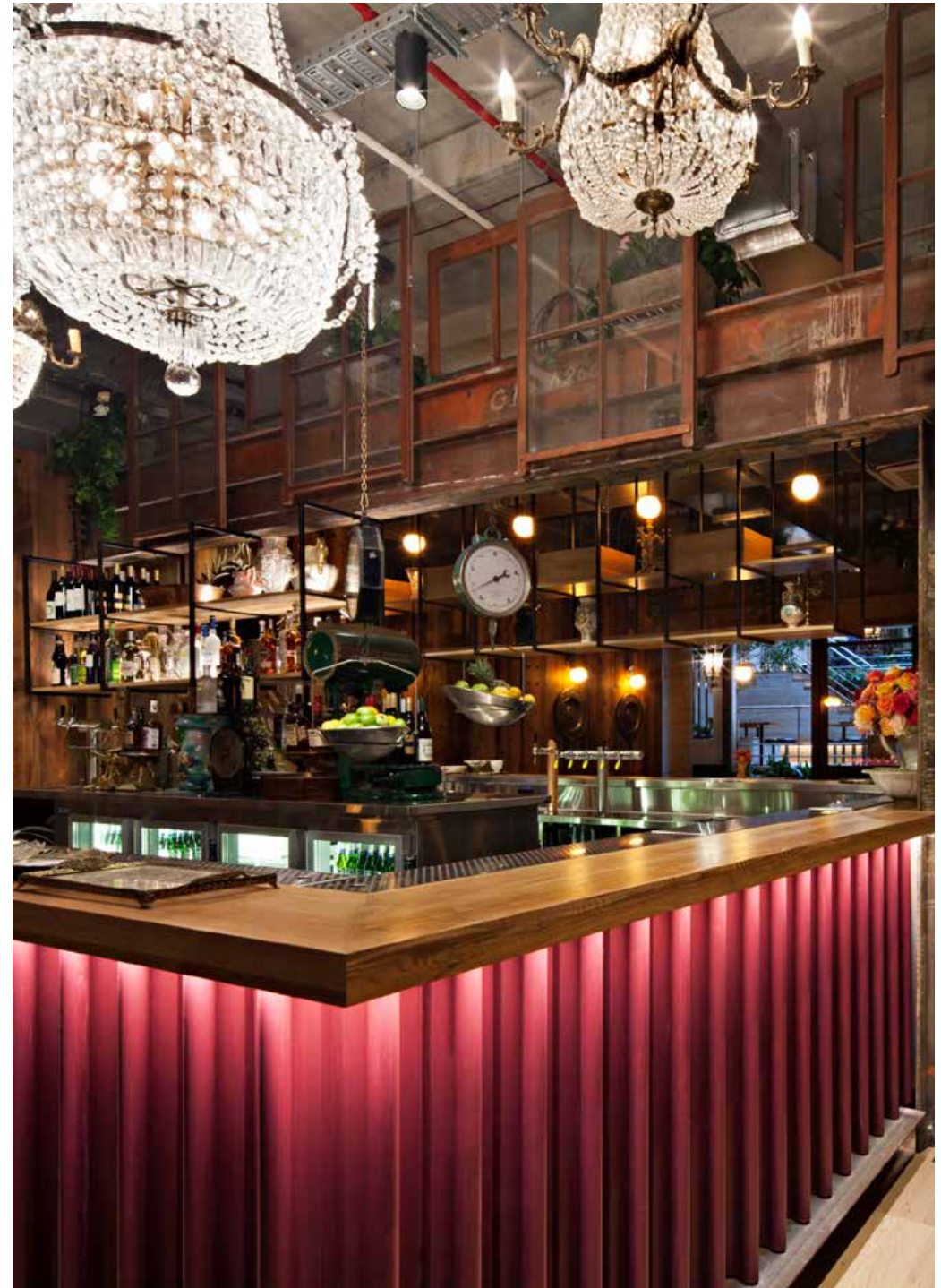
THE OBSERVATORY

Located on the top level, The Observatory, our premier function space, boasts a private balcony with views of our enchanting multi-tier beer garden below and the twinkling lights of the city above. With exclusive lift access, private bar, bathrooms, data projector and screen and a dance floor, The Observatory is the ideal space for cocktail parties for 120 guests.



