

# THE STAGE DOOR

64 Sutton Street, North Melbourne

Step into the spotlight at The Stage Door Function Room, a unique and theatrical-themed venue located in the heart of North Melbourne. With its distinctive backstage charm and dramatic touches, this blank canvas space is perfect for birthdays, corporate events, creative workshops, and private celebrations. Whether you're planning an intimate gathering or a show-stopping event, our adaptable function rooms allow you to create an experience as bold or as elegant as you envision. At The Stage Door, every event takes center stage.



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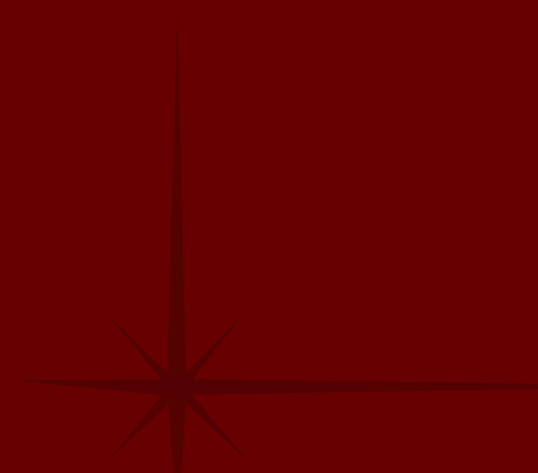
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A close-up photograph of a bartender's hands pouring a vibrant pink liquid from a metal shaker through a fine-mesh strainer into a row of chilled, frost-rimmed glasses. The glasses are arranged on a dark surface, and the background is softly blurred, showing a bar setting with warm lighting.

## BEVERAGES

Beverage packages provide a seamless and stylish way to enhance the flow of any event, offering guests a curated selection of drinks to enjoy at their leisure. Thoughtfully chosen wines, craft beers, and premium non-alcoholic options ensure there's something for every taste, while the inclusive format encourages ease, celebration, and shared enjoyment—freeing everyone to focus on the moment.

