

Johnnys Green Room



EVENTS PACKAGES

SEASON 2026



Throwing great parties is in our DNA and we've designed our rooftop bar with good times and great friends in mind. We're equal opportunity party people, so whether you're planning a get-together for two or an event for 200 or more, Johnny's ticks all the good time boxes.

Our expansive terrace has the CBD as its backdrop, bringing an unmatched sense of occasion to any event, even before your first spritz. We're all about relaxed glamour with seating for lounging or perching, a blushing sunset colour palette, great tunes and brilliant food and drinks lists that give off 60s Italian beach club vibes.

Johnny's event packages cater to intimate gatherings for a few of your favourite compadres or exclusive hire for up to 240 of your closest friends, as well as every permutation and combination in-between.



We encourage walk-ins too, but if you're keen on securing a primo view, best get in early as we have limited availability for bookings and events. Please explore the options below and don't hesitate to get in contact if you'd like to know more. Rest assured though: Johnny's will show you a good time.

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Small Groups

BOOKINGS FOR UP TO 7 PEOPLE

We take standard reservations for groups of 1 to 7 guests online via our website. Card details holdings are taken at the time on booking with no upfront costs required.



Large Groups

BOOKINGS FROM 8 TO 20 PEOPLE

These bookings are available online via our website with a set menu requirement. This is a shared banquet priced at \$60pp with a prepayment required at the time of booking. Dietary requirements and allergies are accommodated to with prior notification.

We offer a full refund for cancellations made 24 hours or more before booking.

\$60 PER PERSON BANQUET MENU

Mt Zero olives & fried almonds
Pizze palloncino (garlic oil, salt)
Fior di Latte mozzarella, olive oil, flaked salt
Mortadella, fefferoni, olive oil
Potato fritte, spicy mayo
Pizza Margherita
Pizza Sopressa
Rocket & cosberg salad



Johnny's rooftop has versatile event capabilities with food and beverage packages, and open bar options to offer your guests with a wide range of beverage options.

Tailor your offering to style your perfect event with us.

For enquiries and bookings for all events,
please contact our Events Team.

Events Hire

EVENT TIME SLOTS

Semi-Private Hire
1:00pm – 5:00pm
7:00pm – 11:00pm

Exclusive Hire—
12:00pm – 5:00pm

6:00pm – 11:00pm (Sunday – Thursday)
7:00pm – 12:00am (Friday – Saturday)

SEMI PRIVATE HIRE

Semi-Private Events are available for groups of 21 to 120 guests for up to 4 hours. We offer roaming canape service for standing cocktail-style events.

Minimum spend requirements apply.

EXCLUSIVE HIRE

Perfect for larger groups of 120 - 260 guests, venue exclusive events are for 5 hours. During this time you have the flexibility to provide your own music, whether it be a curated playlist or DJ, we can provide microphones for speeches and formalities and best of all - our stunning rooftop views are all just for you!

All events are secured with a 50% deposit of the minimum spend + 5% service fee. The remaining balance must be finalised 7 business days prior to the event date, along with your food and beverage selection.

Canape Packages

PICCOLO CANAPE MENU \$65PP

Arancini – pea, mint & smoked scamorza

Calamari fritti, tartare Italiano, fried parsley

Patatine fritte, spicy mayo

Pizza (2 flavours, San Daniele not included)

GRANDE FOOD MENU \$80PP

Zucchini fritte, whipped cod roe, anchovy

Crostini, Barossa bark, stracciatella, chopped tomato dressing, fefferoni, basil

Arancini – pea, mint & smoked scamorza

Calamari fritti, tartare Italiano

Patatine fritte, spicy mayo

Pizza (3 flavours, San Daniele not included)

OPTIONAL ADD ONS:

Available for both Piccolo and Grande packages:

Natural, lemon and mignonette +\$6ea

Polenta fritte with nduja oil & Casalingo salami +\$6pp

Gnocchi pomodoro, basil & stracciatella +\$10

Sicilian cannoli filled with ricotta & pistachio +\$8pp

Fior di latte gelato, chocolate sauce, shaved chocolate +\$8pp

Seasonal gelato flavours +\$6pp

Pidapipo gelato cakes available from \$65



Beverage Packages



PICCOLO BEVERAGE PACKAGE

2 hours - \$65 per person
3 hours - \$75 per person
4 hours - \$85 per person
5 hours - \$95 per person (exclusive hire)

