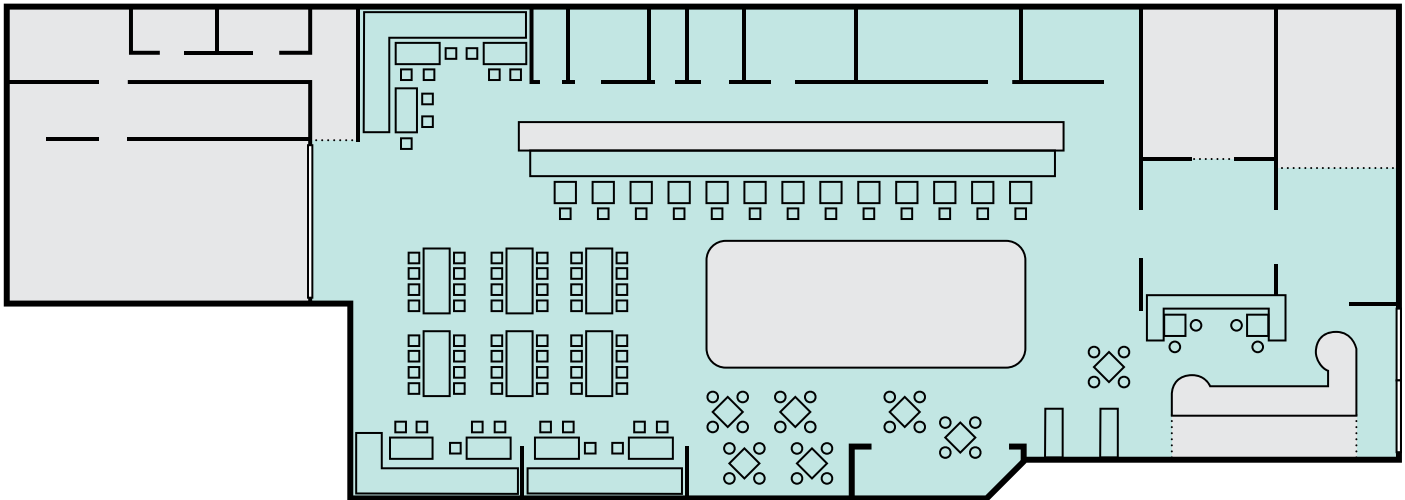






EXCLUSIVE HIRE

Natural History is located in the heart of Melbourne's CBD. The venue is perfect for your next event, whether it be a corporate lunch, cocktail party or exclusive event. The incredible diorama provides a unique backdrop for your next function.

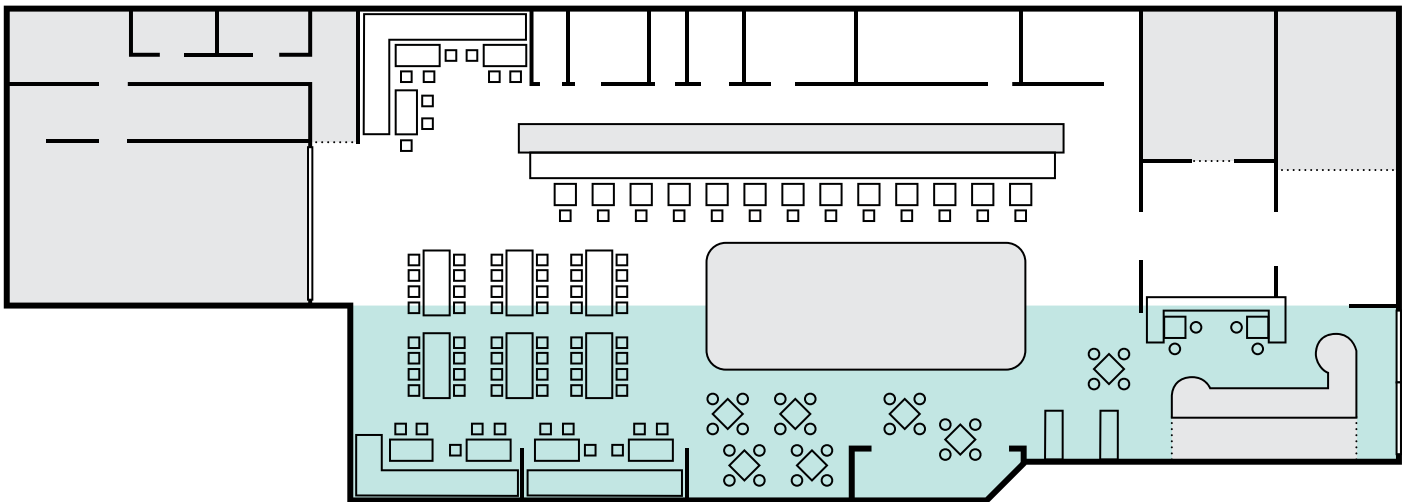


450	120	✓	✓	✓	✓	✓	✓	✓	✓	✓
COCKTAIL	SEATING	COVERED	PRIVATE BATHROOM	DISABLED ACCESS	MIC	SCREEN	PRIVATE MUSIC	PRIVATE BAR	HEATING	COOLING



