THE GARDINER HOTEL 1915

Function Pack



A two level destination, The Gardiner is Malvern's new neighbourhood meeting place. A hub for locals to gather, celebrate and enjoy each other's company, in a heritage building rich with history. Whether you're perched above the leafy streets on our Rooftop Terrace, enjoying shareable plates and signature cocktails, or tucked into a cozy corner of our front bar catching the game with mates, there's a spot for everyone for any occasion at The Gardiner.

Offering a seasonal menu packed with delicious dishes to graze on, from our take on classic pub favorites to moreish plates made with the freshest produce, chat to our dedicated team to help plan your perfect event.





TERRACE

Perched above the leafy streets of Malvern, the Rooftop Terrace is made for relaxed drinking, celebrations and social snacking. Beneath a retractable roof, stay cosy with ample heating, or soak up the afternoon sun.

Enjoy this space exclusively for private events, or book a semi-private section.

SPACE TYPE	무	Ŷ	Q	(©)	1
SECTION	-	50	N	N	N
EXCLUSIVE	-	180	Y	N	N

^{*}Across multiple style tables, not all tables joined.





PUBLIC BAR

The ideal spot for birthday celebrations and casual get-togethers, enjoy the atmosphere of the heart of the pub, and a section all to yourselves.

SPACE TYPE	异	Ŷ	Q	(<u>©</u>))	
SECTION	-	60	N	N	N

^{*}All high tables, not all tables joined.

THE WATTLETREE ROOM

A dedicated function space on Level One, The Wattletree Room is the perfect spot for Gardiner Gatherings of any kind.

Accessible by stairs & lift, this private space can accommodate seated events, complete with private bar and AV.

SPACE TYPE	무	Ŷ	Q	(©)	
LEVEL1	55	100	Y	Z	Y



CANAPÉ PACKAGES

6 Piece Package | 39pp

8 Piece Package | 47pp

10 Piece Package | 59pp

(ONE HANDED SNACKS)

OYSTERS (LG,LD)

mignonette

KING FISH (LG,LD)

red pepper & cucumber

HALOUMI (V, LG)

black berry jame & fennel

HALF SHELL SCALLOPS (LD, LG)

vanilla & apple, champagne butter

PADRON (LD, LG, V, VG)

padron pepper, sherry cream

PRAWN RICE ROLLS (LG,LD)

ponzu sauce

OUR DUCK PANCAKE (LD)

pear plum sauce

CRUMBED PRAWN (LD)

panko prawn, chili mayo

BEEF SKEWERS (LDO)

blacken spice, béarnaise

LITTLE PIES (LG)

green tomato chutney

LITTLE SAUSAGE ROLLS

fruit ketchup

STICKY LAMB RIBS (LD)

sticky coffee sauce

CRISPY MUSHROOMS (VG, LD, V, LD)

miso mayo, curry leaves

PORK RIBS (LG,LD)

fermented chilli, green onion, sesame

Substantial (Two-Handed) | 12.5ea

(TWO HANDED SNACKS)

DRY AGED BEEF ROLLS (LD, LG) pepper sauce dipper

LITTLE BEEF OR VEG SLIDERS (V)

burger sauce, pickles

FRIED FISH (LD)

vinegar salt, curry sauce

LATE NIGHT SOUVA (VGO, LDO)

lamb or falafel, garlic sauce, pickled chilies



SIT DOWN SHARED SET MENU

2 course | 75pp 3 course | 80pp 4 course cheese | \$90pp

(SHARED SNACKS)

OYSTERS (LG, LD)
OLIVES (VG)
OUR BREAD + DIP (V, VGO)
CAULIFLOWER & CHEESE CROQUETTES (V)
CRISPY HALLOUMI (V)

(MAIN EVENT)

O'CONNORS PORTERHOUSE (LG, LD) dry aged beef, slow cooked, bearnaise, mustards MARKET FISH (LG, LDO) seasonal greens, caviar butter sauce

served with

CRISPY POTATOES (LG, LD) HOUSE SALAD (VG, LG)

(SOMETHING SWEET)

BOOZY GREEN ANT GIN GELATO CUBES

(CHEESE)

LOCAL CHEESES (V, LGO) from artisan producers from the Grampians to the Mornington Peninsula

(OPTIONAL ADD-ONS)

Upgrade one of your shared mains + 10pp DRY AGED DUCK (LG, LD) duck sauce, seasonal fruit

Additional sides available from +5pp

Vegetarian & vegan options available



BEVERAGE OPTIONS

STANDARD

2 HOURS - 51 3 HOURS - 65

4 HOURS - 78

WINE

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

BEER & CIDER

Carlton Draught
Furphy Refreshing Ale
Somersby Apple (Bottled)
Stone & Wood Crisp Lager 3.5%

NON-ALCOHOLIC

Selection of soft drinks and juice

PREMIUM

2 HOURS - 63 3 HOURS - 75

4 HOURS - 89

WINE

Mr Mason Sparkling Cuvee Brut NV Mount Paradiso Prosecco NV Vivo Moscato Dottie Lane Sauvignon Blanc Lost Woods Chardonnay

Hearts Will Play Rose Sud Rose

Storm & Saint Pinot Noir Henry & Hunter Shiraz Cabernetr

BEER & CIDER

Carlton Draught
Furphy Refreshing Ale
Somersby Apple (Bottled)
Stone & Wood Crisp Lager 3.5%
James Squire 150 Lashes Pale Ale

NON-ALCOHOLIC

Selection of soft drinks and juice

DELUXE

2 HOURS - 73 3 HOURS - 87 4 HOURS - 100

WINE

Mr Mason Sparkling Cuvee Brut NV Mount Paradiso Prosecco NV

Chandon Brut NV

Vivo Moscato

Dottie Lane Sauvignon Blanc

Mill Flat Sauvignon Blanc

Gabbiano Pinot Grigio

Mountadam 'Five-Fifty' Chardonnay

Hearts Will Play Rose

Sud Rose

St Huberts Pinot Noir

Tellurian Redline Shiraz

Henry & Hunter Shiraz Cabernet

La Boca Malbec

BEER, CIDER & MORE

Carlton Draught

Furphy Refreshing Ale

Stone & Wood Crisp Lager 3.5%

James Squire 150 Lashes Pale Ale

Stone & Wood Pacific Ale

Hahn Super Dry

Balter XPA

Hard Rated

CC & Dry

Somersby Apple (Bottled)

James Squire Ginger Beer

NON-ALCOHOLIC

Selection of soft drinks and juice

ADD-ONS

SPIRIT UPGRADE

Available to add to all beverage packages for 28pp, minimum of 20 guests.

SPIRIT PACKAGE INCLUDES:

SMIRNOFF RED VODKA
GORDON'S LONDON DRY GIN
JIM BEAM BOURBON
JOHNNY WALKER RED SCOTCH
CANADIAN CLUB WHISKEY
CAPTAIN MORGANS SPICED RUM
BUNDABERG RUM

Arrival Cocktails | \$17 per cocktail

Treat your guests to a bespoke cocktail on arrival for an additional \$17 per person, minimum of 20 guests.

ESPRESSO MARTINI
LONG ISLAND ICED TEAM
CLASSIC MARGARITA
TOMMY'S MARGARITA
COSMOPOLITAN
FRENCH MARTINI
NEGRONI

On Consumption Bar Tab

A bar tab can 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.



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