

A photograph of the Hotel Esplanade, a historic white building with a mansard roof and multiple chimneys. A modern, curved glass building is visible in the background. A marquee sign is attached to the front of the hotel.

HOTEL
ESPLANADE.

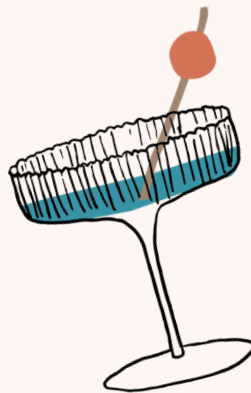
ESPY BASEMENT - LIVE N FREE
TUE THU FRI AND SUN

THE BADLOVES
JAN 21

BLACK LIPS
MAR 03

Hotel Esplanade

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.

Every square centimetre of our five historical levels and filled them with music and arts, cocktails, beer, food, fun and laughter.



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 events 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	N	Y	Y





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 functions of up to 100 guests.

Perfect for birthdays, festive celebrations, team events or a night out, Louey's brings a fun and vibrant atmosphere to any occasion. Good vibes guaranteed.

SPACE TYPE					
EXCLUSIVE	100	Y	Y	Y	Y





MYA TIGER'S 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.

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						
EXCLUSIVE	80	100	Y	N	Y	Y
GREEN ROOM	40	60	Y	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 MENU

ESPY GROUP DINING \$75PP

SHARED ENTREES

Mount Zero olives (VG, LG, LD)

Heirloom tomato salad, bluefin tuna, herbs (LG)

Focaccia, signore EVOO, aged balsamic (V, LD)

Baby burrata, EVOO, lemon balsamic (V, LG)

Pumpkin & parmesan arancini, aioli (V, LG)

SHARED MAINS & SIDES

Rotisserie free range chicken, tripple chicken sauce (LG, LD)

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

Rocket salad, apple balsamic, fruit, parmasan (V, LG)

Parmesan fries (V, LG)

DESSERT

Tiramisu (V)

PREMIUM ADD-ONS

Big rig, spicy vodka red sauce (LDO, LGO, V) +\$7pp

Coal grilled barramundi fillet, herb butter (LG, LDO, A) +\$12pp

Flank, steak sauce, casa garlic butter, lemon (LG, LDO) +\$14pp

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option |
LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option
Seafood Origin: (A) Australian (I) Imported (M) Mixed

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.



MYA SEATED MENU

MYA TIGER GROUP DINING \$72PP

Fresh shucked oysters, rice wine vinaigrette (LG, LD)

Raw tuna, ginger, soy, yuzu (LG, LD)

Baby cucumber salad, wood ear mushroom, yellow rock dressing (VG, LG, LD)

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 (LG, LD, VG)

Jasmine rice (LG, LD, VG)

MYA TIGER VEGAN GROUP DINING \$72PP

Silken tofu, chilli, pickled mustard greens (VG, LG, LD)

Spring onion pancake, vegan xo chilli (VG, LD)

Baby cucumber salad, wood ear mushroom, yellow rock dressing (VG, LG, LD)

Bang bang brussels sprouts, toasted sesame, crispy shallot (VG, LG, LD)

Mushroom choy sum dumplings (VG, LG, LD)

Caramel eggplant, tempura eggplant, toasted sesame (VG, LD)

Wok tossed mushroom, garlic shoot, truffle (VG, LG, LD)

Seasonal greens (VG, LG, LD)

Jasmine rice (VG, LG, LD)

DESSERT ADD-ON \$8PP

Chocolate mandarin mousse, mandarin gel (V)

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BITES PACKAGES

*Minimum order of
20 people required
for all bites.

