

FUNCTION PACKAGES

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REGD. 1946

RODD & GUNN
THE LODGE LITTLE COLLINS

OVERVIEW



REGD. 1946

RODD & GUNN

THE LODGE BAR

THE LODGE BAR

A moody retreat reserved for loyalty clientele, wrapped in wood panelling, sculptural lighting by Volker Haug, and Art Deco-inspired motifs. Guests can exclusively enjoy distinctive classic cocktails, premium wines, and premium snacks in a private, club-like setting - the ideal place to unwind after a shopping spree, or to kick one off.



REGD. 1946

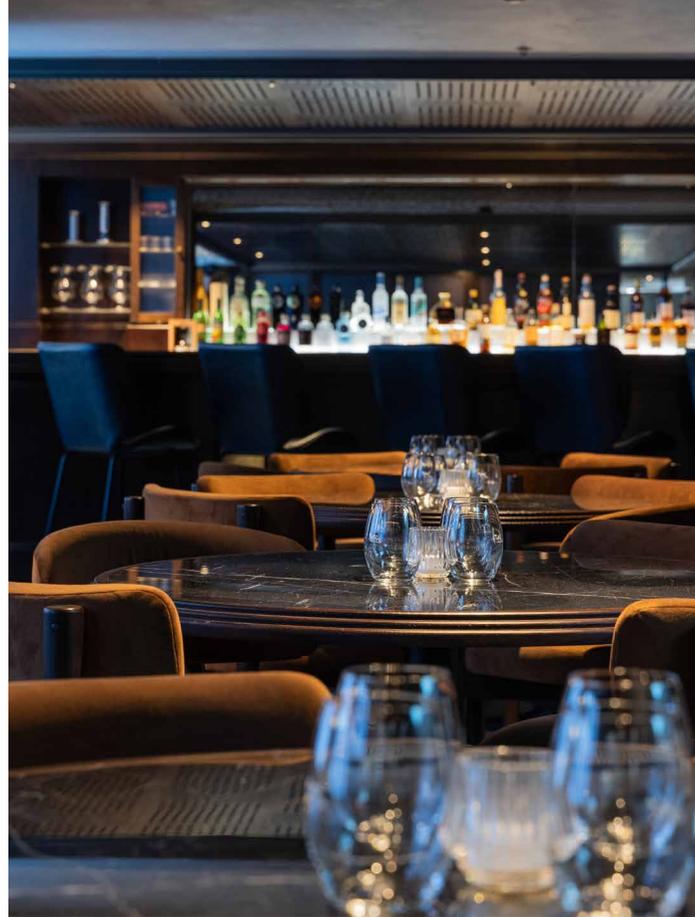
RODD & GUNN

THE LODGE DINING ROOM

DINING ROOM

The pièce de résistance of the flagship, grand in scale yet intimate in detail. The Lodge Dining Room is an impressive destination framed by floor-to-ceiling arched windows, antique mirrors and a customer's ultimate journey throughout our hospitality offering. A reeded-glass private dining room with steel detailing and a striking white marble table offers an exclusive setting for more intimate gatherings within the grandeur of the main space.

MEZZANINE



MEZZANINE THE LODGE BAR

OVERVIEW

Suitable for 40 guests

Crafted for those who appreciate a more elevated social setting, our Lodge Bar offers a polished yet inviting atmosphere ideal for cocktail gatherings, celebrations or pre-event drinks. Featuring refined bar finishes, warm textures and soft ambient lighting, the space brings together comfort and sophistication in equal measure.

