

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

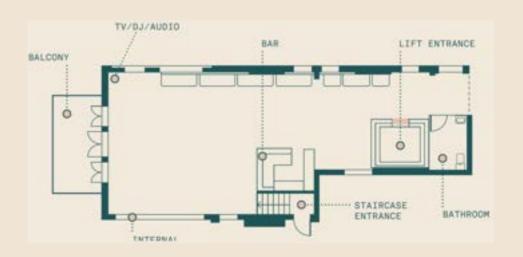
The Balcony is our private room with a view... and the view doesn't get any more iconic than this.

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	\succ	Q		8	4	P
PRIVATE	50	100	Υ	Υ	Υ	Υ

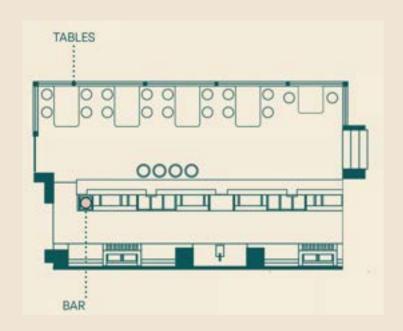


STUDIO BAR

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 packages.

SPACE TYPE	\vdash	Q		8	4	P
PRIVATE	-	60	N	Ν	Z	Z

















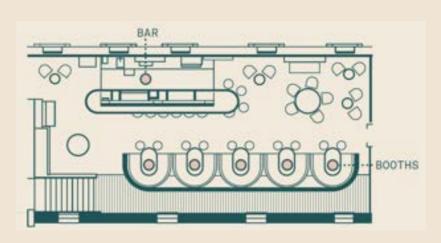
MYA TIGER GREEN ROOM

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	\vdash	Q		8	4	P
PRIVATE	40	60	N	N	Υ	Υ





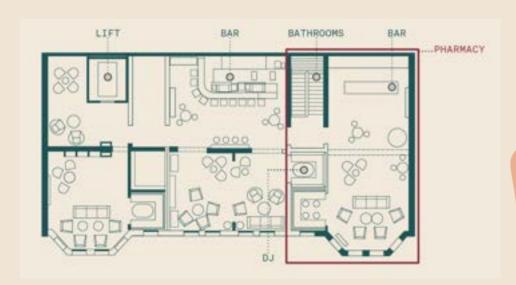
THE GHOST OF ALFRED FELTON & PHARMACY

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	卜	Q		25 0	1	<u></u>
EXCLUSIVE	-	120	Υ	N	Υ	Υ
PHARMACY	-	50	Υ	N	Υ	Υ









SEATED PACKAGES

THE BALCONY, LOUEY'S BAR & KITCHEN

ESPY GROUP DINING \$69PP

SHARED ENTREES

Mount Zero olives (vg, gf, pf)

Foccacia, signore EVOO, aged balsamic (DF, GFO, V)

Oozy Burrata, sticky red pepper & chilli jam (GF, V)

Calamari Fritto, lemon + aioli (GF, DF)

Snapper Crudo, green tomato, onion oil (GF, DF)



Rotisserie Free Range Chicken (GF, DF)

Broccolini, confit chilli, lemon (v, vg, gF)

Wedge salad, anchovy dressing (GF, VGO, VO)

Parmesan fries (pFo. gF. v)

DESSERT

Cannoli w. Ricotta & Limoncello Curd

PREMIUM UPGRADES

Big rigatoni, 'alla' red sauce + vodka, more parm (GF, DFO) \$6pp

Coal Grilled Barramundi Fillet, caper herb butter (GF, DFO) \$9pp

300gm dry aged Porterhouse, steak sauce, casa garlic butter, squeezy lemon (GF, DFO) **\$12pp**

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





SEATED PACKAGES

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

MYA TIGER GROUP DINING \$69PP

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

MYA TIGER VEGAN GROUP DINING \$69PP

Silken Tofu, Chilli, Pickled Mustard Greens (va, af)

Cold Baby Cucumber Salad, Prickly Tofu, Black Vinegar (va, af)

Bang Bang Brussels Sprouts, Toasted Sesame, Crispy Shallot (va, af)

Mushroom Choysum Dumplings (va, af)

Spring Onion Pancake, Vegan XO Chilli (va)

Caramel Eggplant, Tempura Eggplant, Toasted Sesame (va)

Typhoon Shelter Tofu, Chilli, Garlic, Curry Leaf (va, df)

Asian Greens (va)

Jasmine Rice (va, af)

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

Jasmine Rice (vg. gr)



BITES PACKAGES

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

PACKAGE A
6 x small bites
\$47pp

PACKAGE B
5 x small bites
2 x bigger bites
\$58pp

PACKAGE C
7 x small bites
3 x bigger bites
\$79pp

small bites
\$9 ea
bigger bites
\$11 ea

SMALL BITES



Seared Beef, Pickled Shallot, Crème Fraiche Blini
Little Prawn Donuts, Celery, Caviar
Roasted & Pickled Zucchini Tartlet, Fior Di Latte (GF, DF, VG)
Snapper Tostada, Chilli, Avocado (GF, DF)
Fig & Gorgonzola Crumpet (v)
Prosciutto, Fior Di Latte, Pizza Fritto (DFO, VGO)
Chicken & Tarragon Terrine, Onion Jam
Mini Pavlova's, Passionfruit & Blackberry (GF, DFO, V)



