goodnature HOTEL

FUNCTION PACK



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WELCOME TO GOOD NATURE HOTEL

Looking for a celebration that feels effortless but unforgettable? You've found it. From sunny alfresco catch-ups to evening drinks in our Grove Bar, Good Nature offers spaces and menus to suit every occasion and budget. Our team knows hospitality like the back of their hand and will make sure every little detail lands just right. Whether it's a casual get-together with friends or a full-scale celebration, we'll find the perfect spot for you - right here in the heart of Federation Square, where the vibe is always alive.

Good Nature Hotel
Federation Square, Flinders Street
Melbourne VIC 3000 (03) 9810 0093 fedsquare@beerdeluxe.com.au

THE BEER GARDEN

A lush, open-air space in the heart of Good Nature Hotel, The Beer Garden is perfect for casual celebrations, corporate events and social gatherings.

Available for exclusive hire or as reserved sections, the space features flexible seating, large screens, a retractable roof and year-round comfort, creating the ideal setting for events of all sizes.





Exclusive	-	700	Y	Y	Y	Y
Sections	-	30-200	-	-	-	-

THE DECK

Located on the right side of our Beer Garden, The Deck is a semi-private covered space that's perfect for all occasions.

The entire area can be reserved for your exclusive use or for more intimate gatherings, a smaller section can be roped off.

Whole Space	-	200	Y	-	-	-
Sections	-	50-100	Y	-	-	-



THE ATRIUM

Located in the atrium of the Ian Potter Centre, The Atrium is an open air space with the iconic fragmented glass walls of Fed Square as a backdrop. This space is ideal for large cocktail style and seated functions. Alternatively, The Atrium can be sectioned off into smaller areas for more intimate affairs.

60	100	-	–	–	-



MAIN BAR

A vibrant event space at the heart of Good Nature Hotel. Perfect for corporate functions, celebrations and social gatherings, the Main Bar offers a lively atmosphere, flexible seating, direct bar access and large screens throughout.

–	40	-	-	-	-



GROUND FLOOR EXCLUSIVE

Including The Beer Garden, Main Bar & The Atrium, enjoy the open plan with an inside-outside space and extensive bar. Our Ground Floor is the perfect space for large celebrations and corporate events.

–	1000	Y	–	Y	Y



LEVEL 1

THE GROVE BAR

Located at the top level, the Grove Bar boasts a spacious bar with views over the Beer Garden and an expansive enclosed balcony. This versatile space is perfect for semi-private cocktail events.

–	200	Y	–	Y	Y





THE LOUNGE

Overlooking the Flinders Street Beer Garden, the Grove Bar Lounge is a relaxed pocket of the upstairs bar made for settling in. With couches, lounge chairs and plenty of greenery, it’s a comfortable spot for drinks and smaller celebrations.

–	50	Y	–	-	-

THE GROVE BAR & TERRACE

Perched on our top level, the Grove Bar features a sun-soaked terrace and a lush beer garden. Perfect for lively cocktail parties or private seated events, this space brings the buzz of the city together with a touch of greenery.

–	100-350	Y	–	Y	Y





VENUE EXCLUSIVE

For those extra special occasions that call for the ultimate wow factor, Good Nature can be all yours. Spanning two levels with a mix of indoor and outdoor spaces, the venue is made for big moments, flowing from relaxed drinks and dining to late-night celebrations.

With multiple bars, flexible layouts, city views and the buzz of Federation Square at your doorstep, exclusive hire gives you the freedom to create an event that feels completely your own.

–	1385	Y	–	Y	Y





CANAPES

6 PIECES - 40PP 8 PIECES - 49 PP 10 PIECES - 61PP

SNACKS

Assorted sushi rolls, wasabi, soy, kewpie (ld, lg, vo, vgo)
Tofu + pickled veg rice paper rolls, sweet chili jam (ld, lg, v, vg)
Natural oyster, mignonette, lemon (ld, lg)
Fried haloumi, blackberry + pink pepper compote, lemon (lg, v)
Corn + Manchego croquettes, smoky mayo, capsicum, parmesan (v)
Wild mushroom arancini, truffle aioli, parmesan (v)
Mini spinach + fetta quiche, tomato chutney (v)
Wild pepper squid, lemon garlic mayo (ld)
Fried chicken, fermented chilli mayo
Lamb skewers, eggplant, river mint zaatar, pickled green chilli (ld, lg)
Pork + fennel sausage rolls, BBQ sauce
Mini beef pies, ketchup

SUBSTANTIALS +13.5

Pumpkin gnochi, goat cheese, panagratta (v)
Cheeseburger slider, beef pattie, cheese, pickle, spicy burger sauce (vo, vgo)
Mini steak roll, minute steak, onion relish, swiss cheese

SWEET

Lemon meringue pies (v)
Chocolate & passionfruit brownie, vanilla cream (v)
Hot churros, cinnamon sugar, choccy sauce, black cherries (v)



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.