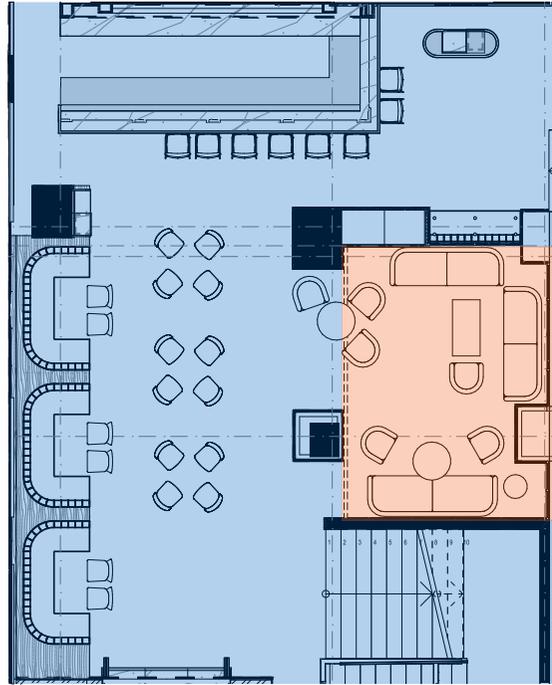
Positioned on our Mezzanine, The Lodge Bar provides exclusive access to our full bar offering and accommodates up to 40 guests cocktail-style with ease. Its flexible layout makes it perfectly suited for hosting standing receptions, networking events or premium private functions.

For those seeking a larger footprint, The Lodge Bar can also be combined with our Dining Room for a seamless, expanded event experience.

MINIMUM SPENDS

Minimum spends vary depending on the time of year and day of the week. Please enquire with our events team for a tailored proposal.

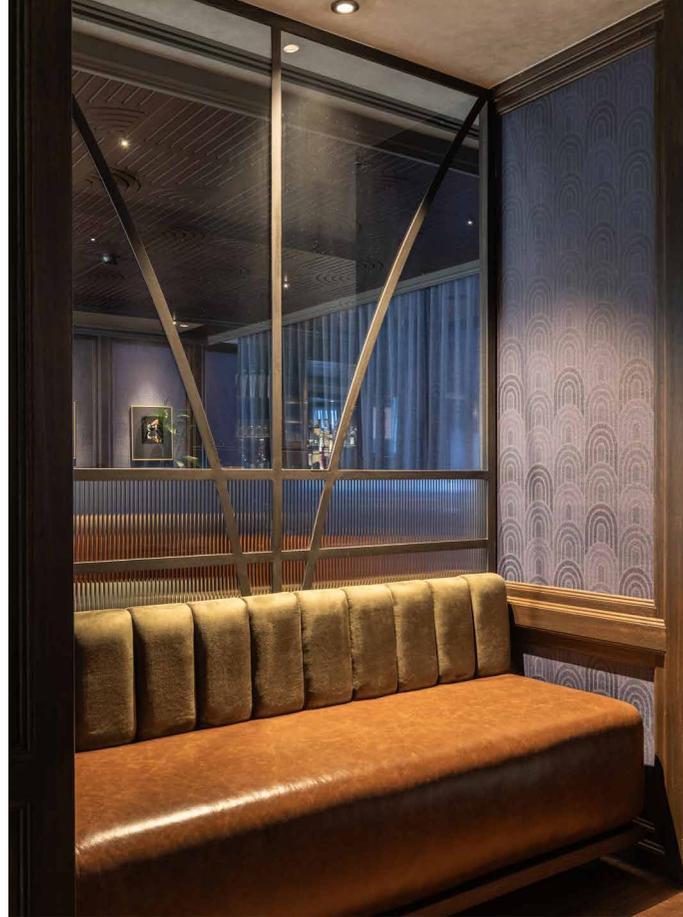
NOTE: A 5% service fee applies for groups of 10 or more.



Mezzanine - The Lodge Bar & The Lodge Lounge

- THE LODGE BAR
- THE LODGE LOUNGE

MEZZANINE



MEZZANINE THE LODGE LOUNGE

OVERVIEW

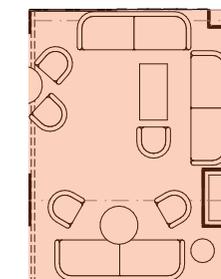
Suitable for 16 guest

For a more elevated and exclusive gathering, our Lodge Lounge offers a refined setting on Mezzanine. With floor-to-ceiling glazing, soft natural light, and warm timber detailing, this space strikes the perfect balance between comfort and sophistication. Complete with convenient bar access, the Lounge accommodates up to 16 guests, making it ideal for intimate celebrations, pre-dinner drinks or relaxed social events.

