

Events at

# STRATO

melbourne







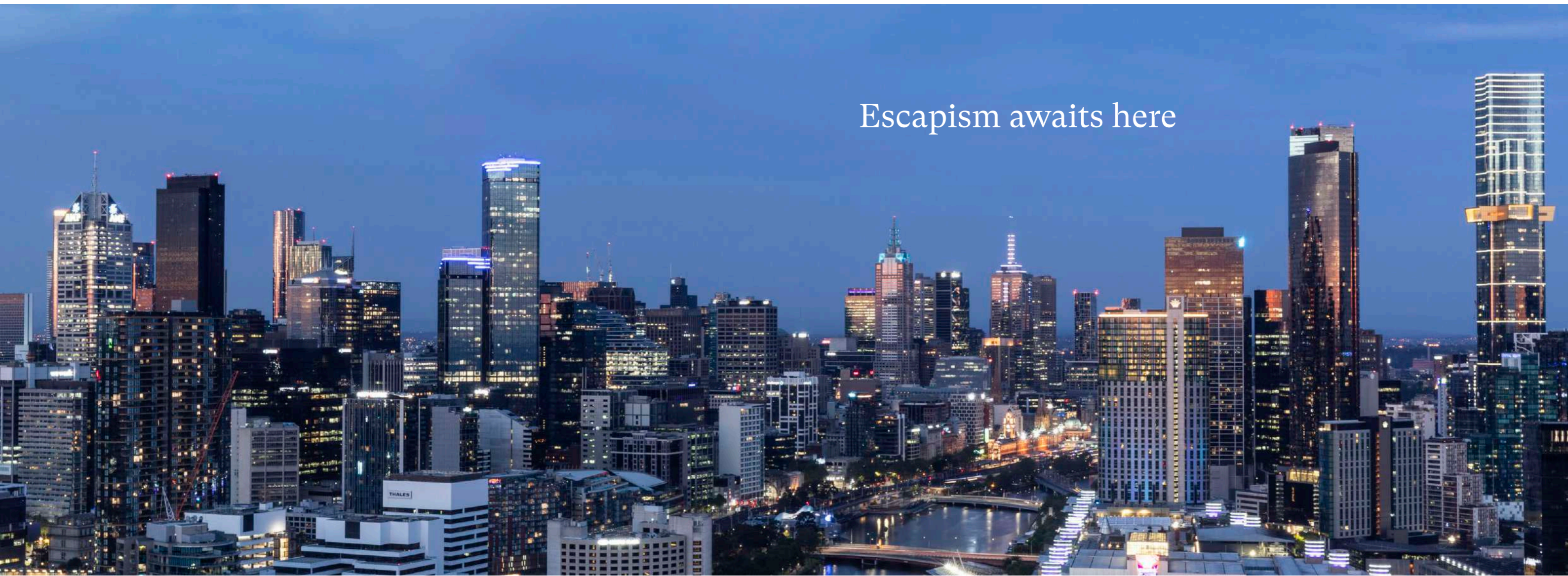
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Escapism awaits here

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## An Elevated Experience

Elevating Australian fine dining to atmospheric levels, Strato transforms and provokes the senses by bringing the extraordinary to life.

Delving into the wonders of our surroundings to coax out deep flavours and rich cuts, every Strato dining experience reinvigorates and provokes the senses. Believing culinary perfection is best found when we distill elemental ingredients down to their true essence and then elevate them to new heights, we invite guests to step into our supper club in the sky where we spark fire into the night.

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## The Venue

Arriving at 202 Normanby Road in Southbank, guests will go up to Strato Melbourne via a private entry located in the stunning lobby of Oakwood Premier Melbourne. Upon arriving at the 40th floor, the impressive entrance allows guests to experience the height of Strato from the moment they arrive at the venue, acting as a glass floor sitting above the bustling city.

To the left of the foyer is the main Strato Lounge, hosting up to 70 people and to the right sits our 5-star restaurant called Strato. Above both areas sits Level 41, an exclusive dining space dedicated to supporting special occasions, private functions and V.I.Ps who need privacy with a view.

