

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.


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, LDO)
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

Vegetarian

Confit Tomato Tartlet, Cultured Cream, Curry Leaf (LD, LG, VG)
Beetroot Taco, Cultured Cream (LDO, V, VGO)
Roast Pumpkin Arancini, Aioli, Saltbush (LD, LG, VG)
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, Red Pepper Butter (V)
Mini State Cheeseburgers (LDO, LGO, VO, VGO)
Beer Battered Rockling, Fries, Tartar Sauce (LDO, 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 (LGO, V, VGO)
Medium Rare Rib Eye, Jus (LDO, LGO) *(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 (LGO, V)

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, V, VGO)

ADD TO YOUR MENU

Extra Entree + 6pp
Extra Main + 15pp

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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)





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BEVERAGE PACKAGES

Classic

2HR 53PP | 3HR 68PP | 4HR 81PP

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 65PP | 3HR 78PP | 4HR 93PP

Sparkling
Mr Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Prosecco NV
Vivo Moscato

White
Dottie Lane Sauvignon Blanc
Pebble Point Chardonnay

Rose
Hearts Will Play Rose
Sud Rose

Red
Point of Departure Pinot Noir
Henry & Hunter Shiraz Cabernet

Tap
All Tap Beers and Bottled Cider

Non-Alcoholic
All Soft Drinks, Juices and Mocktails

Deluxe

2HR 76PP | 3HR 90PP | 4HR 104PP

Sparkling
Mr Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Prosecco NV
Chandon Blanc de Blancs NV
Vivo Moscato

White
Dottie Lane Sauvignon Blanc
821 South Sauvignon Blanc
Pennello Pinot Grigio DOC
Mountadam 'Five-Fifty' Chardonnay

Rose
Hearts will Play Rose
Sud Rose

Red
Red Hill Estate Cool Climate Pinot Noir
Pepperjack 'Chef Selection' Shiraz
Henry & Hunter Shiraz Cabernet
La Boca Malbec

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 $29pp.
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 $18pp (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 Divine Audio Entertainment. 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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