

# GARDEN STATE HOTEL

101

GARDEN STATE  
OF MIND  
101 FLINDERS LN MELBOURNE

**FUNCTION PACK**

**A/W 2019**

**101 FLINDERS LANE, MELBOURNE**

**T: (03) 8396 5777**

**FUNCTIONS@GARDENSTATEHOTEL.COM.AU**

# 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, designated restaurant space, private dining room, and glamorous light-filled function room on the top level.

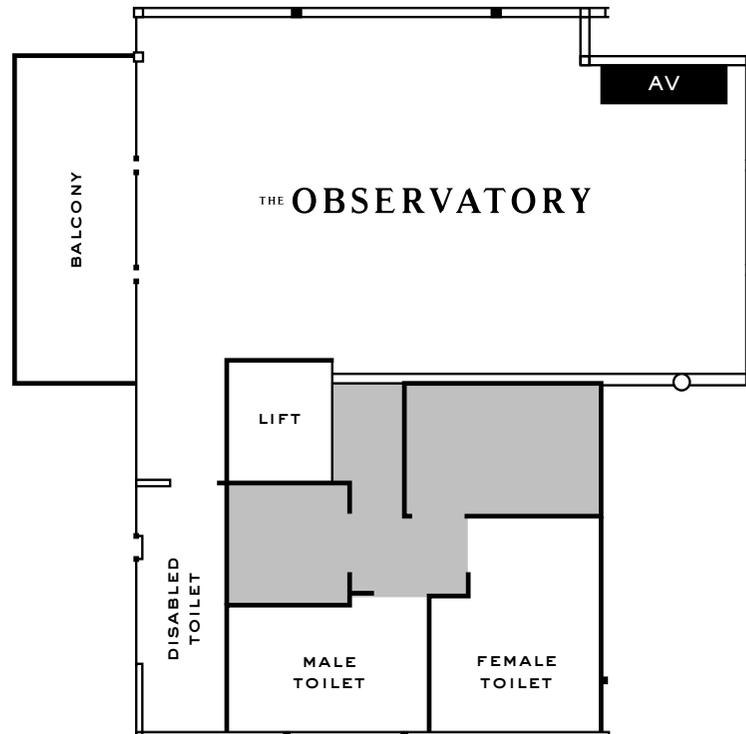
Positioned amongst world famous theatres and on the doorstep of Melbourne's premier sporting and events precinct, we're experts at hosting pre and post event functions. From cocktail parties to intimate dinners, casual catch ups to milestone events, corporate gatherings to weddings, at Garden State Hotel 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. With exclusive lift access, private bar, bathrooms, projector, screen and dance floor, The Observatory is the ideal space for cocktail parties for 120 guests, or seated events for up to 50.