Strato Lounge boasts a 16 metre stone bar with an illuminated glass brick frame and a star-like chandelier made of glass dripping from the ceiling. Attached to the main lounge is an alfresco terrace, perfect for warmer nights, resembling the famous rooftops in New York City. With 7-meter tall glass windows, guests will enjoy views of the city skyline whilst enjoying appetizers, seasonal cocktails, wines and locally crafted beers.



Strato, the restaurant, is romantically modern, seating up to 60 guests and providing exceptional views of Port Phillip Bay. The restaurant has its own bar, made from a stone benchtop and filtered glass bottom that is subtly lit. Within the restaurant sits three concave booths separated from the main dining area, a perfect option for date night.

On the north side of the venue, between the main lounge and the restaurant is an additional V.I.P lounge. Guests can choose between tallboy furniture for a stand-up event or request a long table for a sit-down dinner to host their function. Sheer curtain drapes allow V.I.Ps some privacy during their function, and if not in use, this space opens up more room within the main lounge.



## Executive Chef

Gagan was born with the desire to be a chef — his grandfather the owner of a sweet shop in Delhi, and his father an international hospitality professional. After more than 20 years honing his craft in global venues like Crown, Hyatt, and Westin, Gagan brings his innate love of food to Strato Melbourne.

Much like Melbourne itself, the menu at Strato evolves with the passing of each season; however, the creative vision remains unfaltering. Inspired by the five elements, Strato brings the best of the atmosphere (air), the hydrosphere (water), the cryosphere (ice and permafrost), the lithosphere (earth's upper rocky layer) and the biosphere (living things) to each plate.

With Gagan at the helm of a world-class team, you can expect outstanding dishes and impeccable service regardless of the weather.







## Plated Lunch

**\$95.00 PER PERSON TWO COURSES**

Set menu - Your choice of one entrée and one main or one main and one dessert.

**\$120.00 PER PERSON THREE COURSES**

Set menu - Your choice of one entrée, one main and one dessert.

**\$5.50 TEA AND COFFEE, PER ITEM**

**\$8.00 PER PERSON PER COURSE FOR ALTERNATING ENTRÉE, MAIN OR DESSERT**

Side dishes served with main course.

### ENTRÉE

Moondarra Wagyu Beef Carpaccio (GF)  
Pickled Mushrooms, Mustard Leaf, Black Truffle Emulsion, Peppered Pecorino

Cured Kingfish (DF/GF)  
Manna Crab Salad, Ruby Grapefruit, Chervil, Blood Chard, Bee Pollen

Caramelised Fig Salad (GF)  
Baby Beetroot, Soft Goat Feta, Toasted Macadamia, Balsamic

Grilled Sea Scallops (GF)  
Cauliflower Puree, Tapenade, Green Apple Reduction

Sweet Potato Risotto (V)\*  
Zucchini, Almond Gremolata

### MAINS

Roast Duck Breast (DF/GF)  
Green Lentils, Pickled Cucumbers

Slow Cooked Beef Cheek in Pedro Ximenez (GF)  
Butternut Pumpkin Puree, Glazed Shallots, Radish Salad

Lamb Rump  
Almond Milk Farro, Heirloom Carrots, Olive Caramel

Cone Bay Baby Barramundi (GF)  
Toasted Quinoa, Fennel, Taggiasca Olives, Tomato Lemongrass Fondue

Ricotta Gnocchi  
Grilled Artichoke, Crushed Pumpkin, Black Olive, Spinach Leaves, Sage Brown Butter, Garlic Chips

### DESSERT

Mango and Cardamom Panna Cotta (GF)  
Strawberry, Lychee Salsa in Light Coconut Caramel Sauce

Dark Chocolate Mousse  
Mixed Berry Sablé Breton, Crème Pâtisserie

White Chocolate, Lemon Parfait  
Yuzu Fruit, Yogurt Sorbet

White Chocolate Orange Parfit (GF)  
Coconut, Dacquoise

Bitter Chocolate Tart  
Candied Whole Mandarins

(GF) Gluten Free | (V) Vegetarian | (DF) Dairy Free

\* Gluten Free on Request \* Children's Menu Available on Request



## Canapés

### COLD

Puopolo Bresaola, Spring Onion Curls,  
Onion Jam (DF/CF)

