

HOTEL
ESPLANADE
18 — *St. Kilda* — 78

FUNCTION PACK

Restored to its former grandeur and glory, Hotel Esplanade is home to a dynamic range of lifestyle experiences offering a new dining, drinking and cultural destination for Melbourne.

We've opened every square centimetre of our five historical levels and filled them with music and arts, cocktails, beer, food, fun and laughter.

We offer a range of impressive spaces throughout The Espy which can host functions and events of any size. From cocktail parties to intimate dinners, social celebrations to milestone events, corporate gatherings to weddings, the options are endless.



hotelesplanade.com.au/functions



functions@hotelesplanade.com.au



11 The Esplanade St Kilda VIC 3182

LET US HELP BRING YOUR EVENT TO LIFE.









THE BALCONY BAR

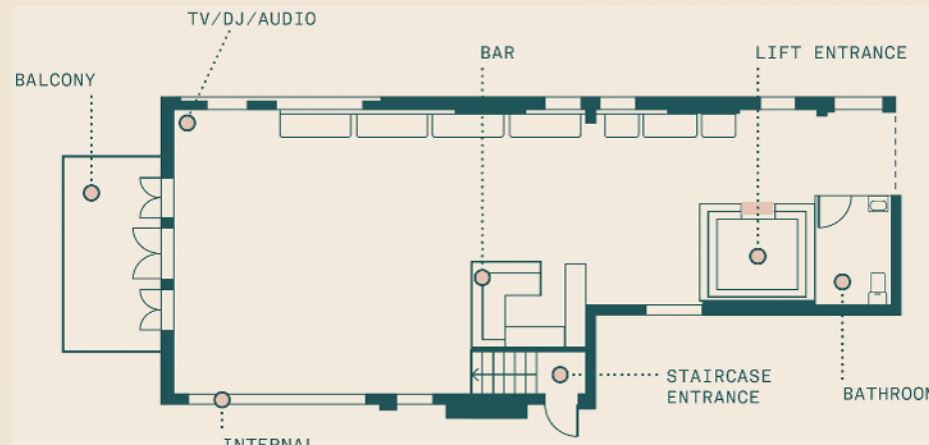
A private room with a view of the Bay. Perched above the St Kilda promenade, The Balcony offers uninterrupted vistas of the bay and beyond, making it one of Melbourne's most iconic function spaces.

With a private bar, dedicated sound system, flexible furniture layouts, and wraparound balcony, this premium space is perfect for cocktail-style events of up to 100 guests or seated dinners for 50.

Whether you're planning a milestone celebration or a stylish corporate event, The Balcony delivers the wow factor.



SPACE TYPE						
PRIVATE	50	100	Y	Y	Y	Y









THE SUNROOM

Light-filled and effortlessly elegant, the Sunroom is one of the Espy's most versatile function spaces. With floor-to-ceiling windows, a retractable roof and sweeping bay views, the space transforms seamlessly across seasons and styles.

This exclusive area accommodates up to 160 guests for cocktail-style events or impressive seated dinners. Fully equipped with audio-visual capabilities and flexible entertainment options, it's perfect for everything from weddings to corporate functions and milestone celebrations.

Adjoining the Sunroom, the Deck offers an open-air extension of the venue. Ideal for smaller gatherings, it can be booked for up to 40 guests cocktail-style or combined with the full deck to host up to 80. Whether it's sunset drinks or a breezy daytime celebration, the Deck adds an extra layer of atmosphere to any event.







SPACE TYPE						
EXCLUSIVE	100	160	Y	Y	Y	Y
SUNROOM DECK	-	80	N	N	N	N
SUNROOM DECK SECTION	-	40	N	N	N	N
SUNROOM SECTION	-	60	N	N	N	N

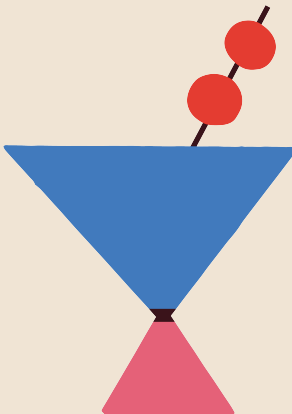


LOUEY'S

Step into Louey's, a neon-drenched American-Italian bar and kitchen that's all about fun, flavour and good times. With red leather booths, moody lighting and a disco ball, Louey's is ideal for cocktail-style events of up to 120 guests or seated dining for 100.

