

STOKEHOUSE



PRIVATE EVENTS

STOKEHOUSE

WELCOME

THE STOKEHOUSE IS AN ICONIC MELBOURNE RESTAURANT THAT MIXES RELAXED BEACH SHACK GLAMOUR WITH EXCEPTIONAL FOOD, WINE AND SERVICE.

For over 20 years, the Stokehouse has hosted many celebrations and with a recent renovation now complete, it continues to delight a new generation of guests.

The award-winning menu crafted by Executive Chef Anthony Musarra and Head Chef Oliver Gould can be tailored to suit your requirements, and is complemented by an international wine list led by sommelier Lincoln Riley.

An exquisite dining experience, the Stokehouse is the perfect choice for your upcoming event.





PRICING

Stokehouse Restaurant can be hired exclusively for private events such as wedding ceremonies and receptions, birthdays and corporate occasions.

The restaurant accommodates up to 135 guests seated, or 300 standing in a cocktail style. Our private event package prices include catering for 135 guests - either canapés on arrival and an à la carte menu or continuous canapés sweet and savoury - and a 5 hour (lunch) or 5 ½ hour (dinner) beverage package.

	HIGH (A)	HIGH (B)	LOW (A)	LOW (B)
UPSTAIRS	\$35,000	\$28,000	\$28,000	\$21,000

HIGH - October to April

LOW- May to September

A - Friday Lunch & Dinner, Saturday Dinner, Sunday Lunch and all dates in December

B - Monday to Thursday Lunch & Dinner, Saturday Lunch, Sunday Dinner

LUNCH - 12.00pm to 5.00pm

DINNER - 7.00pm to 12.30am

Public holiday and public holiday weekend prices are on application. Guests additional to 135 people are charged pro rata on the relevant package price.



EVENT MENU

ARRIVAL CANAPÉS

For private events in seated style, please choose one canapé from each group below to be offered on arrival, included in your event package.

Tomato confit, gordal olive and goat's curd

Zucchini, artichoke and fetta tartlet

Pressed ricotta, tapenade and basil

Kingfish tartare, chive crème fraiche, flying fish roe

Brioche-cruste king prawns, chilli mayo

Pepper-seared tuna with niçoise

Duck parfait with golden raisin and apple chutney

Chicken, mushroom and taleggio pastilla

Beef cheek, leek and gruyère pies



EVENT MENU

ENTRÉE

Heirloom tomato and torn buffalo mozzarella salad, dragoncello salsa, crushed olives, garlic toast

Kingfish ceviche, salted grapes, flying fish roe, sunflower seeds, zucchini and chardonnay dressing

Beef tartare, pickled Shimeji mushrooms, horseradish cream, rye toast, tarragon emulsion

Seared Atlantic scallops, verjus gazpacho, compressed apple and cucumber salsa, walnuts, Serrano ham

MAIN

Butternut pumpkin, lemon and ricotta ravioli, pine nuts, golden raisins, caramelised onions

John Dory fillet, sautéed cuttlefish, white asparagus and samphire salad, garlic gnocchi, artichoke aioli

Roasted lamb cutlets and belly confit, bagna cauda agnolotto, spring onions, broad beans, Meredith goats cheese

O'Connors (VIC) 220gm Angus beef tenderloin served with cherry tomatoes and confit potatoes

To share at the table:

Salad of peas, mint and lemon mascarpone

Fried potatoes

DESSERT

Cheese served with muscatels, quince paste and walnut bread

Moscato poached peaches and cream, sable breton, lemon marshmallow, raspberry sorbet

Hazelnut chocolate mousse and nougat crunch, salted hazelnut caramel, honeycomb, Valrhona chocolate ice cream

The Bombe – frozen white chocolate parfait with strawberry sorbet and toasted meringue

CANAPÉ MENU

For private events in cocktail style, please choose 10 savoury and 5 sweet canapés to be served throughout your event, included in your private event package.