Steak Tarter, Caper, Cherkins,  
Quail Egg (CF)

Duck Confit, Spring Mix Salad,  
Apple & Orange Marmalade (GF)

Seared Yellow Fin Tuna Togarashi Spice,  
Avocado Mousse (GF)

Black Pepper Macaroon, Whipped Goat  
Cheese, Beetroot Relish, Truffle Honey

Jalapeno, Lime King Fish Ceviche,  
Spiced Quinoa, Saffron Vinaigrette  
(DF/CF)

Vegetarian Sushi Roll, Sweet  
Mayonnaise (V)

Chicken, Chive Mousseline,  
Black Pepper Wafer

Salmon Cravalax Middle Eastern Style,  
Cucumber Rounds, Sumac,  
Crème Fraiche (GF)

### HOT

Smoked Beef Calotti, Date,  
Tamarind Chutneys (DF)

Crispy Whiting, Indian Spices, Yogurt,  
Olive Oil, Coriander Green Chili Sauce

Crumbed Chicken Dumplings,  
Ancho, Dried Lily Bud Sauce

Coffin Bay Yuzu Marinated Scallop,  
Summer Greens, Roast Shellfish Oil  
(DF/CF)

Manchego, Pumpkin, Sage Fritters,  
Caramelized Onion, Crème Fraiche

Malaysian Chicken Satay,  
Peanut Sauce

Chermoula Spiced Prawns,  
Tahini Garlic Yogurt

### DESSERT

Classic Tiramisu  
Chocolate, Salted Caramel,  
Pailleté Feuilletine

Mini Pistachio Praline Tart,  
Cream Chantilly, Pistachio Slices (GF)

Cannoli, Ricotta Cheese,  
Freezer Dried Raspberry

Mango Mousse, Sago Jam,  
Desiccated Coconut

### SUBSTANTIAL

Mascarpone Tortellini, Mint, Dill, Peas,  
Lemon Velouté

Lamb Korma, Cumin Rice, Poppadum,  
Cucumber Raita (GF)

Gnocchi Buffalo Ricotta, Pumpkin  
Cream, Crisp Sage

Saffron Chicken Risotto, Fried Kale (GF)

Gourmet Angus Beef Sliders

THREE VARIETIES, THREE PIECES PER PERSON  
0.5 HOURS \$25.00 PER PERSON

SIX VARIETIES, SIX PIECES PER PERSON  
1 HOUR \$39.00 PER PERSON

SIX VARIETIES, NINE PIECES PER PERSON  
1.5 HOURS \$49.00 PER PERSON

EIGHT VARIETIES, TWELVE PIECES PER PERSON  
2 HOURS \$59.00 PER PERSON

TEN VARIETIES, EIGHTEEN PIECES PER PERSON  
3 HOURS \$82.00 PER PERSON

TWELVE VARIETIES, TWENTY-TWO PIECES PER PERSON  
4 HOURS \$92.00 PER PERSON

### SUBSTANTIAL CANAPÉS

\$9.00 PER PERSON PER SELECTION  
COCKTAIL STATIONS

CHEESE \$12.00 PER PERSON

FRUIT \$11.00 PER PERSON

CHARCUTERIE \$15.00 PER PERSON

(GF) Gluten Free | (V) Vegetarian | (DF) Dairy Free

\* Gluten Free on Request







## Plated Dinner

**\$95.00 PER PERSON TWO COURSES**  
Set menu - Your choice of one entrée  
and one main or one main and one dessert.

**\$120.00 PER PERSON THREE COURSES**  
Set menu - Your choice of one entrée, one  
main and one dessert.

**\$149 PER PERSON 5 COURSE**  
**STRATO DEGUSTATION**  
**MENU WITH WINE PARING –**  
**\$228.00 PER PERSON**

**\$5.50 TEA AND COFFEE, PER ITEM**

**\$8.00 PER PERSON PER COURSE**  
**FOR ALTERNATING ENTRÉE,**  
**MAIN OR DESSERT**

Side dishes served with main course.

