

Johnnys Green Room



EVENTS PACKAGES

SEASON 2026/27



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.

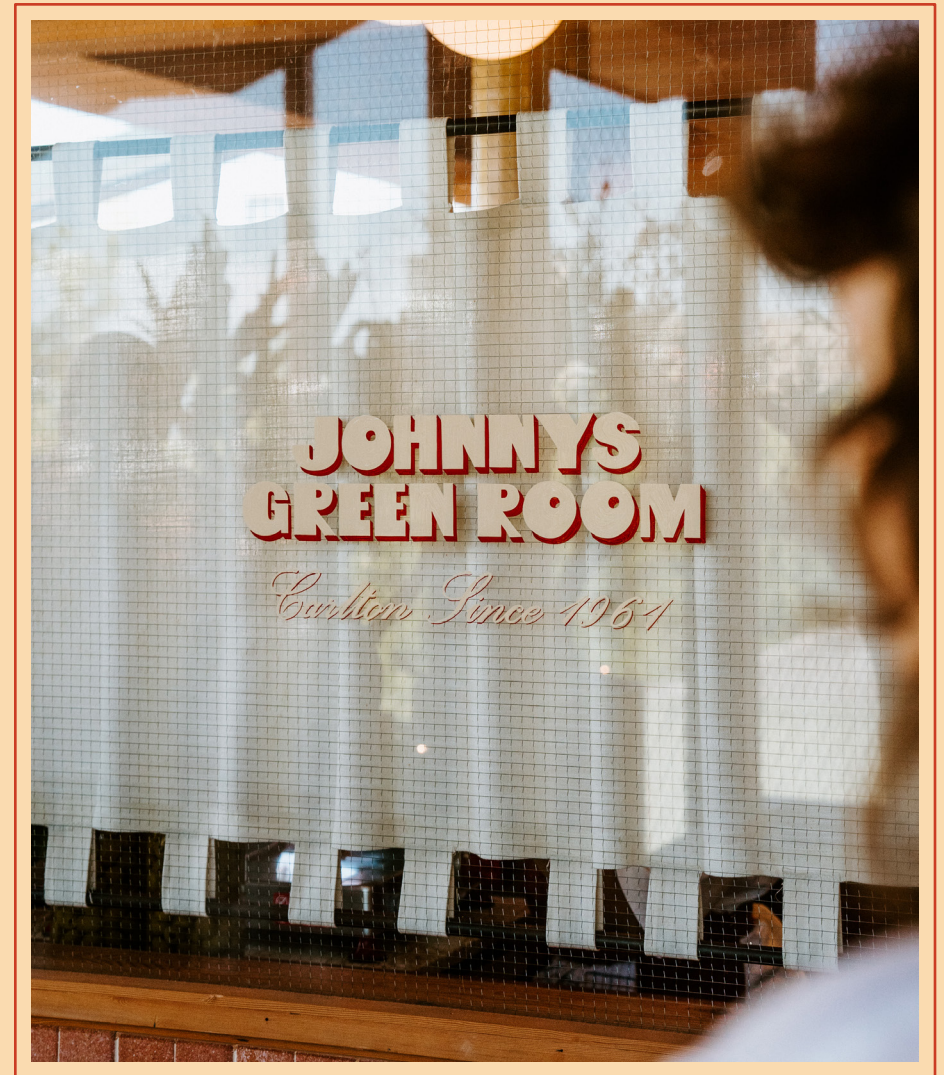
Our expansive terrace has the CBD as its backdrop, bringing an unmatched sense of occasion to any event, even before your first spritz. We're all about relaxed glamour with seating for lounging or perching, a blushing sunset colour palette, great tunes and brilliant food and drinks lists that give off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

- . Small Groups
- . Large Groups
- . Events Hire at Johnnys
 - . Canape Packages
 - . Stations & Towers
 - . Breakfast Packages
- . Beverages Packages & Upgrades
 - . Floorplans
 - . T&Cs





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 25 PEOPLE

These bookings are available online via our website with a set menu requirement. This is a shared banquet priced at \$50pp with a prepayment required at the time of booking. Dietary requirements and allergies are accommodated to with prior notification.

We issue full refunds for cancellations made with at least 24hrs notice.

\$50 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—
9:00am – 12:00pm
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 26 to 120 guests for up to four - hours. We offer roaming canape service for standing cocktail-style events.

