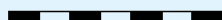




STOKEHOUSE ST. KILDA BEACH
EXCLUSIVE EVENTS



stokehouse

VENUE INTRO

Iconic for a reason, Stokehouse is Melbourne's quintessential beachfront venue. Renowned for amazing events and celebrations, our world-class venue pairs award-winning food and wine with striking design and spectacular service.

A space rife with versatility, our venue can accommodate large scale events, intimate soirées and everything in between.

The award-winning menu at Stokehouse, curated by our Executive Chef Jason Staudt and his team of dedicated chefs, offers your guests a menu that works closely with the seasons to celebrate local produce and native ingredients. Together with Group Sommelier Wil Martin, the Stokehouse team is proud to offer you all-inclusive food and beverage options that can be tailored to suit any requirements. For an absolutely unforgettable experience, Stokehouse is the perfect choice for your special event.

SUSTAINABILITY

For the Stokehouse Precinct, sustainability is not an afterthought – it is integral to the design, construction and operation of our venue. This has been demonstrated with Stokehouse Precinct having achieved the coveted 5 Star 'Australian Excellence' Green Star Design & As Built Rating in 2022. More information [here](#).

“The stunning redevelopment of the Stokehouse restaurant at St Kilda Beach used the features of its location to create a sustainable future in a triumph of forward-thinking design.” - Milanda Rout | Wish Magazine



CAPACITY

Cocktail 270
Seated 50-140

OVERVIEW

Lunch Events
From 12pm - 4:30pm
4 hours

Dinner Events
From 6:30pm - 11:30pm
5 hours

VENUE HIGHLIGHTS

180° View of Port Philip Bay
Panoramic floor to ceiling windows
Restaurant quality menu & service
Beach holiday colour palette
Custom designer furniture
Flexible layouts
Open air terrace
Custom glass lighting
5-Star 'Australian Excellence' Green star
Design & As Built Rating

VENUE HIRE INCLUSIONS

Flexible floor plan
Furniture for up to 140 guests seated
Bar furniture for canape events
In-house audio system & mics
2 hour bump in and out time

Personalized menus
Cloaking facilities
Dedicated Stokehouse Event Co-coordinator
Ceremony on the terrace (C.A.)
Post lunch event drinks at Stokebar

CLIENT TO SUPPLY

Entertainment
Decoration – in line with our
decoration guidelines
AV





SEATED EVENT

LUNCH OR DINNER

Stokehouse menu's flow with the seasons and are subject to change depending on availability, weather and quality.

Our seated offer allows each guests to have an individual choice of starter, main and dessert.

FOOD UPGRADES

Oyster station
Raw bar
Caviar Service

SEATED EVENT - SAMPLE MENU

STARTER - choice of

Yellowfin tuna, aged tomato dressing, horseradish & eggplant
Butternut squash, Castelfranco, pumpkin seed & sultana grapes
Beef tartare, oyster, guindilla & potato crisps

MAIN - choice of

Rock flathead, spaghetti squash & caviar gribiche
King oyster & chestnut mushrooms, ricotta, tarragon
Australian beef, apple horseradish, beetroot & smoked bordelaise

SIDES

Radicchio, Buddha's hand, shallot & fennel dressing
Hot chips with citrus salt

DESSERT - choice of

Coffee buckwheat sponge, white chocolate ganache & whisky caramel
Rhubarb marmalade tart, coconut & lemon thyme
Selection of two cheeses with condiments & lavosh



COCKTAIL EVENT - SAMPLE MENU

SMALLER *SELECT 6*

Shucked oyster, rhubarb mignonette (Sydney Rock or Pacific)
Beetroot, riberry & walnut tart
Beef cheek empanada, salsa verde
Prawn toast with chili lime
Braised duck rilette & quince on brioche
Mussels stuffed with fennel jam
Seasonal vegetable tartar & gribiche
Spanner crab & coconut donuts
Tuna, anchovy & bone marrow toast
Scallop madeliene, nduja & lime
Eggplant confit & horseradish pietee

SUBSTANTIAL *SELECT 3*

Saltbush & vinegar potato cake
Crumbed fish sandwich, dill & pickles
Prawn cocktail, smokey marie rose
Fish and chips, tartar sauce
Lamb slider, choucroute & pickles
Spanner crab cakes, dill & rocket
Wagyu tongue skewers & eel glaze
Buttermilk fried chicken burger
Lobster profiterol, hollandaise