Rose Garden

The Rose Garden is a vibrant, eclectic saloon located on the basement level, which can be accessed via Duckboard Place or by descending through the beer garden above. Ideal for large stand-up events of up to 250 guests, the Rose Garden has exclusive lift access and comes equipped with private bar, dance floor, data projector and screen and an outside terrace at the foot of the beer garden.



BEER GARDEN TIERS

If you're after a reserved spot in the heart of the action for groups of 20-50, the Beer Garden Tiers are your answer. Providing a mixture of seated and standing spaces, the Beer Garden Tiers are located on the top two levels of the beer garden. Select one of our food and beverage packages and have them fully serviced to your guests by your own exclusive wait staff.



CANAPE MENU

PACKAGE 1

\$60pp

7 canapés +
2 substantial items

Canapés

Manchego + sweet corn
croquettes (v)

Spiced lamb fataya w.
mint labneh

Mini lemongrass + lime
braised duck steamed bun

Roasted cauliflower fritter w.
preserved lemon dressing (v) (gf)

Snapper, lemon + dill
beignet (gf)

Ocean trout ceviche w. puffed
rice + coriander (gf)

Chicken + leek pie w. chive
potato mash

Substantial items

Sticky pork + chilli kewpie
steam bao

Grass fed beef cheeseburger

OPTIONAL EXTRAS

Dessert canapé - \$5pp

Oyster station - \$15pp

Cheese boards - \$15pp

Charcuterie boards - \$18pp

PACKAGE 2

\$75pp

7 canapés +
4 substantial items

Canapés

Manchego + sweet corn
croquettes (v)

Spiced lamb fataya w.
mint labneh

Mini lemongrass + lime
braised duck steamed bun

Roasted cauliflower fritter w.
preserved lemon dressing (v) (gf)

Snapper, lemon + dill
beignet (gf)

Ocean trout ceviche w. puffed
rice + coriander (gf)

Free range pork + fennel
sausage roll w. green tomato
relish

Substantial items

Sticky pork + chilli kewpie
steam bao

Grass fed beef cheeseburger

Tempura fish w. fries +
tartare

Mini beef + pork bolognese
toastie w. mozzarella

***Additional vegetarian items available
upon request***

PACKAGE 3

\$90pp

8 canapés +
5 substantial items

Canapés

Manchego + sweet corn
croquettes (v)

Spiced lamb fataya w.
mint labneh

Mini lemongrass + lime
braised duck steamed bun

Roasted cauliflower fritter w.
preserved lemon dressing (v) (gf)

Snapper, lemon + dill
beignet (gf)

Ocean trout ceviche w. puffed
rice + coriander (gf)