HALF VENUE

This semi-exclusive space includes two private bars and a balcony adjacent to the main bar. Luscious planter boxes can be used to create a private space for your next event.

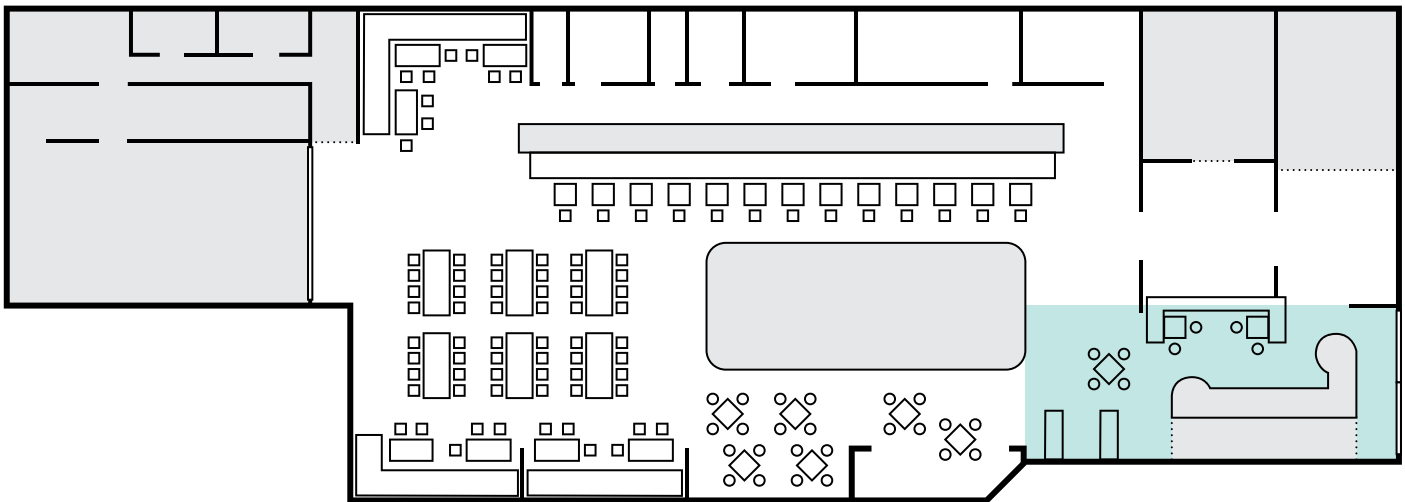


200	70	✓	×	✓	×	✓	×	✓	✓	✓
COCKTAIL	SEATING	COVERED	PRIVATE BATHROOM	DISABLED ACCESS	MIC	SCREEN	PRIVATE MUSIC	PRIVATE BAR	HEATING	COOLING



FRONT BAR

The Front Bar provides a unique intimate setting for any cocktail event. The space includes a private entryway and bar.