PACKAGE A	PACKAGE B	PACKAGE C	ADDITIONAL ITEMS
6 x Small Bites	5 x Small Bites 2 x Bigger Bites	7 x Small Bites 3 x Bigger Bites	Bigger Bites
\$47pp	\$59pp	\$82pp	\$13.5ea

SMALLER

❄️ Rice paper rolls (Pork, Prawn or Vegan), hot + sour dressing
Prawn avocado sushi, ponzu dipper (LD, LG, A)
Veg tempura nigiri, soy, wasabi (LG, V)
Blini caviar, cultured cream (LG, V, A)
Tuna tostada, avocado, jalapeno (LG, A)
Corn fritters, green goddess, peppers (V)
Green falafel, hung yogurt, tabouleh (LDO, LG, V)

🔥 Mini beef pie, pepper gravy
Little pork sausage roll, tomato relish
Arancini pumpkin, parmesan, aioli
Prawn spring roll, sweet chilli (A)
Corn chive croquette, kewpie, chive (V)
Mini chicken kiev, garlic butter, parsley
Halloumi, gin + marmalade, yuzu honey
Spicy potato + pea triangle, mint yogurt (V)
Mini donut, mixed berry, caramel

BIGGER

🔥 Mini cheese burger, burger sauce, pickles
Fish + chips, tartare (A)
Mini chook rolls, gravy
Deep Dish Pizza By The Slice
- Margherita (V)
- Pepperoni
- Zucchini, pesto and mint (V)



COLD



HOT

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Seafood Origin: (A) Australian (I) Imported (M) Mixed

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CANAPÉ PACKAGES

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

PACKAGE A

3 x Small Canapés
2 x Bigger Canapés

\$51pp

PACKAGE B

5 x Small Canapés
2 x Bigger Canapés

\$66pp

ADDITIONAL ITEMS

Small Canapés **\$8ea**
Bigger Canapés **\$13.5ea**
Sweet Canapés **\$8ea**

SMALL CANAPÉS



Oysters w. Rice Wine Vinaigrette (LD, LG)



Baby cucumber, sichuan soy cream (LD, LG, VG)
Sesame prawn toast, sweet + sour sauce
Mya 5 spices popcorn chicken, kewpie (LG)
Crispy salt + pepper tofu, sesame mayo (LD, V)
Lamb spring roll, minted sweet chilli
Garlic prawn spring roll, sweet chilli sauce (I)
Ginger chicken dumpling, aged soy (LD)
Pork + prawn suimai, soy chilli vinegar (LD, I)

SWEET CANAPÉS



Chocolate mandarin mousse, mandarin gel (V)

BIGGER CANAPÉS



Drunken chicken salad, sesame soy (LD, LG)
Bang bang chicken noodle, roasted chicken (LD, LG)



Braised pork belly bao, pickle ginger (LD)
Roasted duck bao, pickle cucumber (LD)
Tempura mushroom bao, chilli caramel (LD, VG)
Red braised beef noodle, crispy shallot (LD)
Caramel eggplant, sesame (LD, V, VG)
Mya Tiger duck fried rice, spring onion (LD, LG)

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LGO – Low Gluten Option | LDO – Low Dairy Option
VO – Vegetarian Option | VGO – Vegan Option
Seafood Origin: (A) Australian (I) Imported (M) Mixed

Minimum order of 20 people required for all canapés.

GRAZING STATIONS

CHEESE BOARD \$180

Selection of cheese & condiments w. bakehouse breads, crackers **(Serves 10 guests)** (LGO, V)

CHARCUTERIE BOARD \$190

Selection of cured meats & condiments w. bakehouse breads, crackers **(Serves 10 guests)** (LD, LGO)

ANTIPASTO GRAZING \$1600

Selection of cured meats, cheese, pickles, antipasto, chutneys, dips, fresh & dried fruits w. bakehouse breads, crackers **(Minimum of 50 guests)** (LDO, LGO, VO, VGO)

DEEP DISH PIZZA STATION \$22PP

Selection of deep dish pizzas – 3 slices per person **(VO)**

- Margherita **(V)**
- Pepperoni
- Zucchini, pesto and mint **(V)**

OYSTER STATION

10 dozen – \$900

20 dozen – \$1,800

Selection of natural oysters, dressings & condiments **(LG, LD)**

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Seafood Origin: (A) Australian (I) Imported (M) Mixed