Free range pork + fennel
sausage roll w. green tomato
relish

Chicken + leek pie w. chive
potato mash

Substantial items

Sticky pork + chilli kewpie
steam bao

Grass fed beef cheeseburger

Tempura fish w. fries +
tartare

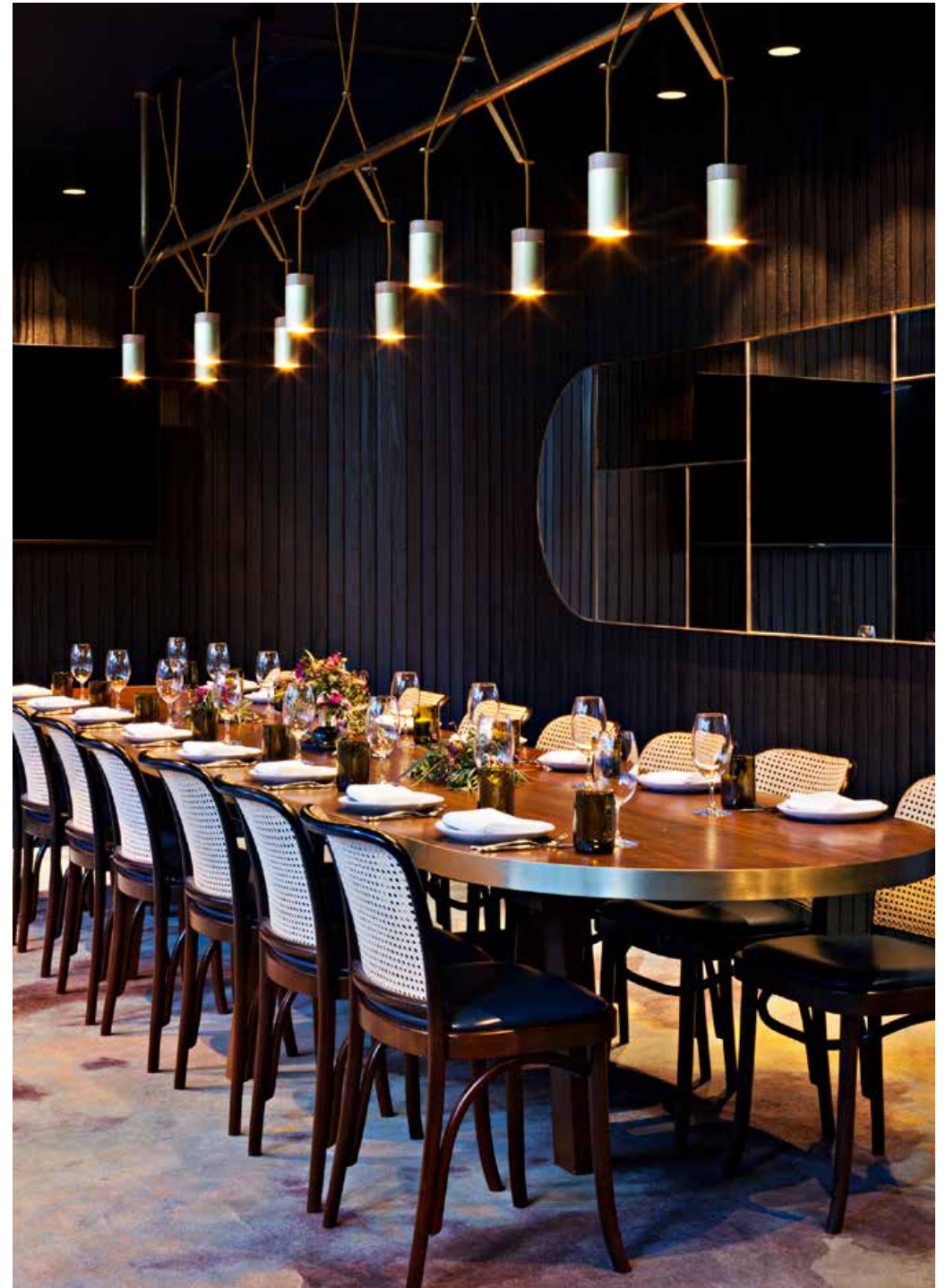
Mini beef + pork bolognese
toastie w. mozzarella

Mushroom risotto w.
pangratto (v)



BALCONY DINING ROOM

On the first floor, you will find the Balcony Dining Room, a private dining space that can seat up to 20 people with exclusive lift access, private bathrooms, a wall-mounted plasma TV and a private balcony with views of our bustling beer garden below. Sit and experience a degustation menu like no other created by our head chef Ash Hicks.