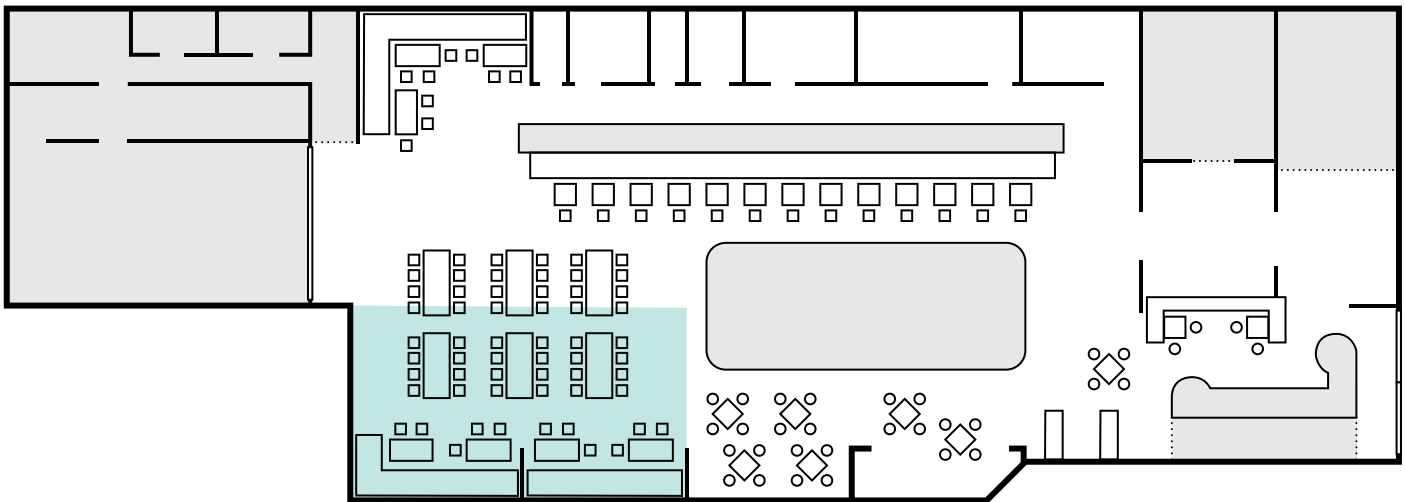
30	N/A	✓	×	✓	×	✓	×	★	✓	✓
COCKTAIL	SEATING	COVERED	PRIVATE BATHROOM	DISABLED ACCESS	MIC	SCREEN	PRIVATE MUSIC	PRIVATE BAR	HEATING	COOLING

★ The space does have a private bar. We can organise an exclusive bartender. Minimum spend applies.



QUEEN'S LOUNGE

Red leather banquettes lined with bottles of parties past, create the ideal space for a glamorous gathering. The Queen's Lounge can cater to seated or cocktail-style functions.

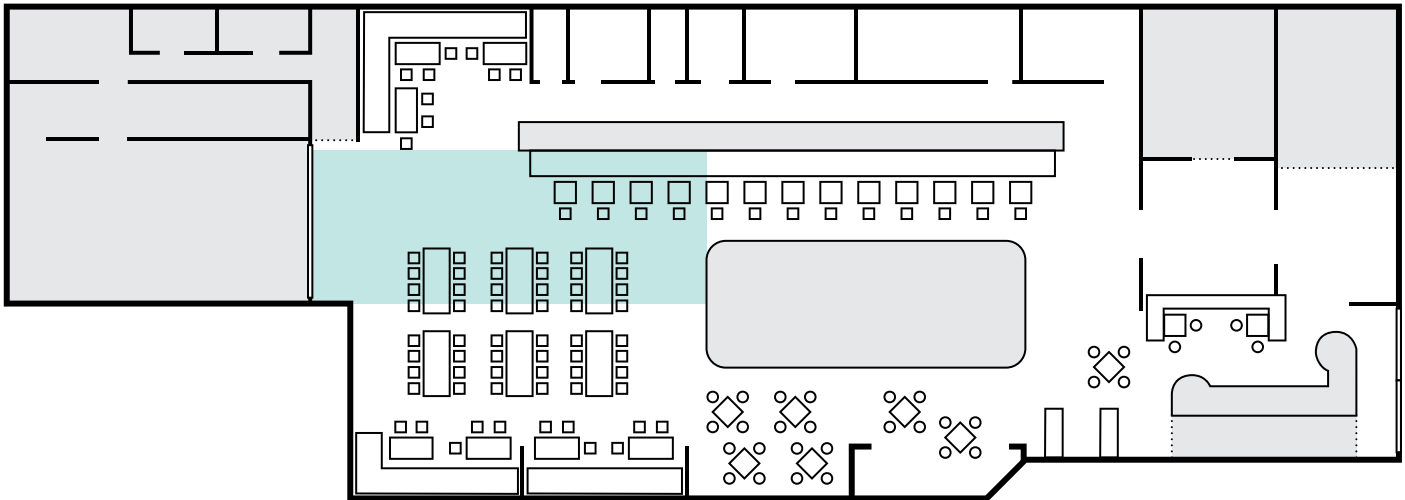


80	40	✓	×	✓	×	×	×	×	✓	✓
COCKTAIL	SEATING	COVERED	PRIVATE BATHROOM	DISABLED ACCESS	MIC	SCREEN	PRIVATE MUSIC	PRIVATE BAR	HEATING	COOLING