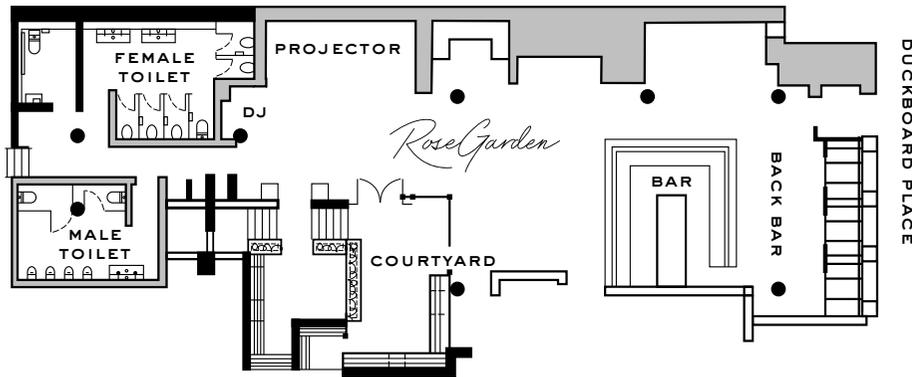
OBSERVATORY	120	50	✓	✓	✓	✓	✓	✓



# 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.

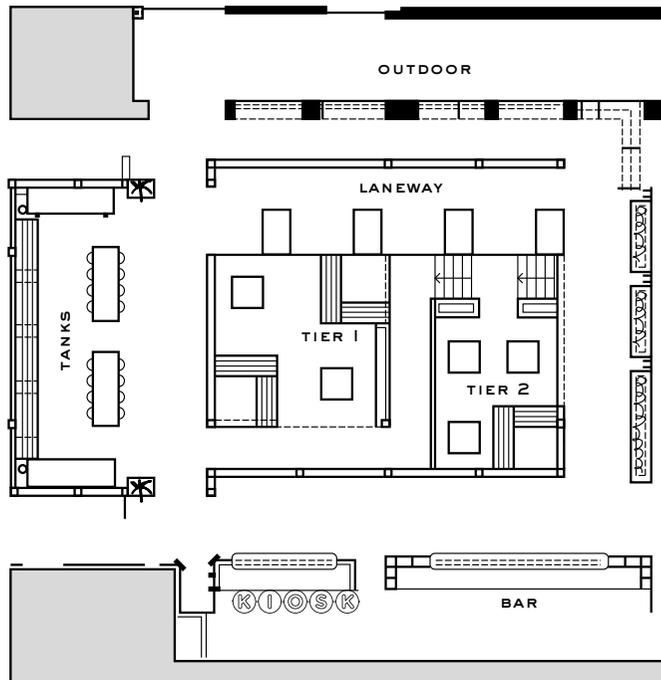
Ideal for large stand-up events of up to 250 guests with extension into the Beer Garden tiers, the Rose Garden has exclusive lift access and comes equipped with private bar, projector, screen, dancefloor and terrace at the foot of the Beer Garden.



ROSE GARDEN	200	X	✓	✓	✓	✓	✓	✓
BACK BAR	50	X	X	✓	✓	✓	✓	X

# BEER GARDEN

If you're after a reserved spot for groups of 20-45, the Beer Garden is your answer. Located on 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 with exclusive waitstaff while you mingle with guests and soak up the atmosphere from the venue around you.



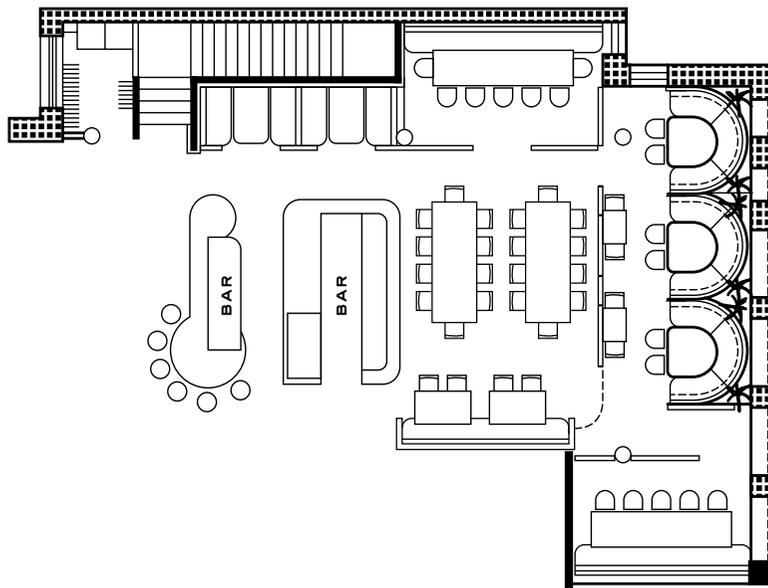
TIER 1	25	N/A	X	✓	X	✓	A	✓
TIER 2	20	N/A	X	✓	X	✓	A	✓
TANKS	45	N/A	X	✓	✓	✓	A	✓
LANEWAY	35	N/A	X	✓	✓	✓	A	✓



# GARDEN *Grill*

Reminiscent of a contemporary New York grill, with its high ceilings, moody pendant lighting and raw wood metal detailing, the Garden Grill is our exclusive restaurant space. Connected by private staircase from the Rose Garden, or accessible via the Beer Garden ramp, the Garden Grill is ideal for special seated events and networking opportunities.

The alluring space can hold a maximum of 80 guests for a sit-down function, or 100 for cocktail style gatherings. Fancy indulging in freshly shucked oysters whilst sipping on quality drinks from our Aperitivo Bar? The Garden Grill is perfect for our live food stations.