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 (VG, LG, LD)
Heirloom tomato salad, bluefin tuna, herbs (LG)
Focaccia, signore EVOO, aged balsamic (V, LD)
Baby burrata, EVOO, lemon balsamic (V, LG)
Pumpkin & parmesan arancini, aioli (V, LG)

SHARED MAINS & SIDES

Rotisserie free range chicken, tripple chicken sauce (LD)
Coal grilled market greens, fried shallot, beurre noisette, chilli oil (V, LG)
Rocket salad, apple balsamic, fruit, parm (V, LG)
Parmesan fries (V, LG)

AFTERNOON TEA

Cheese platter

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LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option
Seafood Origin: (A) Australian (I) Imported (M) Mixed

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

BEVERAGE PACKAGES

THE BALCONY, LOUEY'S & THE SUNROOM

*All menus & packages are samples only,
subject to seasonal change

STANDARD PACKAGE

2hrs – 53pp | 3hrs – 65pp | 4hrs – 76pp

WINE

Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

TAP BEER & CIDER

Carlton Draught (tap)
Furphy Refreshing Ale (tap)
Stone & Wood Pacific Ale (tap)
Little Creatures Pipsqueak Cider (tap)

NON-ALCOHOLIC

Soft drinks & juices

PREMIUM PACKAGE

2hrs – 68pp | 3hrs – 78pp | 4hrs – 93pp

WINE

Mount Paradiso Prosecco NV
Gabbiano Pinot Grigio
Hearts Will Play Rosé
Storm & Saint Pinot Noir

TAP BEER & CIDER

Carlton Draught (tap)
Furphy Refreshing Ale (tap)
Stone & Wood Pacific Ale (tap)
James Boag's Premium Light (bottle)
Little Creatures Pipsqueak Cider (tap)

NON-ALCOHOLIC

Soft drinks & juices

EXCLUSIVE PACKAGE

2hrs – 76pp | 3hrs – 90pp | 4hrs – 104pp

WINE

Moët & Chandon Imperial Brut NV
Gabbiano Pinot Grigio
Lost Woods Chardonnay
Sud Rosé
St Huberts Pinot Noir
Tellurian Redline Shiraz

TAP BEER & CIDER

Carlton Draught (tap)
Furphy Refreshing Ale (tap)
Stone & Wood Pacific Ale (tap)
James Boag's Premium Light (bottle)
Little Creatures Pipsqueak Cider (tap)

NON-ALCOHOLIC

Soft drinks & juices



BEVERAGE PACKAGES

MYA TIGER GREEN ROOM

*All menus & packages are samples only,
subject to seasonal change

PREMIUM PACKAGE

2hrs – 65pp | 3hrs – 78pp | 4hrs – 93pp

WINE

Mount Paradiso Prosecco NV
Gabbiano Pinot Grigio
Sud Rosé
Coldstream Hills Pinot Noir

TAP BEER & CIDER

Carlton Draught (tap)
Heineken (tap)
Little Creatures Hazy Lager (tap)
Balter XPA (tap)
Kosciuszko Pale Ale (tap)
James Boag's Premium Light (bottle)
Little Creatures Pipsqueak Cider (tap)

NON-ALCOHOLIC

Soft drinks & juices

EXCLUSIVE PACKAGE

2hrs – 76pp | 3hrs – 90pp | 4hrs – 104pp

WINE

Moët & Chandon Imperial Brut NV
Gabbiano Pinot Grigio
Innocent Bystander Chardonnay
Sud Rosé
St Huberts Pinot Noir
Tellurian Redline Shiraz

TAP BEER & CIDER

Carlton Draught (tap)
Heineken (tap)
Little Creatures Hazy Lager (tap)
Balter XPA (tap)
Kosciuszko Pale Ale (tap)
James Boag's Premium Light (bottle)
Little Creatures Pipsqueak Cider (tap)

