



*State of Grace*

**FUNCTIONS & EVENTS**



# WELCOME TO *State of Grace*

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.







A group of people are seated around a long wooden table in a restaurant. The scene is dimly lit, with a large, ornate chandelier hanging from the ceiling on the left. The people are engaged in conversation and eating. The text "New memories begin here." is overlaid in a white, cursive font in the center of the image.

*New memories  
begin here.*



# MEZZANINE

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.

SPACE TYPE						
INDOOR	50	-	-	-	-	-



# STREET LEVEL

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 (Windows) | Min 30, Max 60*

*Front Section (Bar) | Min 15, Max 40*

SPACE TYPE						
STREET LEVEL + MEZZANINE	-	150	-	-	Y	Y









# FALL FROM GRACE

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 | Min 30, Max 50*

*Front Section (Bar) | Min 15, Max 20*

SPACE TYPE						
FALL FROM GRACE	-	150	Y	-	-	Y








# ROOFTOP

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.*

*Front Section | Min 30, Max 60*

*Rooftop Raised Section | Min 20, Max 50*

SPACE TYPE						
ROOFTOP	-	200	Y	-	Y	Y

# CANAPÉS

6 PIECES \$40PP | 8 PIECES \$49PP | 10 PIECES \$61PP

## Seafood

Smoked King Salmon Tartlet (LD, LG)  
Scallops, Cauliflower Purée, Herb Crumb (LGO)  
Murray Cod Croquette, Salsa Verde (LG)  
Prawn Roll, Aioli (LDO, LGO)

## Meat

Beef & Cheese Pie, Cracked Pepper, Smoked BBQ Sauce  
Pork & Fennel Sausage Roll, Tomato Relish  
Bolognese Arancini, Aioli, Parmesan (LG)

## Plant Based

Confit Tomato Tartlet, Cultured Cream, Curry Leaf (LD, LG, VG)  
Beetroot Taco, Cultured Cream (LDO, V, VGO)  
Roast Pumpkin Arancini, Aioli, Saltbush (LD, LG, V)  
Black Bean Empanada, Parsley Emulsion (LD, V, VG)  
Three Cheese Spring Rolls, Aioli, Parmesan (V)

## Sweet

Mini Gelato Cones (V) (Contains Nuts)  
Macarons (V) (Contains Nuts)  
Tropezienne, Sweet Brioche Bun, Custard, Sugar Pops (V)

## Substantial *(\$13.5 Per Piece)*

Corn Fritters (V)  
Mini State Cheeseburgers (LDO, LGO, VO, VGO)  
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 | V - Vegetarian | VG - Vegan | LGO - Low Gluten Option | LDO - Low Dairy Option | VO - Vegetarian Option | VGO - Vegan Option  
Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.



# SET MENU

**\$73PP** | 3 Entrees, 2 Mains & 3 Sides, All to share

**\$83PP** | 3 Entrees, 2 Mains, 3 Sides & 1 Dessert, All to share

**\$90PP** | 3 Entrees, 2 Mains, 3 Sides, 2 Desserts & Cheeseboards, All 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, Aioli (V)

Kingfish Ceviche, Chicory & Tomato Vierge, Olive Oil, Lemon (LD, LG)

## Mains *(Choice of)*

Pan Seared Barramundi, Beurre Blanc Sauce, Lemon (LG)

Roast Spatchcocked Chicken, Chards, Lardons, Jus (LG, LDO)

Mushroom Ravioli, Brown Butter, Mushroom Jus, Pecorino, Shiso (V, VGO)

Medium Rare Rib Eye, Jus (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)

Brussel Sprouts, Lardons, Chestnut, Pecorino (LDO, LG, VO, VGO)

House Salad, Herb Dressing (LD, LG, VG)

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**ADD TO  
YOUR MENU**

Extra Entree + 6pp  
Extra Main + 15pp

# 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

## Classic

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 Bottled 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 Bottled 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 Blanc

### 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





# BEVERAGE ADD ONS

## *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.

## *Champagne Tower*

14 Glass Tower \$150  
21 Glass Tower \$215  
25 Glass Tower \$300  
30 Glass Tower \$350  
55 Glass Tower \$650

## *Cash Bar*

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout the function.

## *Spirits*

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

*Spirit package includes:*

Smirnoff Red Vodka, Gordons London Dry Gin, Bacardi White Rum, Captain Morgan's Spiced 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.*



# MARK YOUR NEXT EVENT

## *Will Marks The Magician*

1HR | \$400 + GST 2HR | \$300 + GST  
ADDITIONAL HRS | \$200 + GST each

\*Prices subject to peak period surcharges

## *Music Entertainment*

Elevate your event with premium entertainment curated by our partners at Neumark Productions. Entertainment tailored to your audience and event brief. Create moments that captivate your audience and bring your event to life. All your live music needs in one place.

\*only available for exclusive events

## *Photobooth*

Add extra excitement to your event with our interactive photobooth! Perfect for capturing unforgettable memories with friends, family or colleagues.

- Unlimited prints for the duration of your event
- Personalised photo with a logo at the bottom of the photostrip (upon request)

Let the good times be captured - because the best moments deserve to be shared! Available for a maximum of 5-hour duration.

\*only available for Rooftop Exclusives

\*\*Not inclusive of minimum spend.

# *State of Grace*

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