



PASTA & BAR

EXCLUSIVE VENUE EVENTS

CAPACITY

125 guests seated
270 guests cocktail

PACKAGE FEES

WINTER: APRIL – OCTOBER

LUNCH / DINNER:
From \$15,000

SUMMER: NOVEMBER - MARCH

LUNCH / DINNER:
POA

+venue hire fees applicable

PACKAGE INCLUSIONS:

4-hour event time for lunch starting at
12pm and concluding no later than 4.30pm

5-hour event time for dinner starting at
6:30pm and concluding no later than 1am

- A la-carte style floor plan
- Furniture for up to 125 guests seated
- Personalised menus
- In-house audio system
- 2-hour bump in and out time
- Beverage package
- Food package



EXCLUSIVE VENUE EVENTS

SEATED EVENT - SAMPLE MENU

STARTERS

- Chef’s selection of Antipasti
- Mixed pickles
- Wood fired Peppers
- Gilda’s
- Focaccia & dips
- Olives

MAINS FAMILY STYLE - CHOOSE 2 ITEMS

- Barramundi, pepperonata
- Lamb rump, spiced yoghurt & spinach
- O’Connor club steak, gremolata
- Campanelle, pork & fennel, cavello nero
- Fusilli, tomato sugo, parmesan
- Ricotta gnudi & pumpkin

SIDES

- Chef’s selection of 3 sides chosen to compliment the choice of mains

DESSERT - ALTERNATIVE DROP

- Pasta & Bar Tiramisu
- Baked ricotta cheesecake & burnt honey cream

UPGRADES

- Oyster Bar..... \$20pp
- Oyster + Crudo Bar..... \$50pp
- Cheese w. dessert..... \$15pp
- Antipasti Bar \$55pp
- Pasta Bar \$35pp

EXCLUSIVE VENUE EVENTS

COCKTAIL EVENT - SAMPLE MENU

SNACKS – CHOOSE 4

Gilda's
Oysters & lemon
Bolognese arancini & oregano
Crispy veg & white bean dip
Smoked kingfish, potato crisp
Swordfish nicoise cups
Jamon croqueta
Sweetcorn, gremolata & scamorza empanada
Grissini stick, prosciutto
White anchovy, foccaccia toast
Zucchini fritters, stracciatella dip
Leek & parmesan croqueta

SUBSTANTIAL - CHOOSE 3

Smoked pork skewer soffrito dressing
Fish & chips, tartar sauce
Grilled king prawns, nduja
Fried gnocchi, napoli sauce & parmesan
Octopus skewer & black olives
Crispy pesto lasagna
Grilled ox tongue skewer & mustarda
Fried chicken pita, pickled red cabbage
Mortadella gouger with pickles
Lamb rump skewer & spiced yogurt

SWEET - CHOOSE 3

Cannoli, lemon ricotta & pistachio
Tiramisu baba
Limoncello pavlova
Chocolate orange brulee
Strawberry cream maritozzi
Gelato cones



EXCLUSIVE VENUE EVENTS

SAMPLE BEVERAGE PACKAGE

WINE

Sparkling - Redback Prosecco NV, King Valley
White - Paolovino Pinot grigio 2020, Veneto, Italy
Red - Wickhams Road Pinot Noir 2021, Yarra Valley, VIC

PREMIUM WINE UPGRADE AVAILABLE – PRICE AVAILABLE UP ON REQUEST

BEER

Peroni, Italy
Menabrea Lager, Italy
CBCO Small Pale Ale, Victoria

UPGRADES

SPIRITS

House..... \$15pp
Premium \$30pp

COCKTAILS

Stokehouse Spritz \$18ea
Margarita \$24ea
Negroni..... \$25ea



EXCLUSIVE VENUE EVENT TERMS & CONDITIONS

BOOKING CONFIRMATION

Stokehouse Pasta & Bar Event agreement must be completed signed and returned to us with the specified deposit to ensure your booking is confirmed. A tentative reservation can be held for 7 days awaiting a deposit. If the deposit is not received within the timeframe arranged, the space may be released to other parties.

DEPOSIT

A deposit \$6,000, must be given at the time of confirmation. If the deposit is not received by the due date, the booking will be cancelled. Payment of the deposit is a digital confirmation that you accept our terms and conditions outlined below.

PAYMENT/FINAL NUMBERS

Final numbers are required 7 days prior to your event. The charges will apply to guaranteed minimum spend or the final head count, whichever is greater. There will be no reduction in the package fee if guest numbers are reduced. The balance of the event is payable 7 days prior to event. Payment policy requires any outstanding balances (such as tabs) to be settled on the day of your event. If the client wishes to pre-pay any amount via direct deposit, the funds must be received into the Stokehouse account 7 working days prior to the event date to be accepted. Please note that at a processing fee will be applied to all card payments. This is not refundable in the event of a cancellation. We do not offer account facilities.