NON-ALCOHOLIC

Soft drinks & juices



BEVERAGE PACKAGES

THE GHOST OF ALFRED FELTON & PHARMACY

*All menus & packages are samples only,
subject to seasonal change

PREMIUM PACKAGE

2hrs - 65pp | 3hrs - 78pp | 4hrs - 93pp

WINE

Mount Paradiso Prosecco NV
Gabbiano Pinot Grigio
Sud Rosé
Coldstream Hills Pinot Noir

BEER & CIDER

Stone & Wood Pacific Ale (can)
Little Creatures Pale Ale (bottle)
James Boag's Premium Light (bottle)
Somersby Apple Cider (bottle)

NON-ALCOHOLIC

Soft drinks & juices

EXCLUSIVE PACKAGE

2hrs - 76pp | 3hrs - 90pp | 4hrs - 104pp

WINE

Moët & Chandon Imperial Brut NV
Paloma Riesling
Innocent Bystander Chardonnay
Sud Rosé
St Huberts Pinot Noir
Tellurian Redline Shiraz

BEER & CIDER

Kirin Ichiban (bottle)
Stone & Wood Pacific Ale (can)
Little Creatures Pale Ale (bottle)
James Boag's Premium Light (bottle)
Somersby Apple Cider (bottle)

NON-ALCOHOLIC

Soft drinks & juices



BEVERAGE ADD ONS

ALL AREAS

COCKTAIL ON ARRIVAL @ \$18EA

APEROL SPRITZ

Aperol, Sparkling, Soda, Orange

LIMONCELLO SPRITZ

Limoncello, Prosecco, Soda

HUGO SPRITZ

St Germain Elderflower, House Sparkling, Soda, Lemon, Mint

WILD HIBISCUS SPRITZ

Peach, Wild Berry, Prosecco, Hibiscus

TOMMY'S MARGARITA

100% blue agave Tequila, Lime, Agave

ESPRESSO MARTINI

Vodka, Coffee Liqueur, Little Drippa Cold Drip Coffee

NEGRONI

London Dry Gin, Campari, Sweet Vermouth

BASIC SPIRITS PACKAGE +\$29PP

AVAILABLE TO ADD TO ANY BEVERAGE PACKAGE

SMIRNOFF RED

GORDON'S DRY

JOHNNIE WALKER RED

JIM BEAM WHITE

BACARDI WHITE

EL JIMADOR BLANCO

SOFT DRINKS PACKAGE @ \$25PP

SOFT DRINKS & JUICES

*All menus & packages are samples only,
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MOCKTAIL ON ARRIVAL @ \$15EA

SIPPIN' PRETTY

Mabel O%,Vanilla, Passionfruit, Lemon

MELON DOLLAR BABY

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



ADDITIONAL ITEMS

OUR TEAM CAN HELP TAILOR YOUR EVENT

PHOTOBOOTH

\$650 Flat Rate

Capture the moments your guests will talk about long after the night ends with a photobooth experience that's fun, effortless and always a hit.

Located in the Main Bar, the photobooth is available for guests to use throughout your event and includes unlimited sessions and digital keepsakes.

Perfect for breaking the ice and keeping the energy up, it gives guests a takeaway while creating a stream of candid memories from your event.

MURDER MYSTERY

\$50PP Min 20 – 40 pax

Bare Elements Productions creates immersive, fun-packed murder-mystery games and dinner shows that bring people together through laughter, intrigue and theatrical flair. Located in The Ghost of Alfred.

With engaging hosts and a variety of themes and eras to choose from, these interactive experiences are ideal for corporate events or private celebrations such as birthdays, anniversaries, networking and team building.

Dress up (if you like), play a character and help crack the case.

DJ AVAILABLE ON REQUEST



HOTEL
ESPLANADE
18 — *St. Kilda* — 78

CONTACT US

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