HOTEL ESPLANADE

18 — *St. Kilda* — 78

FUNCTION PACK

Restored to its former grandeur and glory, Hotel Esplanade is home to a dynamic range of lifestyle experiences offering a new dining, drinking and cultural destination for Melbourne.

We've opened every square centimetre of our five historical levels and filled them with music and arts, cocktails, beer, food, fun and laughter.

We offer a range of impressive spaces throughout The Espy which can host functions and events of any size. From cocktail parties to intimate dinners, social celebrations to milestone events, corporate gatherings to weddings, the options are endless.

hotelesplanade.com.au/functions

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11 The Esplanade St Kilda VIC 3182



LET US HELP BRING YOUR EVENT TO LIFE.









THE BALCONY BAR

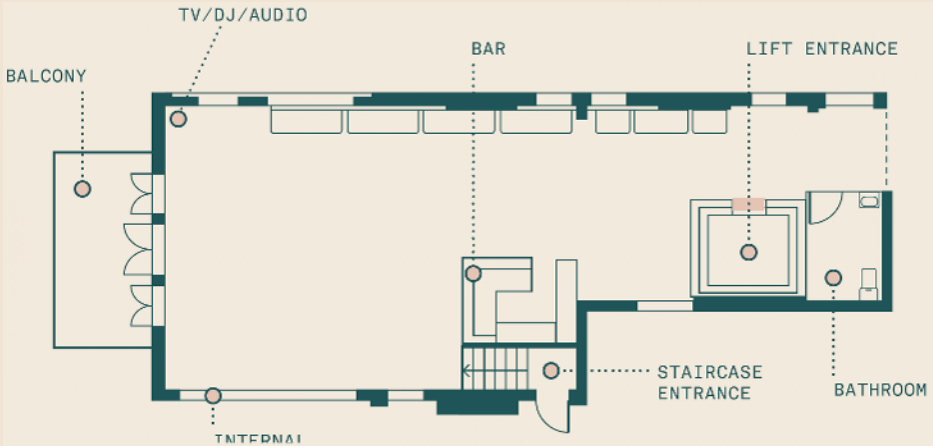


The Balcony is our private room with a view... and the view doesn't get any more iconic than this.

With magnificent vistas of St Kilda beach and the promenade below, The Balcony is Melbourne's most exciting function room with a dedicated sound system for DJ's or acoustic live performances, a private bar, flexible furniture configurations and the best balcony in town.

This premium room is perfect for social and corporate events of up to 100 guests cocktail style with roving canapés or 50 guests seated with a shared seasonal menu.

SPACE TYPE						
PRIVATE	50	100	Y	Y	Y	Y



STUDIO BAR



Nestled between Main Bar and Louey's Bar & Kitchen on the ground floor, the Studio Bar offers the perfect spot for a casual celebration.

The Studio Bar has its own private bar and is available for semi-private cocktail functions for up to 60 guests with canape



SPACE TYPE						
PRIVATE	-	60	N	N	N	N



LOUEY'S



Follow the warm glow and good vibes to Louey's, an Italian-American inspired bar and kitchen located in St Kilda's iconic Espy Hotel.

With splashes of neon, luxe red leather booths, soft lighting and a disco ball that drops from the ceiling when the DJ ups the volume, Louey's radiates fun, food and frivolity.



SPACE TYPE						
PRIVATE	100	140	Y	Y	Y	Y









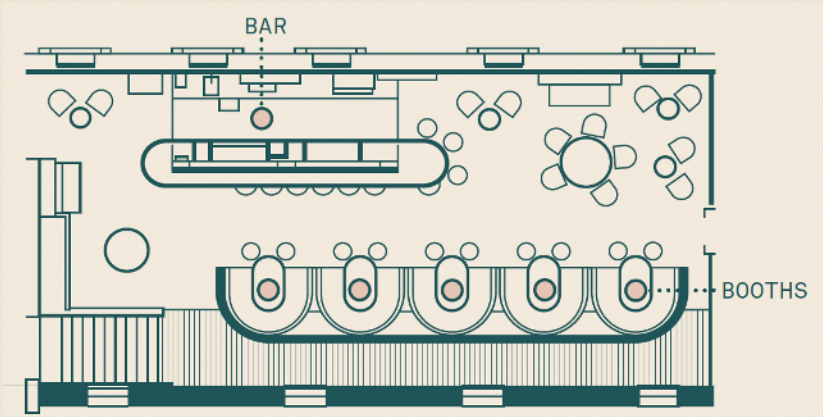
MYA TIGER GREEN ROOM

Inspired by the Cantonese cook-shops that sprang up throughout St Kilda during Victoria's 1850s gold rush era, Mya Tiger Green Room takes style references from the famous Raffles Hotel in Singapore.

