
EVENTS AT
STRATO
melbourne
Take a virtual tour

contents

plan your event

welcome	03
the venue	04
plated lunch & dinner	05
corporate lunch	06
canapés	07–08
beverages	09–10
event collaborators	11
capacities & floor plans	12
gallery	13
guest words & accommodation	14
enquiries	15



an elevated experience

Set high above Southbank on Level 40 of Oakwood Premier Melbourne, Strato pairs panoramic **city views** with **contemporary dining** and warm, **attentive service**.

From intimate dinners and milestone celebrations to weddings, corporate gatherings and cocktail events, our **versatile spaces** and **dedicated events** team make every occasion feel effortless.

Every event is **planned around your guests** and the way you want the occasion to feel.



the venue

private function spaces

Enter through Oakwood Premier Melbourne on 202 Normanby Road, Southbank, then take the lift to Level 40.
Floor-to-ceiling windows frame the city beyond.









LEVEL 40

Strato Rooftop Bar centres around a 16-metre stone bar, with **lounge seating** and an **alfresco terrace**. The bar accommodates up to **200 guests**. To the right, the **restaurant** offers a refined setting for seated dining.

LEVEL 41

Two dedicated **private function spaces** suit celebrations, presentations, private dining and VIP gatherings.
Tailor the spaces to the **style and scale of your occasion**. Partial venue hire available.

See page 12 for room layouts and guest numbers.

Take a virtual tour



the menu

plated lunch & dinner

$125pp

Three courses with house bread and shared sides.
Choose one starter, two alternating mains, two shared sides and one dessert for your group.

STARTERS

Cured King Salmon* (A, GF)
Black Opal Wagyu Beef Carpaccio (GF)
Poached Prawns (I)
Grilled Halloumi (V)

MAINS

Hazeldine Free-Range Chicken Supreme (GF)
Sundried Tomato Agnolotti (V)
Pan-Seared Gnocchi
Humpty Doo Barramundi (GF, A)

FROM THE GRILL

Victorian Riverine Angus Beef Tenderloin
250g (GF)
Victorian Grass-Fed Beef Striploin
300g (GF)

Served with mushroom purée and confit sweet potato.
Choose thyme jus or mustard and tarragon sauce.

SHARED SIDES

Kipfler Potatoes (GF, Vg)
Chips with Truffle Aioli (DF)
Charred Broccolini with Sesame Oil (GF, Vg)

DESSERTS

Vegan Noir Tart (GF, Vg)
Date & Toffee Éclat
Beyond the Slice

Alternating menu +$10 pp
Choose two starters and two desserts, served alternately.

Menu design fee +$2 pp

DIETARY & ORIGIN

GF Gluten free V Vegetarian DF Dairy free VG Vegan
N Contains nuts I Imported A Australian * Can be dairy free
Our meat products are Halal

MENU NOTES

Custom menus and catering are available for specific events.
Some menu items are subject to availability.

SURCHARGES

10% on weekends
15% on public holidays

corporate lunch

$105pp

All-day tea and coffee
Includes still and sparkling water, and fresh orange juice

MORNING & AFTERNOON TEA

Choose one item for each break

Scones with jam and cream (V)
Assorted Cookies
Sweet Muffin (V)
Ham & Cheese Croissants
Cheese & Tomato Croissants
Whole Fruit Bowls
Seasonal Sliced Fruit
Yoghurt Cups with Granola & Berry Coulis
Coconut Chia Pudding with Berry Coulis

SEASONAL SALADS

Choose one

Asian Slaw (Vg)
Crispy shallots & sesame dressing

Garden Salad (Vg)
Cucumber, herbs & lemon dressing

Kipfler Potato Salad
Seeded mustard & chives

Greek Salad
Cucumber, tomota, olives & feta

Roasted Pumpkin & Red Onion
Tahini & zaatar

SWEET SELECTION

Choose one

Seasonal Fruit Skewer
Orange & Poppyseed Cake
Carrot Cake
Mini Raspberry Tart
Assorted Macarons

ARTISAN SANDWICHES & WRAPS

Choose three

Chargrilled Chicken Ciabatta
Pesto & Mozerella

Roast Beef & Caramelised Onion

Slow-Roasted Beef Baguette
Tomato relish, rocket & seeded mustard

Tuna Niçoise Sandwich
Capers, cucumber & herb mayonnaise

Smoked Salmon Sandwhich
Cream cheese, dill & cucumber

Mediterranean Vegetable Wrap (Vg)
Hummus, olives & roasted capsicum

Falafel Wrap (Vg
Tahini, tomato & mixed leaves

Grilled Chicken Wrap
Spinach, parmesan & Caesar dressing

Turkey & Cranberry Sandwich
Baby spinach & aioli

Curried Egg Sandwich (V)
Watercress & mixed leaves

CHEF'S HOT SELECTION

Choose one

Pumpkin Arancini (Vg)
Pumpkin Sausage Roll (Vg)
Chicken Mushroom Pie
Wagyu Sausage Roll
Vegetable Samosa (Vg)
Peking Duck Spring Roll