## ORCHESTRA PACKAGE

### Tap Beer

*Carlton Draft*

### Sparkling

*Lumiere Prosecco (Victoria)*

### White Wine

*Music Bay Sauvignon Blanc (Marlborough)*

### Red Wine

*Norfolk Rise Rose (Adelaide Hills)*

*Audacious Shiraz (Barossa Valley)*

### Non-Alcoholic

*Soft Drinks*

*Juice*

2 Hours \$40.00 per person

3 Hours \$50.00 per person

4 Hours \$60.00 per person

5 Hours \$70.00 per person

## DRESS CIRCLE PACKAGE

### Tap Beer

*Carlton Draft*

*Asahi*

*Baxter XPA*

### Sparkling

*Lumiere Prosecco (Victoria)*

### White Wine

*Four Southern Boys Pinot Grigio (Adelaide Hills)*

*Music Bay Sauvignon Blanc (Marlborough)*

### Red Wine

*Norfolk Rise Rose (Adelaide Hills)*

*Audacious Shiraz (Barossa Valley)*

### Non-Alcoholic

*Soft Drinks*

*Juice*

2 Hours \$50.00 per person

3 Hours \$60.00 per person

4 Hours \$70.00 per person

5 Hours \$80.00 per person

## GRAND CIRCLE PACKAGE

### Tap Beer

*Carlton Draft*

*Asahi*

*Baxter XPA*

### Bottled Beer

*Corona*

*Great Northern*

*Pure Blonde*

### Sparkling

*Bottega Prosecco Gold (Treviso, Italy)*

### White Wine

*Four Southern Boys Pinot Grigio (Adelaide Hills)*

*Music Bay Sauvignon Blanc (Marlborough)*

### Red Wine

*Barristers Block Rose (Adelaide Hills)*

*Shores Reach Pinot Noir (Mornington Peninsula)*

*Audacious Shiraz (Barossa Valley)*

### Non-Alcoholic

*Soft Drinks*

*Juice*

*Carlton Zero*

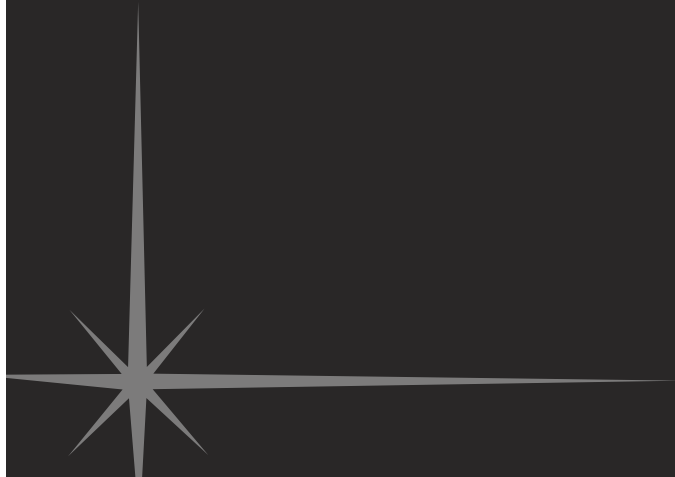
*Capi Still & Sparkling*

2 Hours \$65.00 per person

3 Hours \$75.00 per person

4 Hours \$85.00 per person

5 Hours \$95.00 per person



## OPENING NIGHT PACKAGE

### Tap Beer

*Carlton Draft*  
*Asahi*  
*Baxter XPA*

### Bottled Beer

*Corona*  
*Great Northern*  
*Pure Blonde*

### Champagne

*Moet & Chandon NV (Champagne, France)*

### White Wine

*Four Southern Boys Pinot Grigio (Adelaide Hills)*  
*Music Bay Sauvignon Blanc (Marlborough)*

### Red Wine

*Barristers Block Rose (Adelaide Hills)*  
*Shores Reach Pinot Noir (Mornington Peninsula)*  
*Audacious Shiraz (Barossa Valley)*

### Non-Alcoholic

*Soft Drinks*  
*Juice*  
*Carlton Zero*  
*Capi Still & Sparkling*

2 Hours \$75.00 per person  
3 Hours \$85.00 per person  
4 Hours \$95.00 per person  
5 Hours \$105.00 per person

## ADDITIONAL

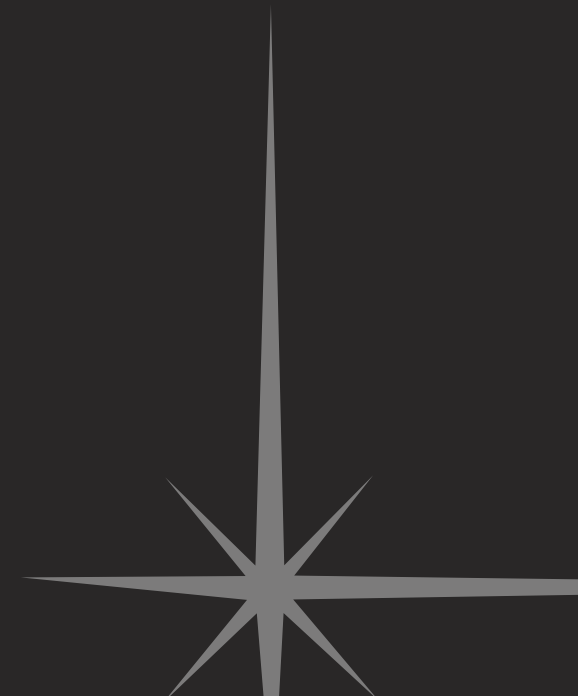
### Prosecco on Arrival

Glass of Bottega Prosecco Gold (Treviso, Italy)  
\$20.00 per person

### Pick Me Up Cocktails

Espresso Martini  
\$20.00 per cocktail

*Further Spirits and Cocktail Packages available upon request.*





# CANAPÉS

Canapés offer a sophisticated yet effortless way to elevate any gathering, turning each bite into a moment of connection. These elegant, hand-held creations are designed for easy enjoyment while mingling, allowing guests to graze, explore flavours, and engage freely. Thoughtfully crafted and beautifully presented, canapés bring a sense of occasion to the informal, encouraging interaction, discovery, and shared delight.