Featuring five luxe green velvet booths for your guests to recline in, a hand-painted mural on the far wall, along with a green marble bar slinging vibrant cocktails inspired by Cantonese flavours and a flavour-packed food offering from Head Chef, Sarah Chan.

This space is perfect for both social and corporate cocktail parties of 30 to 60 guests with the option of a DJ for entertainment, or seated events of 20 to 40 guests dining on our signature shared 'Banquet Menu'.

SPACE TYPE						
PRIVATE	40	60	N	N	Y	Y





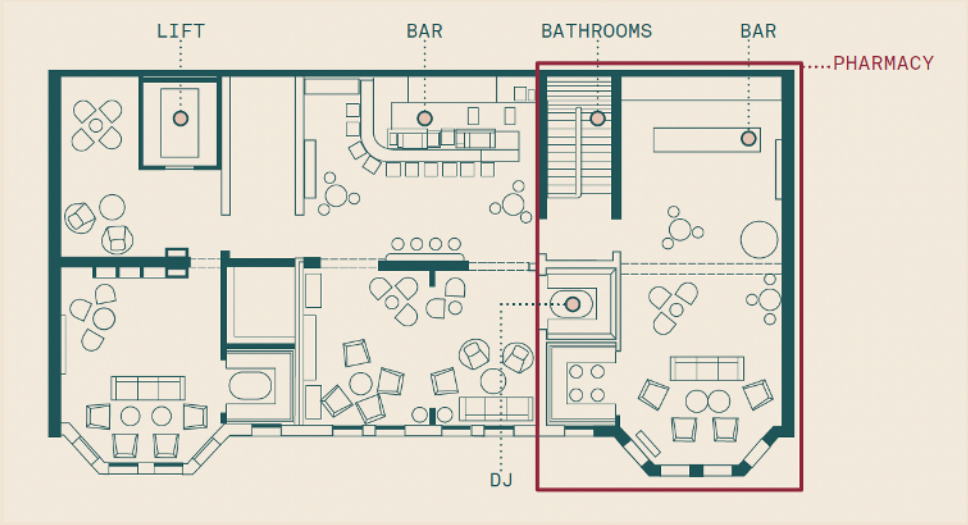
THE GHOST OF ALFRED FELTON & PHARMACY

Step back in time to a world class cocktail bar that pays homage to The Espy's most notable resident, Alfred Felton, who lived and died at the seaside pavilion.

Each space within this exclusive top floor has its own unique character making it the perfect destination to celebrate special occasions in style with a touch of sophistication.

Exclusive hire of The Ghost of Alfred Felton is perfect for 120 guests cocktail style with two bars, a baby grand piano and dedicated sound system for a DJ as guests enjoy our premium cocktail, spirit and wine selection whilst roving canapes flow through the rooms. The Pharmacy is ideal for intimate gatherings of up to 50 guests cocktail style or 20 guests seated, equipped with its very own bar.

SPACE TYPE						
EXCLUSIVE	-	120	Y	N	Y	Y
PHARMACY	30	50	Y	N	Y	Y











SEATED PACKAGES

THE BALCONY, LOUEY'S BAR & KITCHEN



ESPY GROUP DINING $69PP

SHARED ENTREES

Mount Zero olives (VG, LG, LD)

Foccacia, signore EVOO, aged balsamic (LD, LGO, V)

Stracciatella, fennel jam & bronze fennel, EVOO (LG, V)

Pumpkin & blue cheese arancini, whipped ricotta , chilli oil & parm (LG, V)

Snapper Crudo, green tomato, onion oil (LG, LD)

SHARED MAINS & SIDES

Rotisserie Free Range Chicken (LGO, LD)

Coal grilled broccolini, confit chilli, & garlic + pangratta (LD, VG, LGO)