V vegetarian | Vg vegan

canapes

cocktail events & celebrations

PER HOUR

Canape options on following page

DURATION	CHOOSE	PER PERSON
1 hour	4 varieties	$40
2 hours	6 varieties	$65
3 hours	8 varieties	$80

SUBSTANTIAL CANAPES

$10 PER PERSON
(add-on)

Slow Braised Beef
Butter Chicken
Porcini Mushroom Risotto (V)
Gnocchi Primavera (V)
Wagyu Beef Slider
Vegetable Hakka Noodles

ANTIPASTO

$25 PER PERSON

Includes: cured meat, assorted crackers & bread, cheeses, chutneys, fruit and chocolate (PLATTERS / STATION)

You are welcome to bring a cake to the venue, we offer cakeage at $5.00 per person.
(GF) Gluten Free | (V) Vegetarian | (DF) Dairy Free | (Vg) Vegan | (N) Contains Nuts *Can be Vegan. Our meat products are Halal certified.





canapes menu

cocktail events & celebrations

HOT

Crispy Squid
Vegetable Wonton
Lamb Kofta Skewer
Crispy Fried Prawns
Duck Spring Rolls
Chicken Souvlaki Skewers
Truffle Mushroom Arancini (V)

1 hour / choose 4
$40pp

2 hours / choose 6
$65pp

3 hours / choose 8
$80pp

COLD

Vegetarian Sushi
Tuna Tartare
Thai Beef Salad
Heirloom Tomato Toast (V)
Whipped Feta Tartlet (V)
Smoked Salmon Crostini

DESSERT

Hazelnut Chocolate Cake
Assorted Mini Macarons

GF gluten free V vegetarian DF dairy free Vg vegan
N contains nuts *Can be vegan. Our meat products are Halal certified.

beverage packages



INDIGO

Svelte, South Eastern Australia

Sparkling Brut NV
Sauvignon Blanc / Chardonnay
Shiraz / Cabernet Merlot
Beers and soft drinks

EMBER

First Creek, Botanica, NSW, Australia

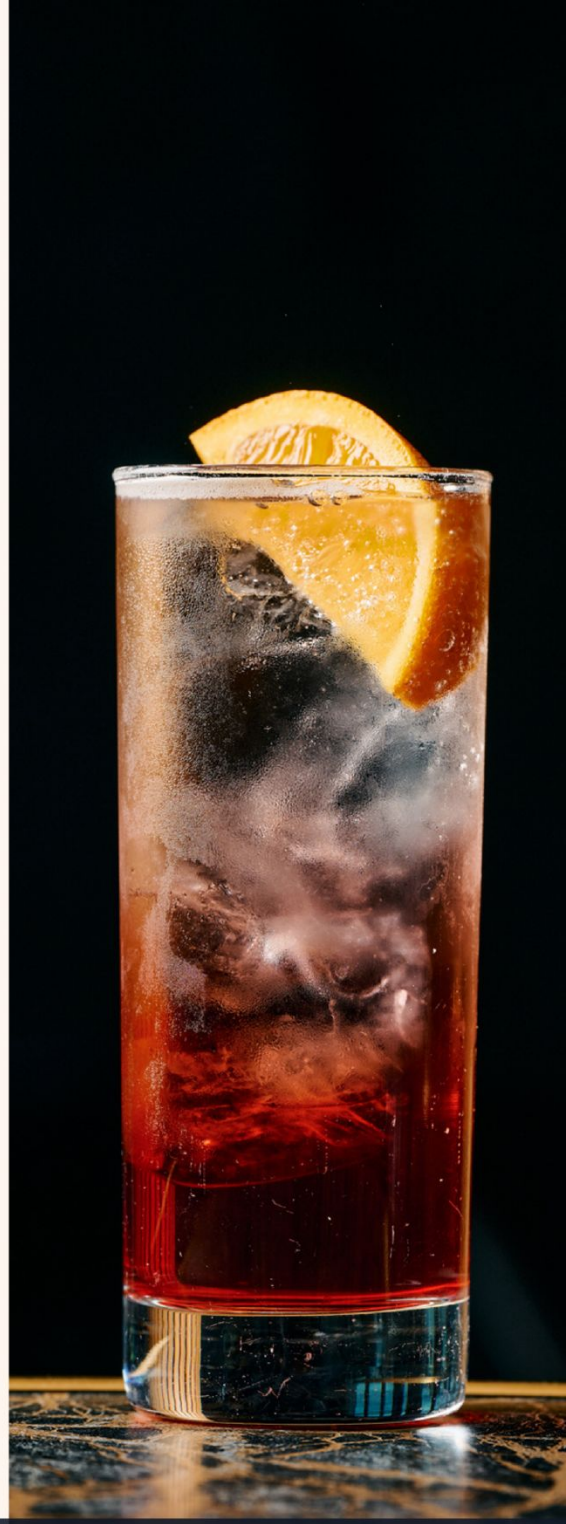
Sparkling Brut Cuvee
Pinot Grigio / Chardonnay
Pinot Noir / Cabernet Sauvignon or Shiraz
Shore's Reach Rosé, Mornington Peninsula, VIC, Australia
Beers and soft drinks

