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NATURALHISTORYPUBLICBAR.COM

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WELCOME

Go a little bit wild at Natural History, a restaurant, bar and pub conveniently located in the heart of Melbourne CBD. Delivering an extensive beverage list, exceptional service and an eclectic menu in a visually stunning space, you need look no further for the perfect venue for your next event.

Something about the pianist and the list of events we have held here in the past

Licensed from 7am we can keep the party going all day and into the night.....

SPACES



WHOLE VENUE

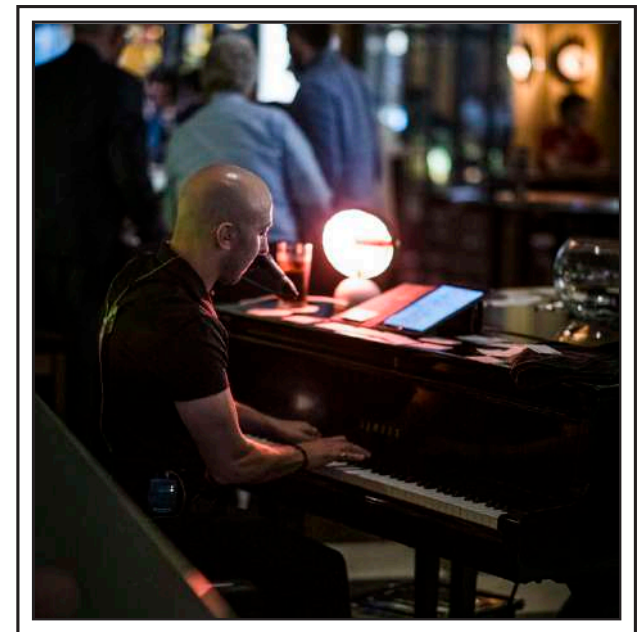
COCKTAIL: 350 / SEATED: 160

For when you really want to wow, hire the whole venue. We guarantee no matter the event your guests will be talking about it for years to come.

HALF VENUE

COCKTAIL: 160 / SEATED: 100

Have a large group and don't mind sharing? Our flexible floorplan allows us to divide the venue into a multitude of semi private spaces.



SPACES



BOURDAIN'S BAR

COCKTAIL: 60

For a captivating cocktail party in a space that defines modern glamour, look no further than our Aperitivo Bar.

Featuring your own private bar, space for food and beverage stations as well as display cases that can be styled to compliment your event.



IRWIN LOUNGE

COCKTAIL: 80 / SEATED: 50

The largest and grandest space in the building. Lined on one side with sumptuous red leather banquettes and an inner city view of stunning stained glass windows.

Mention pianist

The floor plan is flexible to suit your event, whether you need more seating or extra space for dancing.



BANKS BAR & BALCONY

COCKTAIL: 50

Networking, casual groups bar access + balcony

Enjoy your own private outdoor space overlooking a quintessential Melbourne lane-way and gorgeous heritage listed stained glass windows.

SPACES



ARBER LANE

SEATED: 50

Dine underneath the diorama, the lavish scene setter, filled with countless taxidermy animals, beautifully painted backdrops and lush plant life. For all events where you are looking to impress this is the space.

Serving our delicious feasting for large groups, your guests will be wined and dined with the best of what Natural History has to offer.



DARWIN ROOM

SEATED: 16 / COCKTAIL: 20

The perfect space for a high powered business dinner or small team celebration when you need a little privacy.

Lined with green velvet curtains that can be shut for full privacy or left open a little to soak up the atmosphere.



HALF VENUE

SEATED: 100

Sectioned off from the bar by greenery, you will feel like you have the venue to yourselves as you indulge in one of our fabulous feasting menus

Corporate dinners, milestone birthdays and spectacular Christmas banquets

CANAPES

CANAPE PACKAGES

ESSENTIALS PACKAGE - 29^{PP}

Please select: 2 cold / 4 hot

PREMIUM PACKAGE - 35^{PP}

Please select: 2 cold / 4 hot / 1 hand held

EXCLUSIVE PACKAGE - 47^{PP}

Please select: 3 cold / 4 hot / 2 hand held

Minimum order of 20 per item

SWEET OPTION ADD ON - 1^{PP}

Available with all packages
One canape is substituted for one sweet canape
Please note dessert canapes are substantial



COLD CANAPES - 5.5

- Prawn cocktail finger sandwich
- Yellow fin tuna tartare, fried capers, seaweed, cucumber (GF, DF)
- Chargrilled zucchini, whipped goats cheese, pepitas, oregano (GF, V)
- Beef tartare en croute – spiced hand cut beef, puffed tendon, cured egg yolk (GF, DF)

HOT CANAPES - 5.5

- Spinach & Cantal cheese tart (GF, V)
- Pork meatballs, soffritto, salted ricotta
- Fried chicken ribs, ranch dressing
- Nonya roll - Malaysian spring rolls (Vegan)
- Water chestnut & spinach gyoza, chilli soy (Vegan)
- Saffron & cheese arancini (V)
- Pork, fennel & apple sausage rolls, tomato ketchup
- Double cheese toasties, pickles (V)
- Chorizo & cheese croquette

