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.

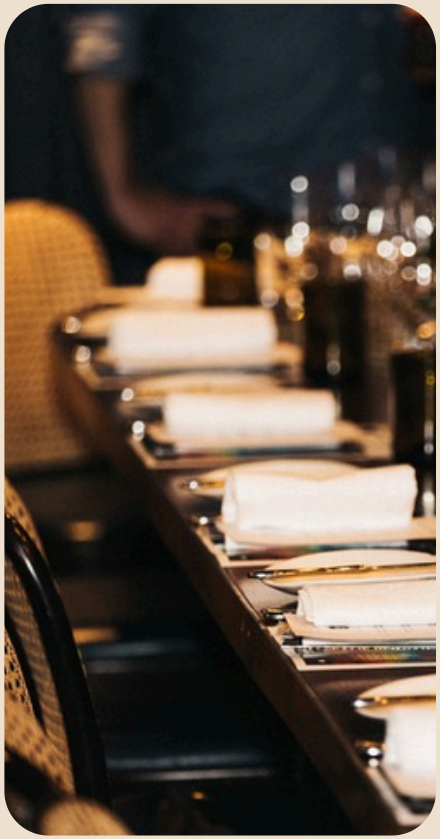
Tucked away on the second level of the Rooftop, this brand-new space has it all - heat/shade for all weather conditions, rooftop views and AV facilities, it's the perfect spot for intimate celebrations of all kinds. Enjoy a full-service food and beverage package while you mingle with guests and soak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

EXCLUSIVE	40	30	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

From the sea

Cold

- Seasonal oyster, lemon (ld, lg)
- Panko crumbed prawn, lettuce cup, chilli mayo, lemon
- Mini seeded bagel, pastrami cured salmon + cream cheese
- King crudo, cassava crisp, pickled zucchini (lg, ld)

From the garden

Cold

- Goat's curd + balsamic onion tart (V)
- Moroccan pastie w. goat's curd (V, lg, VGO)

Hot

- Polenta chip, truffle mayo (V)
- Smoked cauliflower arancini, capsicum relish, ricotta salata (V)
- Corn + black bean empanada, chili mayo (V, ld, vgo)

From the paddock

Cold

- Pork + vegetable rice paper roll, sweet chilli + soy (ld, lg)

Hot

- Wagyu beef skewer, salsa verde (lg, ld)
- 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

- Panko prawn roll, chili mayo, lettuce, milk bun (GFO, DFO) Mini cheeseburger, pickles + burger sauce, milk bun (ldo, lgo)
- Falafel burger, harissa mayo (v, ldo, lgo, vgo)

Upgrades

Seasonal oyster station w. classic condiments +20pp

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.

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

Seafood platter +20pp / Antipasti platter +18pp
Oysters +7ea / Add protein +18pp / Add side +10pp / Cheese +15pp

SEASONAL CHANGES APPLY.

MINIMUM OF 20 GUESTS.

CORPORATE PACKAGE.

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.

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

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)
1 x Margherita Pizza (v)
1 x Wild Mushroom Pizza (v)
1 x Pepperoni Pizza

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 — 53pp | 3hrs — 68pp | 4hrs — 81pp

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 — 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
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
Pennello Pinot Grigio DOC
Innocent Bystander Chardonnay
Hearts Will Play Rose
Sud Rose
Point of Departure Pinot Noir
Palmetto 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