NOIR

Pete's Pure Prosecco
Babich Black Label Sauvignon Blanc, Marlborough, NZ
Juniper Three Fields Chardonnay, Margaret River, WA
Riposte Wines Pinot Noir, Adelaide Hills, SA
Woodstock Cabernet Sauvignon, McLaren Vale, SA
Stone Dwellers Rosé, Strathbogie Ranges, VIC, Australia
Beers and soft drinks

Choose a drinks package or service on consumption. Each package also includes beers and soft drinks.
Package duration and pricing on the following page.

10% surcharge on weekends apply.
15% surcharge on public holidays.





beverages

drinks, your way

Enjoy unlimited service of the listed drinks for your chosen package duration.

HOURS	INDIGO	EMBER	NOIR	SPIRITS / PP
2	$65	$90	$115	+$30
3	$80	$110	$135	+$30
4	$90	$125	$150	+$30
5	$100	$140	$165	+$30

All prices per person.

ON CONSUMPTION

We also offer drinks on consumption.
Drinks are charged as ordered.

COCKTAILS

Bartender's choice arrival cocktail +$20 per person.
Additional cocktails from $26 each.

SPIRITS ADD-ON

- Naught Australian Dry Gin
- Monkey Shoulder Whisky
- Nuve Vodka
- Diplomatico Blanco Rum
- Woodford Reserve Bourbon
- El Jimador Blanco Tequila

Confirm choices and quantities with final guest numbers and beverage orders at least 14 days before your event.

Spirits are additional to a beverage package. Responsible service of alcohol applies.

event collaborators

the people for your event



CLUBHOUSE
DJs & party sound
clubhousehire@outlook.com



Melb Booth Magic
Photo booths & video guestbooks
melboothmagic@gmail.com



Robbie & Jerson
Acoustic vocals & keys
robamato@bigpond.net.au



Beck Entertainment
Event entertainment
bookings@beckentertainment.com.au

Hero Shot Photography
Corporate photography
sam@heroshotphotography.com



Tahnaya Wynne
Live & electric violin
info@tahnayawynneviolinist.com.au



Champagne Towers Melbourne
Champagne towers & styling
hello@champagnetowersmelbourne.com.au