VINI

NV Dal Zotto 'Pucino' Prosecco, King Valley VIC

2023 Monteverchio Fiano, King Valley VIC: ON TAP

2023 Oscar Hermann 'Spring' Rose Yarra Valley, VIC

2022 Monteverchio Nero D'Avola, Murray Darling, Vic: ON TAP

BEER

Peroni Nastro Azzuro 5%

Balter XPA 5%

GRANDE BEVERAGE PACKAGE

2 hours - \$75 per person
 3 hours - \$85 per person
 4 hours - \$95 per person
 5 hours - \$105 per person (exclusive hire)

Up to 6 of the following:

NV Dal Zotto ‘Pucino Prosecco, King Valley VIC

2021 Pyren Vineyard, ‘Pet Franc’, Pyrenees VIC

2023 Montevercchio Fiano, King Valley VIC: ON TAP

2023 Cantina Tollo Rocca Ventosa Pinot Grigio, Terre di Chieti IT

2023 Rocky Gully Riesling, Great Southern WA

2024 Full Swing Chardonnay, South Australia SA

2023 Oscar Hermann ‘Spring’ Rose, Yarra Valley VIC

2021 Rameau D’Or Rose, Cotes de Provence, FR

2022 Montevercchio Nero D’Avola, Murray Darling, Vic: ON TAP

2023 Catalina Sounds ” Pinot Noir, Marlborough NZ

2022 Poggio Anima ‘Belial’ Sangiovese, Tuscany IT

Up to 4 of the following:

Peroni Nastro Azzuro 5%

Johnny’s Lager 4.5%

Balter XPA 5%

4 Pines Pacific Ale 3.5%

CBOCO Pale Ale 4.4%

Stomping Ground Hop Stomper IPA 6%

OPTIONAL ADD ONS:

Available for both Piccolo and Grande Packages:

NV Louis Roederer ‘Collection 243’ Extra Brut , Champagne FRA +\$35pp

Spirits:

served with complimentary mixer and garnish

Grey Goose Vodka \$14

Tanqueray Gin \$14

Altos Olmeca Tequila Blanco \$14

Bacardi Blanco Rum \$14

Glen Grant 10yr Scotch Whiskey \$14

Wild Turkey 81 Bourbon \$14

Chat with our events team for our full spirit list

SEASONAL COCKTAILS

APEROL SPRITZ OUR VENETIAN MUSE. WE BUILT THE TERRAZZA JUST FOR HER	22
AMARETTO SOUR CITRUS & SWEET. A CLASSIC COMFORT MADE WITH AN EARL GREY INFUSION AND FOAMED TO PERFECTION	24
CAFFE' MARTINI AN ODE TO ROMA, FRESH ESPRESSO, VODKA, REPOSADO, HOUSE AMARO	24
LIMONCELLO MARGARITA FRESH LIME, HOUSE LIMONCELLO, BLANCO TEQUILA & BLACK SALT	26
PEPERONCINO MARGARITA CALABRIAN CHILLI AGED REPOSADO TEQUILA, CHILLI OLIVE OIL, SPICED SALT	26
MANDARIN MARTINI VODKA, BIANCO VERMOUTH & BAGS OF MANDARINS	25
FIG LEAF NEGRONI FIG LEAF INFUSED GIN, CAMPARI & SWEET VERMOUTH	26
HUGO SPRITZ ELDERFLOWER LIQUEUR, PROSECCO, SODA, MINT & LME	23
PEACH WINE COOLER RINQUINQUIN, VERMOUTH, MOSCATO & LOTS OF PEACH	23
MODICA OLD FASHIONED SCOTCH, HOUSE AMARO & HONEY BITTERS TOPPED WITH PISTACHIO & RICOTTA CANNOLO	28
SPIKED ICE TEA BLANCO TEQUILA, CRODINO & HOUSE AMARO. IT'S A LONG ISLAND, SICILIAN STYLE	25

Beverage on Consumption

For a more flexible option, opt for an open bar service by using our full beverage list or you can base our list to curate your preferred beverage offering.