DEGUSTATION MENU

\$90pp
5 courses

\$170 pp
5 course +
wine matching

\$120pp
8 courses

\$220 pp
8 course +
wine matching

SAMPLE MENU

Cobia w. pineapple melon +
finger lime

Stracciatella w. pine
mushrooms + kombu

Corner inlet skate wing w.
cucumber + shiso

Flinders island lamb w.
eggplant + rappe

Chocolate mousse w.
mandarin + cookie

SAMPLE MENU

Cobia w. pineapple melon +
finger lime

Fresh cheese w. pine
mushrooms + toasted kombu

Gnocchi w. nori + chestnut
mushroom

Lakes entrance trumpeter w.
cucumber + shiso

Western plains pork w.
roasted radish + black
vinegar

Flinders island lamb w.
fermented chilli + rappe

Edith w. persimmon + rye

Tamarillo w. vanilla custard
+ fennel pollen

*seasonal changes apply



BEVERAGE PACKAGES

PACKAGE 1

2hr \$40pp / 3hr \$50pp /
4hr \$60pp

PACKAGE 2

2hr \$55pp / 3hr \$65pp /
4hr \$75pp

PACKAGE 3

2hr \$70pp / 3hr \$80pp /
4hr \$90pp

BASIC

NV Seppelt "Stony Peak"
Sparkling Brut, Multi-
Regional, VIC

2016 The Habitat Semillon/
Sauvignon Blanc, SE Victoria,
VIC

2016 Seppelt "Stony Peak"
Shiraz/Cabernet, Multi-
Regional, VIC

On Tap: Carlton Draught

Bottled: Cascade Light

Assorted soft drinks and
fruit juices

PREMIUM

NV Dal Zotto "Pucino"
Prosecco, King Valley, VIC

2016 West Cape Howe Sauvignon
Blanc, Mt Barker, WA

2015 Ben Haines "B Minor"
Marsanne/Roussane,
Strathbogie Ranges, VIC

2016 Sherwood Estate "Stoney
Range" Pinot Noir Saignée
Rosé, Waipara Valley, NZ

2014 Domaine Du Coudoulis
Grenache Blend, Cote du
Rhone, France

2016 Dominique Portet
"Fontaine" Cabernet
Sauvignon, Yarra Valley, VIC

On Tap: Carlton Draught,
Stone & Wood Pacific Ale,
Bonamy's Apple Cider

Bottled: Cascade Light

Assorted soft drinks and
fruit juices

EXCLUSIVE

NV Dal Zotto "Pucino"
Prosecco, King Valley, VIC

2016 Chris Coulter "C1"
Chardonnay, Adelaide Hills, SA

2016 West Cape Howe Sauvignon
Blanc, Mt Barker, WA

2015 Ben Haines "B Minor"
Marsanne/Roussane,
Strathbogie Ranges, VIC

2016 Sherwood Estate "Stoney
Range" Pinot Noir Saignée
Rosé, Waipara Valley, NZ

2007 Chanters Ridge "Back
Paddock" Pinot Noir, Macedon
Ranges, VIC

2014 Domaine du Coudoulis
Grenache Blend, Cote du
Rhone, France

2010 Pyren Vineyard "Block E
Shiraz, Pyrenees, VIC

On Tap: Carlton Draught,
Stone & Wood Pacific Ale, Fat
Yak Pale Ale, Bonamy's Apple
Cider

Bottled: Peroni Nastro
Azzurro, Hawkers Pilsner,
Venom Pale Ale, Peroni
Leggera, 2 Brothers Gypsy
Pear Cider

PACKAGE UPGRADES

ARRIVAL COCKTAIL

\$18pp — Seasonal

\$22pp — Signature

SPIRIT PACKAGE

\$20pp — House

\$26pp — Premium

BOTTLED BEER

\$10pp — Local

\$15pp — International

PARTNERED ARRIVAL PACKAGE

\$20pp

Whisky or Bubbles on
arrival served with an
Oyster, tray service or
station

LIFT CART

\$150

Spoil your guests with
a beverage in the lift
on arrival

*seasonal changes apply

BOOKING CONFIRMATION

CONTACT DETAILS

Name:

.....
Company:

.....
Contact no:

.....
Contact email:

FUNCTION DETAILS:

Day/Date of Function:

.....
Start/Finish time:

.....
Occasion:

.....
Number of guests:

.....
Agreed function space:

.....
Confirmed food option:

.....
Confirmed beverage option:

.....
Confirmed entertainment:

PAYMENT OPTIONS:

Card Type (please circle):

.....
Amex

.....
Visa

.....
Mastercard

.....
Card Number:

.....
Expiry Date:

.....
CCV:

.....
Deposit amount:

.....
Credit card holder:

.....
Signature:

.....
Today's date:

OFFICE USE ONLY:

Deposit amount & process date:

.....
Final payment amount & process
date:

T&C'S

CONFIRMATION OF BOOKINGS:

Due to demand, tentative bookings can only be held for up to 3 days. Once this period has lapsed, the venue reserves the right to release the tentative reservation. To confirm a booking, a minimum deposit of \$1000 is required. This payment should be made within 48 hours of receiving the booking form to secure the date, and can be done using any major credit card, EFTPOS, direct deposit or cash. A compulsory credit card authority is also required to confirm the booking and is held as security.