MINIMUM SPENDS

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Mezzanine - The Lodge Lounge

THE LODGE LOUNGE

LEVEL 1



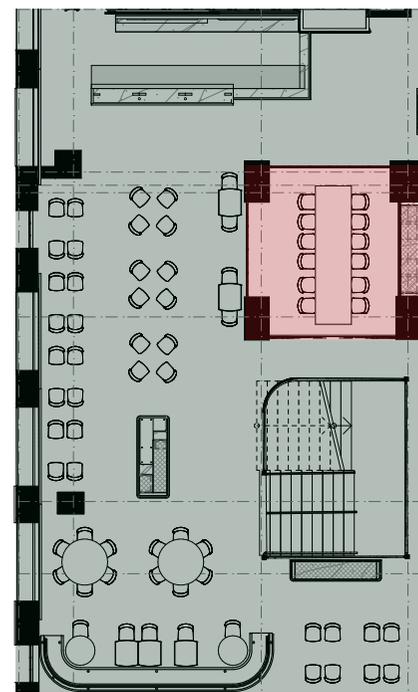
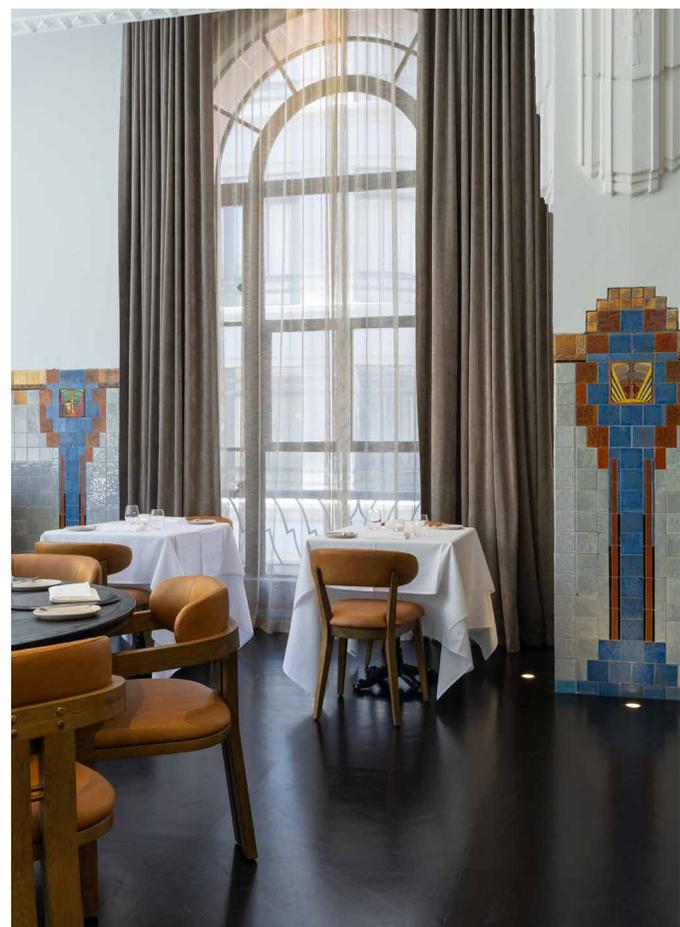
LEVEL ONE DINING ROOM

OVERVIEW

Suitable for 70 guests

Thoughtfully designed and centrally positioned within the venue, our Dining Room offers a warm, welcoming atmosphere ideal for long lunches, celebratory dinners or corporate gatherings. The space features elegant finishes, layered textures and abundant natural light, creating a sophisticated yet relaxed setting for your event.

