



*State
& Grace*

F U N C T I O N & E V E N T P A C K A G E S



VENUE INFO

Welcome to State of Grace

Conveniently located at the top end of the city, enter State of Grace Melbourne—back as you once knew & loved (oh, the things we got up to). The new residency offers a bustling restaurant & bar on street level, with a little European flavour.

Revealing a certain character as you step inside, overly eclectic styling sets this unique venue apart. The luxurious and sophisticated setting creates an ambiance like no other. And the adventure doesn't stop there... sneak past the hidden entrance into a cellar bar unmatched in this city. Wow your guests with a cocktail party like no other—it's in Fall From Grace where the fun really begins.

With a top quality, European-inspired menu and unique setting, State of Grace is the ideal location for your next corporate or private event. Let our experienced staff help you create the perfect package to suit your individual needs.



SPACES

MEZZANINE

Seated capacity: 50

Dine in the mezzanine perched high above in your own private nook, allowing you to soak up the atmosphere with a view of the sparkling chandeliers below. From a 2 course lunch to a lavish 4 course dining experience - business or pleasure. State of Grace offers a unique space and beautifully presented European menu to create a bespoke event, not to be forgotten by your guests.

STREET LEVEL

Standing capacity: 150

Enjoy premium beverages & canapés in the street level bar under the sparkling chandeliers. With ceiling high windows that span across the room, with a view onto bustling King St, this space has it all. Perfect for your next cocktail affair, with direct bar access and a uniquely presented space.

Area bookings for large groups available – enquire for details





SPACES

FALL FROM GRACE

Standing capacity: 180

The hidden cellar bar is certainly no stranger to a cocktail experiment or two. Sneak past the library, find the secret door and descend down the staircase into a cellar bar unmatched in this city. Delectable canapés and an extensive drinks menu can be enjoyed in our vintage, candle-lit lounge areas nearby the attention-seeking bar. Book the space exclusively for a private party like no other.

Area bookings for large groups available – enquire for details





CANAPES

6 pieces / \$25pp

8 pieces / \$32pp

10 pieces / \$40pp

12 pieces / \$47pp

HOT

Maple duck & bacon sausage rolls, ketchup

Beef & burgundy pies, brown sauce

Grilled halloumi, strawberry, balsamic

Caramelized pumpkin arancini

Moroccan wellington

Prawn & prosciutto croquettes

Fish fingers, herb aioli

COLD

Tiny roast grass fed beef bagels, sweet pickles

Teeny smoked salmon bagel, cream cheese

Caramelised onion, goat cheese tarts, basil pesto

Chicken liver pâté port sandwich

Pork terrine, sherry, crackling

Oysters, shallot dressing

Tomato, basil, mozzarella vol-au-vent

SWEETS

Gin & tonic popsicles

Fruit cocktail marshmallow

Strawberries & cream tart



SET MENU

2 course / \$55pp

3 course / \$65pp

4 course / \$75pp

ENTRÉE — *please select 3 for your guests to choose from*
Ora king salmon, fermented beetroot, goats cheese, horseradish

Grass fed beef tartare, yolk, hot mustard, old school crisps

Scallops, black pudding, apple, candied bacon, oats

Torched asparagus, slow cooked egg, hazelnut, white truffle vinegar

MAIN — *please select 3 for your guests to choose from*

Hazeldene chicken, sweet carrot, quinoa, walnut

Barramundi, vinegar kale chips, pickled onion, fennel, gribiche

Pork & peas, smoked loin, pea puree, fried baby leeks, fermented garlic

Gnocchi, sage, white & black garlic puree, chive oil, parmesan

250gm sirloin, roasted onion, confit garlic, watercress & red wine jus

TO GO WITH GRACE — *please select 3 to be shared*

Parmesan, truffle fries

Crispy new potatoes, horseradish & mustard cream, chives

Piccadilly salad, radish, summer tomatoes, cucumber, dill

Beetroot, Mt Zero black lentils, smoked buffalo mozzarella

Green beans, almond, brown butter

Pumpkin wedge, hung yogurt, sunflower seeds, pepitas

DESSERT — *guests selection*

Dark chocolate mousse, salted caramel, cherries

Pina colada; young coconut parfait, brûlée plantation rum compressed pineapple

Strawberries & cream; milk flan, strawberry, mint, short bread

CHEESE

Curds & whey; chef's selection of cheese local & imported, fruit, nuts, brioche toast



BEVERAGE PACKAGES

STANDARD

2hr \$35pp | 3hr \$45pp | 4hr \$55pp

Sparkling / Edge of the World Sparkling

White / Edge of the World Sauv Blanc

Rose / Edge of the World Rose

Red / Edge of the World Cab Shiraz

Tap / Hawthorn Pale Ale, Orchard Crush Apple Cider

Non-Alcoholic / All soft drinks and juice

PREMIUM

2hr \$45pp | 3hr \$55pp | 4hr \$65pp

Sparkling / Edge of the World Sparkling, Zaptung Prosecco

White / Edge of the World Sauv Blanc, Vidal Estate Sauv Blanc, Range Life Pinot Grigio

Rose / Edge of the World Rose

Red / Edge of the World Cab Shiraz, Range Life Pinot Nero

Tap / All Tap Beer and Cider

Non-Alcoholic / All soft drinks and juice

DELUXE

2hr \$55pp | 3hr \$65pp | 4hr \$75pp

Sparkling / Edge of the World Sparkling, Zaptung Prosecco, Veuve D'argent Cuvee

White / Edge of the World Sauv Blanc, Vidal Estate Sauv Blanc, Range Life Pinot Grigio, Chaffey Bros Tripel Punkt Riesling

Rose / Edge of the World Rose, Rogus & Rufus Rose

Red / Edge of the World Cab Shiraz, Pencarrow Pinot Noir, Vidal Estate Cab Sauv, Alpha Box Enigma Barbera

Tap / All Tap Beer and Cider

Bottle / Seasonal range of bottled beer and cider

Non-Alcoholic / All soft drinks and juice



BEVERAGE OPTIONS

SPIRITS

Add our spirit package to a beverage package of your choice for an additional \$10pp per hour.

SPIRIT PACKAGE INCLUDES:

Vodka
Gin
Bourbon
Whisky

COCKTAILS

Treat your guests to a bespoke cocktail on arrival for an additional \$12 per head. Minimum order of 40.

BAR TAB ON CONSUMPTION

A bar tab can be set up with a specified limit and selection of beverages to be served to your guests. The limit can be reviewed as your function progresses and increased if need be.