The Event Styler
Event styling
info@theventstyler.com.au



Myles Audio Visual
Audio visual support
dino@mylesav.com.au



Miei
Florals for your occasion
miei.com.au

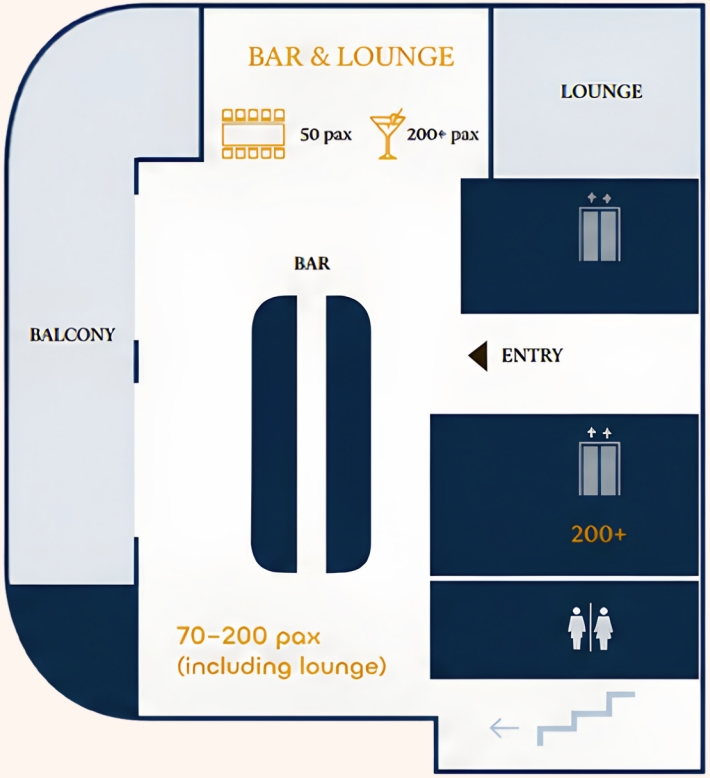


Harry on Sax
Live sax, DJ & jazz ensembles
harrycoopermusic.com.au

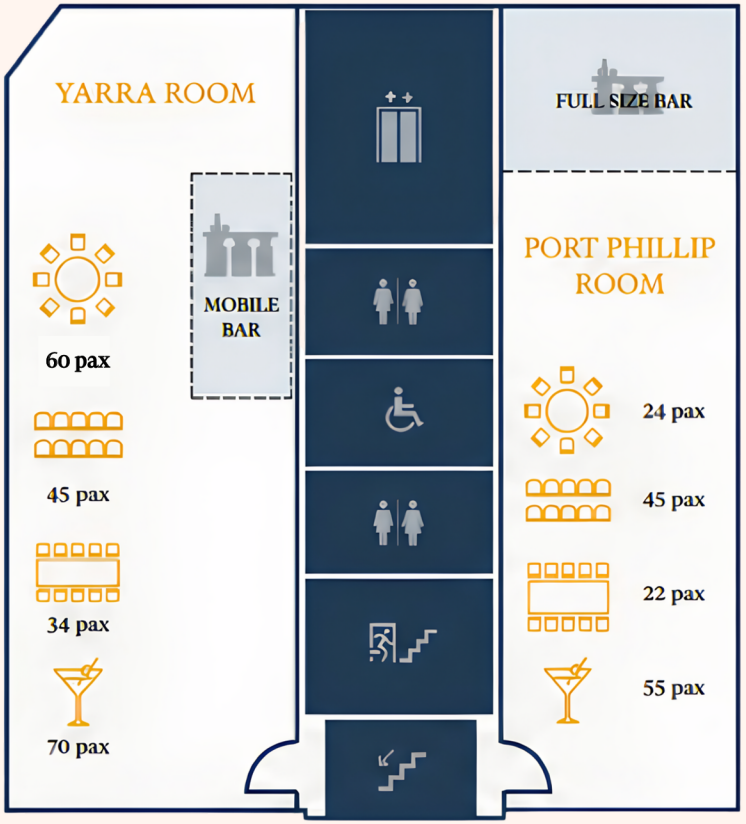
capacities

floor plans

LEVEL 40



LEVEL 41



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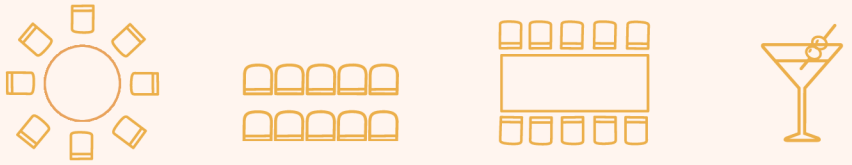

caberet theatre boardroom standing

Bar, lounge and alfresco terrace.

Full or partial venue hire is available.
Contact our events team for pricing.

Take a virtual tour







words from our guests

"I would also like to give special recognition to the team at Strato. Their **professionalism, hospitality, service, assistance, support, and friendliness** were truly appreciated. Working with them was a pleasure and their contributions greatly contributed to the **smooth running** of the day."

"I want to express my gratitude to the team for organising a **fantastic birthday celebration**. The staff members did an **outstanding job** ensuring all our guests were **content** and had a wonderful time."



accomodation

stay a little longer

Oakwood Premier Melbourne

20% off accommodation

Make a weekend of your Strato event with a stay at Oakwood Premier Melbourne.

Unwind in style with access to our Fitness Centre, Games Room, Residents' Lounge, and outdoor terraces, or host your next gathering with our flexible boardrooms, ballroom, and co-working spaces.

For **reservation enquiries** contact: res.premier-melbourne@oakwood.com For **group enquiries** please contact: sales.premier-melbourne@oakwood.com Visit Oakwood.com/Premier-Melbourne for more information.

STRATO

melbourne

plan your events with us

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stratomelbourne.com.au | +61 3 7003 8206

No two visits to Strato Melbourne are alike.