RESTAURANT

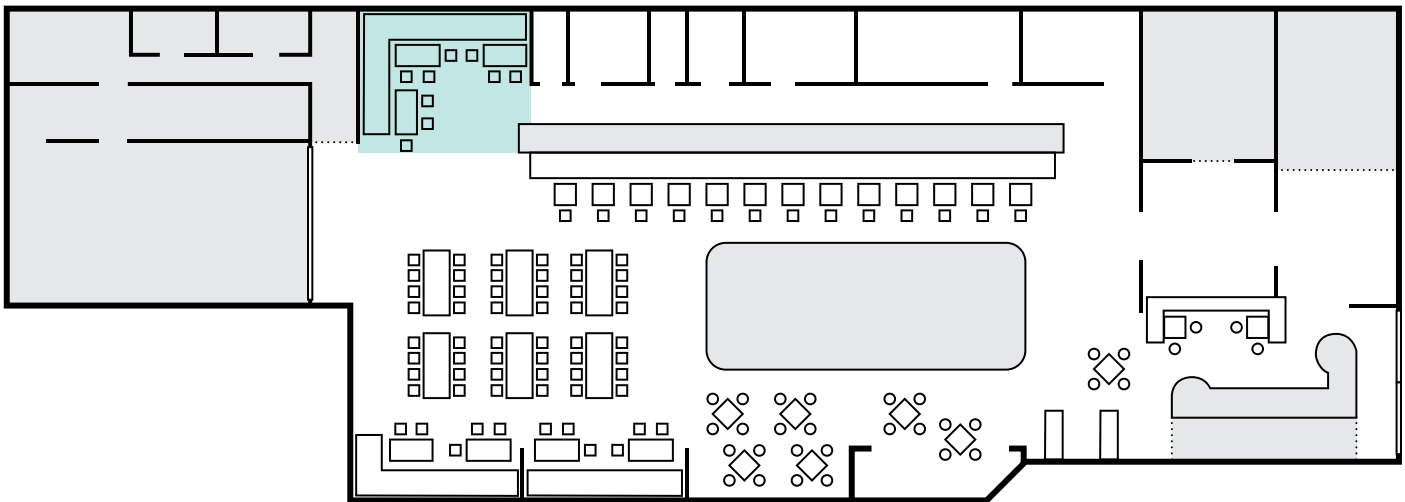
Planning a seated event? Dine beneath the ultimate conversation starter, our large-scale scenic diorama.



N/A	50	✓	×	✓	×	×	×	×	✓	✓
COCKTAIL	SEATING	COVERED	PRIVATE BATHROOM	DISABLED ACCESS	MIC	SCREEN	PRIVATE MUSIC	PRIVATE BAR	HEATING	COOLING

PRIVATE DINING

Our Private Dining space is available for intimate seated events and cocktail parties.



N/A	10	✓	×	✓	✓	×	×	×	✓	✓
COCKTAIL	SEATING	COVERED	PRIVATE BATHROOM	DISABLED ACCESS	MIC	SCREEN	PRIVATE MUSIC	PRIVATE BAR	HEATING	COOLING



CANAPES

PACKAGES

Package 1	5 canapes	\$30 per person
Package 2	7 canapes	\$39 per person
Package 3	7 canapes & 1 substantial	\$45 per person

ADDITIONAL ITEMS

Canape	\$6.5 per person
Substantial	\$9 per person
Dessert canape	\$6 per person

DIETARY

GF	Gluten Free	GFO	Gluten Free On Request
V	Vegetarian	VO	Vegetarian On Request
VG	Vegan	VGO	Vegan On Request
DF	Dairy Free	DFO	Dairy Free On Request
CN	Contains nuts		

Minimum order of 25 guests. Seasonal menu changes apply.



CANAPES

COLD CANAPES

Blistered cherry tomatoes & olive tapenade on lavosh *vg df*

Beef tartar on crostini *gfo df*

Tomato & mozzarella on crostini, balsamic *gfo dfo v*

Seared raw tuna on cucumber, wasabi mayo *gf df*

Prawn cocktail, mini brioche bun

Cucumber & Celery Cocktail, cream cheese, dill, mini brioche bun *v*

Caramelised onion & parmesan tart *v*

Charred zucchini & goat cheese roll *gf v*

HOT CANAPE

Buttermilk fried chicken bites, honey mustard dressing

Pork & fennel sausage rolls

Gyoza w. soy & chilli dipping sauce *vo df*

CHOICE OF PRAWN OR VEGETARIAN

Vegan spring rolls *vg*

Spinach & ricotta pastizzi *v*

Snap fried salt and pepper squid, lemon aioli *gfo df*

Chicken satay skewers

Beef kofta, garlic sauce *gf dfo*

Fried cauliflower bites, franks hot sauce *vg*

Achiote marinated pulled jackfruit floutas, tomatillo verde, vegan cheese *vg gf*



