



FUNCTION PACK

2024











# WELCOME.

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

The hotel takes its name from Victoria's century-old title, 'The Garden State', highlighting its defining feature; an enormous, multi-level, plant laden indoor Beer Garden in the centre of the venue. Upon walking through the doors of the unassuming façade, you will be taken aback by the sheer size of the hotel, which boasts a basement cocktail bar, traditional Public Bar, private dining room, top level function room and Italian inspired restaurant, Tippy-Tay.

Positioned amongst world famous theatres and on the doorstep of Melbourne's premier sporting and events precinct, we're experts at hosting pre and post event functions. From cocktail parties to intimate dinners, casual catch ups to milestone events, corporate gatherings to weddings, at Garden State Hotel the options are endless.

	COCKTAIL CAPACITY		WHEELCHAIR ACCESS
	SEATED CAPACITY		WEATHER PROTECTION
	HOUSE MUSIC		PRIVATE BAR
	WIFI		PRIVATE MUSIC








## THE OBSERVATORY.

Located on the top level, The Observatory is our premier function space boasting a private balcony with views of the enchanting Beer Garden below and twinkling lights of the city above. The space includes a private bar, bathrooms, projector, screen and dance floor with exclusive lift access,











								
OBSERVATORY	120	50	✓	✓	✓	✓	✓	✓



# ROSE GARDEN

The Rose Garden is a vibrant, eclectic cocktail bar located on the basement level, accessible through Melbourne's iconic AC/DC Lane and Duckboard Place or by descending through the Beer Garden above.

Ideal for large events with extension into the Beer Garden tiers, the Rose Garden has exclusive lift access and comes equipped with a private bar, projector, screen, dancefloor and terrace at the foot of the Beer Garden.

								
ROSE GARDEN	200	×	✓	✓	✓	✓	✓	✓
BACK BAR	50	×	×	✓	✓	✓	✓	×















# BEER GARDEN.

If you're after a reserved spot, the Beer Garden is your answer. Located in the centre of the venue and offering a mix of seated and standing spaces, the Beer Garden is the perfect location for more casual get togethers. Enjoy a full-service food and beverage package while you mingle with guests and soak up the atmosphere from the venue around you.

								
TIER 1	25	N/A	✓	✓	✗	✓	A	✗
TIER 2	20	N/A	✓	✓	✗	✓	A	✗
TANKS	45	N/A	✓	✓	✓	✓	A	✗







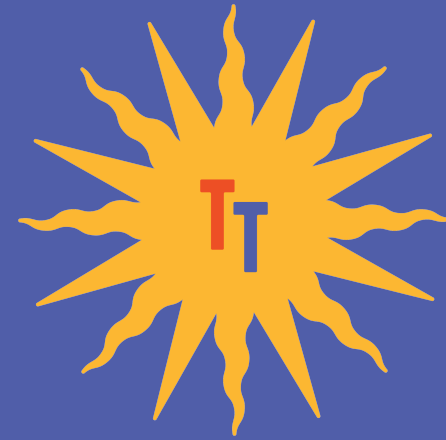
# BALCONY DINING ROOM.

For private dining and smaller events, the Balcony Dining Room is a showstopper. The secluded space is perfect for intimate celebrations. Complete with gorgeous views of Melbourne's skyline above and our botanical Beer Garden below, private lift access, private balcony, and private bathroom, nothing will interrupt your experience. Indulge in our seated feasting menu, and we will take care of the rest.

							
DINING ROOM	20	✓	✓	✓	✓	✗	✓







## TIPPY TAY.

Want to celebrate with all the flavour and fun of the Italian coastline in the heart of the CBD? Tippy Tay has you covered. Decked out with picturesque decor, the space offers a private bar, private toilets, DJ desk with decks, fully accessible entrance and a dedicated service team to make your event one to remember.

							
TIPPY TAY EXCLUSIVE	90	✓	✓	✓	✓	✓	✓





# SEATED MENU.

Our Feasting Menu is designed for the whole table to share.

