



*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.



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. 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, 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

6 pieces / \$30pp
8 pieces / \$40pp
10 pieces / \$50pp
12 pieces / \$60pp

SEAFOOD

Kataifi prawn, smoked hummus

House smoked salmon, horseradish, avruga

Freshly shucked oyster, raspberry vinegar, shallot

Kingfish ceviche, avocado, lime salt

Prawn spring roll, chilli jam, soy

MEAT

Pork & confit duck sausage roll, bacon jam

Mini wagyu pie, hp sauce

Duck spring roll, plum

Beef tartare mini taco, burnt shallot, Dijon

Pork and pistachio terrine, pedro ximenez gel

VEGETARIAN

3 cheese arancini

Haloumi, strawberry, balsamic, native pepper berry

Mac and cheese croquette

French onion tart, whipped goats curd

Roast mushroom sausage roll

SWEET

Blood orange tart, juniper meringue

Coconut panna cotta, raspberry

Mini snickers tart

Nutella stuffed donut, cinnamon sugar

Chocolate brownie, old fashioned cream

SOMETHING MORE—9 PER PIECE

Beef slider, cheddar, pickles, burger sauce

Smoked ham hock croque monsieur toastie

Beer battered fish, salt and vinegar chips, lemon



SET MENU

SET MENU ONE / \$55PP — *shared family style*

Hawkesbury river salt and vinegar squid, aioli, lemon
Crispy haloumi, strawberry, balsamic, native pepper berry
Beef tartare, burnt shallot, cured egg yolk, chive crisp
Chicken ballotine, prosciutto, truffle, lentil, jus gras
Roasted potato gnocchi, smoked tomato, green olive, pangratatto
250g Pinnacle porterhouse MB2+
Skin on fries, vinegar salt, aioli
Mixed leaf salad, sherry vinegar dressing

SET MENU TWO / \$65PP — *shared family style*

Hawkesbury river salt and vinegar squid, aioli, lemon
Crispy haloumi, strawberry, balsamic, native pepper berry
Beef tartare, burnt shallot, cured egg yolk, chive crisp
Chicken ballotine, prosciutto, truffle, lentil, jus gras
Roasted potato gnocchi, smoked tomato, green olive, pangratatto
250g Pinnacle porterhouse MB2+
Skin on fries, vinegar salt, aioli
Mixed leaf salad, sherry vinegar dressing
Dark chocolate mousse, berry gel, chocolate soil, caramelised white chocolate

SET MENU THREE / \$75PP — *shared family style*

Hawkesbury river salt and vinegar squid, aioli, lemon
Crispy haloumi, strawberry, balsamic, native pepper berry
Beef tartare, burnt shallot, cured egg yolk, chive crisp
Chicken ballotine, prosciutto, truffle, lentil, jus gras
Roasted potato gnocchi, smoked tomato, green olive, pangratatto
250g Pinnacle porterhouse MB2+
Skin on fries, vinegar salt, aioli
Mixed leaf salad, sherry vinegar dressing
Dark chocolate mousse, berry gel, chocolate soil, caramelised white chocolate
Lemon yoghurt panna cotta, candied peel, oat crumb
Cheese board, lavosh, pear, apple gel
**Desserts served alternate drop*

ROOF- TOP

MENU ONE / \$45PP — *shared family style*

Hawkesbury river salt and vinegar squid, aioli, lemon
Crispy haloumi, strawberry, balsamic, native pepper berry
Truffle arancini, aioli, Grana Padano

Flat breads

Roasted cherry tomato, fior di latte, basil
San Marzano tomato, meatball, mozzarella
Smoked eggplant, pickled zucchini, charred red pepper

Skin on fries, vinegar salt, aioli
Mixed leaf salad, sherry vinegar dressing

MENU TWO / \$55PP — *shared family style*

Hawkesbury river salt and vinegar squid, aioli, lemon
Crispy haloumi, strawberry, balsamic, native pepper berry
Truffle arancini, aioli, Grana Padano
Gin cured kingfish, compressed cucumber, avruga caviar, pink peppercorn

Flat breads

Roasted cherry tomato, fior di latte, basil
San Marzano tomato, meatball, mozzarella
Smoked eggplant, pickled zucchini, charred red pepper

Skin on fries, vinegar salt, aioli
Mixed leaf salad, sherry vinegar dressing

Dark chocolate mousse, berry gel, chocolate soil, caramelised white chocolate
Lemon yoghurt panna cotta, candied peel, oat crumb

**Desserts served alternate drop*



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 / Furphy Lager, Orchard Crush Apple Cider

Non-Alcoholic / All soft drinks and juice

PREMIUM

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

Sparkling / Edge of the World Sparkling, Tempus Two 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, Altacena Tempranillo

Tap / All tap 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 \$20pp per hour.

SPIRIT PACKAGE INCLUDES:

Smirnoff Vodka
Gordons Gin
Jim Beam Bourbon
Johnny Walker Red Whiskey
Jose Cuervo Tequila
Bati White Rum
Captain Morgan Spiced Rum

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.