Wedge salad, anchovy dressing, bacon + parm (LGO, LDO, VGO)

Parmesan fries (LG, LDO, V, VGO)

DESSERT

Cannoli - Chocolate ricotta + freeze dried cherry (LGO, V)

PREMIUM UPGRADES

Basil Cream Fusilli, stracciatella, more parm (LGO, LDO, VGO) **$6pp**

Coal Grilled Barramundi Fillet, herb butter (LG, LDO) **$9pp**

300gm dry aged Porterhouse, steak sauce, casa garlic butter, squeezy lemon (LG, LDO) **$12pp**

All menus are samples only, subject to seasonal change.
Dietary options provided upon selection.

V = vegetarian, VO = vegetarian option, VG = vegan, VGO = vegan option,
LG = low gluten, LGO = low gluten option,
LD = low free, LDO = low dairy option







SEATED PACKAGES

MYA TIGER GREEN ROOM, THE GHOST OF ALFRED FELTON & PHARMACY

MYA TIGER GROUP DINING $69PP

Fresh Shucked Oysters, Rice Wine Vinaigrette (LG, LD)
Raw Kingfish, Ginger, Soy, Yuzu (LG)
Baby Cucumber Salad, Woodear Mushroom, Yellow Rock Dressing
Salt Pepper Squid (LG)
Lamb Spring Rolls, Minted Green Sweet Chilli
Ginger Chicken Dumplings (LD)
Mala Beef Cheek, Pickled Fennel, Wok Tossed Kale (LD)
Chinese Broccoli (VG, LG)
Jasmine Rice (VG, LG)

MYA TIGER VEGAN GROUP DINING $69PP

Silken Tofu, Chilli, Pickled Mustard Greens (VG, LG)
Cold Baby Cucumber Salad, Prickly Tofu, Black Vinegar (VG, LG)
Bang Bang Brussels Sprouts, Toasted Sesame, Crispy Shallot (VG, LG)
Mushroom Choysum Dumplings (VG, LG)
Spring Onion Pancake, Vegan XO Chilli (VG)
Caramel Eggplant, Tempura Eggplant, Toasted Sesame (VG)
Typhoon Shelter Tofu, Chilli, Garlic, Curry Leaf (VG, LD)
Asian Greens (VG)
Jasmine Rice (VG, LG)

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BITES PACKAGES

THE BALCONY, STUDIO, THE GHOST OF ALFRED FELTON & PHARMACY

PACKAGE A	PACKAGE B	PACKAGE C	ADDITIONAL ITEMS
6 x small bites	5 x small bites	7 x small bites	small bites
$47pp	2 x bigger bites	3 x bigger bites	**$9 ea**
	$58pp	**$79pp**	bigger bites
			$11 ea

SMALL BITES

❄

Oysters, lime, lemon, hot sauce (LG, LD, NF)
Rice paper rolls (Pork, Prawn or Vegan), hot + sour dressing (LG, LD, VGO, NF)
Prawn + avocado sushi, ponzu dipper (LG, LD, VGO, NF)
Veg tempura + caviar nigiri, ginger, soy, wasabi (LD, VO, VGO, NF)
Blini, caviar, cultured cream (VO, NF)
Tuna tostada, avocado, jalapeno (LG, LD, NF)
Corn fritter, green goddess, peppers (LG, V, NF)
Green falafel, hung yogurt, tabouleh (LG, V, NF)
Mini Pavlova, passionfruit, blackberry (LG, V, LDO)

🔥

Mini beef pie, pepper gravy (NF)
Little pork sausage roll, tomato relish (NF)
Arancini pumpkin + parmesan, aioli (LG, V, NF)
Prawn spring roll, sweet chilli dipper (LD, VO, NF)
Corn + chive croquette, pepper jam (V, NF)
Mini chicken kiev's, garlic butter, parsley (NF)
Halloumi, hot honey, fig, EVOO (LG, V, NF)
Spiced potato + pea triangle, mint yogurt (V, NF)
Mini donuts, jam + custard (LDO, V, NF)

BIGGER BITES

🔥

Cheeseburger, burger sauce, pickles (LGO, LDO, NF)
Fish + chips, tartare (LG, LDO, NF)
Mini chook rolls, gravy (NF)
Deep Dish Pizza By The Slice (LGO, LDO, VGO, NF) -
- Tomato & Mozzarella
- Hot Salami
- Pumpkin & Gorgonzola

