



*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 on street level with a little European flavour, hidden Cellar Bar, and Rooftop.

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





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





SPACES

ROOFTOP

Standing capacity: 200

Discover the heavenly world above, on State of Grace Rooftop. Settle in and soak up the views overlooking our much loved city. Up here, things are a little different, a little casual if you please – think pizzas & Italian share plates; cured meat boards, haloumi, parmesan fries...the perfect spot to guzzle & graze.

With the bar serving a range of expertly made summery cocktail jars, plus tap beers, tinnies and more, say hello to your new regular, and the perfect spot for a very-Melbourne event.

Area bookings for large groups available – enquire for details





CANAPES

6 pieces / \$30pp

8 pieces / \$40pp

10 pieces / \$50pp

12 pieces / \$60pp

HOT

Maple duck & bacon sausage rolls, ketchup

Beef & burgundy pies, brown sauce

Grilled halloumi, strawberry, balsamic

Caramelised pumpkin arancini, aioli, salt & vinegar pumpkin seeds

3 cheese cigars, truffle honey, thyme

Tiny Ruben bagels, swiss, sweet pickles

COLD

Teeny smoked salmon bagel, cream cheese, capers

Caramelised onion, goats curd tartlet, 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

GRAZING STATION



GRAZING TABLE

State of Grace's 4 meter Grazing Station is an indulgent display of Australian and European cheeses, quality cured meats, dried and fresh fruit, olives, crackers, breads, pretzels, dark chocolate bark and more.

\$2,500 | UP TO 100 GUESTS

LOBSTER ROLL & OYSTER BAR

Wow your guests with the State of Grace Lobster Roll & Oyster Bar. Including a Chef freshly shucking oysters during your event, salt and vinegar chips, lemons, limes, dressing and hot sauces.

\$2,500 | UP TO 100 GUESTS



SET MENU

2 course / \$55pp

3 course / \$65pp

4 course / \$75pp

E N T R É E — *please select 3 for your guests to choose from*
Onion tart tartan, forest mushrooms, goats curd, mushroom ketchup

Confit Ora king salmon, chamomile tea, beetroot, goat's cheese, horseradish

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

Scallops, black pudding, apple, candied bacon, oats

M A I N — *please select 3 for your guests to choose from*

Market Fish

Hazeldene's chicken, chestnut bread pudding, pumpkin, kale

Sticky Cape Grim beef cheek, cauliflower, salt bush, chives

250g Victorian Sirloin, roasted red onion, confit garlic puree, red wine jus

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

T O G O W I T H G R A C E — *please select 3 to be shared*

Rustic Fries, truffle aioli

Crispy new potatoes, horseradish, mustard cream, chive

Tomato salad, radishes, basil, mozza

Roasted carrots, goats cheese, candied walnuts

Green beans, almond, brown butter

Pumpkin wedge, hung yogurt, sunflower seeds, pepitas

Brussel sprouts, peas, belly bacon

D E S S E R T — *guests selection*

Dark chocolate mousse, burnt banana, peanut brittle

Bread and butter pudding, espresso ice-cream, salted caramel

Gracious apple pie, crumble, burnt butter ice-cream

C H E E S E

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



ROOFTOP FUNCTION MENU

6 pieces / \$30pp

8 pieces / \$40pp

10 pieces / \$50pp

12 pieces / \$60pp

Select from any of the below hot snacks, cold snacks, pizza and sweet treats

H O T S N A C K S

Maple duck & bacon sausage rolls, ketchup

Beef & burgundy pies, brown sauce

Grilled halloumi, strawberries, balsamic

Caramelised pumpkin arancini, aioli, salt & vinegar pumpkin seeds

Fried Queensland king prawn, Mary Rose

3 cheese cigars, truffle honey, thyme

Tiny Ruben bagels, swiss, sweet pickles

C O L D S N A C K S

Teeny smoked salmon bagel, cream cheese, capers

Caramelised onion, goat curd tartlet, basil pesto

Oysters, shallot dressing

Tomato, basil, mozzarella vol-au-vent

Zucchini bruschetta, blossom, sunflower seeds

Prosciutto and fig on toast, fig leaf oil

P I Z Z A S

Classic; tomato, garlic, basil, mozza

Honey pumpkin; pesto, goats cheese, basil, pine nuts

Meatball; mumma's meatballs, sugo, smoked mozza chili, basil

Prawn and baby calamari; herbs, garlic, smoked mozza, capers, chili

Devil; hot salami, nduja, sugo, smoked mozza, chili

Mortadella; sugo, mortadella, bitter leaf, balsamic

Prosciutto; tomato, mozza, rocket, pear, balsamic

Sausage; pork and fennel sausage, smoked scarmorze, broccoli, chili

Zucchini; yellow and green marrow, capers, basil, fresh ricotta

S W E E T T R E A T S

G&T pops, rosemary, white chocolate



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.