### ENTRÉE

Smoked Duck Breast (DF/GF)  
Onion Pureé, Celery, Apple Salad,  
Red Wine Vinegar Reduction

Moondarra Wagyu Beef Carpaccio (GF)  
Pickled Mushrooms, Mustard Leaf,  
Black Truffle Emulsion, Peppered  
Pecorino

Cured Kingfish (DF/GF)  
Manna Crab Salad, Ruby Grapefruit,  
Chervil, Blood Chard, Bee Pollen

Caramelised Fig Salad (GF)  
Baby Beetroot, Soft Goat Feta,  
Toasted Macadamia, Balsamic

Watermelon Salad (GF)  
Feta Cheese, Marinated Olives,  
Parma Ham, Rocket Pesto Dressing

### HOT

Confit Chicken  
Forest Mushroom Cheese Ravioli,  
Mushroom Nage, Shaved Parmesan

Soy Braised Duck Leg (GF)  
Kumquats, Pickled Cucumber,  
Kohlrabi, Spring Onion

Grilled Sea Scallops (GF)  
Cauliflower Puree, Tapenade,  
Green Apple Reduction

Sweet Potato Risotto (V)\*  
Zucchini, Almond Gremolata

### MAINS

Corn Fed Chicken Breast  
Parsnip, Farro, Baby Leek,  
Black Truffle Jus

Lemon Spiced Spatchcock  
Fregola, Tomato Harissa, Labneh,  
River Mint

Roast Duck Breast (DF/GF)  
Green Lentils, Pickled Cucumbers

Slow Cooked Beef Cheek  
in Pedro Ximenez (GF)  
Butternut Pumpkin Pureé,  
Glazed Shallots, Radish Salad

Black Angus Eye Fillet (GF)  
Truffled Potatoes, Parsley Pureé

Lamb Rump  
Almond Milk Farro, Heirloom Carrots,  
Olive Caramel

Cone Bay Baby Barramundi (GF)  
Toasted Quinoa, Fennel,  
Taggiasca Olives, Tomato  
Lemongrass Fondue

Roasted Snapper (GF)  
Seared Scallops, Fresh Peas,  
Potato Gnocchi, Sauce Albufera

Ricotta Gnocchi  
Grilled Artichoke, Crushed Pumpkin,  
Black Olive, Garlic Chips, Sage Brown  
Butter, Spinach Leaves

### DESSERT

Mango and Cardamom Pana Cotta (GF)  
Strawberry And Lychee Salsa,  
Light Coconut Caramel Sauce

Dark Chocolate Mousse  
Mixed Berry Sable Breton,  
Cream Patisserie

White Chocolate & Lemon Parfit  
Yuzu Fruit, Yogurt Sorbet

White Chocolate Orange Parfit (GF)  
Coconut, Dacquoise

Bitter Chocolate Tart  
Candied Whole Mandarins



Custom Menus and Catering Available for Specific Events.  
Some Items Subject to Seasonal Availability.

(GF) Gluten Free | (V) Vegetarian | (DF) Dairy Free

\* Gluten Free on Request \* Children's Menu Available on Request



## Beverage Packages

(Please select 2 whites and 2 reds)