Comfortably seating 70 guests, the Dining Room blends style and ease, making



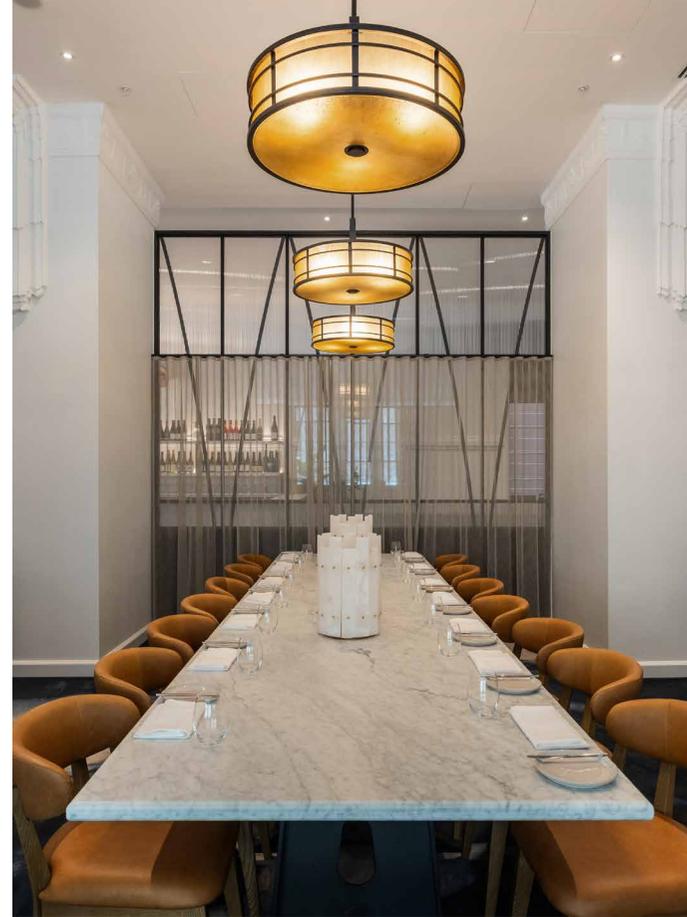
Level 1 - Dining Room & Private Dining Room

- DINING ROOM
- PRIVATE DINING ROOM

MINIMUM SPENDS

Minimum spends vary depending on the time of year and day of the week. Please enquire with our events team for a tailored proposal.

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LEVEL ONE PRIVATE DINING ROOM

OVERVIEW

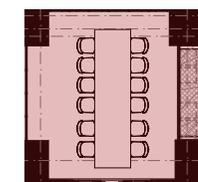
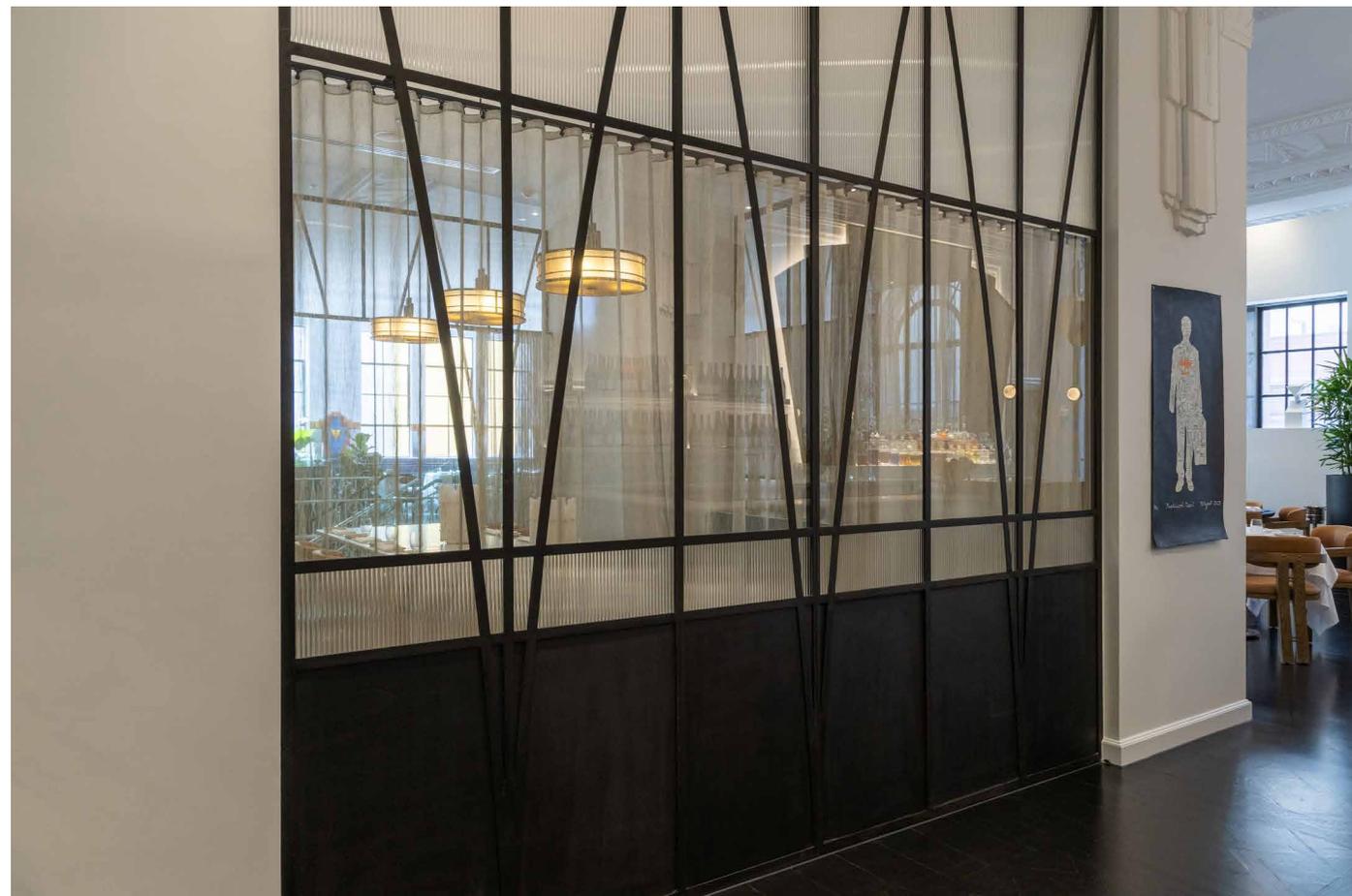
Suitable for 12 guests