## PACKAGES

### Box Office Package

3 Canapés, 1 Substantial  
\$36.00 per person

### Producer Package

5 Canapés, 1 Substantials, 1 Dessert  
\$58.00 per person

### Awards Season Package

8 Canapés, 2 Substantials, 2 Desserts  
\$78.00 per person

## ADDITIONAL

Canapés \$8.00 per person  
Bowl \$14.00 per person  
Dessert \$8.00 per person  
Soak \$8.00 per person

## KEY

Vegetarian (V)  
Vegan (VG)  
Gluten Free (GF)

## COLD CANAPÉS

### Okonomiyaki (Pancake)

*miso sweetcorn custard/crisp leek*

### Sweet Potato and Quinoa Fritter

*tahini/pomegranate/nasturtium*

### Hot Mint Crab

*seaweed spiced donut/cucumber/coriander*

### Sichuan Tuna

*soy/wonton/avocado/watercress*

### Prawn Terrine

*romesco/basil*

### Chicken Glass Sandwich

*coriander/kewpie/chilli*

### Saki Duck Parfait

*rice cracker/Japanese plum/nashi*

### Pork San Choy Bow

*crisp lettuce/mandarin curd/apple*

### Black Angus Beef Tartare

*fermented persimmon/tallow crumpet/spiced  
fennel seed and walnut granola*

### Peking Duck Pancake

*orange/green onion/Japanese plum*

## HOT CANAPÉS

### Chickpea Panisse

*pink peppercorn/labne/mizuna*

### Shiitake and Eggplant Empanada

*soy/chive/mirin*

### Cured Salmon Sushi Rice Arancini

*kewpie/roe/pickled ginger jelly*

### Ginger Prawn Spring Roll

*yuzu kewpie*

### Sticky Chicken Bao

*furikake/cucumber*

### Fried Chicken Waffle

*kuromitsu mayonnaise/caviar*

### Pork Belly Popsicles

*honey/sriracha/sesame*

### BBQ Pork Ratsu

*pickled white cabbage/milk bread/bulldog  
sauce/chive*

### Master Stock Braised Duck and Chicken

*Sausage Roll  
apple ketchup*

### Wagyu and Cabbage Gyoza

*mushroom soy*

## SUBSTANTIAL

### Teriyaki Salmon

*noodles/sweet potato/avocado/edamame/soy*

### Tempura Squid

*lemon pepper/green olive hummus/salsa verde*

### Crispy Fried Chicken

*kale slaw/buttermilk  
hummus/almonds/kuromitsu*

### Pork Curry Donburi

*rice/broccolini/zucchini pickle*

### Sticky Beef Ribs

*five spice/black bean sauce/apple cider  
pickled cucumbers/rice*

### Crispy Fried Eggplant (VG)

*cashew/miso/shallots/sesame*

## KEY

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## DESSERT

### Lychee and Rosewater Mousse

*raspberry/meringue*

### Lemon and Yuzu Meringue Pie

*clotted cream/raspberry*

### Avocado Chocolate Mousse (VG)

*honeycomb/orange/black sesame crisp*

### Nutella Takoyaki

*condensed milk custard/strawberry/fairy floss*

### Flourless Orange Cake

*romesco/basil*

### Chicken Glass Sandwich

*ricotta/orange/honey/matcha*

### Viva Wagon Wheel

*chocolate/marshmallow/hazelnut/Davidson  
plum jam*

## SOAK

### Corn Dog

*egg yolk jam/pickled shallot/sriracha*

### Pork Banh mi

*carrot/daikon/chilli/coriander*

### Plum spiced Chicken Meatball Yakitori

*furikak*

### Cauliflower Mac and Cheese Croquette

*saffron/miso BBQ sauce*



## PLATED

Plated meals offer an elegant and efficient dining experience that brings refined hospitality to every seat. By serving two alternating dishes, guests enjoy variety and surprise while ensuring smooth service and consistent pace across the room. Beautifully presented and carefully balanced, each plate reflects thoughtful curation—turning every course into a shared celebration of flavour, style, and ease.