EXCLUSIVE HIRE

Perfect for larger groups of up to 240 guests, venue exclusive events are set for five-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 \$35pp

Your choice of up to 3 Light Canapes

Medio \$65pp

Your choice of up to 2 Light Canapes

+ 1 Premium Canape

+ Pizza (2 flavours)

Grande \$80pp

Your choice of up to 3 Light Canapes

+ 1 Premium Canape

+ 1 Substantial Canape

+ Pizza (3 flavours)

Light Canapes

Barossa bark crostini, cream cheese, figs, burnt honey (vg, gfo)

Arancini filled with Peas, Mint & Scamorza (v, vgo, gfo)

Polenta Fritte, Nduja Aioli, Casalinga Salami (vo)

Eggplant Fritte, whipped cod roe, white anchovy (vo)

Pizza palloncino, confit tomato, stracciatella, basil (v, vgo, gfo)

Premium Canapes

Polpette

Calamari Fritti, Tartare all'Italiana

Winter vegetable tart with whipped ricotta (v, vgo, gfo)

Substantial Canapes

Gnocchi with slow cooked lamb ragu (vo, vgo, gfo)

JGR's Signature Hamburger (vo, vgo, gfo)

Pizza Bianca

TALEGGIO PATATE (v, vgo)

Potato, leek, taleggio, fior di latte, stracchino, parmigiano, rosemary

GORGONZOLA DOLCE e FICHI (v)

Provalone, gorgonzola dolce, figs, endive, burnt honey

FUNGHI (v, vgo)

Swiss brown, fior di latte, smoked scamorza, parmigiano, fried artichoke, parsley

GAMBERETTI

Prawn, peas, fior di latte, stracchino, green chilli, lemon, capers, parsley

MORTADELLA FRESCA

Mozzarella di buffala, parmigiano, pistachio pesto, fresh mortadella

SALSICCE

Pork and fennel sausage, pancetta, agrodolce peppers, fior di latte, provolone, stracchino, chilli

Pizza Rosso

MARINARA WITH MIELE e BURRATA (v)

S.Marzano tomato, confit garlic, oregano, roasted red peppers, burrata, chilli

MARGHERITA (v)

S.Marzano tomato, mozzarella di buffala, basil

NAPOLITANA (v)

S.Marzano tomato, mozzarella di buffala, confi garlic, anchovy, olives, oregano, chilli

SOPRESSA

Salami, S.Marzano tomato, fior di latte, parmigiano, oregano, chilli

Gluten Free Pizza Bases Available

v - vegetarian

vg - vegan

vgo - vegan option available

Breakfast Packages

When we're shaking cocktails and stretching pizza dough, you can find the team here at Johnny's serving up morning Bellini and Breakfast Buffet.

From end-of-year celebrations and team building, to early social events, we're here from dawn to dusk.

Have something specific in mind? Chat with our events team to discuss a custom breakfast menu.

Breakfast Cocktails

PEACH BELLINI \$23

Peach Puree, Prosecco

CAFFE MARTINI \$24

Fresh Espresso, Vodka, Reposado, House Amaro

BREAKFAST MARTINI \$26

Four Pillars, Rare Dry Gin, Cointreau, Orange Marmalade

GARIBALDI \$17

Campari, Fresh Orange Juice

PEACH ON THE BEACH \$22

Four Pillars Three Peach Gin, Aperol, Cranberry with Cointreau Jelly.

Buffet Menu

Pastry Station:

Traditional Crossaint (v)

Pain Au Chocolat (v)

Ham & Gruyère Crossaint

Danish (v)

English-style Muffin (v)

Cereal Station:

Chia & Mixed Berry Pots (v)

Yoghurt Pots (v)

Granola

Hot Station:

Pork or Beef Sausages

Crispy Bacon

Calamari Fritti

Golden Hashbrowns (v)

Gnocchi Pomodoro (v)

Arancini with Peas, Scamorza and Mint (v)

Breakfast Pizzette with Sunny Side Eggs (v)

*Beverage Packages
and
Bar Tabs*

Beverage Upgrades

Elevate your event offering with one, or more of our package add-ons



Zero Alcohol Package: \$35pp

- Zero Hisbiscus Mule
- Zero Hugo Spritz
- Spritz Veneziano
- Capi Spicy Ginger Beer
- Heaps Normal Lager 0%
- Soft Drinks

Spirts Package Upgrade: \$32pp *

- Skyy Vodka
- Barcardi Blanca
- Olmeca Tequila Blanca
- Four Pillars Rare Dry Gin
- Wild Turkey 81 Kentucky Bourbon
- Glen Grant 10yr Single Malt Whiskey

Cocktail Upgrade: \$38pp *

Select from up to three cocktails from our

Signature Cocktail Menu.