The space also offers the flexibility of section bookings for semi-private functions. Perfect for birthdays, festive dinners or team celebrations. Good vibes guaranteed.

SPACE TYPE						
PRIVATE	100	140	Y	Y	Y	Y









MYA TIGER GREEN ROOM

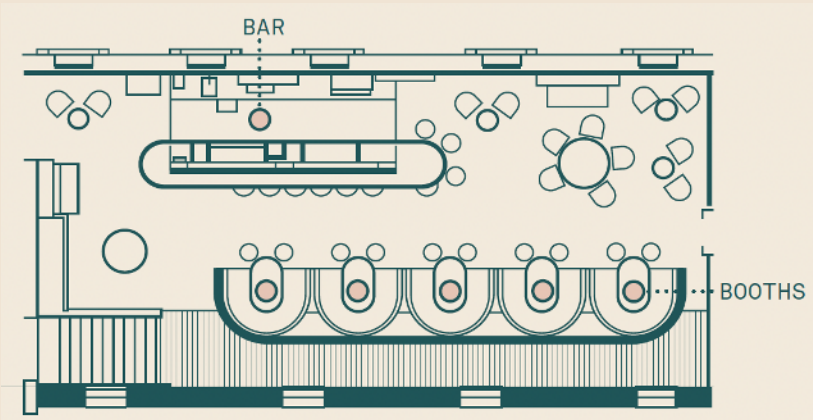
Hidden behind Mya Tiger's dining room lies the plush and intimate Green Room, an opulent cocktail space inspired by vintage Cantonese cookshops and the iconic Raffles Hotel.

Featuring five luxe green velvet booths for your guests to recline in, a hand-painted mural on the far wall, along with a green marble bar slinging vibrant cocktails inspired by Cantonese flavours and a flavour-packed food offering from Head Chef, Sarah Chan.

This space is perfect for both social and corporate cocktail parties of 30 to 60 guests with the option of a DJ for entertainment, or seated events of 20 to 40 guests dining on our signature shared 'Banquet Menu'.



SPACE TYPE						
PRIVATE	40	60	N	N	Y	Y









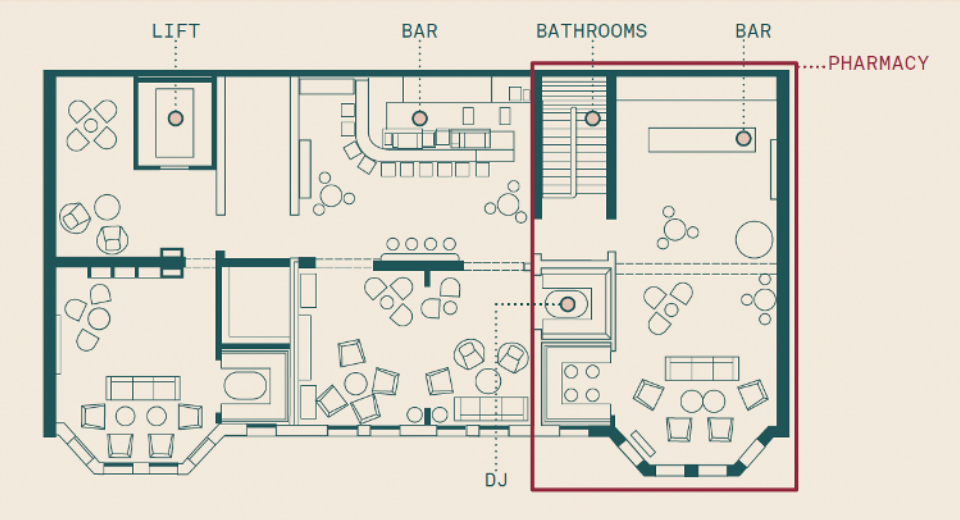
THE GHOST OF ALFRED FELTON & PHARMACY

Venture upstairs to the top floor and discover The Ghost of Alfred Felton, a luxurious cocktail space honouring the Espy's most eccentric former resident.