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO - Vegetarian Option | VGO – Vegan Option

OUTDOOR CATERING | 44PP

THE GREAT AUSTRALIAN BBQ PACK

Sausage: choice of pork & fennel, beef & burgundy (lg), chicken & thyme (lg) or lamb & rosemary (lg)

Chicken skewer: choice of plain (lg, ld), honey soy or garlic lemon & thyme (lg, ld)

Beef rissoles (lg, ld)

Roasted potatoes w/ rosemary (vg, lg)

Veggie pattie (vg, lg)

Mixed rolls and sliced bread (v, gfo)

SALAD

Caesar salad (vgo, lgo)

Vinegar slaw (vg, lg) Garden salad (vg, lg)

Roasted cauliflower salad (vg, lg)

CONDIMENTS

Hot sauce, ketchup, smokey BBQ, mustards, tomato relish

ADD ONS

extra costs apply.

Porterhouse steaks (ld, lg)

Tassie salmon fillets (ld, lg)

BBQ king prawns (ld, lg)



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GRAZING & PARTY STATIONS

CHEESE & CHARCUTERIE | 27.5PP

A selection of local cheeses & charcuterie

Our Victorian cheese & charcuterie table showcases a curated selection of locally smoked and cured meats alongside artisan cheeses from some of Victoria's most celebrated cheesemakers and charcuterie specialists. Served with mustards, chutneys, flatbreads, artisan sourdough, and seasonal fresh and dried fruits.

SWEET | 27PP

A selection of chef's desserts & sweets

Our sweet grazing table is packed with nostalgic Aussie favourites, featuring Neapolitan cheesecake, bite-sized chocolate brownies, fairy bread lamingtons, mini pavlovas and seasonal fresh fruit. Plus, step up to our old-school lolly shop stocked with classics like Red Skins, gobstoppers, gummy bears, sugar straps and plenty more sweet treats

KIDS PARTY | 25PP

All served share style - veggie sticks + hummus to dunk, chicken nuggies, sausage rolls, mini beef pies, fish nuggets, hot chippies, ketchup dipper
dessert fairy bread triangles, vanilla dixie cups, frog in a pond



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CORPORATE CATERING

MORNING TEA | 25PP

minimum 25 guests

Asssorted muffins, mini croissants & pastries self-served percolator coffee, selection of teas, sparkling water and juice

LUNCH | 40PP

minimum 25 guests

homemade assorted sandwiches & baguettes (ldo, lgo, vo, vgo)
fresh seasonal fruit platter (ld, lg, vg)
self-served percolator coffee, selection of teas, sparkling water and juice

FULL DAY | 60PP

minimum 20 guests

morning tea: assorted muffins, mini croissants & pastries

lunch: homemade assorted sandwiches & baguettes (ldo, lgo, vo, vgo)
fresh seasonal fruit platter (ld, lg, vg)

afternoon tea: assorted mini donuts & pastries

self-served percolator coffee, selection of teas, sparkling water and juice

BARISTA MADE COFFEE | 6PP

COFFEE CART

Coffee cart & barista hire **price on asking**



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BEVERAGE OPTIONS

* Please note, all packages subject to product availability

STANDARD

2 HOURS | 53
3 HOURS | 68
4 HOURS | 81

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

Good On Ya' House Lager
Stone & Wood Pacific Ale
James Squire Orchard Crush
Hahn Super Dry 3.5%

Selection of soft drinks and juice

PREMIUM

2 HOURS | 65
3 HOURS | 78
4 HOURS | 93

Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Lost Woods Chardonnay
Hearts Will Play Rose
Storm & Saint Pinot Noir
Henry & Hunter Shiraz Cabernet

Good On Ya' House Lager
Carlton Draught
Stone & Wood Pacific Ale
James Squire Orchard Crush
Hahn Super Dry 3.5%

Selection of soft drinks and juice

DELUXE

2 HOURS | 76
3 HOURS | 90
4 HOURS | 104

Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Taltarni 'Dynamic' Brut Cuvee Rose NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Mill Flat Sauvignon Blanc
Gabbiano Pinot Grigio
Mountadam 'Five-Fifty' Chardonnay
Hearts Will Play Rose
St Huberts Pinot Noir
Willow Chase Shiraz
Henry & Hunter Shiraz Cabernet
La Boca Malbec

Good On Ya' House Lager
Carlton Draught
Stone & Wood Pacific Ale
Balter XPA
James Squire Orchard Crush
Hahn Super Dry 3.5%

Selection of soft drinks and juice

ADD ONS

BAR TAB ON CONSUMPTION

A bar tab can be set at the beginning of your function with a specified limit or amount in mind that you feel comfortable with spending. This can be reviewed as your function progresses and increased if need be. However, we will always ensure that you are in control of the amount throughout the event. At any point, you are welcome to turn the bar into a cash bar so your guests can purchase their own drinks.

SPIRITS UPGRADE

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

SPIRITS PACKAGE INCLUDES

Vodka, Gin, Bourbon, Whiskey, Rum.

COCKTAILS ON ARRIVAL | $18EA

Aperol Spritz
Margarita
Expresso Martini

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout the function.

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CONTACT US

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