FUNCTION PACK 2026

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 PRIVATE MUSIC
	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, and plush booth seating.

OBSERVATORY	120	50	Y	Y	Y	Y	Y	Y

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.

EXCLUSIVE	200	N	Y	Y	Y	Y	Y	Y
BACK BAR	50	N	N	Y	Y	Y	Y	N

ROOFTOP GARDEN EXCLUSIVE.

An oasis spread across two-tiered levels, the Rooftop Garden brings events and celebrations to new heights. Settle into a whimsical garden setting and enjoy the spectacular atmosphere of this brand-new space in the heart of Melbourne. A retractable roof makes it perfect for Melbourne's unpredictable weather. Available to book from 2027.

EXCLUSIVE	300	N/A	Y	Y	Y	Y	Y	Y

ROOFTOP GARDEN MEZZANINE.

Tucked away on the second level of the Rooftop, this brand-new space has it all - heat/shade for all weather conditions, rooftop views and AV facilities, it's the perfect spot for intimate celebrations of all kinds. Enjoy a full-service food and beverage package while you mingle with guests and soak up the atmosphere from the Rooftop below you. Available to book from 2027.

EXCLUSIVE	80	45	Y	Y	N	Y	N	N

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.

PRIVATE DINING	N	20	Y	Y	Y	Y	N	Y

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 acessible entrance and a dedicated service team to make your event one to remember.

TIPPYTAY	N	90	Y	Y	Y	Y	N	Y

CANAPE MENU.

Package 1 — 40pp	Choice of 6 canapes
Package 2 — 49pp	Choice of 8 canapés
Package 3 — 61pp	Choice of 10 canapés

Additional

Substantial +13.5 ea

Canape - savoury or sweet +8.0 ea

Upgrades

Seasonal oyster station w. classic condiments +20pp

Local cheeses board +15pp

From the sea	Cold	kingfish tartare, pickled chilli, lemon, sesame cracker (ld, lg, vo, a) Mini prawn and brioche roll, dill (i) sydney rock oysters. limoncello vinaigrette, caviar (ld, a)
From the garden	Cold	goats curd, crushed pea, mint (lg, v) smoked pumpkin, lentil, curry leaf rice cracker (lg, ld, v, vg)
	Hot	truffle Arancini, truffle mayo (lg, ld, v vg) Corn & black bean empanada, smoked paprika (ld, v) Cauliflower croquette (ld, v, vg)
From the paddock	Hot	Beef burgundy pie, tomato sauce Pork and fennel sausage roll, tomato relish (lg) buttermilk tender, spicy mayo, pickles wagyu beef skewer, salsa verde (lg, ld) sicilian chicken skewer, salmoriglio dressing (ld) beef pattie, cheese, burger sauce, pickles, slider bun (lgo)
Sweet	Cold	Petite doughnut, rotating flavours (v) Mini cannoli, almonds (v) Chocolate tart (v)
Substantial	Hot	falafel, pita bread, romesco & mint (lg,, ld, v, vg) mini fish & chips, herb tartare, lemon (a) mini fish & chips, herb tartare, lemon (i) gnocchi, sundried tomato pesto, salted ricotta (ldo, v, vg) lamb kofta, labneh, pomegranate & coriander (lg, ldo)

(V) VEGETARIAN (VG) VEGAN (LG) LOW GLUTEN (LD) LOW DAIRY (O) OPTION

SEASONAL CHANGES APPLY.

MINIMUM OF 20 GUESTS.

CHARCUTERIE TABLE.

$45 PER PERSON minimum of 20 people

Featuring San Daniele prosciutto, Borgo mortadella and pure pork salami, paired with Australian and European cheeses, quince paste, fresh fruit, lavosh, crackers, marinated vegetables and olives

SEATED MENU.

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

3 Courses — 73pp
Shared entrée, pasta + main w. 2 sides

4 Courses — 83pp
Shared entrée, pasta, main w. 2 sides + dessert

Sample Menu

Focaccia, EVOO

San Daniele Prosciutto, fennel jam
Tomato caprese, stracciatella, black olive soil, green oil
Octopus 'Salami', marjoram, chilli, EVOO
Cacio e Pepe Arancini, garlic aioli, parmesan

Duck ragu bianco, mafaldine cort
Steak tagliata, pumpkin seed pesto, rocket + soft herbs
Chef's selection of sides

Tiramisu

Upgrades

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

SEASONAL CHANGES 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
example menu

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

COCKTAIL MASTERCLASS

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
Selection of four canapes
Recipe cards to take home

MOCKTAIL OPTIONS 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
Selection of four canapes
Recipe cards to take home

MOCKTAIL OPTIONS 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)
Minmum spends apply.

BEVERAGE PACKAGES.

Package 1

2hrs — 53pp | 3hrs — 68pp | 4hrs — 81pp

Basic

Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

On Tap — Carlton Draught
Bottled — James Boag Premium Light, Heineken Zero
Assorted soft drinks + fruit juices

Package 2

2hrs — 65pp | 3hrs — 78pp | 4hrs — 93pp

Premium

Mr Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Pebble Point Chardonnay
Hearts Will Play Rose
Sud Rose - magnum 1500ml
Point of Departure Pinot Noir
Henry & Hunter Shiraz Cabernet

On Tap — Carlton Draught
Bottled —James Boag Premium Light , Heineken Zero
Assorted soft drinks + fruit juices

Package 3

2hrs —76pp | 3hrs —90pp | 4hrs — 104pp

Exclusive

Mr Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Prosecco NV
Chandon Blanc de Blancs NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
821 South Sauvignon Blanc
Pennello Pinot Grigio DOC
Mountadam 'Five-Fifty' Chardonnay
Hearts Will Play Rose
Sud Rose - magnum 1500ml
Red Hill Estate Cool Climate Pinot Noir
Pepperjack 'Chef Selection' Shiraz
Henry & Hunter Shiraz Cabernet
La Boca Malbec

Beers + cider
Assorted soft drinks + fruit juices

MOCKTAIL OPTIONS AVAILABLE

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.

Cocktail on arrival | $18pp

Choose from Espresso Martini, Negroni and Aperol Spritz

Spirits Upgrade

Available to add to all beverage packages, minimum of 20 guests.
Basic Spirits — $29pp

CONTACT.

101 flinders lane, melbourne
t: (03) 8396 5777
functions@gardenstatehotel.com.au