### AURORA PACKAGE

#### Sparkling

La Riva Dei Frati Prosecco

#### White

Freycinet Riesling

Kooyong Beurrot Pinot Gris

Gippsland Wine Co Fume Sauvignon Blanc

Brokenwood Chardonnay

#### Red

Tarrawarra Estate Pinot Noir

Guigal Cote Du Rhone

Bleasdale Vineyards Generations Shiraz

Vasse Felix Filius Cabernet Sauvignon

Beers

Soft drinks

### VESPER PACKAGE

#### Sparkling

Arras Brut Elite Cuvee

#### White

Hugel Alsoce Riesling

Pascal Jolivet Sancerre

Pipers Brook Pinot Gris

Domaine Jean Defaix Chablis

#### Red

Dalrymple Pinot Noir

Vietti Langhe Nebbiolo Perbacco

Bannockburn Shiraz

Yalumba The Cigar Cabernet Sauvignon

Beers

Soft drinks

### VESPER WITH SPIRITS PACKAGE

Widges London Dry Gin

Tried and True Vodka

Markers Mark Bourbon

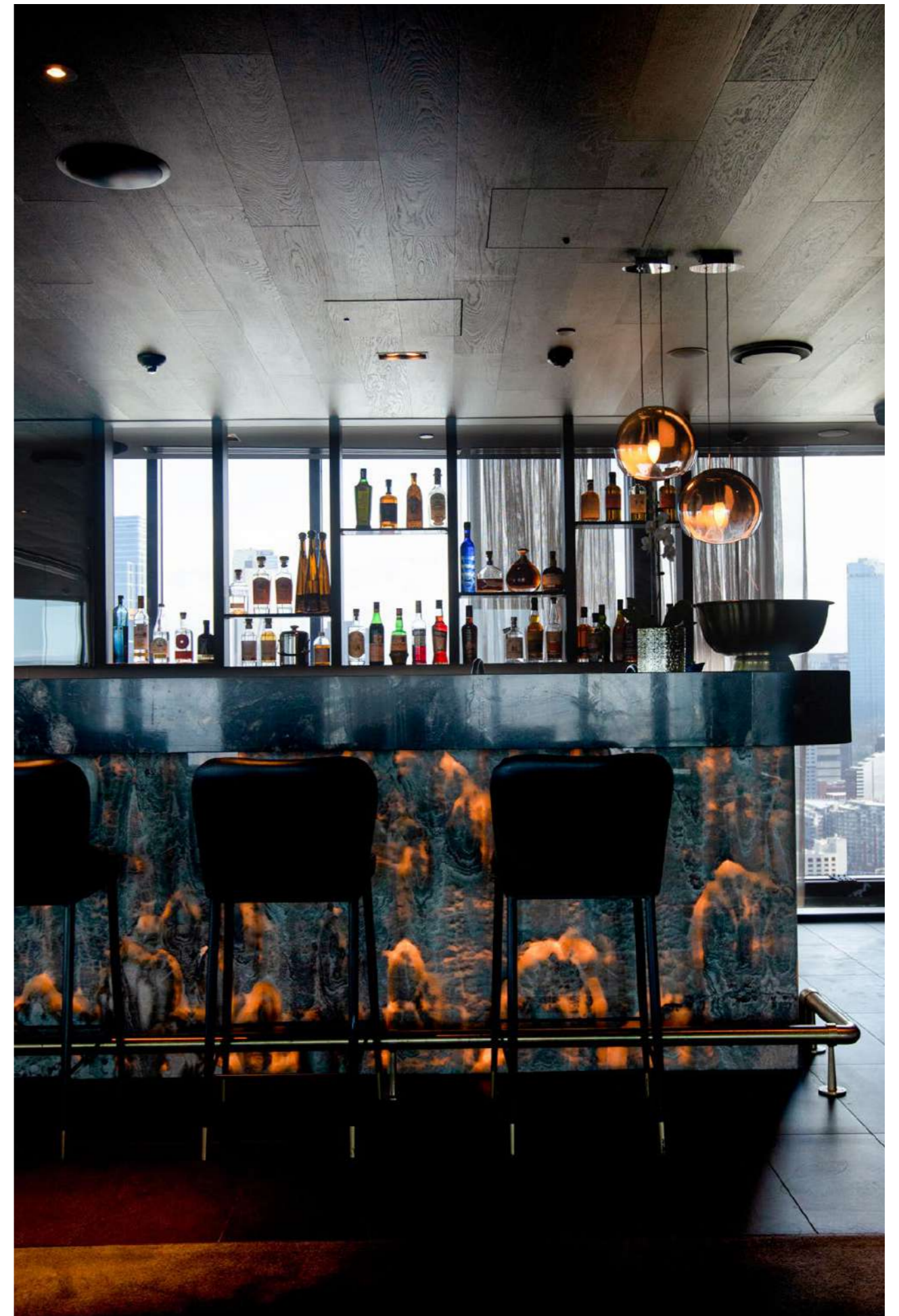
Flor de Cana Rum

Ocho Tequila Blanco

Monkey Shoulder Scotch Whiskey

### WELCOME COCKTAILS: FROM \$22 PER COCKTAIL

HOURS	AURORA PER PERSON	VESPER PER PERSON	VESPER WITH SPIRITS PER PERSON
2 HOURS	\$55	\$90	\$100
3 HOURS	\$70	\$110	\$120
4 HOURS	\$80	\$125	\$135
5 HOURS	\$90	\$140	\$150