## PACKAGES

### 2 Courses

*Entrée, Main (Single or Alternative Drop)*  
\$68.00 per person

### 3 Courses

*Entrée, Main (Single or Alternative Drop)*  
\$80.00 per person

## ENTRÉE

### Blow Torched Sesame Salmon

*rice cracker/cured egg yolk/black  
garlic/yuzu/nashi*

### Cured King Fish

*avocado/gin/cucumber/dill/finger lime*

### Grilled Free-Range Chicken

*sweet corn/popcorn/rocket/smoked almond*

### Five Spiced Roasted Duck Breast

*fig/witlof/orange*

### Fermented Chilli Roasted Pork

*cucumber/sweetcorn/ponzu*

### Aleppo Pepper Lamb

*salted watermelon/sugar snaps/halloumi*

### Beef Tataki

*tahini/pomegranate/nasturtium/chickpea*

### Smoked Carrot Tartare (VG)

*tahini/pomegranate/nasturtium/chickpea*

## MAIN

### Crispy Skin Kingfish

*parsnip/leek/veloute*

### Pan Roasted Barramundi

*broccolini/rouille/fennel*

### Butter Roasted Chicken

*pumpkin/chickpeas/edamame*

### Roasted Duck Breast

*carrot/blackberry/gnocchi*

### Free Range Pork Cutlet

*fermented zucchini/black garlic/apple*

### Black Olive crusted Lamb Rump

*beetroot/pea/balsamic*

### Grilled Porterhouse

*cauliflower/shiitake/mushroom*

### Miso Braised Cabbage

*fennel/cauliflower/puffed grains*

## KEY

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Vegan (VG)

Gluten Free (GF)

## DESSERT

### **Soufflé Cheesecake**

*pineapple/lime/lemon balm*

### **Coffee Shu Cream**

*dates/mascarpone/pecans*

### **Avocado Chocolate Mousse (VG)**

*honeycomb/orange/black sesame crisp*

### **Vanilla Rice Milk Jelly**

*watermelon/strawberry/lime  
syrup/spearmint*

### **Flourless Orange Cake**

*ricotta/orange/honey/matcha*

### **Vanilla Purin Miso Caramel**

*pistachio matcha biscotti*

### **Raspberry and Popcorn Parfait**

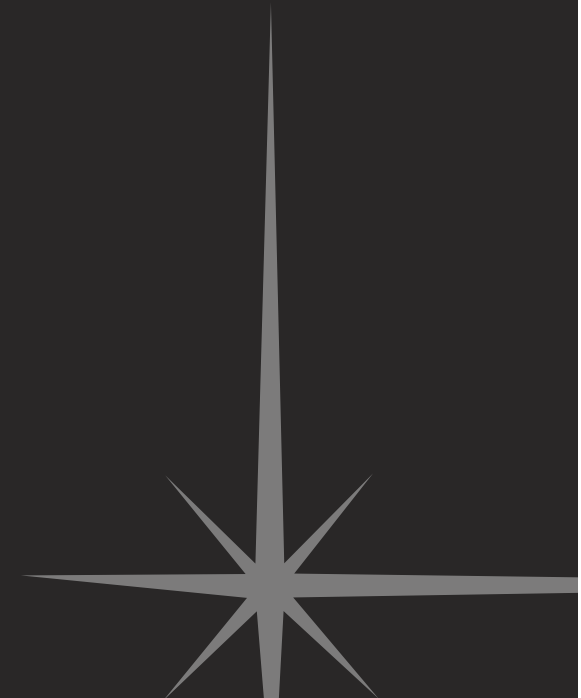
*condensed milk/white chocolate/peach/mint*

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## SHARED

Shared dining brings a sense of warmth and conviviality to the table, transforming the meal into an experience of togetherness. With beautifully presented dishes placed for guests to enjoy collectively, this style encourages conversation, connection, and a relaxed, social atmosphere. Each course is thoughtfully composed to offer variety and balance, allowing everyone to sample, share, and savour—turning every table into the heart of the celebration.

## PACKAGES

*A shared feast featuring your choice of two entrées, three mains, three sides and two desserts, served in the centre of the table.*

2 Entrées  
3 Mains  
3 Sides  
2 Desserts  
\$160.00 per person

### ADDITIONAL

*Additional Entrée \$16.00 per person  
Additional Main \$32.00 per person  
Additional Side \$8.00 per person  
Additional Dessert \$8.00 per person*