With exclusive use of the entire level, host up to 120 guests cocktail-style across multiple rooms, with two bars and a high-end sound system, perfect setting for a wedding reception. Guests can sip premium cocktails, spirits and wines while roving canapés make their way through the crowd.

Prefer something more intimate? The Pharmacy, one of the Ghost's adjoining rooms, is ideal for smaller gatherings, with space for up to 50 guests standing or 30 seated, complete with its own private bar and heritage charm.

SPACE TYPE						
EXCLUSIVE	-	120	Y	N	Y	Y
PHARMACY	30	50	Y	N	Y	Y



SEATED PACKAGES

THE BALCONY, THE SUNROOM & LOUEY'S

ESPY GROUP DINING \$69pp

SHARED ENTREES

Mount Zero olives (v,g, LG, LD)

Oysters, lime, lemon, hot sauce (LG, LD)

Foccacia, signore EVOO, aged balsamic (v, LD, LGO)

Baby burrata, EVOO, lemon balsamic (v, LG, LD)

Pumpkin & parmesan arancini, aioli (v, LG)

SHARED MAINS & SIDES

Rotisserie Free Range Chicken (LGO, LD)

Coal grilled market greens, fried shallot, beurre noisette, chilli oil (v, LG, LDO)

Rocket salad, apple balsamic, fruit, parm (v, vGO, LG, LDO)

Parmesan fries (v, vGO, LG, LDO)

DESSERT

Mini donuts - mixed berry, caramel (v, LDO)

PREMIUM ADD-ONS

Green pasta, baby burrata, parm (v, vGO, LGO, LDO) **+\$6pp**

Coal Grilled Barramundi Fillet, herb butter (LG, LDO) **+\$9pp**

Porterhouse, steak sauce, casa garlic butter, lemon (LG, LDO) **+\$12pp**

V = vegetarian | VG = vegan
LG = Low gluten | LD = Low Dairy
O = option

All menus are samples only, subject to seasonal change.
Dietary options provided upon selection.



SEATED PACKAGES

MYA TIGER GREEN ROOM, THE GHOST OF ALFRED FELTON & PHARMACY

MYA TIGER GROUP DINING \$69pp

Fresh Shucked Oysters, Rice Wine Vinaigrette (LG, LD)
Raw Snapper, Ginger, Soy, Yuzu (LG, LD)
Baby Cucumber Salad, Wood ear Mushroom, Yellow Rock Dressing (VG, LG)
Salt Pepper Squid (LG)
Lamb Spring Rolls, Minted Green Sweet Chilli
Ginger Chicken Dumplings (LD)
Mala Beef Cheek, Pickled Fennel, Wok Tossed Kale (LD)
Seasonal Greens (VG, LG)
Jasmine Rice (VG, LG)

MYA TIGER VEGAN GROUP DINING \$69pp

Silken Tofu, Chilli, Pickled Mustard Greens (VG, LG)
Baby Cucumber Salad, Wood ear Mushroom, Yellow Rock Dressing (VG, LG)
Bang Bang Brussels Sprouts, Toasted Sesame, Crispy Shallot (VG, LG)
Mushroom Choysum Dumplings (VG, LG)
Spring Onion Pancake, Vegan XO Chilli (VG)
Caramel Eggplant, Tempura Eggplant, Toasted Sesame (VG)
Wok tossed Mushroom, Garlic Shoot, Truffle (VG, LG, LD)
Seasonal Greens (VG, LG)
Jasmine Rice (VG, LG)

DESSERT ADD-ON \$8pp

Mandarin Chocolate Mousse, mandarin gel, raspberry (V)
5-spice Carrot Cake, miso caramel, cream chantilly (V)

V = vegetarian | VG = vegan
LG = Low gluten | LD = Low Dairy
O = option

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Dietary options provided upon selection.