Designed for those seeking a more refined and exclusive experience, our Private Dining Room offers an intimate setting ideal for celebrations, important gatherings or hosted lunches and dinners. This beautifully appointed space features soft natural light, warm textures, and a sense of quiet elegance – creating the perfect backdrop for conversation and connection. Positioned on Level One, the room offers a discreet yet inviting atmosphere, making it a standout choice for hosting up to 12 guests in comfort and style.

MINIMUM SPENDS

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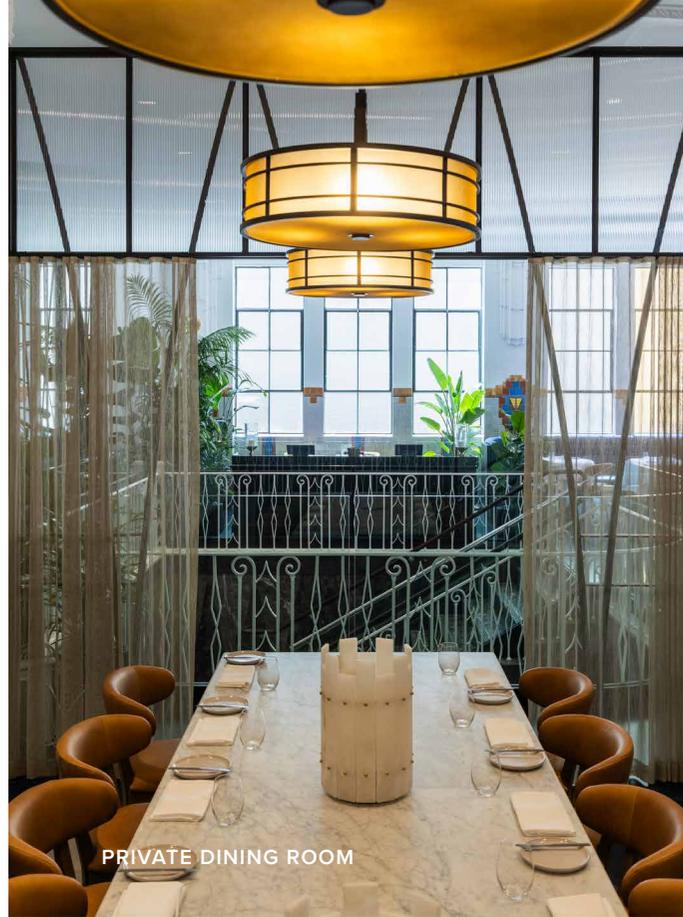
Level 1 - Private Dining Room