PRICES & MINIMUM SPENDS:

All prices quoted are inclusive of GST. Whilst every effort is taken to maintain prices, these are subject to change. Minimum spend requirements apply for all function spaces. Management will advise the minimum spend upon enquiry as these do vary according to the season. This cost will be in line with estimated turnover obtained in regular trade in the proposed function area. Minimum spends are restricted to food and beverage spend only. Any costs outside of this (e.g. additional security, entertainment) are not included in the final calculation. If the minimum spend quoted for the space is not met, the additional charge will become a room hire fee and will be payable on completion of the function.

FINAL PAYMENT:

All catering, beverage and room set up requirements are requested a minimum of 14 days prior to your function date. Final attendance

numbers are required 7 working days prior to the event. Please note that this number will form the basis for final charging. All catering and all costs relating to beverage packages must be paid upon confirmation of final numbers. Once payment has been processed, no refunds will be offered should your numbers decrease, or you experience no shows on the evening. Should payment not be received, the venue reserves the right not to proceed with the function. Drinks on consumption tabs must be paid upon conclusion of the event.

CANCELLATIONS:

Cancelling a function after the deposit has been paid can only be done by consulting directly with management, and only by the person who paid the initial deposit. Any cancellation made within a period of 4 weeks from the date of the function will forfeit the deposit and any additional payments that may have been made.

GUEST ENTRY:

Guest entry to functions will only be permitted in accordance with agreed start and finish times. The venue reserves the right to refuse entry to any patron in accordance with normal responsible service of alcohol procedures. Additional function guests (above and beyond the numbers of guests confirmed) may only be admitted in accordance with the venue's licensed capacity. Minors are welcome to attend functions only when accompanied by a Legal Guardian, however they must vacate the premise by 10pm (infants are welcome to remain at the parents own risk).

ROOM ALLOCATION:

Management reserves the right to assign an alternate room where the original room becomes inappropriate or unavailable due to circumstances beyond the venue's control. Should attendee numbers decrease from numbers advised at the time of final confirmation, it is at the venue management's discretion to reallocate an event to a more appropriate space.

FUNCTION CONDUCT:

It is required that the organiser will conduct the function in an orderly manner. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions at all times, including total compliance to all responsible service of alcohol guidelines and standards. When booking a function, it is the host's responsibility to give accurate details in relation to the type of function and its guests. If a guest falsifies information, or if a function is booked on forged pretences, the venue reserves the right to cancel the function without notice, and at the expense of the host.

SECURITY:

Particular functions may require additional security. This will be decided at the discretion of the venue management, and will be charged to the client prior to the event proceeding.

ADDITIONAL REQUIREMENTS:

Any additional equipment / decorations or props required, other than those supplied by the venue,

must be confirmed with management a minimum of two weeks prior to the date of the function. Any extra time required for set up or dismantling, prior to or after a function, may incur an extra charge. Please note that the venue must approve any and all equipment or decorations, and reserves the right to disallow any material deemed offensive or dangerous. It is the responsibility of the host to ensure any additional equipment, decorations etc are removed from the venue at the completion of the function.

DAMAGE:

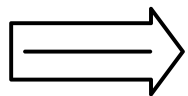
Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function room or venue premises by guests, invitees or other persons attending the function. Should any extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to or after the function. It is recommended that all client goods be removed from the venue immediately after the function.

I confirm that I

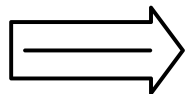
have read and understood the above terms and conditions and agree to comply.

Date:

Signed:



THE SAND HILL ROAD FAMILY



642 BRIDGE ROAD, RICHMOND
FUNCTIONS@SANDHILLROAD.COM.AU
THEBRIDGEHOTEL.COM.AU

PRAHRAN HOTEL



82 HIGH STREET, PRAHRAN
FUNCTIONS@SANDHILLROAD.COM.AU
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HOLLIAVA BAR



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100 SWAN STREET, RICHMOND
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RICHMONDCLUBHOTEL.COM.AU

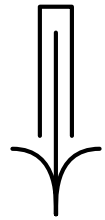


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TERMINUS HOTEL



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