BITES PACKAGES

THE BALCONY, STUDIO, LOUEY'S, THE SUNROOM, THE GHOST OF ALFRED FELTON & PHARMACY

PACKAGE A 6 x small bites \$47pp	PACKAGE B 5 x small bites 2 x bigger bites \$58pp	PACKAGE C 7 x small bites 3 x bigger bites \$79pp	ADDITIONAL ITEMS small bites \$9 ea bigger bites \$11 ea
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SMALL BITES

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Oysters, lime, lemon, hot sauce (LG, LD)
Rice paper rolls (Pork, Prawn or Vegan), hot + sour dressing (VGO, LG, LD)
Prawn + avocado sushi, ponzu dipper (VGO, LG, LD)
Veg tempura nigiri, ginger, soy, wasabi (V, VGO, LD)
Blini, caviar, cultured cream (VO)
Tuna tostada, avocado, jalapeno (LG, LD)
Corn fritter, green goddess, peppers (V, LG)
Green falafel, hung yogurt, tabouleh (V, LG)
- 

Mini beef pie, pepper gravy
Little pork sausage roll, tomato relish
Arancini pumpkin + parmesan, aioli (V, LG)
Prawn spring roll, sweet chilli dipper (VO, LD)
Corn + chive croquette, pepper jam (V)
Mini chicken kiev, garlic butter, parsley
Halloumi, gin marmalade (V, LG)
Spiced potato + pea triangle, mint yogurt (V, VGO)

Mini donuts - mixed berry, caramel (V)

BIGGER BITES

- 

Cheeseburger, burger sauce, pickles (LGO, LDO)
Fish + chips, tartare (LG, LDO)
Mini chook rolls, gravy
Deep Dish Pizza By The Slice (VGO, LGO, LDO) -
Margherita (V)
Salami
Pumpkin & Gorgonzola (V)
-  cold  hot
- V = vegetarian | VG = vegan
LG = Low Gluten | LD = Low Dairy
O = option

Minimum order of 20 people.
All menus are samples only, subject to seasonal change.
Dietary options can be provided upon selection.



GRAZING STATIONS

ALL AREAS

ANTIPASTO GRAZING \$30pp

Selection of Cured Meats, Cheese, Pickles, Antipasto, Chutneys, Dips, Fresh & Dried Fruits
w. Bakehouse Breads, Crackers

DEEP DISH PIZZA STATION \$16pp

Selection of Deep Dish Pizzas (vgo, Lgo, Ldo)

- Margherita (v)
- Salami
- Pumpkin & Gorgonzola (v)

OYSTER STATION

10 DOZEN - \$800

20 DOZEN - \$1,600

Selection of Natural Oysters, Dressings & Condiments (Lg, LD)

V = vegetarian | VG = vegan
LG = Low Gluten | LD = Low Dairy
O = option
NF = Nut-free

Minimum order of 20 people.

All menus are samples only, subject to seasonal change.
Dietary options can be provided upon selection



CANAPÉ PACKAGES

MYA TIGER GREEN ROOM, THE GHOST OF ALFRED FELTON & PHARMACY

PACKAGE A

3 x Small Canapés
2 x Bigger Canapés

\$50pp

PACKAGE B

5 x Small Canapés
2 x Bigger Canapés

\$65pp

ADDITIONAL ITEMS

Small Canapés **\$9ea**
Bigger Canapés **\$12ea**
Sweet Canapés **\$8ea**

SMALL CANAPÉS



Oysters w. Rice Wine Vinaigrette (LD, LG)
Raw Snapper, Soy Truffle, Bergamot (LD, LG)



Sesame Prawn Toast, Sweet + Sour Sauce (LD)
Spring Onion Pancake, Chilli XO (VG, LD)
Mya 5 Spice Popcorn Chicken, Kewpie (LD, LG)
Crispy Salt + Pepper Tofu, Sesame Mayo (VG, LD)
Lamb Spring Roll, Minted Sweet Chilli
Ginger Chicken Dumplings (LD)

SWEET CANAPÉS



Mandarin Chocolate Mousse, mandarin gel, raspberry (v)



5 Spice Carrot Cake, miso caramel, cream chantilly (v)

BIGGER CANAPÉS



Shandong Roast Chicken Salad (LD, LG)
Bang Bang Chicken Noodles (LD, LG)



Crispy Pork Belly Bao (LD, LGO)
Roast Duck Bao (LD, LGO)
Tempura Green Tomato Bao (VG, LD, LGO)
Red Braised Beef Noodles (LD)
Chilli Caramel Eggplant (VG, LD)
Mya Tiger Signature Duck Fried Rice (vo, LD, LG)

cold hot

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O = option

Minimum order of 20 people.
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Dietary options can be provided upon selection.



