



A black and white photograph of a city street, likely from the early 20th century. The scene is framed by tall, multi-story buildings with intricate architectural details. In the foreground, several vintage automobiles are parked along the curb. The street appears to be relatively quiet with a few people visible. In the background, a prominent church spire rises above the other buildings, partially obscured by haze or smoke. The overall atmosphere is one of a bustling urban environment from a bygone era.

*State
of 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





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



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 and bacon sausage rolls, ketchup

Beef and burgundy pies, brown sauce

Grilled halloumi, strawberries, balsamic

Caramelised pumpkin arancini, aioli, salt and vinegar pumpkin seeds

Fish empanadas

Three cheese cigars, truffle honey, thyme

Tiny Ruben bagels, swiss, sweet pickles

COLD

Teeny smoked salmon bagel, cream cheese, capers

Caramelised onion, goat curd tartlet, basil pesto

Oysters, shallot dressing

Chicken liver parfait, port sandwiches

Pork terrine, sherry, crackling

Tomato, basil, mozzarella vol-au-vent

SWEETS

G and T pops, rosemary, white chocolate

Fruit cocktail marshmallow

Strawberries and cream tart

GRAZING STATION



GRAZING TABLE

State of Grace's four 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 — *guests selection*

Shallot Tarte Tatin, pickled mushrooms, goats curd

Ora King Salmon pastrami, celeriac remoulade, rye crisps

Scallops, black pudding, apple, candied bacon, oats

Chicken liver parfait, port, mandarin curd, brioche

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

Market Fish

Hazeldene's chicken breast, pumpkin, vinegar pepitas, crispy kale chips

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

250g Victorian Sirloin, hand cut chunky chips, confit garlic, baby onions and red wine jus

Gnocchi, sage, white onion and black garlic purée, chive oil, parmesan

T O G O W I T H G R A C E — *please select three to be shared (three courses only)*

Rustic fries, aioli

Baby gem salad, lemon dressing

Crispy new potatoes, horseradish, mustard cream, chives

Green beans, almond, brown butter

Roasted carrots, caraway, curry leaf

Blackened brussel sprouts, peas, belly bacon

D E S S E R T — *guests selection*

Dark chocolate mousse, brûlée banana, peanut brittle

Pina colada bombe Alaska rum spritz

Croissant bread and butter pudding, espresso ice cream, salted caramel

C H E E S E

Curds and Whey; Chef's selection of local and imported cheese, 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 and bacon sausage rolls, ketchup
- Beef and burgundy pies, brown sauce
- Grilled halloumi, strawberries, balsamic
- Caramelised pumpkin arancini, aioli, salt and vinegar pumpkin seeds
- Fish empanadas
- Three cheese cigars, truffle honey, thyme
- Tiny Ruben bagels, swiss, sweet pickles
- Fried Queensland King Prawn, Mary Rose

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, Sunflower Seeds

P I Z Z A S — *one slice per person*

- Classic; tomato, garlic, basil, mozza
- Honey pumpkin; pesto, goats cheese, basil, pine nuts
- Prosciutto; tomato, mozza, rocket, pear, balsamic
- Sausage; pork and fennel sausage, smoked scarmorze, broccoli, chili
- Devil; hot salami, nduja, sugo, smoked mozza, chili
- Prawn and baby calamari; herbs, garlic, smoked mozza, capers, chili
- Meatball; Mumma's meatballs, sugo, smoked mozza, chili, basil

S W E E T T R E A T S

- G and 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 Sauvignon Blanc
Rose / Edge of the World Rose
Red / Edge of the World Cabernet Shiraz
Tap / Hawthorn Pale Ale, Pipsqueak 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 Sauvignon Blanc, Chaffey Bros 'Tripelpunkt' Riesling
Rose / Edge of the World Rose
Red / Edge of the World Cabernet Shiraz, Chaffey Bros Evangeline Syrah
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, Chandon NV
White / Edge of the World Sauvignon Blanc, Chaffey Bros 'Tripelpunkt' Riesling, In Dreams Chardonnay
Rose / Edge of the World Rose, Rogers & Rufus Rose
Red / Edge of the World Cabernet Shiraz, Chaffey Bros Evangeline Syrah, Pallister Estate Pencarrow Pinot Noir
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

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.

COCKTAILS

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