■ PRIVATE DINING ROOM



WHOLE VENUE

DINING ROOM



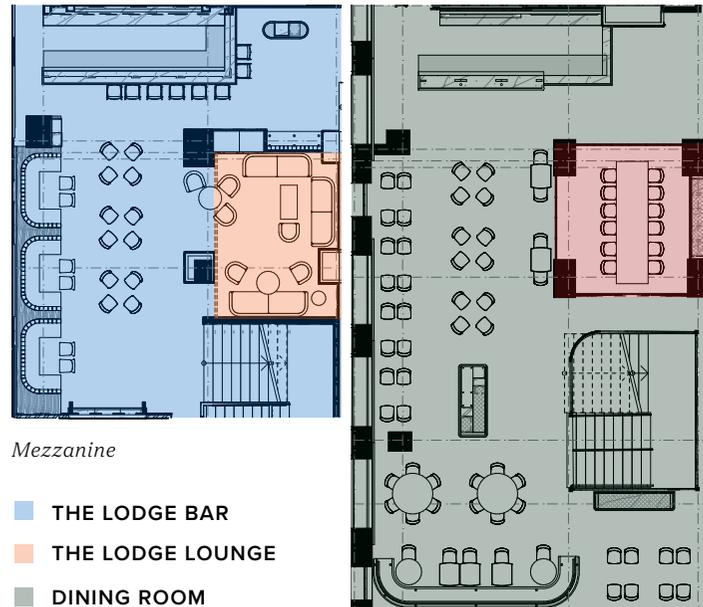
PRIVATE DINING ROOM



MEMBER'S BAR



MEMBER'S LOUNGE



Mezzanine
 Level 1

- THE LODGE BAR
- THE LODGE LOUNGE
- DINING ROOM
- PRIVATE DINING ROOM

WHOLE VENUE

OVERVIEW

Suitable for 170 guests

If you're after the ultimate immersive experience, The Lodge offers, a seamless blend of all spaces and atmospheres under one roof. With dual bars, multiple event areas across two levels and thoughtful design touches throughout, the venue offers a complete and cohesive setting. Perfect for cocktail-style celebrations, galas, milestone events or large gatherings, our full-venue option comfortably accommodates up to 170 guests standing or 70 seated.

From the grandest receptions to refined soirées, choosing the whole venue ensures your guests enjoy the full breadth of what we offer, from intimate corners to central spaces, with the freedom and flexibility to curate the night exactly as you imagine it.

MINIMUM SPENDS

Minimum spends vary depending on the time of year and day of the week. Please enquire with our events team for a tailored proposal.

NOTE: A 5% service fee applies for groups of 10 or more.



SET MENUS

PRIX FIXE

\$125 per person - 3 courses

Your choice of entrée, main with butter lettuce leaves & dessert

- ENTRÉE** Hiramasa Kingfish, sweet corn & tiger milk
Smoked Victorian eel parfait, heirloom tomato & herb emulsion
Confit salmon, heritage carrot & citrus butter sauce
Smoked duck and quail terrine, rhubarb & nasturtium
Roasted wild mushroom tart, Comté custard & crème fraîche
- MAIN** Caramelised onion risotto, pickled shallots & preserved truffle
Market fish of the day, buttered leeks, prawn and potato cake, chive and caviar sauce
Sommerlad chicken breast and thigh, summer vegetables & confit lemon
Roaring Forties lamb loin and belly, red pepper compote & feta
Altair fillet of beef, braised oxtail, tropea onion & red wine sauce
Great Ocean Road Duck breast, leg sausage roll, salt baked beetroot & witlof
- SIDES** Butter lettuce leaves, radish & lovage
Tenderstem broccoli, smoked butter sauce & almonds
Kipfler potatoes, confit garlic & parsley
Potato hash, cheddar & onion
- DESSERT** Fennel, apricot and Earl Grey tea cake, fennel sorbet & apricot gel
Strawberry and vanilla cream tart, strawberry sorbet
Peanut butter and chocolate mousse, blackberry sorbet
Caramelised apple tart, crème fraîche ice cream
Dark chocolate soufflé, wattleseed ice cream
Please allow 15 minutes