WORKSHOP PACKAGE \$99PP

INCLUDES -

Room set up with water, paper, pens & TV/AV
Self-serve coffee, tea and juice for the day

MORNING TEA

Assorted pastries
Fruit Platters

LUNCH - SAMPLE MENU

SHARED ENTRÉES

Mount Zero olives (v, LG, LD)
Oysters, lime, lemon, hot sauce (LG, LD)
Foccacia, signore EVOO, aged balsamic (v, LD, LGO)
Baby burrata, EVOO, lemon balsamic (v, LG, LD)
Pumpkin & parmesan arancini, aioli (v, LG)

SHARED MAINS & SIDES

Rotisserie Free Range Chicken (LGO, LD)
Coal grilled market greens, fried shallot, beurre noisette, chilli oil (v, LG, LDO)
Rocket salad, apple balsamic, fruit, parm (v, VGO, LG, LDO)
Parmesan fries (v, VGO, LG, LDO)

AFTERNOON TEA

Cheese Platter

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O = option

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Dietary options can be provided upon selection



BEVERAGE PACKAGES

THE BALCONY, STUDIO, LOUEY'S & THE SUNROOM

BASIC PACKAGE

2 Hours | \$49pp

3 Hours | \$62pp

4 Hours | \$75pp

Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rosé
Henry & Hunter Shiraz Cabernet
Carlton Draught (tap)
Furphy Refreshing Ale (tap)
Stone & Wood Pacific Ale (tap)
Little Creatures Pipsqueak Cider (tap)
Soft drinks & juices

PREMIUM PACKAGE

2 Hours | \$60pp

3 Hours | \$72pp

4 Hours | \$85pp

Mount Paradiso Prosecco NV
Gabbiano Pinot Grigio
Hearts Will Play Rosé
Storm & Saint Pinot Noir
Carlton Draught (tap)
Furphy Refreshing Ale (tap)
Stone & Wood Pacific Ale (tap)
James Boag's Premium Light (bottle)
Little Creatures Pipsqueak Cider (tap)
Soft drinks & juices

EXCLUSIVE PACKAGE

2 Hours | \$84pp

3 Hours | \$100pp

4 Hours | \$121pp

Moët & Chandon Imperial Brut NV
Gabbiano Pinot Grigio
Mountadam 'Five-Fifty' Chardonnay
Sud Rosé
St Huberts Pinot Noir
Tellurian Redline Shiraz
Carlton Draught (tap)
Furphy Refreshing Ale (tap)
Stone & Wood Pacific Ale (tap)
James Boag's Premium Light (bottle)
Little Creatures Pipsqueak Cider (tap)
Soft drinks & juices



BEVERAGE PACKAGES

MYA TIGER GREEN ROOM

BASIC PACKAGE

2 Hours | \$47pp

3 Hours | \$59pp

4 Hours | \$71pp

Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rosé
Henry & Hunter Shiraz Cabernet
Carlton Draught (tap)
Heineken (tap)
Little Creatures Hazy Lager (tap)
Balter XPA (tap)
Furphy Lager (tap)
Kosciuszko Pale Ale (tap)
Fixation IPA (tap)
Little Creatures Pipsqueak Cider (tap)
Soft drinks & juices

PREMIUM PACKAGE

2 Hours | \$57pp

3 Hours | \$69pp

4 Hours | \$81pp

Mount Paradiso Prosecco NV
Gabbiano Pinot Grigio
Hearts Will Play Rosé
Willow Chase Shiraz
Carlton Draught (tap)
Heineken (tap)
Little Creatures Hazy Lager (tap)
Balter XPA (tap)
Furphy Lager (tap)
Kosciuszko Pale Ale (tap)
Fixation IPA (tap)
James Boag's Premium Light (bottle)
Little Creatures Pipsqueak Cider (tap)
Soft drinks & juices