SWEET *SELECT 2*

Whisky baba, roasted pineapple & Chantilly
Pavlova, lemon curd & raspberry
White chocolate vodka pearls & caviar
Chocolate hazelnut rocher & praline
Lemon meringue pies
Mango and white chocolate Weiss bar
Cherry ripe bar (vegan)

COCKTAIL STYLE EVENT

FOOD UPGRADES

Oyster station

Raw bar

Caviar service

SAMPLE MENU

SPARKLING

Idée Fixe 'Premier Brut' Blanc de Blancs, Margaret River, WA

WHITE SELECT TWO

Ministry of Clouds Riesling, Clare Valley, SA

Shaw + Smith Sauvignon Blanc, Adelaide Hills, SA

Monte Tondo Soave, Veneto, IT

Shadowfax Chardonnay, Macedon Ranges, VIC

RED SELECT TWO

Maude Pinot Noir, Central Otago, NZ

Massolino Dolcetto d'Alba, Piedmont, IT

Glaetzer 'Bishop' Shiraz, Barossa Valley, SA

Nocturne 'SR' Cabernet Blend, Margaret River, WA

Kirin Lager, Japan

James Boags Light, TAS

Little Creatures Pale Ale, VIC

WINE & BEVERAGE PACKAGE

BEVERAGE UPGRADES

Pol Roger Champagne

Cocktails

Spirits

Open Bar

Mineral Water



THANK YOU

For additional package information please get in contact

+61 3 9525 5555

info@stokehouse.com.au

events@stokehouse.com.au



TERMS & CONDITIONS

BOOKING CONFIRMATION

Stokehouse 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 time frame arranged, the space may be released to other parties.

DEPOSIT

A deposit of \$12,000 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 digital confirmation that you accept our terms and conditions outlined.

FINAL NUMBERS / PAYMENT

Final numbers are required 7 days prior to your event. The charges will apply to guaranteed 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 credit card payments. This is not refundable in the event of a cancellation. Stokehouse does not offer account facilities.

PUBLIC HOLIDAYS

An additional 15% surcharge will apply to the account total for all events held on public holidays.

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.

PRICES

All prices include GST.

SERVICE FEE

For all events an optional 6% discretionary service charge is added to your final account. Please speak to your Event Coordinator should you wish to have this amended or removed from the final invoice. The service charge is not included in the base spend.

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, including stickers and transfers, which are part of the restaurant.

INSURANCE/PUBLIC LIABILITY

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

FURNITURE

Stokehouse furniture can accommodate up to 140 guests seated, any additional furniture required will be at the cost of the client at \$15 per chair. Should the removal of Stokehouse furniture be required, it will be at the cost of the client.

DECORATIONS

Stokehouse 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 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 is permitted; however, collection of these items must be arranged with the events coordinator.

MUSIC

Stokehouse 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 to breach the lease agreement.

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 service.

All lunch bookings can commence from 12pm onwards and all guests must vacate the event space by 4.30pm. Access to the venue for set up is from 10 am. All dinner events can commence from 6:30pm. Access to the venue for set up is 4:30pm. Please note, the space will be ready at the confirmed start time, not the access time.

DELIVERY/COLLECTION OF GOODS

Stokehouse will only accept delivery of goods 2 hours prior to the event commencement time. All goods must be collected on the same day unless prior arrangements have been made.

RESPONSIBLE SERVICE OF ALCOHOL

Stokehouse 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.

GOVERNMENT RESTRICTIONS

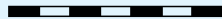
Where the venue is in full operation and a cancellation takes place our standard cancellation policy applies.

Where a reduction in numbers is forced by a Government mandated restriction, we will endeavour to work through this with you to determine the best possible outcome for both parties - inclusive of the overall pricing structure.

In the event of a Government mandated lock-down where Stokehouse is unable to deliver the event a full refund of the deposit will be available.



STOKEHOUSE ST. KILDA BEACH
PALM ROOM EVENTS



PALM ROOM

The Palm Room offers an exclusive semi-private dining experience, thoughtfully positioned away from the Main Dining Room and framed by spectacular bay views. Perfect for intimate events and corporate occasions, the space provides a sophisticated sense of privacy, complemented by dedicated service, exceptional dining, and uninterrupted views across the palm-lined foreshore and Port Phillip Bay.