Our menus are seasonal, and subject to change.

JGR EVENTS PACKAGES

VINI

FRIZZANTE—

NV	DAL ZOTTO ‘PUCINO’ PROSECCO	King Valley, VIC
2021	PYREN VINEYARD, ‘PET FRANC’	Pyrenees VIC
NV	LOUIS ROEDERDER ‘COLLECTION 244’ EXTRA BRUT	Champagne, FRA

BIANCA—

2024	CANTINA TOLLO ROCCA VENTOSA PINOT GRIGIO	Abruzzo, IT
2023	ROCKY GULLY ROAD RIESLING	Great Southern, WA
2023	FIANO (ON TAP)	King Valley, VIC
2021	GARGANUDA ‘NAKED’ SOAVE	Veneto, IT
2024	FULL SWING CHARDONNAY	Multi-reigon, SA
2022	BRUNO LAFON ‘LES FLEURS’ VERMENTINO & GRENACHE BLANC BLEND	Languedoc, FRA
2024	GUM ‘A FIELD’ VIOGNIER	Heathcote, VIC

ARANCIATA E ROSE—

2023	JUMPING JUICE ‘ORANGE’ SKIN CONTACT BLEND	Riverland, SA
2023	KOERNER ‘PIGATO’ VERMENTINO	Clare Valley, SA
2022	SETTE ‘QUESTO E IL VINO BIANCO UN LITRO’ MOSCATO	Piemonte, IT
2023	OSCARR HERMANN ‘SPRING’ ROSE,	Yarra Valley, VIC

ROSSO—

2023	HESKETH ‘UNFINISHED BUSINESS’ PINOT NOIR	Riverland, SA
2022	GUM ‘PETIT SYRAH’ PETITE SIRAH	Heathcote, VIC
2022	NERO D’AVOLA (ON TAP)	Murray Darling, VIC
2022	MORTELITTO ‘CALANIURU’ FRAPPATO	Sicily, IT
2022	POGGIO ANIMA ‘BELIAL’ SANGIOVESE	Tuscany, IT
2022	POLIZIANO CHIANTI COLLI SENESI	Tuscany, IT

JGR EVENTS PACKAGES

BIRRA—

JOHNNY’S LAGER 4.5%	13
PERONI NASTRO AZZURRO 5%	15
BALTER XPA	15
4 PINES PACIFIC ALE 3.5%	15
PIRATE LIFE STOUT 5.6%	15
STOMPING GROUND HOP STOMPER IPA 6%	15
CBCO MIDDY 3.5%	11
CBCO PALE ALE 4%	13
BODRIGGY SPECCY JUICE HAZY IPA 3.5%	11
BROOKVALE UNION GINGER BEER 4%	16
JETTY ROAD FLIPPIN DRAUGHT 4.2%	15
HILLS CLOUDY APPLE CIDER 5%	14