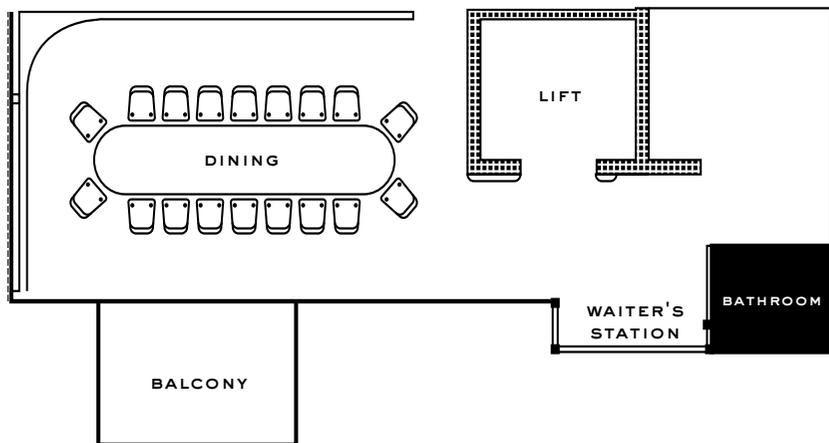
GARDEN GRILL	100	80	✓	✓	✓	✓	✓	✗



## BALCONY DINING ROOM

For private dining and smaller stand up events, the Balcony Dining Room is a showstopper. The secluded space holds up to 20 guests for sit-down celebrations, or up to 30 in an intimate cocktail-style setting.

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. Simply select one of our delicious canapé packages, or indulge in a seated feasting menu, and we will take care of the rest.



DINING ROOM	30	20	✓	✓	✓	✓	✗	✓



# CANAPE MENU

<p><b>PACKAGE 1 — \$45</b> Choice of 6 canapes + 2 substantials</p> <p><b>PACKAGE 2 — \$55</b> Choice of 7 canapes + 3 substantials</p> <p><b>PACKAGE 3 — \$65</b> Choice of 8 canapes + 4 substantials</p>	<p><b>ADDITIONAL</b></p> <p>Canape - savoury/sweet +\$5</p> <p>Substantial item +\$8</p>
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## FROM THE SEA

- \* Fresh shucked oyster, mignonette GF
- \* Prawn tostada w. guacamole + smoked chilli GF
- \* Poppy seed bagel w. smoked salmon + herb cream cheese

## FROM THE GARDEN

- \* Super greens rice paper roll V VG GF
- 🔥 Roasted pumpkin + maple tart w. balsamic onion chutney VG
- 🔥 Cauliflower fritters w. parsley aioli + lemon V GF
- 🔥 Manchego + smoked pimenton croquette, buffalo aioli V

## FROM THE PADDOCK

- \* Wagyu bresaola, focaccia, horseradish + black truffle cream
- \* BBQ pork + vegetable rice paper roll, nam jim GF
- 🔥 Prawn + coriander spring roll w. house made sweet chilli VO
- 🔥 Turkish lamb fatayer w. mint yogurt + pomegranate
- 🔥 Free range pork sausage roll w. chipotle ketchup
- 🔥 Beef burgundy + mushroom pie w. chive mash potato GF

## SUBSTANTIALS

- \* Greens bowl w. poached chicken + sesame dressing VO GFO
- \* Poke bowl; soba noodles, shitake, cucumber, fermented chilli + soy
- \* 50/50 - sashimi salmon + crispy tofu V
- 🔥 Grilled lamb pita w. cos + dill
- 🔥 Cuban toasty w. ham, cheddar + mustard
- 🔥 Cheeseburger on brioche w. pickles + special sauce GFO
- 🔥 Free range pork belly bao bun w. cucumber + sriracha mayo VO GFO

## DESSERT

- Mini cannoli; ricotta, vanilla bean + pistachio
- Classic lemon tart, fresh fruit GF
- Mini hazelnut doughnut
- Double chocolate + praline brownie, ganache GF

## OPTIONAL EXTRAS

- Live oyster station \$15p/p
- NY Deli station \$15p/p
- Charcuterie + cheese board \$180 serves 20pax

- V Vegetarian
- VG Vegan
- GF Gluten Free
- DF Dairy Free
- VO Vegetarian Option
- GFO Gluten Free Option

- \* Cold
- 🔥 Hot

**SEASONAL CHANGES APPLY**

Minimum of 20 guests

## SEATED MENU

*Feasting*

\$70PP  
4 COURSES

### SAMPLE

- \* Bread + cultured butter
- \* Mount Zero olives   GF
- \* Curd w. roasted tomato + black olives
- \* Cobia w. pineapple, melon + shiso  GF
- \* Charcuterie w. pickles
- 🔥 Flinders Island lamb shoulder w. brassica salsa verde  GF
- 🔥 Tasmanian ocean trout w. fennel + young onions  GF
- 🔥 Chef's selection of sides
- 🔥 Lemon curd donuts
- \* Chocolate mousse w. berries + meringue