[VIRTUAL TOUR](#)

stokeshouse

VENUE HIGHLIGHTS

180° View of Port Philip Bay
Panoramic floor to ceiling windows
Restaurant quality menu & service
Beach holiday colour palette
Custom designer furniture
Flexible layouts
Open air terrace
Custom glass lighting
5-Star 'Australian Excellence' Green
Star Design & As Built Rating

CAPACITY

Seated 40

OVERVIEW

Lunch events
from 12pm - 4.30pm
4 hours

Dinner events
from 6pm - 11.30pm
5 hours

BASE PRICING

MAY - SEPTEMBER

	Mon – Wed	Thurs	Fri – Sat	Sun
LUNCH	\$4,000	\$5,000	\$5,000	\$5,000
DINNER	\$5,000	\$5,000	\$6,000	\$5,000

OCTOBER - APRIL

	Mon – Wed	Thurs	Fri -Sat	Sun
LUNCH	\$5,000	\$6,000	\$8,000	\$8,000
DINNER	\$6,000	\$8,000	\$9,000	\$6,000

PALM ROOM HIRE INCLUSIONS

Furniture for up to 40 guests seated
1 hour bump in and out time
Personalized menus

Cloaking facilities
Dedicated Stokehouse Event coordinator
Post lunch event drinks at Stokebar

CLIENT TO SUPPLY

Decoration – in line with our decoration guide-lines





LUNCH & DINNER

Choose from a variety of dining experiences, including shared menu, a la carte style or the ultimate Stokehouse Experience menu.

Beverages charged on consumption.

Our menus are seasonally driven and may change to ensure the highest quality ingredients are showcased.

Award winning wine list

Extensive cocktail & spirit offering

Seasonal arrival canape selection

Celebratory cakes

SAMPLE MENU

SNACKS

Tuna belly & melon bite
Spanner crab, corn & donuts

STARTER - choice of

Beef tartare, oyster, guindilla & potato crisps
Honeynut pumpkin, goat's curd gnudi, pine nuts & organic capers
Octopus, peach, Aji Limon & parsley

MAIN - choice of

Kohlrabi, avocado, hazelnut & mint
John Dory, fennel veloute, mussels & cucumber
Gundagai GLQ5+ lamb saddle,
tromboncino squash & green fig mostarda

SIDES

Farm leaves & fennel vinaigrette
Hot chips & citrus salt

DESSERT - choice of

Lemon meringue & toasted vanilla gelato
Coffee cocoa sponge, mascarpone, mucilage coffee & hazelnut gelato
Selection of two cheeses with condiments & lavos



Cobram
Estate

TERMS & CONDITIONS

BOOKING CONFIRMATION

Payment of the deposit is a digital confirmation that you accept our terms and conditions. The specified deposit is required to ensure your booking is confirmed.

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

DEPOSIT

To confirm your reservation, a deposit of \$2,000 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. There will be no reduction in the fee if guest numbers are reduced.

FINAL/ADDITIONAL PAYMENT

It is required that the outstanding balance is to be settled on the day of your reservation. If the client wishes to pre-pay any amount via direct deposit, the funds must be received into Stokehouse bank account 3 business days prior to the reservation date to be accepted.

Please note that a processing fee will be applied to all credit card payments. This is not refundable in the event of a cancellation. Stokehouse does not offer account facilities.

SERVICE FEE/PUBLIC HOLIDAYS

For all Palm Rooms 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 10% surcharge applies across the weekend in acknowledgement of industry rates, and a 15% surcharge on Public Holidays.

PRICES

All prices include GST.

CANCELLATIONS

All cancellations are to be made in writing. 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.

NB: For reservations in the month of December, a minimum of 45 days of cancellation notice applies.

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

FURNITURE REMOVAL

Should the removal of Stokehouse restaurant furniture be required, it will be at the cost of the client.

FOOD/BEVERAGES

Stokehouse does not permit food or beverages to be brought onto the premises (event cakes excluded - a fee applies). Should you wish to organise a cake, our pastry team has some options available. Please enquire with the team.

CHILDRENS MEALS

Children's dining is \$55.00 per child, which is inclusive of a children's entree, main course, dessert, soft drink or fruit juice.