CANAPES

SUBSTANTIAL

Mini burgers, burger sauce, american cheese & pickle (Choice of Wagyu beef or Love Buds veggie patty) *v vgo*

Mini lamb souvlakis, rocket, cucumber & garlic sauce

Crispy pork belly, rice, spinach, five spice broth *gfo df*

Beer battered rockling, chips, tartare & lemon *df*

3 cheese toastie, green tomato pickle *v*

Sri Lanken vegetarian curry, rice, coconut yoghurt *gf vg df*

Tofu larb salad, glass noodle & lime dressing *gf vg df*

DESSERT

Churros, Dulce De Leche *vgo dfo*

Mini pavlova, fresh fruit, whipped cream *gf dfo*

Chocolate mud cake *vg df*

Sticky date pudding, butterscotch sauce, cream *gf vgo dfo*

Assorted mini cheesecakes



FEASTING

PACKAGES

Premium Feast	3 Entree, 2 Mains & Sides	\$65 per person
Exclusive Feast	3 Entree, 3 Mains, Sides & Desserts	\$80 per person

All served family style.

Minimum order of 12 guests. Seasonal menu changes apply.



FEASTING SAMPLE MENU

PLEASE SELECT ITEMS TO BE SERVED.

ENTREE

Honey & cumin roasted carrot dip *gfo dfo v*

Snap-fried Australian squid, lemon aioli *gfo df*

Roast pumpkin & quinoa salad *gf vg df*

Beef tartare, crostini *gfo df*

Pan-seared salmon, pearl couscous, white wine butter sauce *gfo dfo*

MAINS

O'Connor rib eye steak, onion rings, red wine jus *gfo df*

Rotisserie chicken with salsa verde *gf df*

18-hour lamb shoulder, mint sauce *gf df*

Twice cooked pork belly, five-spice broth *gfo df*

Baked barramundi, brussel sprouts, harissa sauce *gf df*

Roasted spiced cauliflower, crushed almonds, harissa sauce *gf vg df cn*

SIDES

Charred broccolini, crushed almonds, chilli & parmesan *gf v dfo cn*

Roast potatoes, rosemary salt *gfo vg df*

Green leaf salad, pickled red onions *gf vg df*

DESSERT

Churros, Dulce De Leche dip *vg dfo*

Cheese board, lavosh, water crackers, fresh fruit *v*

Sticky date pudding, butterscotch sauce, cream *gf vgo dfo*

Minimum order of 12 guests. Seasonal menu changes apply.



SOMETHING EXTRA

Oyster Bar	market price
Cheese & Charcuterie Grazing Table <small>Minimum 30 people</small>	\$23 per person
Cheese & Antipasto Grazing Table <small>Minimum 30 people</small>	\$20 per person
½ hour canape package on arrival <small>2 per person</small>	\$12 per person

CHEESE & CHARCUTERIE GRAZING TABLE

A selection of cheese & cured meats served with bread, crackers, pickle, olives, nuts & seasonal fruit

CHEESE & ANTIPASTO GRAZING TABLE

A selection of cheese, grilled vegetables & house made dips, served with bread, crackers, pickle, olives, nuts, & seasonal fruit



BEVERAGES

STANDARD

2 Hours	\$39 per person	House Bubbles House White Wine House Red Wine 4 x Pre-selected Tap Beers & Cider 1 x Light Beer Soft drink & juice 1 x Non-Alcoholic Beer
3 Hours	\$49 per person	
4 Hours	\$59 per person	

PREMIUM

2 Hours	\$49 per person	House Bubbles House White Wine House Red Wine 4 x seasonal wines of your choice Full range of Tap Beer & Cider 1 x Light Beer Soft drink & juice 1 x Non-Alcoholic Beer
3 Hours	\$59 per person	
4 Hours	\$69 per person	

ADD ONS

House Spirits	On Request
Arrival Cocktails	On Request

*Seasonal menu will be provided upon enquiry
*Minimum order of 20 guests. Seasonal menu changes apply.



COCKTAIL MENU

MOSCOW MULE

vodka, ginger beer & lime juice

APEROL SPRITZ

aperol, slice of orange, prosecco & sparkling water

PIMM'S CUP

Pimms, lemonade & seasonal fruit

TOM COLLINS

gin, lemon, lime & sparkling water

Minimum order of 20 guests. Seasonal menu changes apply.

ABH PUB GROUP



THE MINT



MURMUR



MYRTLE
WINE BAR



HIGHTAIL



the
PENNY
BLACK