SIGNATURE TASTING MENU

\$155 per person - 6 courses

Bread service

Hiramasa Kingfish, sweet corn & tiger sauce
Great Ocean Road duck and quail terrine, rhubarb & nasturtium

Market fish of the day, buttered leeks, prawn and potato cake & caviar
Altair fillet of beef, braised oxtail, tropea onion & red wine sauce

Green apple, cucumber, yoghurt

Strawberry and vanilla cream tart, strawberry sorbet

Please note: Menu items and beverage selections are subject to change due to seasonality and availability. We will endeavour to keep you informed of any updates.



CANAPÉS

OVERVIEW

A way to add exclusivity to your celebration, our collection of canapes and shared additions invite you to shape a menu that is distinctly your own. Thoughtfully designed for versatility, each option is tailored by our chefs to ensure every guest is perfectly cared for.

PRICE

4 choices, (hot or cold) | \$55pp

5 choices, (hot or cold) | \$65pp

6 choices, (hot or cold) | \$75pp

MENU

Market Oyster, Cucumber & Apple Dressing

Crispy Market Oyster, Culatello & Fennel Jam

Beetroot Meringue, Horseradish & Hazelnuts

Prawn and Potato 'Cake', Herb Emulsion

Smoked Blue Mackerel 'Cigar', Apple Jelly & Dill

Comte Gougere, Preserved Truffle

Spiced Prawn Roulade, Pickled Kohlrabi & Shellfish Emulsion

Wagyu Beef Tartare, Toasted Brioche

Smoked Eel Parfait, Tomato Shortbread

Brooklands Farm Pig Head Croquette, Date Brown Sauce

Crispy Chicken Wing, Kampot Pepper 'Hot Honey'

Potato Hash Chips, Sour Cream & Chive

STATIONS

Price on enquiry

Add a dynamic focal point to your event with our interactive food stations, designed to encourage movement, conversation and shared moments. Featuring crowd-favourites such as artisan cheeses, freshly shucked oysters and curated cured meats, each station is carefully planned by our culinary team to complement the flow of your event and create a relaxed yet memorable guest experience.

Oyster

Cured Meat

Cheese

Dessert

En Croute Station

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BEVERAGE PACKAGE

RODD & GUNN PACKAGE

| \$90pp - 3 hours
| \$120pp - 4 hours

SPARKLING:

Rodd & Gunn Ensemble Sparkling
NV | Marlborough NZ

WHITE:

Rodd & Gunn Chardonnay
Hawke's Bay NZ | Two Terroirs

ROSÉ:

Rodd & Gunn Rose
Marlborough NZ | Wairau Sunset

RED:

Rodd & Gunn Pinot Noir
Central Otago NZ | Schist & Sands
Rodd & Gunn Classic Red Blend
Hawke's Bay NZ | Elements

BEER:

Bodriggy Lager
Drivers Lager (non alcoholic)

WATER:

Sparkling Water
Filtered Water

SODAS:

Lemonade, Grapefruit
Coke, Coke Zero
Ginger Beer, Tonic, Soda

SIGNATURE PACKAGE

\$125pp - 3 hours
| \$165pp - 4 hours

SPRITZ ON ARRIVAL:

Seasonal Spritz
or
Hugo Spritz

CHAMPAGNE:

Laurant Perrier La Cuvee

SPARKLING:

Col Voltare Prosecco

WHITES:

Rodd & Gunn Chardonnay
Hawke's Bay NZ | Two Terroirs

ROSÉ:

Chateau Peyrol Rosé
Provence, FRA

RED:

Rodd & Gunn Classic Red Blend
Hawke's Bay NZ | Elements

BEER:

Bodriggy Lager
Drivers Lager (non alcoholic)

WATER:

Sparkling Water
Filtered Water

SODAS:

Lemonade, Grapefruit
Coke, Coke Zero
Ginger Beer, Tonic, Soda

Please note: Menu items and beverage selections are subject to change due to seasonality and availability. We will endeavour to keep you informed of any updates.