### OPTIONAL EXTRAS

Cheese +\$10    Oysters +\$4ea    Add Protein +\$13    Add Side +\$8

Vegetarian     VG Vegan    ❄️ Cold    🔥 Hot  
 GF Gluten Free     DF Dairy Free

SEASONAL CHANGES APPLY



# BEVERAGE PACKAGES

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## PACKAGE 1

2 HRS — \$40PP  
3 HRS — \$50PP  
4 HRS — \$60PP

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### BASIC

Ottillie Brut NV,  
Multi-Regional, AUS

2018 Heatherlie Semillion Sauvignon Blanc,  
Multi-Regional, AUS

2018 Henry & Eliza's Cabernet Shiraz,  
Multi-Regional, AUS

On Tap: Carlton Draught

Bottled: Cascade Light

Assorted soft drinks and fruit juices

## PACKAGE 2

2 HRS — \$50PP  
3 HRS — \$60PP  
4 HRS — \$70PP

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### PREMIUM

Sec & Co Prosecco NV,  
King Valley, VIC

2017 Mandoleto Pinot Grigio IGT,  
Veneto, ITA

2018 Heatherlie Semillion Sauvignon Blanc,  
Multi-Regional, AUS

2018 DeBussy 'Reverie' Rosé,  
Languedoc, FRA

2018 The Hare & The Tortoise Pinot Noir,  
Yarra Valley, VIC

2018 Henry & Eliza's Cabernet Shiraz,  
Multi-Regional, AUS

On Tap: Carlton Draught

Bottled: Cascade Light

Assorted soft drinks and fruit juices

## PACKAGE 3

2 HRS — \$65PP  
3 HRS — \$75PP  
4 HRS — \$85PP

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### EXCLUSIVE

Chandon Blanc de Blancs NV,  
Yarra Valley, VIC

2017 Mandoleto Pinot Grigio IGT,  
Veneto, Italy

2016 Toolangi "Paul's Lane" Chardonnay,  
Yarra Valley, VIC

2018 DeBussy "Reverie" Rosé,  
Languedoc, France

2018 The Hare & The Tortoise Pinot Noir,  
Yarra Valley, VIC

2017 Burns & Fuller Shiraz,  
Langhorne Creek, SA

Selection of tap + bottled beers

Assorted soft drinks and fruit juices

SEASONAL CHANGES APPLY

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

# BOOKING CONFIRMATION

# T & C'S

## 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:

\_\_\_\_\_

Minimum Spend:

\_\_\_\_\_

## PAYMENT OPTIONS

Card Type (please circle):

Amex                      Visa                      Mastercard

Card Number:

\_\_\_\_\_

Expiry Date:

\_\_\_\_\_

CCV:

\_\_\_\_\_

Deposit Amount:

\_\_\_\_\_

Credit Card Holder:

\_\_\_\_\_

Signature:

\_\_\_\_\_

Today's date:

\_\_\_\_\_

\_\_\_\_\_

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\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

## OFFICE USE ONLY:

Deposit Amount & Process Date:

\_\_\_\_\_

Final Payment amount & process date

\_\_\_\_\_

I confirm that I

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

Date:

\_\_\_\_\_

Signed:

### 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 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 prepayment. 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.

# SAND HILL ROAD FAMILY



PRAHRAN HOTEL



82 HIGH ST. PRAHRAN  
PRAHRANHOTEL.COM.AU

HOTEL  
ESPLANADE  
18 — *St. Kilda* — 78



11 THE ESPLANADE, ST KILDA  
HOTELSPANADE.COM.AU

WATERSIDE HOTEL



508 FLINDERS ST. MELBOURNE  
WATERSIDEHOTEL.COM.AU

THE  
BRIDGE  
HOTEL



642 BRIDGE RD. RICHMOND  
THEBRIDGEHOTEL.COM.AU

TERMINUS  
HOTEL



605 VICTORIA ST. ABBOTSFORD  
THETERMINUSHOTEL.COM.AU



100 SWAN ST. RICHMOND  
RICHMONDCLUBHOTEL.COM.AU

POSTY  
BAR · PIZZA



90 SWAN ST. RICHMOND  
THEPOSTY.COM.AU

HOLLIAVA  
BAR



36 SWAN ST. RICHMOND  
HOLLIIVAL.COM.AU

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