



*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 flavor, 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: 45

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

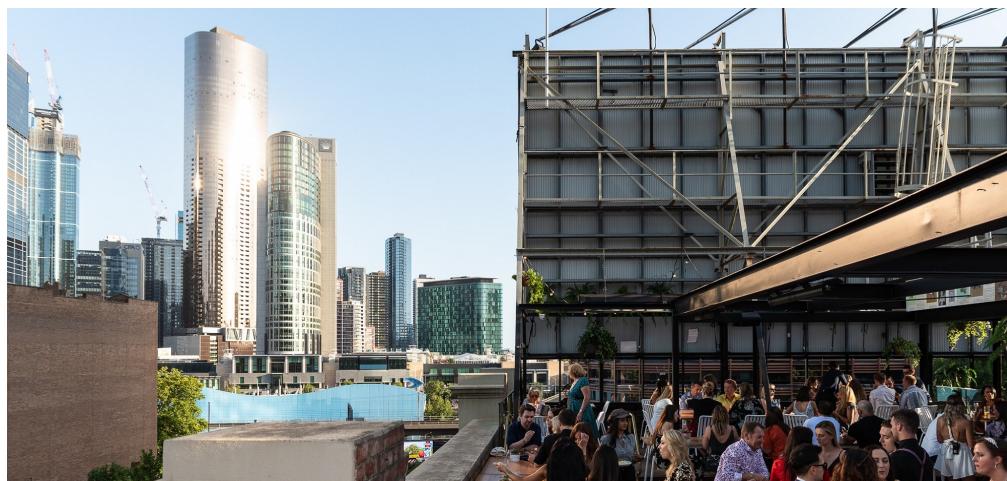
## ROOFTOP

*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 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 CANAPE

Tempura battered prawn, smoked hummus, mango salsa

House smoked salmon, horseradish, avruga

Freshly shucked oyster, finger lime dressing

Kingfish ceviche tostada, avocado, lime salt

Prawn spring roll, chilli jam, soy

Mussel, nduja, avruga

## MEAT CANAPE

Pork & fennel sausage roll

Mini wagyu pie, hp sauce

Pork croquette, onion jam

Duck spring roll, plum

Beef tartare tostada, burnt shallot, Dijon

Chicken liver pate, port jelly, pickle

## VEGETARIAN CANAPE

Mushroom arancini

Haloumi, strawberry, balsamic, native pepper berry

Mac and cheese croquette

French onion tart, whipped goats curd

3 cheese empanadas

Roast mushroom sausage roll

## VEGAN CANAPE

Pumpkin arancini

Bean empanadas

Samosa

Rice paper roll

Vegetable spring roll, chilli

## VEGAN DESSERTS

Chocolate raspberry brownie

Churros, coconut caramel sauce

## SOMETHING MORE SUBSTANTIAL

### - \$9 PER PIECE

Beef slider, cheddar, pickles, burger sauce

Mini pulled pork kebabs, pickled red onion, herbs, bbq sauce

Beer battered fish, salt and vinegar chips, lemon

## A LITTLE SOMETHING SWEET

Blood orange tart, juniper meringue

Coconut panna cotta, raspberry

Mini snickers tart

Nutella stuffed donut, cinnamon sugar

Chocolate brownie, old fashioned cream

# SET MENU

## SET MENU ONE — \$55 SHARED 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

Pan roasted Gnocchi, broad beans, peas, preserved lemon, sourdough crumb

250g Pinnacle porterhouse MB2+

Skin on fries, vinegar salt, aioli

Mixed leaf salad, sherry vinegar dressing

## SET MENU TWO — \$65 SHARED 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

Pan roasted Gnocchi, broad beans, peas, preserved lemon, sourdough crumb

300g pinnacle scotch fillet MB2+

Skin on fries, vinegar salt, aioli

Mixed leaf salad, buttermilk dressing

Milk chocolate mousse, hazelnut, chocolate soil

## SET MENU ONE — \$75 SHARED STYLE

Hawkesbury river salt and vinegar squid, aioli, lemon

Caramelised onion, gruyere croquette, French onion aioli

Beef tartare, burnt shallot, cured egg yolk, chive crisp

Chicken ballotine, prosciutto, truffle, lentil, jus gras

Pan roasted Gnocchi, broad beans, peas, preserved lemon, sourdough crumb

300g pinnacle scotch fillet MB2+

Skin on fries, vinegar salt, aioli

Mixed leaf salad, buttermilk dressing

Alt drop dessert

Milk chocolate mousse, hazelnut, chocolate soil

Flan, salted caramel, praline

Cheese board, lavosh, pear, apple gel



# ROOFTOP

## SET MENU ONE — \$45 SHARED 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

## SET MENU TWO — \$55 SHARED 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** / All tap beers and cider

**Non-Alcoholic** / All soft drinks and juice/ Mocktails

## 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, Marquis de Pennautier

**Red** / Edge of the World Cabernet Shiraz, Altacena Tempranillo

**Tap** / All tap beer and cider

**Non-Alcoholic** / All soft drinks and juice/ Mocktails



# 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

## 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 \$15 per head. Selection from three choices of cocktails provided at time of enquiry. Minimum order of forty.