DECORATIONS

In line with our sustainability ethos to protect our environment, Stokehouse does not allow single use plastic decoration, balloons, confetti or glitter to be brought into the venue. We also do 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.

Flowers and lighting is permitted; however, collection of these items must be arranged with the events coordinator.

MUSIC

Stokehouse retains complete discretion of music and noise levels at all times to vary or cease entertainment levels that do not comply with applicable law or which may cause Stokehouse to breach the lease agreement.

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 must vacate the event space by 4.30pm. All dinner events 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.

DELIVERY/COLLECTION OF GOODS

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

RESPONSIBLE SERVICE OF ALCOHOL

Stokehouse 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.

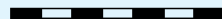
info@stokehouse.com.au

03 9525 5555

30 Jacka Boulevard, St Kilda, VIC, 3182



STOKEHOUSE ST. KILDA BEACH
BAR EVENTS & CELEBRATIONS



STOKE BAR& TERRACE

The Bar and Open-Air Terrace provides a stylish semi-private setting positioned away from the Main Dining Room, with stunning views over the palm-lined foreshore and Port Phillip Bay. Designed for cocktail-style events of up to 70 guests, the space is perfect for relaxed yet sophisticated gatherings, offering a seamless flow between indoor and outdoor areas, attentive dedicated service, and an elevated coastal atmosphere ideal for both corporate and social occasions.

Minimum spend requirement applies.

[VIRTUAL TOUR](#)

