



*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.



MEZZANINE

Seated capacity: 55

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 two course lunch to a lavish four 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, rustic fries...the perfect spot to guzzle & graze.

With the bar serving a range of expertly made summery cocktails 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

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

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

Three cheese cigars, truffle honey, thyme

Tiny Ruben bagels, swiss, sweet pickles

Pea and vegetable parcels

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

ENTRÉE — *shared family style*

Grilled halloumi, strawberry, balsamic, black pepper

Cured meats, house pickles, smoked cheese, charred bread

Yellow fin Tuna Crudo, gribiche dressing, soft herbs

MAIN — *please select three to be shared family style*

Roast kingfish, peas, preserved lemon, charred shallots, kombu

Crisp skinned pork belly, borlotti Beans, salad onions

Roast Hazeldene lemon chicken, baby potatoes, lemon, roasting juice

Ricotta ravioli, broad beans, mint, crumbs

250gm Wagyu rump master Kobe 9+, hand cut chunky chips, confit garlic, baby onions and pepper Sauce

**Plated mains are available for an additional \$5 per person*

TO GO WITH GRACE — *please select three to be shared family style*

Rustic fries, aioli

Baby gem salad, lemon dressing, herbs, pickled red onion

Shaved cauliflower, sour cherry, burnt butter

Buttered baby potatoes, chives

Pickled carrots, golden raisins

DESSERT — *please select two to be served alternative drop*

Tart au Citron, chocolate sorbet

Espresso panna cotta, poached pear

Tiny white chocolate Madeline's, raspberry curd to dip

CHEESE — *shared family style*

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, pizzas 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

Three cheese cigars, truffle honey, thyme

Tiny Ruben bagels, swiss, sweet pickles

Fried Queensland King Prawn, Marie Rose

Pea and vegetable parcels

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

Courgette, black olive, squacqurone, egg, preserved lemon

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 / Prohibition Larger, 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, La Maschera Pinot Grigio

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:

Skyy Vodka

Bombay Dry Gin

Makers Mark Bourbon

Dewars Whiskey

Espolon Tequila

Bacardi Carta Blanca

COCKTAILS

Treat your guests to a bespoke cocktail on arrival for an additional \$15 per head. Selection from three choices of cocktails provided at time of enquiry. Minimum order of forty.

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.