SAVOURY

Oysters with cucumber, coriander and chardonnay

Tomato confit, gordal olive, goat's curd and basil tart

Pressed ricotta with tapenade and basil

Fried goat's cheese with tomato kasundi

Pepper seared tuna with niçoise

Kingfish tartare with crème fraiche flying fish roe

Brioche crusted king prawns with chilli mayo

Sautéed cuttlefish, prosciutto and oyster mushrooms

Chicken rillete on brioche with apple and celeriac remoulade

Duck parfait with golden raisin and apple chutney

Chicken, mushroom and tallegio pastilla

Grilled lamb rack with bagna cauda

Braised pork belly with shaved abalone

Beef cheek, leek and gruyère pies

SWEET

Lemon pannacotta with wild strawberry granita

Passionfruit cheesecake with candied orange zest

Apricot puff pastry tart with frangipane

Brown butter chocolate pavé

Coconut and mango frappé

Mocha cream cups

Chocolate and Frangelico nougat

Mascarpone sherbet cones

BEVERAGE PACKAGES

Please choose 2 white wines and 2 red wines from the relevant beverage package. Package includes selected beers and soft drink. The cost to upgrade from Package 1 to Package 2, or Package 2 to Package 3, is \$2,800 for 135 guests. A premium package can be designed upon request.

PACKAGE 1 - INCLUDED IN \$21,000 PRIVATE EVENT PACKAGE

Sparkling

Yarra Burn (Yarra Valley, VIC)

White (choose 2)

Ferngrove Cossack Riesling (Frankland River, WA)

Ant Moore Sauvignon Blanc (Marlborough, NZ)

Willunga 100 Pinot Grigio (Adelaide Hills, SA)

Tyrrell's 'Moon Mountain' Chardonnay (Hunter Valley, NSW)

Red (choose 2)

Tarrawarra Estate Pinot Noir, 2008 (Yarra Valley, VIC)

Chateau Chateau Skulls Gsm (Barossa Valley, SA)

Paxton Mv Shiraz (McLaren Vale, SA)

Fraser Gallop Cabernet Merlot (Margaret River, WA)

PACKAGE 2 - INCLUDED IN \$28,000 PRIVATE EVENT PACKAGE

Sparkling

Yarrabank Cuvee, 2005 (Yarra Valley, Vic)

White (Choose 2)

Leeuwin Estate 'Art Series' Riesling (Margaret River, WA)

The Yard Sauvignon Blanc (Pemberton, WA)

Crittenden Los Hermanos Savagnin, 2009 (King Valley, VIC)

Red Claw Pinot Gris (Mornington Peninsula, VIC)

Ten Minutes By Tractor Chardonnay (Mornington, VIC)

Red (choose 2)

Yering Station Pinot Noir (Yarra Valley, VIC)

Teusner 'Joshua' Grenache Shiraz (Barossa Valley, SA)

Mount Langi 'Cliff Edge' Shiraz (Grampians, VIC)

Penley Estate 'Pheonix' Cabernet (Coonawarra, SA)

Bannockburn 'Bruce' Cabernet Shiraz (Geelong, VIC)

PACKAGE 3 - INCLUDED IN \$35,000 PRIVATE EVENT PACKAGE

Sparkling

Chandon Vintage Bdb (Yarra Valley, Vic)

White (choose 2)

Mt Horrocks Riesling (Clare Valley, SA)

Shaw And Smith Sauvignon Blanc (Adelaide Hills, SA)

Palladium Pinot Grigio (Veneto, Italy)

Pierro Ltc Sauvignon Blanc Semillon (Margaret River, WA)

Shadowfax Chardonnay (Multi-Regional, VIC)

Red (choose 2)

Ten Minutes By Tractor Pinot Noir (Mornington Peninsula, VIC)

Casa Sola Chinati Classico Sangiovese (Tuscany, Italy)

Mont-Olivet Cotes-Du-Rhone (Rhône Valley, France)

First Drop '2%' Shiraz (Barossa Valley, SA)



ENQUIRIES

Please do not hesitate to contact us to investigate availability on a certain date or arrange to see the space.

Reservations can be made 12 months in advance; a tentative reservation can be held for 7 days awaiting a deposit. Required deposit is 30% of relevant package price. The balance of the total amount is payable 5 days prior to the commencement of your event. All prices include GST.

For further information, please contact:

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