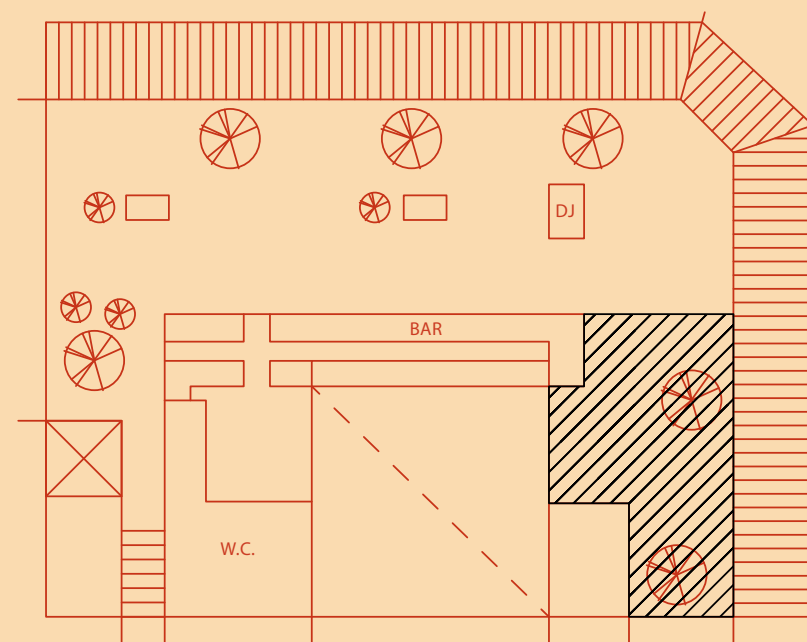
NON-ALCOHOLIC—

SPRITZ VENEZIANO	15
CLASSIC ITALIAN BITTERS, RICH BOTANICALS & FRESH NOTES OF BLOOD ORANGE	
SPRITZ AMARENA	14
SWEET BUT TARTE WITH AMARENA CHERRIES AND BUBBLING CHAMOMILE.	
HIBISCUS ZERO	15
CAPI GINGER BEER, DRIED HIBISCUS FLOWER AND LIME	
HEAPS NORMAL LAGER	12
CRODINO	12

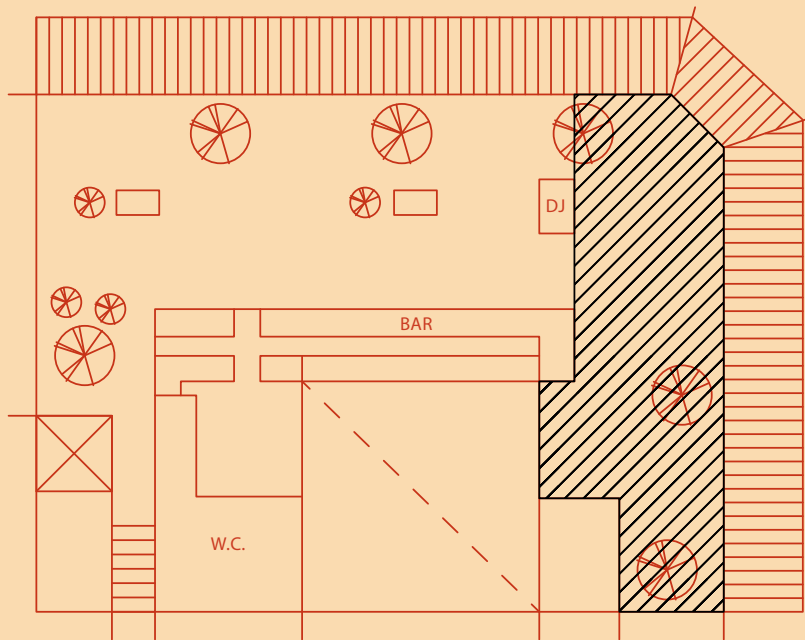


Floorplan Options

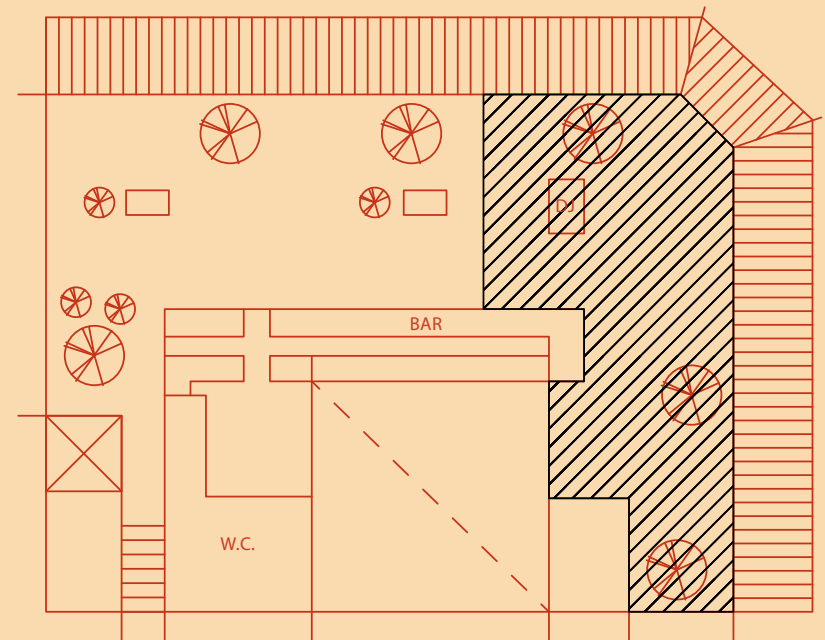
APPROX 50 GUESTS WITHIN
SHADED AREA



APPROX 90 GUESTS WITHIN
SHADED AREA



APPROX 120 GUEST WITHIN
SHADED AREA



BOOKING REQUIREMENTS

Bookings at Johnny's for 20 people or less can be made one month in advance.