Corn & Cheddar Croquettes, Capsicum Relish (v)
Pizza Spring Roll, Confit Chilli (v)
Little Duck Pies, Cherry Ketchup
Roasted Pumpkin Arancini, Pepitas, Aioli (GF, DF, VGO)
Moroccan Vegetable Wellington (GF, DF, VG)
Pork & Veal Meatballs, Sugo, Parmesan (GF, DFO)
Garlic & Herb Baked Mussel (GF, DFO)
Sticky Date Bites, Butterscotch

BIGGER BITES



Mini Cheese Burgers, Pickle, Mustard, Ketchup (vgo, gfo)
Crumbed Fish & Chips, Tartare, Lemon (gf, dfo)
Deep Dish Pizza By The Slice (vgo, gfo) Tomato & Mozzarella
Hot Salami
Pumpkin & Gorgonzola



d

& hot

Minimum order of 20 people. All menus are samples only, subject to seasonal change. Dietary options provided upon selection.





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



CANAPÉ PACKAGES

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

PACKAGE A

3 x Small Canapés 2 x Bigger Canapés

\$50pp

PACKAGE B

5 x Small Canapés 2 x Bigger Canapés

\$65pp

ADDITIONAL ITEMS

Small Canapés \$9ea Bigger Canapés **\$12ea**

SMALL CANAPÉS



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

BIGGER CANAPÉS



Shandong Roast Chicken Salad Bang Bang Chicken Noodles (vgo)



Crispy Pork Belly Bao (DF) Roast Duck Bao (DF) Tempura Mushroom Bao (v, DF) Red Braised Beef Noodles (DF) Chilli Caramel Eggplant (vg) Mya Tiger Fried Rice (vgo)





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



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, gf, Df)

Foccacia, signore EVOO, aged balsamic (DF, GFO,V) Snapper Crudo, green tomato, onion oil (GF,DF) Oozy Burrata, sticky red pepper & chilli jam (GF) Calamari Fritto, lemon + aioli (GF,DF)

SHARED MAINS & SIDES

Rotisserie Free Range Chicken Broccoli, chilli, lemon (vg) Wedge salad, anchovy dressing (gFo) Parmesan fries (pFo. gF)

AFTERNOON TEA

Cheese Platter

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



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 2020

Hearts Will Play Rosé

Pirathon Blue Label Shiraz 2020

Carlton Draught (tap)

Little Creatures Hazy Lager (tap)

Furphy Refreshing Ale (tap)

Stone & Wood Pacific Ale (tap)

Hahn Superdry 3.5 (tap)

Little Creatures Pipsqueak Cider (tap)

Soft drink & juice

EXCLUSIVE PACKAGE

2 Hours | \$84pp

3 Hours | \$100pp

4 Hours | \$121pp

Moet & Chandon Imperial Brut NV

Ca'di Alte Pinot Grigio 2020

Rob Dolan True Colours Chardonnay 2019

Bertaine et Fils Rosé 2020

Devil's Corner Pinot Noir

Pirathon Blue Label Shiraz 2020

Carlton Draught (tap)

Melbourne Bitter (tap)

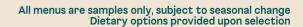
Furphy Refreshing Ale (tap)

Stone & Wood Pacific Ale (tap)

Balter Easy Hazy (tap)

Little Creatures Pipsqueak Cider (tap)

Soft drink & juice





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

The Hare & The Tortoise Prosecco NV

Ca'di Alte Pinot Grigio 2020

Eye Spy Rosé 2020

Pirathon Blue Label Shiraz 2020

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

Moet & Chandon Imperial Brut NV

Ca'di Alte Pinot Grigio 2020

Rob Dolan True Colours Chardonnay 2019

Bertaine et Fils Rose 2020

Devil's Corner Pinot Noir

Pirathon Blue Label Shiraz 2020

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

BEVERAGE PACKAGES

THE GHOST OF ALFRED FELTON & PHARMACY

PREMIUM PACKAGE

2 Hours | \$57pp

3 Hours | \$69pp

4 Hours | \$81pp

The Hare & The Tortoise Prosecco NV

Ca'di Alte Pinot Grigio 2020

Bertaine et Fils Rosé 2020

Pirathon Blue Label Shiraz 2020

Kirin Ichiban (bottle)

Heineken (bottle)

James Boag's Premium Light (bottle)

Little Creatures Pale Ale (bottle)

Moretti Lager (bottle)

Somersby Cloudy Apple Cider (can)

Soft drink & juice

EXCLUSIVE PACKAGE 2 Hours | \$80pp

3 Hours | \$95pp

4 Hours | \$115pp

Moët & Chandon Impérial Brut NV

Ocean Eight Pinot Gris 2021

Rob Dolan True Colours Chardonnay 2019

Triennes Rosé IGP 2020

Devil's Corner Pinot Noir 2021

Terrazas Reserva Malbec 2018

Kirin Ichiban (bottle)

Heineken (bottle)

James Boag's Premium Light (bottle)

Little Creatures Pale Ale (bottle)

Moretti Lager (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

Leeuwin Estate Art Series Riesling 2019

William Fevre Petit Chablis 2019

Triennes Rosé IGP 2020 (magnum)

Montalto Pennon Hill Pinot Noir 2020

John Duval 'Entity' Shiraz 2020

Kirin Ichiban (bottle)

Heineken (bottle)

James Boag's Premium Light (bottle)

Little Creatures Pale Ale (bottle)

Moretti Lager (bottle)

Somersby Cloudy Apple Cider (can)

Soft drink & juice