❄ cold 🔥 hot

Minimum order of 20 people.
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GRAZING STATIONS

ANTIPASTO GRAZING $30PP

Selection of Cheese, Pickles, Antipasto, Chutneys, Dips, Fresh & Dried Fruits, Cured Meats, Terrine w. Bakhouse Breads, Lavosh, Crackers

DEEP DISH PIZZA STATION $16PP

Selection of Deep Dish Pizzas - Margherita, Salami + Pumpkin & Gorgonzola

OYSTER STATION

10 DOZEN - $800
20 DOZEN - $1,600

Selection of Natural Oysters, Dressings + Condiments



Minimum order of 20 people.
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CANAPÉ PACKAGES

MYA TIGER GREEN ROOM, THE GHOST OF ALFRED FELTON & PHARMACY

PACKAGE A	PACKAGE B	ADDITIONAL ITEMS
3 x Small Canapés 2 x Bigger Canapés	5 x Small Canapés 2 x Bigger Canapés	Small Canapés **$9ea** Bigger Canapés **$12ea**
$50pp	**$65pp**	

SMALL CANAPÉS

❄

Oysters w. Rice Wine Vinaigrette (LG, LD)
Sesame Prawn Toast, Sweet + Sour Sauce (LD)
Spring Onion Pancake, Chilli XO (VG)
Mya 5 Spice Popcorn Chicken, Kewpie (LG)
Crispy Salt + Pepper Tofu, Sesame Mayo (VG)
Lamb Spring Roll, Minted Sweet Chilli
Ginger Chicken Dumplings

BIGGER CANAPÉS

❄

Shandong Roast Chicken Salad
Bang Bang Chicken Noodles (VGO)

🔥

Crispy Pork Belly Bao (LD)
Roast Duck Bao (LD)
Tempura Mushroom Bao (V, LD)
Red Braised Beef Noodles (LD)
Chilli Caramel Eggplant (VG)
Mya Tiger Fried Rice (VGO)









❄ cold 🔥 hot

Minimum order of 20 people.
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WORKSHOP PACKAGE $99PP

INCLUDES -
Room set up with water, paper, pens, mints & TV/AV
Coffee, tea and juice for the day

MORNING TEA
Assorted pastries
Fruit Platters

LUNCH - SAMPLE MENU
SHARED ENTRÉES
Mount Zero olives (VG, LG, LD)

Foccacia, signore EVOO, aged balsamic (LD, LGO, V)

Stracciatella, fennel jam & bronze fennel, EVOO (LG, V)

Pumpkin & blue cheese arancini, whipped ricotta , chilli oil & parm (LG, V)

Snapper Crudo, green tomato, onion oil (LG, LD)

SHARED MAINS & SIDES
Rotisserie Free Range Chicken (LGO, LD)

Coal grilled broccolini, confit chilli, & garlic + pangratta (LD, VG, LGO)

Wedge salad, anchovy dressing, bacon + parm (LGO, LDO, VGO)

Parmesan fries (LG, LDO, V, VGO)

AFTERNOON TEA
Cheese Platter

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BEVERAGE PACKAGES

THE BALCONY & STUDIO

BASIC PACKAGE

2 Hours | $49pp
3 Hours | $62pp
4 Hours | $75pp

Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rosé
Henry & Hunter's Cabernet Shiraz
Carlton Draught (tap)
Furphy Refreshing Ale (tap)
Stone & Wood Pacific Ale (tap)
Little Creatures Pipsqueak Cider (tap)
Soft drink & juice

PREMIUM PACKAGE

2 Hours | $60pp
3 Hours | $72pp
4 Hours | $85pp

The Hare & The Tortoise Prosecco NV
Ca'di Alte Pinot Grigio
Hearts Will Play Rosé
Pirathon Blue Label Shiraz
Carlton Draught (tap)
Furphy Refreshing Ale (tap)
Stone & Wood Pacific Ale (tap)
James Boag's Premium Light (bottle)
Little Creatures Pipsqueak Cider (tap)
Soft drink & juice

