

JOHNNY'S GREEN ROOM

*Events
Package*

8

*"Everything in moderation,
including moderation..."*





JOHNNY'S GREEN ROOM

THE ORIGINAL JOHNNY'S GREEN ROOM MIGHT HAVE BEEN A SEEDY NEON LIT POOL HALL PACKED WITH MUSICIANS, GANGSTERS AND STUDENTS BUT IT SURE KNEW HOW TO HAVE A GOOD TIME.

WE'VE TAKEN THE LAST BIT – AND THE NAME – AND TRANSFERRED IT TO OUR ROOFTOP. THE NEW JOHNNY'S IS NOW ONE OF MELBOURNE'S BEST AND MOST EXPANSIVE ROOFTOP BARS, SPLASHED IN NEON LIGHT WITH INCREDIBLE VIEWS, COCKTAILS ON TAP, DELICIOUS SNACKS AND AN ITALIAN HOUSE PARTY VIBE THAT'S AS STYLISH AS IT IS IRRESISTIBLE.

IF YOU'RE SERIOUS ABOUT HAVING A GOOD TIME, JOHNNY'S IS THE SPACE FOR YOU.

CAPACITY

EXCLUSIVE SECTION - STAND UP FOR UP TO 40 PEOPLE

FARADAY SIDE - STAND UP FOR UP TO 110 PEOPLE

EXCLUSIVE BOOK OUT - 200 CAPACITY STANDING





Menus



Bite-Size

COLD

Beef tartare, pickles, crostini
Smoked salmon, ricotta, blini
 Taleggio, shallot, vincotto tartlet (v)
Slow roasted tomato and goats curd tartlets (v)
Mozzarella, tomato and basil mini bruschetta (v)

HOT

Ham & mozzarella croquette
Tomato & mozzarella arancini (v)
Lamb arrosticini, salmoriglio (gf)
King prawn arrosticini, lemon (gf)
Pizza bombs, napoli, oregano (v)
Oliva Ascolana, crumbed olive, veal , pork

DOLCE

Cannoli siciliana - ricotta, pistachio
Lemon curd tartlets
Chocolate and pear tarts
Pidapipo tubs

Larger

HAND HELD

Mini chickpea & vegetable sliders
Mini cheeseburgers, wagyu beef, pickles
Calamari, lemon, aioli
Fries in cones
Cotoletta roll, slaw, mayo
Zucchini flowers stuffed with ricotta, lemon

\$45 per person

CHOOSE 3 COLD, 2 HOT, 1 HAND HELD, 1 DOLCE

\$55 per person

CHOOSE 3 COLD, 2 HOT, 2 HAND HELD, 1 DOLCE

BRING SOME STYLE TO YOUR EVENT
WITH THE ADDITION OF JOHNNY'S
SIGNATURE PIZZAS

OR ADD GRAZING BOARDS WITH THE
FINEST SELECTION OF ITALIAN SALUMI,
LOCAL & IMPORTED CHEESES, HOUSE
MARINATED OLIVES, & ALL OF THE
TRIMMINGS

JOHNNY'S PIZZA

Pizza Margherita, San Marzano, fior di latte
Pizza Calabrese, salami, San Marzano, fior di latte
Pizza Mortadella, buffalo mozzarella, potato, rosemary
Pizza Puttanesca, San Marzano, olives, anchovies, capers
Pizza San Daniele prosciutto, buffalo mozzarella prosciutto

10 per person

CHOOSE 3 TYPES

GRAZING BOARDS

Cured meats and salumi, local and imported cheeses
marinated olives, fruit paste, seasonal fruit, muscatels
giardinera, ciabatta bread, lavosh, water crackers & grissini

130 per board

PERFECT FOR 10 TO 15 GUESTS

ROCK OYSTERS

Freshly shucked, served on ice
with mignonette & lemon

55 per dozen

GRAZING TABLES

Cured meats and salumi, local and imported cheeses
marinated olives, fruit paste, seasonal fruit, muscatels
giardinera, ciabatta bread, lavosh, water crackers & grissini

600 per metre

MINIMUM 2 METRES, SUITS 40 GUESTS OR MORE





Drinks



Have we got options or what.

PICK A PACKAGE OR DESIGN A BESPOKE EXPERIENCE FROM THE GROUND UP. WITH COCKTAILS ON TAP AND AN EXTENSIVE WINE LIST WE'VE GOT ALL YOUR PARTY NEEDS COVERED.

PICK A LIST AND PAY AS YOU GO OR CHOOSE FROM ONE OF OUR PARTY PACKAGES.

TAP PACKAGE

NV BANDINI PROSECCO
2018 MONTEVECCHIO BIANCO, ROSSO
2019 MONTEVECCHIO ROSE
MOON DOG OLD MATE PALE ALE

2 hrs - 35 PER PERSON
3 hrs - 50 PER PERSON
4 hrs - 65 PER PERSON

Johnny's Cocktails

BELLINI, PEACH NECTAR, PROSECCO	13
APEROL SPRITZ (ON TAP)	14
BICICLETTA, CAMPARI, VINO BIANCO, LEMON	15
LIMONCELLO HIGHBALL	16
JOHNNY'S NEGRONI	20
JUNGLE BIRD, DARK RUM, CAMPARI, PINEAPPLE, LIME	20
MANHATTAN NERO BULLEIT RYE, AVERNA, WALNUT BITTERS	22

DELUXE PACKAGE

NV BANDINI PROSECCO
2019 AQUILANI PINOT GRIGIO
2019 RAMEAU D'OR ROSE
2019 CONTINENTAL PLATTER PINOT NOIR
MOON DOG OLD MATE PALE ALE
TWO BIRDS IPA

2 hrs - 50 PER PERSON
3 hrs - 70 PER PERSON
4 hrs - 90 PER PERSON

The Finer Details

EXCLUSIVE SECTION

Groups of up to 40 guests can be accommodated in your own exclusive section of our rooftop. A Minimum spend on food and beverage is required to secure the space.

Minimum spends:

Groups of up to 40:

Sunday to Thursday - \$2,500

Friday & Saturday Lunch - \$2,500

Friday & Saturday Night - \$5000

FARADAY SIDE

Groups of up to 110 guests can be accommodated on the Faraday end of our rooftop. A minimum spend on food and beverage is required to secure the space.

Minimum spends:

Groups of up to 110

Sunday to Thursday - \$5,000

Friday & Saturday Lunch - \$5,000

Friday & Saturday Night - \$12,000

We require a deposit of 50% to confirm your booking. The capacity of the rooftop is 200 guests, exclusive book outs are possible excluding Friday & Saturday nights.

Our menus are seasonal and subject to change, we will confirm your options 2 weeks before your event.

Guest numbers are to be confirmed at least 72 hours prior to the commencement of your booking. Final menu cost is based on confirmed numbers. Dietary requirements can be accommodated with advance notice.

The private area for your group is available for 4 hours for your booking from your nominated start time.

Johnny's rooftop bar is exposed to the weather. In the case of rain our team will do their best to shelter your group with large umbrellas and awnings. However, the venue being exposed is out of our control. Cancellation due to weather must occur prior to 72 hours before the commencement of your event.

Dietary requirements can be catered for with advanced notice. Please provide them with your final numbers.

Johnny's hosts DJ's most nights, there may be a DJ present playing music. We are unable to accommodate playlists or music requests on the roof unless you have booked the space exclusively.

Public holidays incur a 15% surcharge and all card transactions 1.5% Public holiday Eve's incur the same minimum spends as Friday and Saturday evenings.

