



# APOLLO INN

Private Parties and Events



# About

In 1844, one of Melbourne's first public houses, the Apollo Inn, opened on the corner of Flinders Lane and Russell Street - the site on which Gimlet at Cavendish House resides today. A few doors down on the corner of Hosier Lane, the new Apollo Inn now stands. Hidden behind leather doors within the 1920s neo-renaissance-style building, Apollo Inn is an intimate space ideal for your next networking event, product launch or festive celebration.

Our team will work closely with you to create your get-together, with custom menus, accompanying cocktails and wine from our cellar.

We can accommodate up to 40 guests for a cocktail celebration at Apollo Inn, or have a chat with us about hosting an intimate cocktail masterclass.

Events can be hosted in the space seven days a week, for lunch, dinner or even in between.







## Exclusive

For your next celebration, corporate occasion, product launch or festivity, enjoy exclusivity in the Apollo Inn space. Located on the ground floor of 165 Flinders Lane, the 1924 neo-renaissance-style building on the corner of Flinders and Hosier Lanes, Apollo Inn is an intimate space that takes its cues from the timeless cocktail bars of Europe.

With an array of timing options available, a world of enchantment and revelry awaits within.

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## Cocktail Masterclass

Discover the history of your favourite cocktails, and gain insights from Apollo Inn's master bartenders to perfect them at home.

Classes run for 90 minutes and include:

An aperitif on arrival

2-3 cocktail demonstrations

A selection of seasonal canapes

Recipe booklet to take home

Ask our team about adding an additional hour to your event to indulge further after the class.







# Food and Drink







## The Drinks

A considered cocktail list of old-world classics with a new-world sensibility sits alongside a selection of wines at Apollo Inn. Included is access to Gimlet at Cavendish House's extensive cellar filled with large format champagnes, unicorn bottles and benchmark producers.

What are we drinking at the moment?

Picon Bière

*Chinotto, blood orange, French lager*

A perfect way to start, Gaëtan Picon's iconic French aperitif.

Martinis

Apollo Inn's 4 variations -

Dry

Dirty

Gibson

Caffé

Tí Punch

*Rhum J.M Agricole, La Maison Du Beenleigh 4yo rum,  
Killik spice rum, ultrasonic lime, coconut sugar*





# The Food

Encompassing charcuterie, seafood served over ice and other selections designed to accompany drinks, a concise snack and small bites menu is offered.

Whether your hunger is slight or substantial (or even sweet), Apollo Inn addresses all appetites.