## 3 Courses — 69pp

Shared entrée, pasta + main w. 2 sides

## 4 Courses — 79pp

Shared entrée, pasta, main w. 2 sides + dessert

## Sample Menu

Mount Zero olives

Focaccia w. whipped ricotta + olive oil

Stracciatella, persimmon, whipped honey, pepper

Mushroom + scamorza arancini, black garlic aioli

Beef carpaccio, mustard, egg yolk+ parmesan

Tuna crudo + panzanella, basil, black olives

Rigatoni w. Nduja, pomodoro, ricotta, parmesan

Steak tagliata, pumpkin seed pesto, rocket + soft herbs

Chef's selection of sides

Tiramisu

## Upgrades

Seafood platter +18pp / Antipasti platter +16pp

Oysters +7ea / Add protein +18pp / Add side +10pp / Cheese +15pp

Seasonal changes apply.

Minimum of 8 guests.



# CANAPE MENU.



Package 1 — 35pp	Choice of 5 canapes	
Package 2 — 47pp	Choice of 7 canapés	Additional
Package 3 — 58pp	Choice of 7 canapés + 1 substantial	Substantial +10.0 ea
Package 4 — 68pp	Choice of 7 canapés + 2 substantial	Canape - savoury or sweet +8.0 ea

## From the sea

- COLD Seasonal oyster, lemon (LD, LG)  
Panko crumbed prawn, chilli mayo, lemon  
Mini seeded bagel, pastrami cured salmon + cream cheese

## From the garden

- COLD Goat's curd + balsamic onion tart (V)  
Beetroot, black lime + hummus (LD, LG, VG)  
Whipped ricotta, pitta, toasted almonds (V)  
HOT Smoked cauliflower arancini, spiced tomato chutney, ricotta salata (V)  
Corn + black bean empanada, chili mayo (V, LD, VGO)

## From the paddock

- COLD Prosciutto + truffle cream on toast (LD, LG)  
Pork + vegetable rice paper roll, sweet chilli + soy (LD, LG)  
HOT Osso Bucco pie, lemon aioli  
Pork sausage roll, capsicum relish (LD)  
Lamb + rosemary pie, romesco sauce (LD)

## Sweet

- COLD Petite doughnut, chocolate hazlenut (V)  
Mini cannoli, almonds (V)  
Mini passionfruit curd + raspberry tartlet (V)

## Substantial

- HOT Lamb shoulder, polenta, burnt onion (LG)  
Panko prawn bun, bottarga, chilli mayo, lettuce, milk bun (LDO, LGO)  
Mini cheeseburger, pickles + burger sauce, milk bun (LDO, LGO)  
Char sui pork, carrot, coriander, chili, baguette  
Falafel burger, harissa mayo (V, LDO, LGO, VGO)



## Upgrades

Seasonal oyster station w. classic condiments +18pp  
Antipasti station +20pp  
Local cheeses, fruit preserves, sourdough + crisps +15pp  
Charcuterie + cheese board \$180 - serves 20

Deep pan pizza \$90ea - serves 10  
Margherita - San Marzano, fior di latte, + basil (V)  
Salami - San Marzano, mozzarella + chili  
Roast chicken - mozzarella, red pepper BBQ sauce, red onion + basil

(V) Vegetarian (VG) Vegan (LG) Low Gluten (LD) Low Dairy (O) Option

Seasonal changes apply.

Minimum of 20 guests.



# HENS PACKAGE – SPOIL THE BRIDE.

## Cocktail Masterclass

\$75pp — 2 hours

### Whats included?

Mr Mason Sparkling Cuvee Brut NV on arrival

2 cocktails that you make yourself under the guidance of our amazing mixologist

Chef selection of canapes

Recipe cards to take home

Mocktail option available

## Deluxe Cocktail Masterclass

\$95pp — 3 hours

### Whats included?

Mr Mason Sparkling Cuvee Brut NV on arrival

3 cocktails that you make yourself under the guidance of our amazing mixologist

Chef selection of canapes

Recipe cards to take home

Mocktail option available

### Please note;

This package is available in the Rose Garden Back Bar.