SERVICE FEE/PUBLIC HOLIDAYS

For all functions a discretionary 5% service charge is added to the final bill as a gratuity for the staff. The service charge is not included in the package fee. An additional 15% surcharge will apply to the account total for all functions held on public holidays.

PRICES

All prices include GST.

CANCELLATIONS

All cancellations are to be made in writing. Should there be an enforceable Government order which impacts on the ability of the venue to open or accommodate all planned guests, the client and venue will work together to resolve alternative arrangements within 48 hours of the enforceable Government order being confirmed.

DAMAGES

The client is financially liable for any damage to Stokehouse Pasta & Bar's property, fixtures or fittings whether sustained by their own actions, or through the actions of their guests, contractors or sub-contractors. Nothing is to be nailed, screwed or stapled to the walls, doors, or other surfaces which are part of the restaurant.

INSURANCE/PUBLIC LIABILITY

Stokehouse Pasta & Bar accepts no responsibility for damage or loss of merchandise, equipment or personal articles left in the venue prior to, during or after a function.

FOOD/BEVERAGES

Stokehouse Pasta & Bar does not permit food or beverages to be brought onto the venue.

DECORATIONS

Stokehouse Pasta & Bar does not allow sparklers within the venue. The host of the event will be liable for the full cost of the fire department call out fee and any damages incurred from the use of candles, sparklers or similar. Stokehouse Pasta & Bar does not allow single use plastic decoration, balloons, confetti or glitter to be brought into the venue. This is in line with our sustainability ethos, and is done to protect our environment. Flowers and lighting are permitted; however, collection of these items must be arranged with the events coordinator.

MUSIC

Stokehouse Pasta & Bar retains complete discretion of music and noise levels at all times. We may vary volume or cease entertainment that does not comply with applicable law or which may cause Stokehouse Pasta & Bar to breach the

lease agreement. We do not allow live band performance after 10.30pm (DJ's may play through our sound system until 1am). Outdoor entertainment and music must be proposed in writing prior to the event & is at the discretion of Management.

DURATION

Standard duration of event is 4-hours for lunch and 5-hours for dinner. Guests will be required to vacate the premises within 30 minutes after the conclusion of service. All lunch bookings can commence from 12pm onwards and all guests must vacate the event space by 4:30pm. All dinner functions can commence from 6:30pm onwards and must conclude no later than 1am. Access to the venue for set up is 2 hours prior to the function start time. Please note, the space will be ready at the confirmed start time, not the access time.

DELIVERY/COLLECTION OF GOODS

Stokehouse Pasta & Bar will only accept delivery of goods 2 hours prior to the function commence time, and all goods must be collected on the same day unless prior arrangements have been made.

RESPONSIBLE SERVICE OF ALCOHOL

Stokehouse Pasta & Bar is committed to the Responsible Service of Alcohol. Intoxicated guests will not be served. It is a requirement of law that intoxicated persons are removed from licensed premises. We reserve the right to cease service of alcoholic beverages if consumption is deemed excessive.



BAY ROOM EVENTS

CAPACITY

40 guests seated

60 guests cocktail

MINIMUM SPEND

LUNCH / DINNER:

September-March: \$5,000

April- August: \$2,500

FOOD & BEVERAGE

SEATED EVENTS

Group Menu: \$75 | \$95 per person

COCKTAIL EVENTS

Canape Menu: \$50 | \$70 | \$90 per person

BEVERAGES

Beverages added on a consumption basis

Wine package available (for seated events only)