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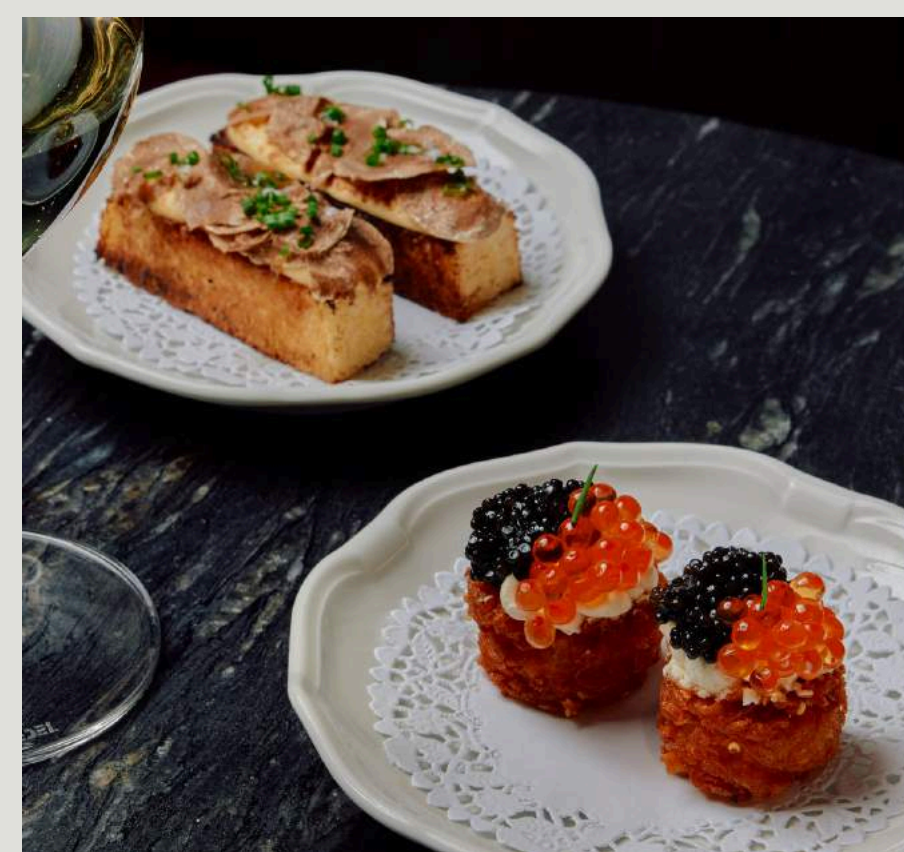
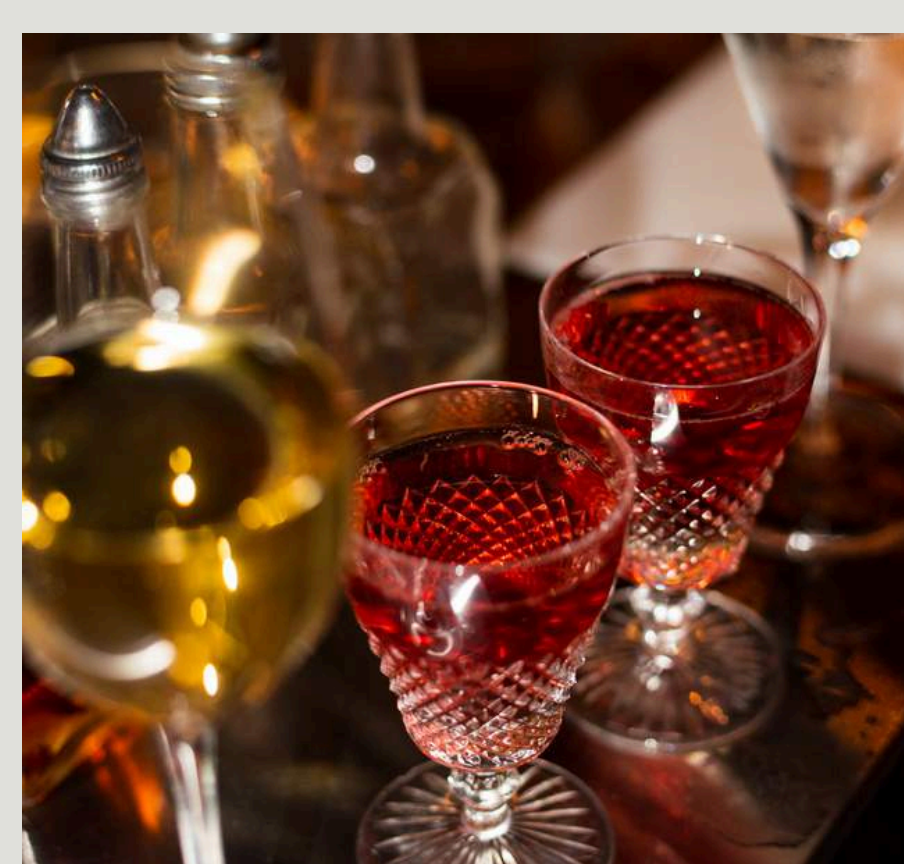
110 per person

Raw scallop, kombu & chilli  
Gnocco fritto, bresaola & parmesan  
Pickle, pepper & anchovy snack  
Raw tuna, sobrasada  
Heirloom tomato and ricotta en croute  
Lyonnais sausage & guindilla skewers  
Potato focaccia  
Cheese service  
Raspberry & pistachio financiers

These menus are a sample based on seasonality - our team will confirm all dishes with you prior to your event. Naturally, any dietary requirements can be accommodated at Apollo Inn, and the menu is designed in consultation with your event needs.







For all reservation, event enquiries and to organise a venue walk through, please contact Guest Services

03 9277 9727

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