- Menu Subject to Seasonal Updates -

* available for Grande & Molto Grande Package only

'26 WINTER COCKTAILS

APEROL SPRITZ OUR VENETIAN MUSE. WE BUILT THE TERRAZZA JUST FOR HER.	22
AÑEJO HIGBALL OLMECA ALTOS AÑEJO, CAMPARI, ANCHO REYES, GINGER SYRUP, LIME.	24
ANGELO AZZURO COINTREAU, FOUR PILLARS RARE DRY GIN, MARIONETTE BLUE CURAÇAO, ITALICUS, LIMONCELLO.	26
AMARETTO SOUR CITRUS & SWEET. A CLASSIC COMFORT MADE WITH DISARONNO, AN EARL GREY INFUSION, EGG WHITE.	24
CAFFE' MARTINI AN ODE TO ROMA, FRESH ESPRESSO, VODKA, REPOSADO, HOUSE AMARO.	24
DEUCE LEBOWSKI SKYY VODKA, CAMPARI, GALLIANO RISTRETTO, CHINOTTO.	25
LIMONCELLO MARGARITA FRESH LIME, HOUSE LIMONCELLO, BLANCO TEQUILA & BLACK SALT.	26
NEGRONI SBAGLIATO CAMPARI, SWEET VERMOUTH, SPICE BLEND, PROSECCO, SODA.	24
PEACH ON THE BEACH FOUR PILLARS THREE PEACH GIN, APEROL, PEACH BITTERS, CRANBERRY JUICE, COINTREAU JELLY.	24
PEPERONCINO MARGARITA CALABRIAN CHILLI AGED TEQUILA, MEZCAL & PINEAPPLE. DRIZZLED WITH CHILLI OLIVE OIL & PRESSED INTO SPICED SALT.	26
PISTACCHIO MACCHIATO PISTACCHIO CREAM LIQUEUR, APPLETON RUM, HUNTERED & GATHERED 60% CACAO, MAPLE SYRUP SALT.	25
THE SICILIAN DISARONNO, COCONUT WASHED WILD TURKEY RYE WHISKEY, JOHNNIE WALKER BLACK, AVERNA, PINEAPPLE, SALT.	26
THE VERY HAPPY MEAL FOUR PILLARS RARE DRY GIN, DOLIN DRY VERMOUTH, DOLIN BLANC, PICKLED SEASONING, STIRRED DOWN.	24

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 WERKSTATT RIESLING	Great Southern WA
2023 FIANO (ON TAP)	King Valley VIC
2024 FULL SWING CHARDONNAY	Multi-reigon SA
2023 STEFANI SETE TREBBIANO	Yarra Valley VIC

ARANCIATA E ROSE—

2023 JUMPING JUICE 'ORANGE' SKIN CONTACT BLEND	Riverland SA
2022 SETTE 'QUESTO E IL VINO BIANCO UN LITRO' MOSCATO	Piemonte IT
2023 OSCARR HERMANN 'SPRING' ROSE,	Yarra Valley VIC
2023 TRUTTA 'STREAMSIDE' CHILLED RED	Bendigo VIC

ROSSO—

2023 HESKETH 'UNFINISHED BUSINESS' PINOT NOIR	Limestone Coast, SA
2023 SYRAMHI 'DEMI SHIRAZ'	Heathcote, VIC
2022 NERO D'AVOLA (ON TAP)	Murray Darling VIC
2022 MORTELITTO 'CALANIURU' FRAPPATO	Sicily IT
2022 POGGIO ANIMA 'BELIAL' SANGIOVESE	Tuscany IT

JGR EVENTS PACKAGES

BIRRA—

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

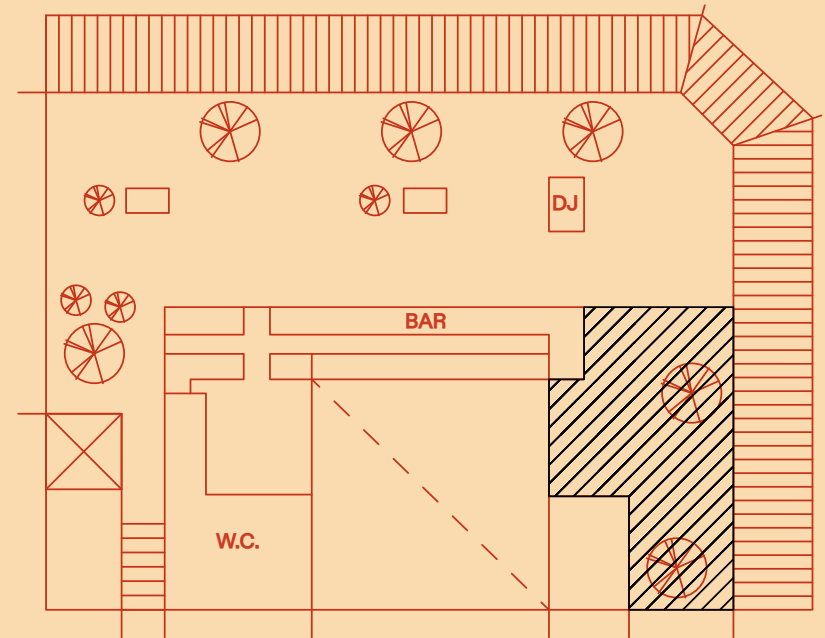
NON-ALCOHOLIC—

SPRITZ VENEZIANO
CLASSIC ITALIAN BITTERS, RICH BOTANICALS & FRESH NOTES OF BLOOD ORANGE
ZERO HUGO SPRITZ
BUBBLING CHAMOMILE, ELDERFLOWER AND FRESH LIME
HIBISCUS ZERO
CAPI GINGER BEER, DRIED HIBISCUS FLOWER AND LIME
HEAPS NORMAL LAGER
CRODINO