Groups of up to 8 guests can book a table online via SevenRooms. We request credit card details to secure the reservation but do not take a payment. We only charge in the event of a no-show booking which incurs a fee of \$25pp.

Groups of between 8 and 20 guests can also book a table online via SevenRooms. These bookings include a \$60 per person set menu with pre-payment required upon booking.

Dietary requirements and allergies are catered to with prior notification - please outline these details in the booking notes.

All groups larger than 21 are served cocktail-style as we are unable to accommodate large seated events on the rooftop. Groups larger than 120 guests are required to book Johnny's as an Exclusive Hire, with minimum spends required.

We host events for group of 21+, should your group fall short of 21 attendees, please be aware that the minimum spend will still be priced for per person for 21 guests.

All events bookings are required to opt for a food package. There's the option to select a beverage package, or run a bar tab where drinks are charged on consumption. All food and drink will be charged to one account until the minimum spend has been reached. We cannot offer a "pay as you go" system at events until we have hit the minimum spend.

DEPOSITS & PAYMENTS (EVENTS)

We do not hold tentative bookings for events and confirm upon payment of the deposit which is 50% of the quoted minimum spend requirement + a 5% service fee based on the minimum spend.

To confirm your booking, we request you complete and return our credit card authorisation form so we can process the payment and secure your booking.

Please be aware that the following surcharges apply:

Credit Card 1.5%
Sunday 10%
Public holidays 15%

WET WEATHER (EVENTS)

Johnny's Green Room is a rooftop bar, which means that we're partially exposed to the elements, both good and bad. In the case of rain, our team will do their best to ensure your group is undercover, though this is subject to the number of bookings we have on the day.

DECISION DEADLINES

In order to ensure the success of your event, we require you to make a final selection of food and beverage package, guest numbers and dietary requirements no less than 14 business days prior to your event. Please note that any significant decrease in numbers less than 5 days before your event may incur a fee of \$50 per person.

ENTRY

We're pretty popular at Johnny's so there will often be a queue of people waiting to get in. To avoid any delays, upon request we can provide you with a door pass to distribute to all of your guests, which they can show at the ground floor entrance to skip the queue.

SPACE AND TIMING

To see how much space is yours on the day of your event, please refer to the floorplan on pages 28 - 30.

All non-exclusive event bookings have a 4-hour timeslot, while exclusive bookings are entitled to 5 hours. Unfortunately, we cannot guarantee that your group can stay after your allotted timeslot. Timeslots are as follows:

Semi Private Bookings—

1:00pm – 5:00pm
7:00pm – 11:00pm

Exclusive Bookings

12:00pm – 5:00pm (Mon – Sun)
6:00pm – 11:00pm (Sun – Thurs)
7:00pm – 12:00am (Fri & Sat)

CAKEAGE

You are more than welcome to bring a cake, please be aware that we charge a \$35 cakeage fee.

CANCELLATION

Cancellation because of wet weather must occur 72 hours before your event to secure a full refund. All other cancellations must occur at least 45 days prior to the event date for a full refund.

AV EQUIPMENT/MUSIC

Johnny's Green Room frequently hosts (excellent) DJ's and so there may be a DJ playing music on the day of your event. Unless you've booked Johnny's exclusively, we are unable to adjust the music for speeches or to accommodate playlists or other music requests. We are also unable to accommodate any other dedicated audio and/or visual facilities for non-exclusive events.

SEASONALITY

We keep our food and beverage offer up-to-date, but if you are booking months in advance it's likely to change with the season. Your menu will be confirmed 10-14 days prior to your event.

MINORS

Guests under the age 18 are more than welcome to join your booking provided their parent or legal guardian is attending with them at all times. w

Johnnys Green Room
All Enquires
info@johnnysgreenroom.com
or call 03 9347 1619

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