BAY ROOM EVENTS

SEATED SAMPLE MENU

\$95pp

ANTIPASTI

Marlin crudo, peach & fennel

San Daniele prosciutto & melon

Wagyu bresaola, blood plum & oregano

PASTA

Rigatoni, prawn & calamari marinara

Focaccia, chilli & honey ricotta

MAIN

Australian beef, salmoriglio

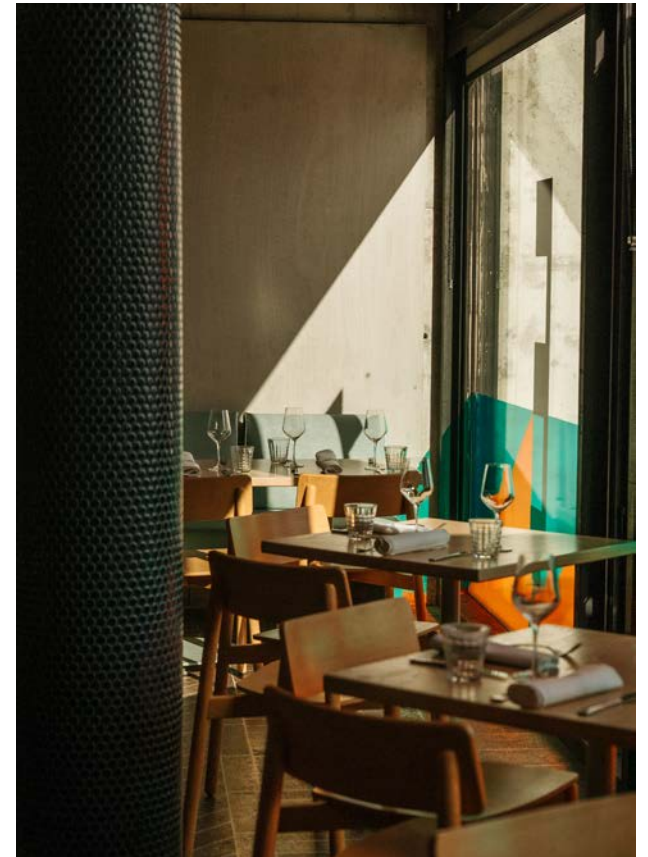
Market fish, cherry tomato, cucumber & lemon

Green oak, rocket, sorrel & sherry vinaigrette

Hot fries, aioli

DESSERT

Pasta & Bar tiramisu





BAY ROOM EVENT TERMS & CONDITIONS

MINIMUM SPEND

September - March	\$5,000
April - August	\$2,500

BOOKING CONFIRMATION

A tentative reservation can be held for 3 days awaiting a deposit. If the deposit is not received within the time frame arranged, the space will be released to other parties.

All Terms and Conditions are agreed to once a deposit has been paid to confirm your reservation.

DEPOSIT

To confirm your reservation, a deposit of \$1,500 is due and payable within 3 days of your reservation being made.

FINAL NUMBERS

Final numbers are required 5 working days prior to your event.

FINAL/ADDITIONAL PAYMENT

It is required that the outstanding balance is to be settled on the day of your reservation. Should the minimum spend not be met, the difference will be added to your final bill. If the client wishes to pre-pay any amount via direct deposit, the funds must be received into our bank account 3 business days prior to the reservation date to be accepted.

Please note that all card payments will incur a processing fee. This is not refundable in the event of a cancellation.

SERVICE FEE/PUBLIC HOLIDAYS

For all Bay Room events, an optional 8% discretionary service charge is added to your final account.

Please speak to your Event Coordinator should you wish to have this amended or removed on the day. The service charge is not included in the base spend.

A 8% surcharge applies across the weekend in acknowledgement of industry rates, and a 15% surcharge on Public Holidays.

PRICES

All prices include GST.

CANCELLATIONS

Any cancellations must be made in writing to contact@stokepastaandbar.com.au. In the event of a cancellation, postponement or transfer of the event date, you must advise your event coordinator in writing 30 days or more before the event date, or 100% of the deposit will be retained.

DAMAGES

The client is financially liable for any damage to restaurant property, fixtures or fittings whether sustained by their own actions, or through the actions of their guests, contractors or sub-contractors. Nothing is to be nailed, screwed or stapled to the walls, doors, or other surfaces which are part of the restaurant.

INSURANCE/PUBLIC LIABILITY

Stokehouse Pasta & Bar accepts no responsibility for damage or loss of merchandise, equipment or personal articles left in the venue prior to, during or after an event.

FOOD/BEVERAGES

Stokehouse Pasta & Bar does not permit food or beverages to be brought onto the premises (celebratory cakes excluded - cakeage fee applies).

CHILDRENS MEALS

Children's dining is \$30 per child, for children under 12 years old.

DECORATIONS

All external decoration must be approved by management prior to the event. Anything not listed will not be accepted on the day.

All goods must be collected on the same day unless prior arrangements have been made.

DURATION

Standard duration for events is 4 hours for lunch and 5 hours for an evening event. Guests will be required to vacate the premises within 30 minutes after the conclusion of the service. All lunch bookings can commence from 12pm onwards and all guests must vacate the event space by 4:30pm. All dinner events can commence from 6pm onwards and must conclude no later than 12:00am.

Access to the room for set up is 1 hour prior to the event start time. Please note, the space will be ready at the confirmed start time, not the access time.

RESPONSIBLE SERVICE OF ALCOHOL

Stokehouse Pasta & Bar is committed to the Responsible Service of Alcohol. Intoxicated guests will not be served. It is a requirement of law that intoxicated persons are removed from licensed premises. We reserve the right to cease service of alcoholic beverages if consumption is deemed excessive.

STOKEHOUSE

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PASTA & BAR
ST KILDA BEACH
EST. 1990