CAPACITY

Cocktail up to 70

OVERVIEW

Lunch events
from 12pm - 4.30pm
4 hours

Dinner events
from 6pm - 11.30pm
5 hours

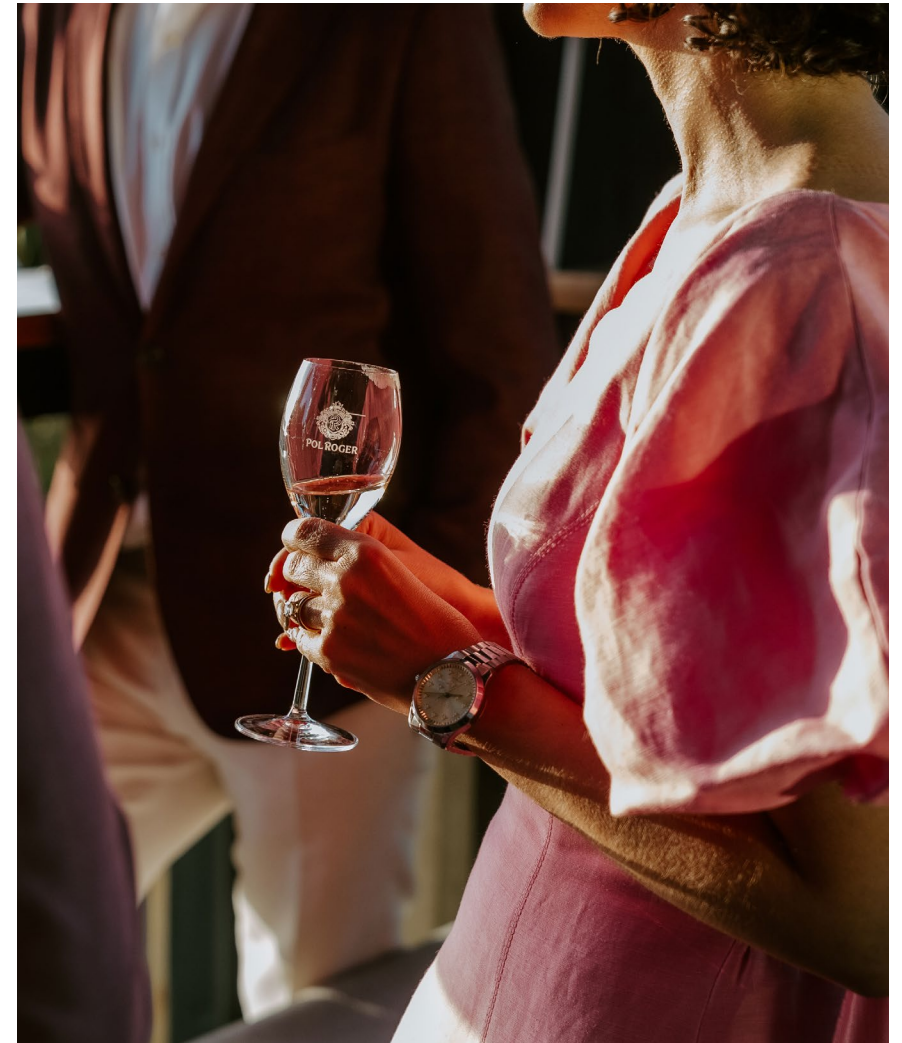
HIRE INCLUSIONS

High bar tables and chairs
1 hour bump in and out time

Cloaking facilities
Dedicated Stokehouse Event coordinator

CLIENT TO SUPPLY

Decoration – in line with our decoration guidelines





COCKTAIL EVENT - SAMPLE MENU

SMALLER \$8

Shucked oyster, rhubarb mignonette (Sydney Rock or Pacific)
Beetroot, riberry & walnut tart
Beef cheek empanada, salsa verde
Prawn toast with chili lime
Braised duck rillete & quince on brioche
Mussels stuffed with fennel jam
Seasonal vegetable tartar & gribiche
Spanner crab & coconut donuts
Tuna, anchovy & bone marrow toast
Scallop madeliene, nduja & lime
Eggplant confit & horseradish pietee

SUBSTANTIAL \$12

Saltbush & vinegar potato cake
Crumbed fish sandwich, dill & pickles
Prawn cocktail, smokey marie rose
Fish and chips, tartar sauce
Lamb slider, choucroute & pickles
Spanner crab cakes, dill & rocket
Wagyu tongue skewers & eel glaze
Buttermilk fried chicken burger
Lobster profiterol, hollandaise

SWEET \$12

Whisky baba, roasted pineapple & Chantilly
Pavlova, lemon curd & raspberry
White chocolate vodka pearls & caviar
Chocolate hazelnut rocher & praline
Lemon meringue pies
Mango and white chocolate Weiss bar
Cherry ripe bar (vegan)

LUNCH & DINNER

Enjoy a curated selection of seasonal canapés, featuring signature Stokehouse dishes and refined seasonal creations, with the flexibility to select as many items as you like to tailor your event. Beverages are charged on consumption. Our menus are seasonally driven and may change to ensure the highest quality ingredients are showcased.

Award winning wine list

Extensive cocktail & spirit offering

Open bar or custom beverage selection



TERMS & CONDITIONS

BOOKING CONFIRMATION

Payment of the deposit is a digital confirmation that you accept our terms and conditions. The specified deposit is required to ensure your booking is confirmed.

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

DEPOSIT

To confirm your reservation, credit card details are required.

FINAL NUMBERS

Final numbers are required 5 working days prior to your event. There will be no reduction in the fee if guest numbers are reduced.

FINAL/ADDITIONAL PAYMENT

It is required that the outstanding balance is to be settled on the day of your reservation. If the client wishes to pre-pay any amount via direct deposit, the funds must be received into Stokehouse bank account 3 business days prior to the reservation date to be accepted.

Please note that a processing fee will be applied to all credit card payments. This is not refundable in the event of a cancellation. Stokehouse does not offer account facilities.

SERVICE FEE/PUBLIC HOLIDAYS

For all Palm Rooms 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 10% surcharge applies across the weekend in acknowledgement of industry rates, and a 15% surcharge on Public Holidays.

PRICES

All prices include GST.

CANCELLATIONS

All cancellations are to be made in writing. 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.

NB: For reservations in the month of December, a minimum of 45 days of cancellation notice applies.

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

FURNITURE REMOVAL

Should the removal of Stokehouse restaurant furniture be required, it will be at the cost of the client.

FOOD/BEVERAGES

Stokehouse does not permit food or beverages to be brought onto the premises (event cakes excluded - a fee applies). Should you wish to organise a cake, our pastry team has some options available. Please enquire with the team.

DECORATIONS

In line with our sustainability ethos to protect our environment, Stokehouse does not allow single use plastic decoration, balloons, confetti or glitter to be brought into the venue. We also do 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.

Flowers and lighting is permitted; however, collection of these items must be arranged with the events coordinator.

MUSIC & ENTERTAINMENT

Stokehouse Restaurant background music is permitted.

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 must vacate the event space by 4.30pm. All dinner events 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.

DELIVERY/COLLECTION OF GOODS

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

RESPONSIBLE SERVICE OF ALCOHOL

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