



*State of Grace*

**FUNCTIONS & EVENTS**



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 team help you create the perfect package to suit your individual needs.

*State of Grace*





# 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.





# Spaces

## 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 pizza, share plates, cured meat boards, haloumi, rustic fries...the perfect spot to guzzle & graze.

With the bar serving a range of expertly made 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.*





## Shared Set Menu

*\$69pp 3 Entrees, 2 Mains, and 3 Sides, all to share*

*\$79pp 3 Entrees, 2 Mains, 3 Sides to share, and individually plated Dessert (Choice of 1)*

*\$90pp 3 Entrees, 2 Mains, 3 Sides, to share with individually plated Desserts (two choices, alternate drop) & shared Cheeseboards*

### ENTREES *(Choice of)*

Salt and Vinegar Squid, Aioli, Lemon (LD, LG)  
Crispy Halloumi, Strawberry, Balsamic, Native Pepperberry (LG, V)  
Beef Tartare, Brunt Shallot, Cured Egg Yolk, Potato Chips (LD, LG)  
Cauliflower & Mozzarella Croquettes, parmesan, cauliflower puree, pickles (V)  
Kingfish Ceviche, aguachile, salted cucumber, Avruga caviar, fish skin (LD, LGO)

### MAINS *(Choice of)*

Pan Seared Barramundi, Beurre Blanc Sauce, Lemon (LG)  
Roast Spatchcocked Chicken, Fricassee Sauce, Tarragon (LG)  
Ricotta Gnocchi, broccoli pesto, zucchini, goats cheese, peas, basil (V, VGO)  
Medium Rare Rib Eye, Jus Sauce (LD, LG) - (Additional \$5pp)

### DESSERT *(Choice of)*

Dark Chocolate Mousse, raspberry sorbet, raspberry gel, salted chocolate soil (LG, V)  
Passionfruit & Coconut Parfait, seasonal fruit (LD, LG, V, VG)  
Three Cheese board - Shadows of Blue, Maffra Cheddar,  
Six Farm Brie, served with lavosh, fruit jam,  
muscatel, poached pears

### SIDES

Skin on fries, Vinegar Salt, Aioli (LD, LG, V, VGO)  
Charred Broccoli, Ricotta Salata, (LDO, LGO, V, VGO)  
House salad, Herb Dressing (LD, LG, VG)

**ADD TO  
YOUR  
MENU**

*Extra Entree +\$6pp  
Extra Main +\$15pp*

Dietary requirements must be confirmed and organised at least one week prior to your event. Please note that changes cannot be made on the day.

(LG) LOW GLUTEN (LD) LOW DAIRY (VG) VEGAN (V) VEGETARIAN (LGO) LOW GLUTEN OPTION  
(LDO) LOW DAIRY OPTION (VO) VEGETARIAN OPTION (VGO) VEGAN OPTION



# Canapés

6 pieces | \$39pp   8 pieces | \$47pp   10 pieces | \$59pp   12 pieces | \$72pp

## SEAFOOD

Cured Kingfish and Caviar Cones (LD, LGO)  
Murray Cod Croquette, Aioli and Saltbush (LG)  
Smoked King Salmon Tartlet (LD, LG)

## MEAT

Braised Beef & Mushroom Pie, BBQ Sauce  
Chicken and Thyme Sausage Roll, Ketchup  
Wagyu Beef Tartare, Cured Yolk (LD, LG)  
Bolognese Arancini, Parmesan Mayo (LG)

## PLANT BASED

Roast Pumpkin Arancini, Aioli, Pumpkin Seed (LD, LG, V)  
Corn & Mozzarella Croquette, Tomato Agrodolce and Parmesan (LG, V, VG)  
Black Bean Empanada, Parsley Emulsion (LD, V, VG)  
Herb Cultured Cream, Confit Yellow Tomato and Curry Leaf (LD, LG, VG)

## SWEET

Mini Gelato Cones (V)  
Berry and Vanilla Cultured Cream Tartlet (LD, LG, V, VG)  
Glassed Pear, Blue Cheese, Honey and Tarragon Tart (LG, V)

## SUBSTANTIAL (\$12.5 Per Piece)

Mini State Cheeseburgers (LDO, LGO, VO, VGO)  
Three Cheese Quiche (V)  
Beer Battered Rockling, Fries, Tartar Sauce (LD, LG)

Dietary requirements must be confirmed and organised at least one week prior to your event. Please note that changes cannot be made on the day.  
(LG) LOW GLUTEN (LD) LOW DAIRY (VG) VEGAN (V) VEGETARIAN (LGO) LOW GLUTEN OPTION (LDO) LOW DAIRY OPTION (VO) VEGETARIAN OPTION (VGO) VEGAN OPTION





# Grazing Station

*Savoury / \$27.50 per person  
Sweet / \$15.00 per person*

A Grazing Station at State of Grace is an indulgent display of Australian and European cheeses, quality cured meats, dried and fresh fruit, olives, crackers, breads and more. (GFO, VO)  
(Minimum 100 guests)





## Beverage Packages

### STANDARD

2hr \$51pp | 3hr \$65pp | 4hr \$78pp

*Sparkling* | Mr Mason Sparkling Cuvee Brut NV

*White* | Dottie Lane Sauvignon Blanc

*Rose* | Hearts Will Play Rose

*Red* | Henry & Hunter Shiraz Cabernet

*Tap* | All Tap Beers and Cider

*Non-Alcoholic* | All Soft Drinks, Juices and Mocktails

### PREMIUM

2hr \$63pp | 3hr \$75pp | 4hr \$89pp

*Sparkling* | Mr Mason Sparkling Cuvee Brut NV, Alpha Box & Dice Tarot Prosecco NV

*White* | Dottie Lane Sauvignon Blanc, Mandoletto Pinot Grigio DOC

*Rose* | Hearts Will Play Rose, Sud Rose

*Red* | Henry & Hunter Shiraz Cabernet, Devils Corner Pinot Noir

*Tap* | All Tap Beers and Cider

*Non-Alcoholic* | All Soft Drinks, Juices and Mocktails

### DELUXE

2hr \$73pp | 3hr \$87pp | 4hr \$100pp

*Sparkling* | Mr Mason Sparkling Cuvee Brut NV, Alpha Box & Dice Tarot Prosecco NV, Chandon Brut Rose,

*White* | Paloma Reisling, Scotchmans 'The Hill' Chardonnay, Spy Valley Sauvignon Blanc, Hare & Tortoise Pinot Gris

*Rose* | Hearts will Play Rose, Sud Rose

*Red* | Devil's Corner Pinot Noir, Marques De Tezona Tempranillo, Wynn's 'Gables' Cabernet Sauvignon

*Tap* | All tap beers and ciders Packaged / All bottles and can beers and ciders

*Non-Alcoholic* | All Soft Drinks, Juices and Mocktails





## Beverage Options

### **SPIRITS**

Add our spirit package to a beverage package of your choice for an additional \$28pp.  
Spirit package includes:

Smirnoff Red Vodka  
Gordon's London Dry Gin  
Bati White Rum  
Captain Morgan's Spiced Gold Rum  
Jim Beam White Label Bourbon  
Johnnie Walker Red Label Scotch

### **COCKTAILS**

Treat your guests to a bespoke cocktail on arrival for an additional \$17pp.  
Select from a choice 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.



# *State of Grace*

(03) 8563 0020

27 KING STREET, MELBOURNE VIC 3000  
INFO@STATEOFGRACEMELBOURNE.COM.AU