THE GARDINER HOTEL

EST. 1915



FUNCTION PACK

Welcome to The Gardiner

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.

*Across multiple style tables, not all tables joined.

SPACE TYPE						
SECTION	–	50	N	N	N	N
SECTION	–	100	N	N	N	N





TERRACE & ROOFTOP EXCLUSIVE

Take your event to the next level with the best of both worlds. The Rooftop & Terrace combine city views, open-air energy, and year-round comfort into one unforgettable space. From sunlit afternoons to starlit evenings, enjoy a seamless flow between two vibrant settings, perfect for exclusive or semi-private gatherings.

SPACE TYPE						
EXCLUSIVE	–	220	Y	N	Y	Y

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.

*Mix of High tables and low tables, not all tables joined.

SPACE TYPE						
SECTION	–	60	N	N	N	N





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						
LEVEL 1	55	100	Y	N	Y	Y

CANAPÉ PACKAGES

6 PIECE PACKAGE - 40PP | 8 PIECE PACKAGE - 49PP | 10 PIECE PACKAGE - 61PP
SUBSTANTIAL (TWO-HANDED) | 13.5EA

ONE HANDED SNACKS

BEEF PIE
beef filling, green tomato chutney

WAGYU BEEF SKEWER (LDO, LG)
blacken spice, salsa verde

DUCK SPRING ROLL (LD)
plum sauce

HALLOUMI (LG, V)
spiced yoghurt, kale za'tar, truffle honey

OYSTERS NATURAL (LD, LG, A)
mignonette dressing

CRUMBED PRAWN (LD, I)
panko prawn, chilli mayo

ASSORTED SUSHI (LD, LG, V, VGO, M)
wasabi mayo, soy sauce jelly

PORK RIBS (LD)
pomegranate dressing

LITTLE SAUSAGE ROLLS
beef and pork filling, fruit chutney

PUMPKIN & FETA ARANCINI
paprika aioli

CRISPY MUSHROOM (LD, LG, VG)
miso mayo

TWO HANDED SNACKS

LITTLE BEEF OR VEG SLIDERS (V)
burger sauce, pickles

FISH & CHIPS (LD, A)
vinegar salt, tartare sauce

FRIED CHICKEN/FALAFEL (VGO, LDO, LG)
chicken or falafel, hot honey, pickles



LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO - Vegetarian Option | VGO – Vegan Option | A - Australian Seafood | I - Imported Seafood | M - Mixed Seafood Origin
Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

SIT DOWN SHARED SET MENU

2 COURSE - 75PP | 3 COURSE - 80PP | 4 COURSE CHEESE - $90PP

SHARED SNACKS

OYSTERS (LG, LD, A)
OLIVES (VG)
OUR BREAD + DIP (V, VGO)
CHORIZO AND MANCHEGO CROQUETTES
CURED MEAT PLATES (LD, LG)

MAINS

PORTERHOUSE (LG, LD)
served with red wine sauce, mustards

MARKET FISH (LG, LDO, A)
ask function manager about current dish

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

SOMETHING SWEET

TIRAMISU
gluten free sponge, marscapone, coffee ice cream

CHEESE

LOCAL CHEESES (V, LGO)
blue, cheddar, brie

OPTIONAL ADD-ON

Upgrade one of your shared snacks or mains + 10pp

GRILLED KING PRAWNS (LG, A)
chilli lemon butter

BEEF EYE FILLET (LG)
pepper sauce, mustards

Additional sides available from +5pp
Vegetarian & vegan options available



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BEVERAGE PACKAGES

* Please note, all packages subject to product availability

CLASSIC

2HR $53PP | 3HR $68PP | 4HR $81PP

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

BEER & CIDER
Carlton Draught
Stone & Wood Pacific Ale
Hahn Super Dry Low Carb
Somersby Apple/Pear (Bottled)
Hahn Super Dry Low Carb 3.5%

NON-ALCOHOLIC
Selection of soft drinks and juice



PREMIUM

2HR $65PP | 3HR $78PP | 4HR $93PP

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
Sticks Pinot Noir
Henry & Hunter Shiraz Cabernet

BEER & CIDER
Carlton Draught
Stone & Wood Pacific Ale
Hahn Super Dry Low Carb
Balter XPA
Somersby Apple/Pear (Bottled)
Hahn Super Dry Low Carb 3.5%

NON-ALCOHOLIC
Selection of soft drinks and juice

DELUXE

2HR $76PP | 3HR $90PP | 4HR $104PP

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 DOC
Amelia Park 'Trellis' Chardonnay
Hearts Will Play Rose
Sud Rose - magnum 1500ml
Sticks Pinot Noir
Pepperjack Shiraz
Henry & Hunter Shiraz Cabernet
Marques de Tezona Tempernillo

BEER, CIDER & MORE
Carlton Draught
Stone & Wood Pacific Ale
Hahn Super Dry
Balter XPA
Hahn Super Dry Low Carb 3.5%
Hard Rated
CC & Dry
Somersby Apple/Pear (Bottled)
James Squire Ginger Beer

NON-ALCOHOLIC
Selection of Non alcoholic beers, soft drinks and juice

BEVERAGE ADD ONS

SPIRITS UPGRADE

Available to add to all beverage packages for 29pp, 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 | $18 PER COCKTAIL

Treat your guests to a bespoke cocktail on arrival for an additional $18 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.





CONTACT US

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