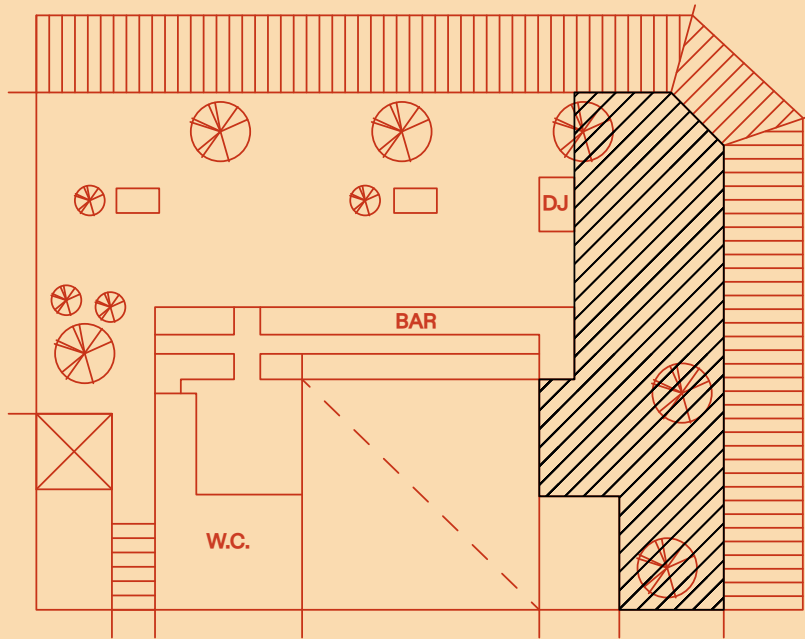


Floorplan Options

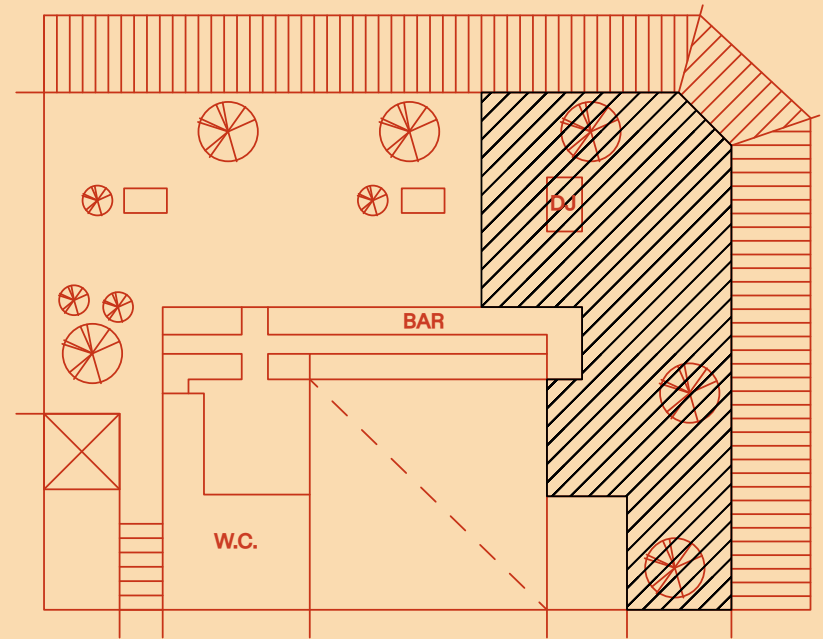
APPROX 50 GUESTS WITHIN
SHADED AREA



APPROX 90 GUESTS WITHIN
SHADED AREA



APPROX 120 GUEST WITHIN
SHADED AREA



TERMS & CONDITIONS

BOOKING REQUIREMENTS

Bookings at Johnny's for 25 people or less can be made one month in advance.

Groups of up to 7 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 25 guests can also book a table online via SevenRooms. These bookings include a \$50 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 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 25+, should your group fall short of confirmed attendees, please be aware that the minimum spend will still reflect the booked numbers.

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, with an undercover area and an open balcony. All semi-private events are allocated to an area with both undercover & balcony area. Your group will always be guaranteed coverage.

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.

TERMS & CONDITIONS

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

9:00am – 12:00pm (Mon – Sun)
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.

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

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