Minimum of 10 + maximum of 30. || Available from 12pm until 5pm (2-3 hour sessions)

Minum spends apply.





# CORPORATE PACKAGE.

Elevate your full day meeting with our all inclusive package.  
Including morning tea, lunch, and unlimited coffee, tea and  
juices, with AV for \$75pp

ONLY AVAILABLE IN THE OBSERVATORY + BALCONY DINING ROOM

## Morning Tea

Seasonal fruit platter  
Fresh pastries

## Lunch - own choice

Roasted Beetroot Salad (ldo, lg, v, vgo)  
Broccoli Caesar Salad (lo, lgo, v, vgo)  
Gnocchi (v, lgo, vgo)  
Market Fish + Chips (lg, ldo)  
Classic Wagyu Cheeseburger (ldo, lgo)  
Plant Based Burger (v, ldo, lgo, vgo)  
Steak Sandwich (ldo, lgo)  
Chicken Parmigiana

## Afternoon Tea (additional —\$10pp )

Chef selected cheese board

# PARTY PACK.



**\$500**  
(Serves 20 -25)

Available in Beer Garden & Rose Garden only

1 x Large Cheese and Charcuterie Board (lgo)

3 x Fried Chicken Tenders

5 x Fries (v)

2 x Black Bean & Corn Empanadas, Pickled Green Chilli (v, ld, vgo)

2 x Burrata (v)

2 x Margherita Pizzas (v)

2 x Wild Mushroom Pizzas (v)

2 x Pepperoni Pizzas

Items are as listed, specific dietary requirements can not be catered for in this selection.

Additional items can be ordered.





# BEVERAGE PACKAGES.

## Package 1

2hrs — 49pp | 3hrs — 62pp | 4hrs — 75pp

### Basic

Mr Mason Sparkling Cuvee Brut NV, Multi-Regional, AUS

Dottie Lane Sauvignon Blanc, Multi-Regional, AUS

Hearts Will Play Rose, Multi-Regional, AUS

Henry + Hunter Shiraz Cabernet, Multi-Regional, AUS

On Tap — Furphy Original

Bottled — James Boag Premium Light

Assorted soft drinks + fruit juices

## Package 2

2hrs — 60pp | 3hrs — 72pp | 4hrs — 85pp

### Premium

Mr. Mason Sparkling Cuvee Brut NV, Mutli-Regional, AUS

Dottie Lane Sauvignon Blanc, Mutli-Regional, AUS

Mandoletto Pinot Grigio DOC, Delle Venezia, ITA

Hearts Will Play Rose, Multi-Regional, AUS

Henry + Hunter Shiraz Cabernet, Multi-Regional, AUS

Devils Corner Pinot Noir, East Coast, TAS

Heartland 'Spice Trader' Shiraz, Langhorne Creek, SA

On Tap — Furphy Original

Bottled — James Boag Premium Light

Assorted soft drinks + fruit juices

## Package 3

2hrs — 70pp | 3hrs — 83pp | 4hrs — 96pp

### Exclusive

Alpha Box & Dice 'Tarot' Prosecco NV, Murray Darling, SA

Chandon Brut Rose NV, Yarra Valley, VIC

Mandoletto Pinot Grigio DOC, Delle Venezia, ITA

Paloma Riesling, Clare Valley, SA

St Hubert's Chardonnay, Yarra Valley, VIC

Sud Rosé, Languedoc, FRA

Devil's Corner Pinot Noir, East Coast, TAS

Marques de Tezona Tempranillo, Castilla-La Mancha, Spain

Heartland 'Spice Trader' Shiraz, Langhorne Creek, SA

Selection of tap + bottled beers

Assorted soft drinks + fruit juices

Seasonal changes apply.

Please note; as our wine list celebrates single-vineyard winemaking, some wines may change seasonally on our beverage packages.

### Bar Tab on Consumption

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.



### Cash Bar

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.



### Cocktail on arrival | \$16pp

Choose from Espresso Martini, Negroni and Aperol Spritz

### Spirits Upgrade

Add a range of spirits to any package.

Basic Spirits — \$27pp



# G·S·H

## CONTACT

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