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## SHARED ENTRÉE

**Blow Torched Sesame Salmon**  
*rice cracker/cured egg yolk/black  
garlic/yuzu/nashi*

**Cured Ring Fish**  
*dill fennel rémoulade/asparagus/finger lime*

**Pressed Harissa Chicken**  
*zucchini/young coconut and chickpea  
yogurt/cheremoula*

**Peking Duck**  
*orange/spring onion/plum sauce/sesame/crisp  
wonton*

**Fermented Chilli Roasted Pork**  
*cucumber/sweetcorn/ponzu*

**Aleppo Pepper Lamb**  
*salted watermelon/sugar snaps/halloumi*

**Slow cooked Angus Beef**  
*celery/radish/mizuna/watercress*

**Edamame and Quinoa Falafel**  
*cauliflower/tahini/pomegranate and sumac  
dressing*

## SHARED MAIN

**Confit Salmon**  
*yogurt/black rice/tomato/lemon/mint*

**Baked Barramundi**  
*pumpkin rouille/bisque sauce*

**Pomegranate-Glazed Chicken**  
*saffron cauliflower/parsley/pine nuts*

**Honey and Soy Glazed Duck**  
*orange relish*

**Porchetta**  
*fennel/nashi/white cabbage*

**12 Hour Cooked Lamb Shoulder**  
*tomato chimichurri*

**Roasted Fillet of Beef**  
*shiitake ketchup/mushroom chips*

**Kabocha Squash**  
*wild rice/cauliflower/raisin*

## SHARED SIDES

**Triple Cooked Duck Fat Potatoes**  
*sichuan salt/green onion*

**Charred Broccolini and Green Beans**  
*cashew miso butter/chilli*

**Roasted Eggplant and Corn**  
*yogurt/shallot/mizuna/chive*

**Cauliflower Gratin**  
*gruyere/furikake*

**Sweet potato and Mizuna Salad**  
*avocado/edamame/ponzu*

**House Salad**  
*buttermilk dressing/radish/toasted seeds*

## DESSERTS

**Lychee and Rosewater Mousse**  
*raspberry/meringue*

**Lemon and Yuzu Meringue Pie**  
*clotted cream/raspberry*

**Avocado Chocolate Mousse (VG)**  
*honeycomb/orange/black sesame crisp*

**Nutella Takoyaki**  
*condensed milk custard/strawberry/fairy floss*

**Flourless Orange Cake**  
*ricotta/orange/honey/matcha*

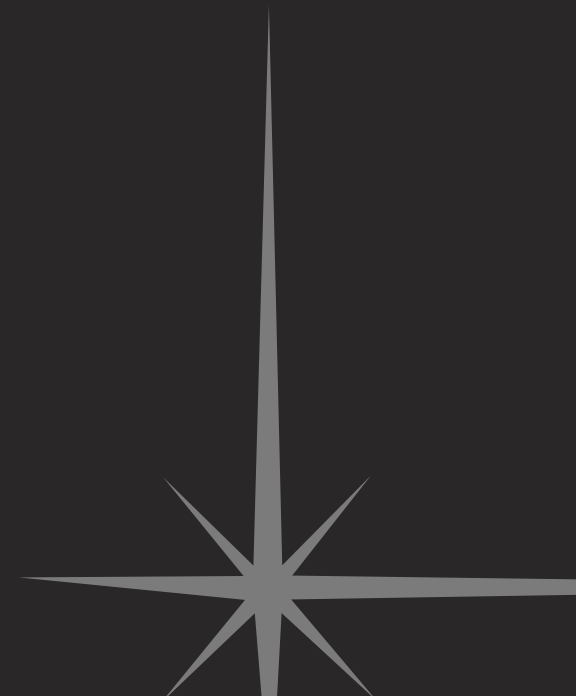
**Viva Wagon Wheel**  
*chocolate/marshmallow/hazelnut/Davidson  
plum jam*

### KEY

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Vegan (VG)

Gluten Free (GF)





## FOOD STATIONS

Food stations offer a lively and immersive dining experience that transforms mealtime into an event of its own. Moving beyond the traditional buffet, they create a dynamic atmosphere where food becomes both nourishment and entertainment. Elegant yet informal, stations give your event a flexible flow, encourage movement and networking, and reflect a contemporary approach to hospitality. By blending interactive service with bold flavours and refined presentation, our food stations turn every meal into a shared moment of discovery and delight.

## PACKAGES

*Seafood Station \$11.00 per person*

*Charcuterie Station \$8.00 per person*

*Bao Bun Station \$7.00 per person*

*Dessert Station \$6.00 per person*

***Minimum 50 guests***

## SAVOURY

### **Seafood Station**

*Fresh selection of chilled seafood served on ice with dipping sauces and garnishes.*

### **Charcuterie Station**

*Cured meats, cheeses, crackers, fruits, and nuts, offering guests a savory, ready-to-eat grazing experience.*

### **Bao Bun Station**

*Soft steamed buns filled with a variety of flavourful options like pork belly, chicken, or tofu, along with fresh toppings and sauces for custom creations.*