HAND HELD CANAPES - 9.5

- Fenugreek & coconut braised chicken, lentils & coriander (GF, DF)
- Beef skewers, chermoula dressing (GF, DF)
- Spice roasted cauliflower, chickpeas, pickled raisins, coriander & pistachios (GF, DF, Vegan)
- Chargrilled Wagyu beef rump, onion ring, bernaïse (GF)
- Grilled salmon, spicy braised chickpeas, labne (GF)

SWEET CANAPES - 6.5

- Dark chocolate mousse tart (NF, V)
- Raspberry curd & meringue tart (GF, NF)
- Choux puff filled with vanilla chantilly (NF)
- Almond praline cake, peanut milk chocolate glaze
- Date & coconut crumble slice with mango & pineapple mousse (GF, Vegan, NF)

DESSERT

GRAZING TABLES

DESSERT & CHEESE - 30^{PP}

One choice of cake, two dessert canapes, two cheese, quince paste, fresh apples, crackers & bread

DESSERT - 20^{PP}

One choice of cake & three dessert canapes



CAKES - 75 each

Each cake serves 8 - 10

- **Almond + coffee praline cake** - Coffee genoise sponge, praline buttercream & flaked almonds (V)
- **Dark chocolate cake, salted caramel icing** (Vegan, GF)
- **Vanilla & apple cake** - Vanilla sponge, vanilla & apple bavaois & confit apple, white chocolate feuilletine (NF)
- **Chocolate mousse cake** - Chocolate biscuit base, raspberry jam, dark chocolate mousse & white chocolate mirror glaze (V)
- **Passion mango coconut cake** - Coconut dacquoise, mango curd, passionfruit mousse & white chocolate glaze (GF)

SEATED

Here at Natural Histpry we believe the best way to eat as a large group is family style with the food served on bountiful plates along the center of the table. Everyone is then able to chose the dishes they like the most, and even go back for sneaky seconds or cheeky thirds.



401 FEASTING

PREMIUM FEAST - 55^{PP}

One snack
Two entrees
Three mains
Sides

EXCLUSIVE FEAST - 75^{PP}

Two snacks
Three entrees
Three mains
Sides
Dessert

Menu available for 4 or more

Snacks can be served as arrival
canapes in the bar
Dietary requirements catered for with at
least 48 hour's notice



BEVERAGES

We offer a range of options for beverages - whether the boss is paying for an open bar, you are holding networking drinks and everyone is looking after themselves or you are looking for a set price package with unlimited drinks for all!

PACKAGES

STANDARD ①

2 HOURS - 36^{PP}

3 HOURS - 45^{PP}

4 HOURS - 54^{PP}

5 HOURS - 63^{PP}

PREMIUM ②

2 HOURS - 45^{PP}

3 HOURS - 55^{PP}

4 HOURS - 65^{PP}

5 HOURS - 75^{PP}

SPARKLING

PACKAGE 1 2

Alpha Box & Dice 'Zaptung' Prosecco	●	●
Selection of one premium sparkling wine		●

WHITE WINE

PACKAGE 1 2

2017 Quealy Pinot Grigio	●	●
Selection of two premium whites		●

RED WINE

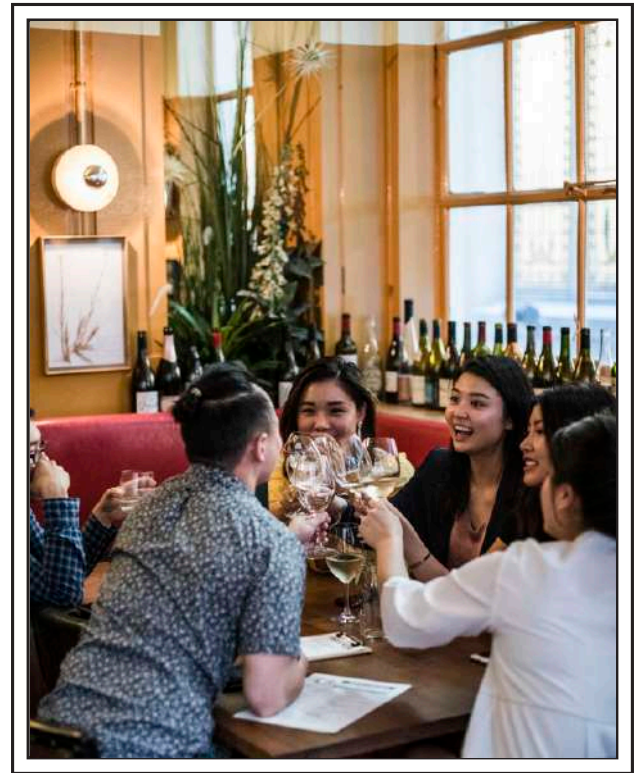
PACKAGE 1 2

2017 Quealy Pinot Noir	●	●
Selection of two premium reds		●

BEER & CIDER

PACKAGE 1 2

Carlton Draught	●	●
4 Pines Pacific Ale	●	●
4 Pines Kolsch	●	●
4 Pines Pale Ale	●	●
Bonamy's Apple Cider	●	●
Selection of premium tap beers		●



100 BURGER GROUP VENUES

MR BURGER



BELLES
HOT CHICKEN



MURMUR
PIANO BAR

HIGHTAIL



THE MINT
BAR & RESTAURANT