EXCLUSIVE PACKAGE

2 Hours | \$80pp

3 Hours | \$95pp

4 Hours | \$115pp

Moët & Chandon Imperial Brut NV
Gabbiano Pinot Grigio
Deep Woods Estate Chardonnay
Sud Rosé
Silent Way Pinot Noir
Willow Chase Shiraz
Carlton Draught (tap)
Heineken (tap)
Little Creatures Hazy Lager (tap)
Balter XPA (tap)
Furphy Lager (tap)
Kosciuszko Pale Ale (tap)
Fixation IPA (tap)
James Boag's Premium Light (bottle)
Little Creatures Pipsqueak Cider (tap)
Soft drinks & juices



BEVERAGE PACKAGES

THE GHOST OF ALFRED FELTON & PHARMACY

PREMIUM PACKAGE

2 Hours | \$57pp

3 Hours | \$69pp

4 Hours | \$81pp

Mount Paradiso Prosecco NV

Gabbiano Pinot Grigio

Sud Rosé

Willow Chase Shiraz

Kirin Ichiban (bottle)

Stone & Wood Pacific Ale (can)

Little Creatures Pale Ale (bottle)

James Boag's Premium Light (bottle)

Somersby Apple Cider (bottle)

Soft drinks & juices

EXCLUSIVE PACKAGE

2 Hours | \$80pp

3 Hours | \$95pp

4 Hours | \$115pp

Moët & Chandon Imperial Brut NV

Paloma Riesling

Deep Woods Estate Chardonnay

Sud Rosé

Willow Chase Shiraz

Silent Way Pinot Noir

Kirin Ichiban (bottle)

Stone & Wood Pacific Ale (can)

Little Creatures Pale Ale (bottle)

James Boag's Premium Light (bottle)

Somersby Apple Cider (bottle)

Soft drinks & juices

PLATINUM PACKAGE

2 Hours | \$100pp

3 Hours | \$113pp

4 Hours | \$127pp

Veuve Clicquot Yellow Label Brut NV

Ocean Eight Pinot Gris

Domaine Thierry Mothe Chablis

Sud Rosé

Paringa Estate Coronella Pinot Noir

La Boca Malbec

Kirin Ichiban (bottle)

Stone & Wood Pacific Ale (can)

Little Creatures Pale Ale (bottle)

James Boag's Premium Light (bottle)

Somersby Apple Cider (bottle)

Soft drinks & juices



BEVERAGE ADD-ONS

ALL AREAS

SPRITZ ON ARRIVAL

@ \$18ea

APEROL SPRITZ

Aperol, Sparkling, Soda, Orange

LIMONCELLO SPRITZ

Zonzo Estate Limoncello, Prosecco, Soda

BERRY HIBISCUS SPRITZ

Peach, Wild Berry, Prosecco, Hibiscus

COCKTAIL ON ARRIVAL

@ \$20ea

TOMMY'S MARGARITA

100% blue agave Tequila, Lime, Agave

WATERMELON G&T

Four Pillars Sticky Carpet Gin, Watermelon Tonic

ESPRESSO MARTINI

Vodka, Coffee Liqueur, Little Drippa Cold Drip Coffee

NEGRONI

London Dry Gin, Campari, Sweet Vermouth

BASIC SPIRITS PACKAGE +\$27pp

Available to add to any beverage package

SMIRNOFF RED

GORDON'S DRY

JOHNNIE WALKER RED

JIM BEAM WHITE

BACARDI WHITE

EL JIMADOR BLANCO

MOCKTAIL ON ARRIVAL

@ \$15ea

SIPPIN' PRETTY

Mabel 0%, Vanilla, Passionfruit, Lemon

MELON DOLLAR BABY

Mabel 0%, Agave, Lime, Watermelon, Chilli Oil

NO ALCOHOL PACKAGE

@ \$25pp

SOFT DRINKS & JUICES



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