## SWEET

### **Dessert Station**

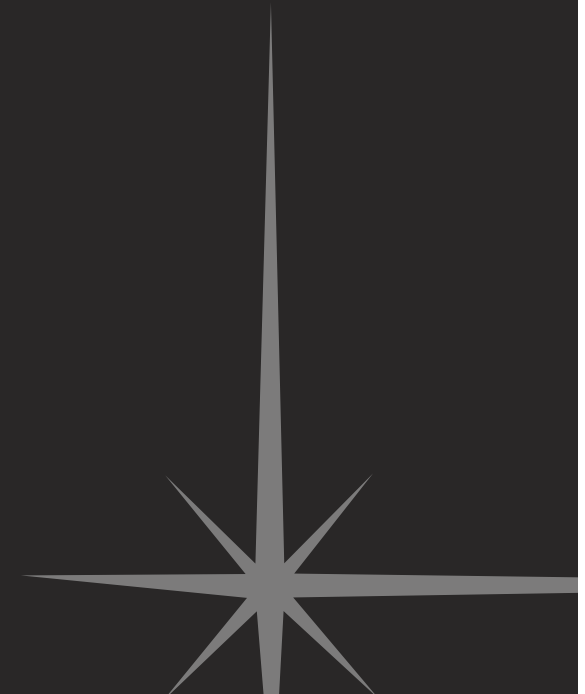
*An array of sweet treats such as cakes, pastries, tarts, and chocolates, allowing guests to sample and indulge in a variety of confections.*

## KEY

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Gluten Free (GF)





## CORPORATE CATERING

Our conference food packages offer a seamless rhythm to the day, blending nourishment with refinement from the first bite to the last. The Morning Tea Package sets the tone with light, energising fare—crafted to awaken the senses and spark connection. Each package is thoughtfully composed to enhance the flow of your event—delivering consistency, quality, and comfort with every serving.

## MORNING TEA PACKAGE

*A delightful selection of sweet and savory bites, served with fresh seasonal fruit.*

*\$5.00 per person*

## LUNCH PACKAGES

### **Classic**

*An assortment of classic gourmet sandwiches*

*\$6.00 per person*

### **Hot Food**

*Alternate selections of hot food dishes such as Curry, Pasta & Stew.*

*\$5.00 per person*

*Both packages served Takeaway style*

## AFTERNOON TEA PACKAGE

*A delightful selection of sweet and savory bites, served with fresh seasonal fruit.*

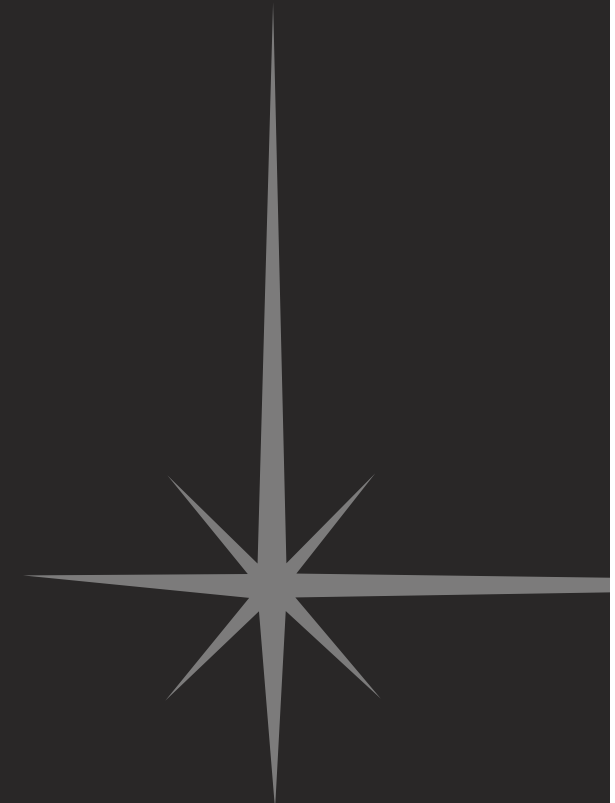
*\$5.00 per person*

### **KEY**

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A romantic dinner table set with a red tablecloth. On the left, a bouquet of red roses sits next to a lit candle in a tall holder. In the center, two place settings are visible, each with a wine glass, a water glass, and a plate. On the right, another lit candle in a tall holder is next to a large, cascading arrangement of red roses. The background is a soft, warm glow.

**FOR MORE INFORMATION VISIT OUR WEBSITE**

[THESTAGEDOORMELBOURNE.COM.AU](http://THESTAGEDOORMELBOURNE.COM.AU)