



State of Grace

FUNCTIONS & EVENTS



Welcome to State of Grace!

At the top end of Collins Street, State of Grace is where elegance meets the unexpected.

Dine beneath chandeliers in our vibrant, European-inspired restaurant.

Descend into Fall From Grace, the hidden basement bar known for its theatrical flair and world-class cocktails. Then rise above it all on our rooftop, where skyline views set the perfect scene.

Eclectic, bold, and unapologetically luxurious—State of Grace is made for unforgettable moments. From premium corporate functions to private celebrations, let our team curate an experience like no other.

State of Grace





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 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..

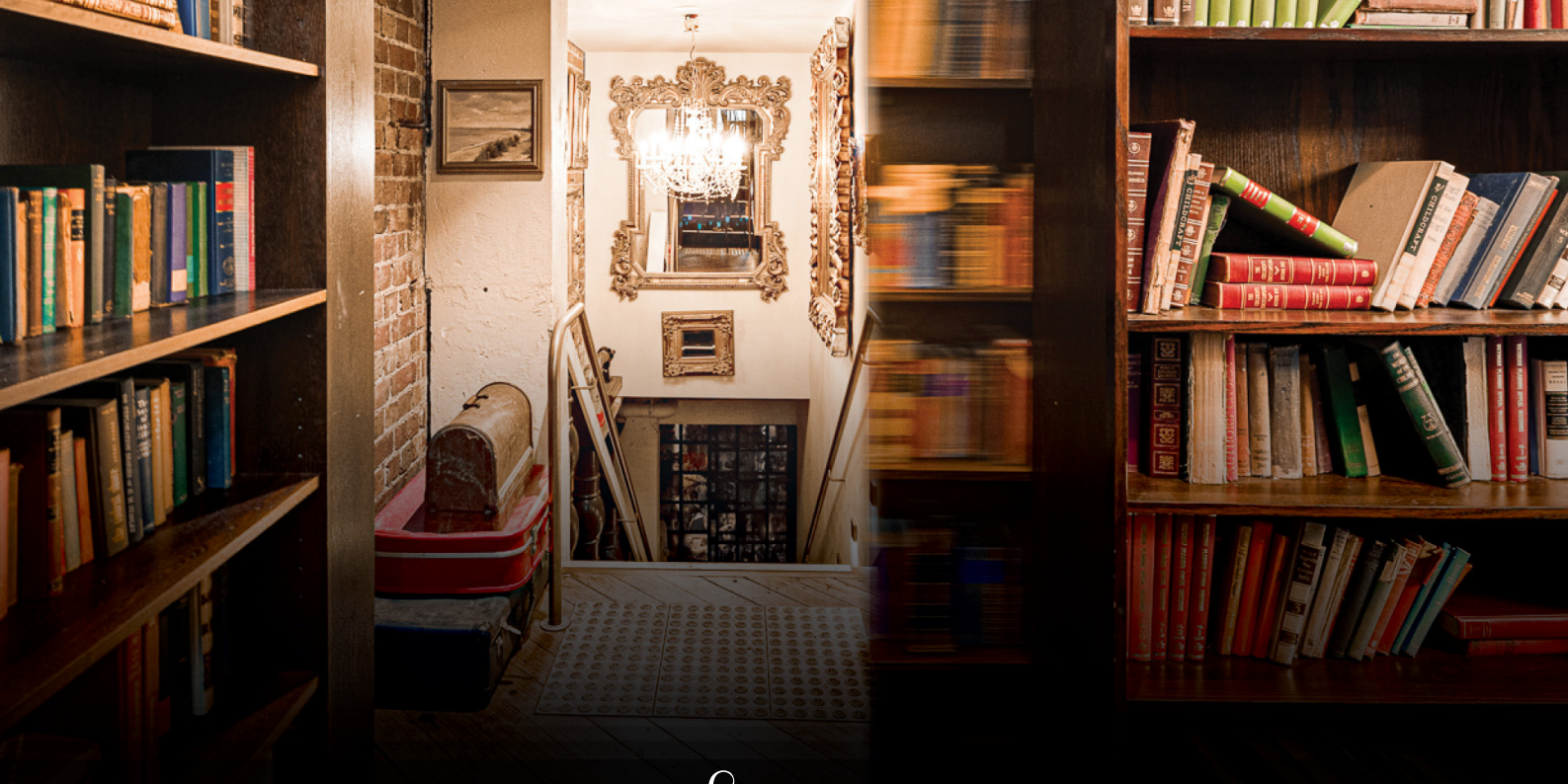
BACK SECTION

Capacity: Minimum 30, Maximum 60.

FRONT SECTION (BAR)

Capacity: Minimum 15, Maximum 40.





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.

BACK SECTION

Capacity: Minimum 30, Maximum 50.

FRONT SECTION

Capacity: Minimum 15, Maximum 20.





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.





Spaces

ROOFTOP FRONT SECTION

Capacity: Minimum 30, Maximum 60

ROOFTOP RAISED SECTION

Capacity: Minimum 20, Maximum 50

Two raised sections (decks) available.





Shared Set Menu

\$69pp 3 Entrees, 2 Mains, and 3 Sides, all to share
\$79pp 3 Entrees, 2 Mains, 3 Sides and 1 Dessert to share,
\$90pp 3 Entrees, 2 Mains, 3 Sides, 2 Desserts & shared Cheeseboards to share

ENTREES *(Choice of)*

Salt and Vinegar Squid, Aioli, Lemon (LD, LG)
Crispy Halloumi, Strawberry, Balsamic, Native Pepperberry (LG, V)
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 Ravioli, 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 after 14 days prior to the event.
(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

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
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 50 Guests)

A Sweet Grazing Station at State of Grace is a decadent display of artisan desserts, seasonal fruits, handcrafted chocolates, pastries, lollies, and other sugary delights, beautifully styled to satisfy every sweet tooth. (GFO, V, VO) (Minimum 50 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, Pennello Pinot Grigio DOC

Rose | Hearts Will Play Rose, Sud Rose

Red | Henry & Hunter Shiraz Cabernet, Point of Departure 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 Blanc de Blancs,

White | Paloma Reisling, Pebble Point Chardonnay, 821 Sauvignon Blanc, Pennello Pinot Grigio DOC

Rose | Hearts will Play Rose, Sud Rose

Red | Point of Departure Pinot Noir, Marques De Tezona Tempranillo, Henry & Hunter Shiraz Cabernet, Palmetto Shiraz

Tap | All tap beers *Packaged* | All bottles, Can Beers and Ciders

Non-Alcoholic | All Soft Drinks, Juices and Mocktails

CASH BAR

CHAMPAGNE TOWER ADD-ON

14 Glass Tower \$150 | 21 Glass Tower \$215 | 25 Glass Tower \$300

30 Glass Tower \$350 | 55 Glass Tower \$650





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
Bacardi White Rum
Captain Morgan's Spiced Gold Rum
Jim Beam White Label Bourbon
Johnnie Walker Red Label Scotch
El Jimador Tequila

COCKTAILS

Treat your guests to a bespoke cocktail on arrival for an additional \$17pp (CLASSIC) or \$23pp (SIGNATURE).

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.





Will Marks the Magician

PRICING

First hour: \$400 + GST

Second hour: \$300 + GST

Additional hours: \$200 + GST each

**Prices subject to peak period surcharges*



State of Grace

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