EXCLUSIVE PACKAGE

2 Hours | $84pp
3 Hours | $100pp
4 Hours | $121pp

Moët & Chandon Imperial Brut NV
Ca'di Alte Pinot Grigio
Rob Dolan 'True Colours' Chardonnay
Bertaine et Fils Rosé
Devil's Corner Pinot Noir
Pirathon Blue Label Shiraz
Carlton Draught (tap)
Furphy Refreshing Ale (tap)
Stone & Wood Pacific Ale (tap)
James Boag's Premium Light (bottle)
Little Creatures Pipsqueak Cider (tap)
Soft drink & juice



All menus are samples only, subject to seasonal change

BEVERAGE PACKAGES

MYA TIGER GREEN ROOM

BASIC PACKAGE
2 Hours | $47pp
3 Hours | $59pp
4 Hours | $71pp

Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter's Cabernet Shiraz
Carlton Draught (tap)
Heineken (tap)
Little Creatures Hazy Lager (tap)
Balter XPA (tap)
Furphy Lager (tap)
Kosciuszko Pale Ale (tap)
Fixation IPA (tap)
Little Creatures Pipsqueak Cider (tap)
Soft drink & juice



PREMIUM PACKAGE
2 Hours | $57pp
3 Hours | $69pp
4 Hours | $81pp

Alpha Box & Dice 'Tarot' Prosecco NV
Mandoleto Pinot Grigio
Hearts Will Play Rosé
Pirathon Blue Label Shiraz
Carlton Draught (tap)
Heineken (tap)
Little Creatures Hazy Lager (tap)
Balter XPA (tap)
Furphy Lager (tap)
Kosciuszko Pale Ale (tap)
Fixation IPA (tap)
Little Creatures Pipsqueak Cider (tap)
Soft drink & juice

EXCLUSIVE PACKAGE
2 Hours | $80pp
3 Hours | $95pp
4 Hours | $115pp

Moët & Chandon Imperial Brut NV
Mandoleto Pinot Grigio
Deep Woods Estate Chardonnay
Jules Rosé IGP Magnum
Silent Way Pinot Noir
Pirathon Blue Label Shiraz
Carlton Draught (tap)
Heineken (tap)
Little Creatures Hazy Lager (tap)
Balter XPA (tap)
Furphy Lager (tap)
Kosciuszko Pale Ale (tap)
Fixation IPA (tap)
Little Creatures Pipsqueak Cider (tap)
Soft drink & juice

All menus are samples only, subject to seasonal change

BEVERAGE PACKAGES

THE GHOST OF ALFRED FELTON & PHARMACY

PREMIUM PACKAGE

2 Hours | $57pp
3 Hours | $69pp
4 Hours | $81pp

Alpha Box & Dice 'Tarot' Prosecco NV
Mandoleto Pinot Grigio
Bertaine et Fils Rosé
Pirathon Blue Label Shiraz
Kirin Ichiban (bottle)
Heineken (bottle)
Moretti Lager (bottle)
Little Creatures Pale Ale (bottle)
James Boag's Premium Light (bottle)
Somersby Cloudy Apple Cider (can)
Soft drink & juice



EXCLUSIVE PACKAGE

2 Hours | $80pp
3 Hours | $95pp
4 Hours | $115pp

Moët & Chandon Imperial Brut NV
Paloma Riesling
Deep Woods Estate Chardonnay
Jules Rosé IGP Magnum
Silent Way Pinot Noir
Rob Halls Cabernets
Kirin Ichiban (bottle)
Heineken (bottle)
Moretti Lager (bottle)
Little Creatures Pale Ale (bottle)
James Boag's Premium Light (bottle)
Somersby Cloudy Apple Cider (can)
Soft drink & juice

PLATINUM PACKAGE

2 Hours | $100pp
3 Hours | $113pp
4 Hours | $127pp

Moët & Chandon Grand Vintage 2013
Ocean Eight Pinot Gris
Domaine Thierry Mothe Chablis
Jules Rosé IGP Magnum
Montalto Pennon Hill Pinot Noir
Terrazas Reserva Malbec
Kirin Ichiban (bottle)
Heineken (bottle)
Moretti Lager (bottle)
Little Creatures Pale Ale (bottle)
James Boag's Premium Light (bottle)
Somersby Cloudy Apple Cider (can)
Soft drink & juice

All menus are samples only, subject to seasonal change