

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.



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 liquid is captured mid-pour, creating a sense of motion. 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

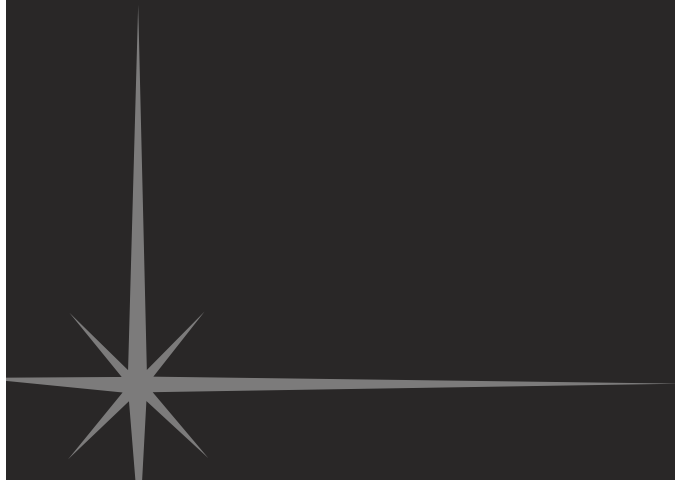
Capi Still & Sparkling

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

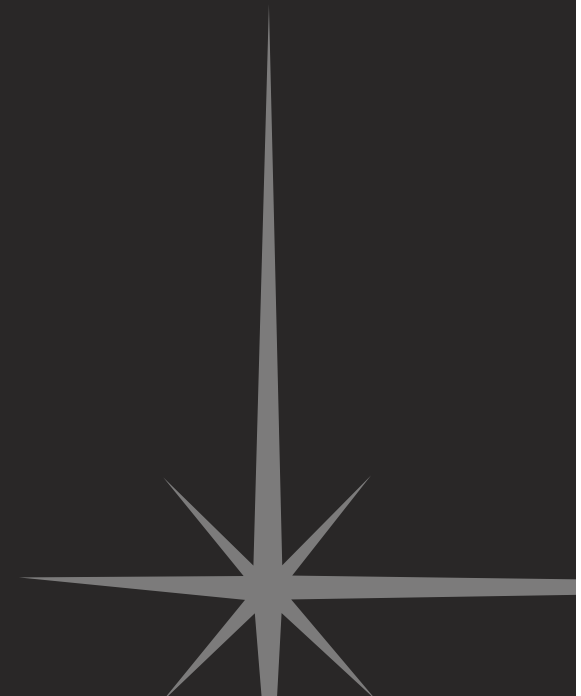
Prosecco on Arrival

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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Gluten Free (GF)

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



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

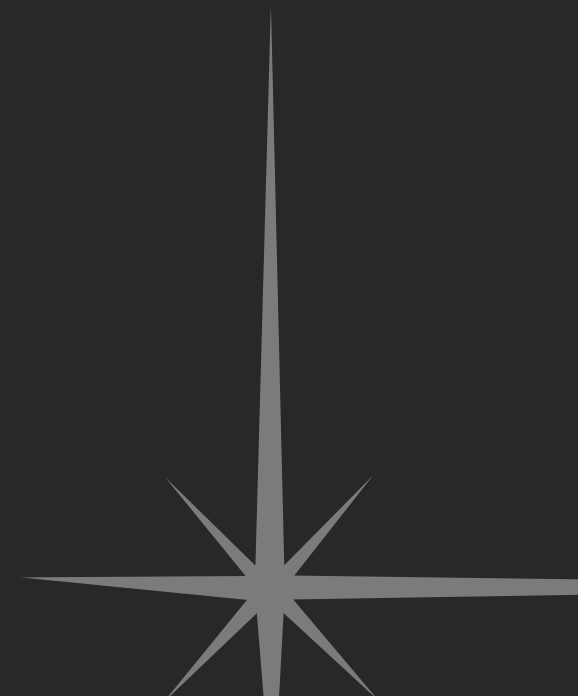
An array of sweet treats such as cakes, pastries, tarts, and chocolates, allowing guests to sample and indulge in a variety of confections.

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FOR MORE INFORMATION VISIT OUR WEBSITE

THESTAGEDOORMELBOURNE.COM.AU