## Oakwood Premier Melbourne

Oakwood Premier Melbourne is the newly-launched hybrid hotel situated just beneath Strato Melbourne, offering exceptional Southbank accommodation after a sky-high tipple. Boasting spacious hotel rooms and well-furnished serviced apartments from levels 7 to 39, guests can settle in with comfort and enjoy glorious views of Melbourne and its surrounds. Each room features comfortable, plush bedding, along with convenient in-room amenities such as a Nespresso machine, Google Chromecast TV and a digital compendium. The Studio and One-Bedroom apartments offers generous kitchen and laundry facilities, complete with oven, stove top, an array of cooking utensils and a dishwasher, perfect for the self-sufficient traveller. Beyond their private accommodation, guests can enjoy all-day access to a fully furnished fitness centre, comfortable resident's lounge, games room and other business facilities and spaces. Breakfast is served in the in-house restaurant, Fifth and the Lobby Bar on the ground floor offers refreshments and light snacks from morning to night.

For all enquiries please call +61 3 9087 3400  
or email [res.premier-melbourne@oakwood.com](mailto:res.premier-melbourne@oakwood.com)





## AV Price List

### BASIC AUDIO PACKAGE \$737.00

- Compact Mixing Desk
- 2x Wireless Handheld Mics
- 2x Compact Speakers with Stands
- Delivery/Setup/Packdown PORT PHILLIP ROOM Lectern and Microphone

### BASIC AUDIO/VISION PACKAGE \$1,689.00

- Compact Mixing Desk
- 2x Wireless Handheld Mics
- 2x Compact Speakers with Stands
- 60" LCD with Stand
- PC Audio Adapter
- Client Laptop Adapter Kit
- Delivery/Setup/Packdown

### DELUXE AUDIO PACKAGE \$1,920.00

- Large Format Mixing Desk
- 2x Wireless Handheld Mics
- 2x Wireless Lapel Mics
- 4x Compact Speakers with Stands
- AV Operator - 4hr Call\*
- Delivery/Setup/Packdown

### DELUXE AUDIO/VISION PACKAGE \$4,562.00

- Large Format Mixing Desk
- 2x Wireless Handheld Mics
- 2x Wireless Lapel Mics
- 4x Compact Speakers with Stands
- 2x 60" LCD with Stands
- 2x Laptops - Presentations/Videos
- Vision Switcher
- Presenter Vision Foldback
- PC Audio Adapter
- Client Laptop Adapter Kit
- AV Operator - 4hr Call\*
- Delivery/Setup/Packdown
- \* AV Operator hours will vary with event times.

### PREMIUM DJ PACKAGE \$1,580.00

- 2x Pioneer CDJ 2000 Nexus
- Pioneer DJM 900 Nexus DJ Mixer
- AT Technologies Slim Array Speakers with Subs
- DJ Table
- Perspex DJ Surround
- Delivery/Setup/Packdown

### EXTRAS (MAY INCUR ADDITIONAL LABOUR COSTS)

- 55" - 60" - 75" LCD sizes available
- Lectern with Mic - \$132.00
- Staging, all sizes/heights, with skirt - \$100.00 per section
- Logitech Remote Mouse - \$50.00
- Compact Battery Powered LED Lights, Kit of 8 - \$250.00
- Stage Wash Lighting Package - \$200.00



## MEZZANINE CAPACITY







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## The Small Things Co

The Small Things Co are a Melbourne based company providing a breadth of services including: Complete event planning, design and styling, on the day styling, custom stationery design & printing and decor hire. The Small Things Co decor hire range is carefully curated and includes a unique collection of pieces from all around the world. Their services extend to weddings, engagements, proposals, parties, corporate events and small gatherings. Get in touch at [www.thesmallethings.co](http://www.thesmallethings.co)

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