ST. ALi

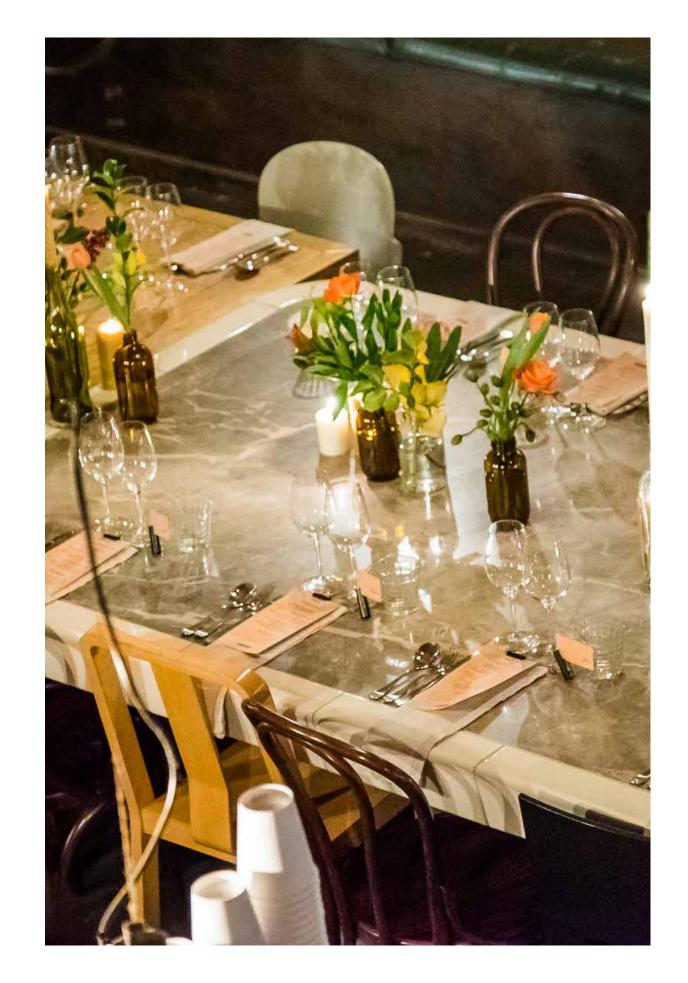


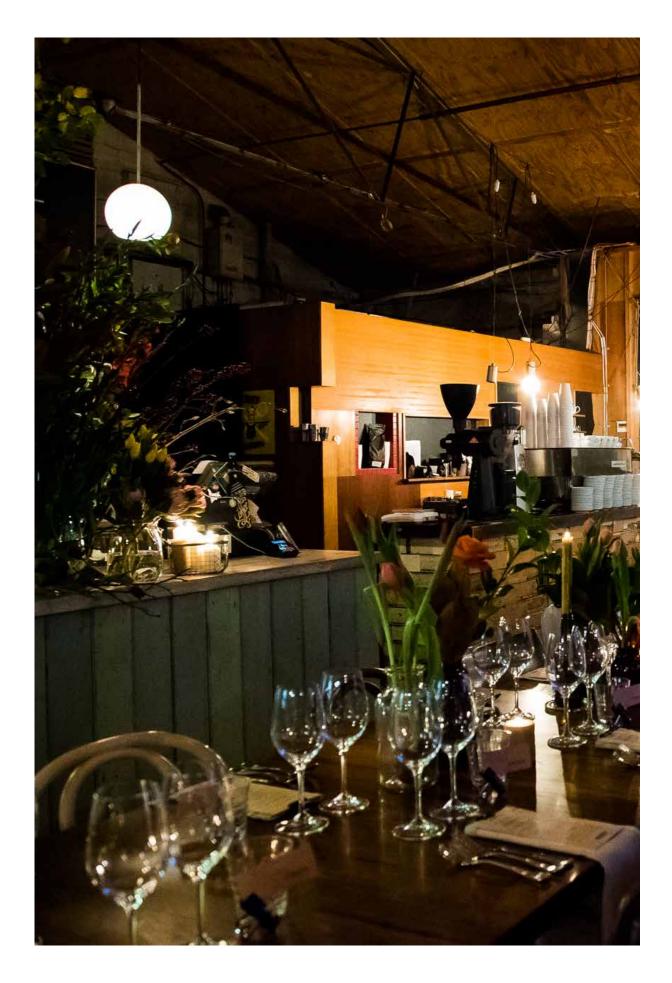
ST. ALi

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BORN AND BRED OUT OF SOUTH MELBOURNE IN 2005, ST. ALI HAS BEEN SYNONYMOUS WITH GREAT MELBOURNE HOSPITALITY FOR 13 YEARS.

BEHIND THE BAR, AWARD WINNING BARISTAS MAKE AWARD WINNING COFFEE AND THE KITCHEN, HELMED BY CULINARY DIRECTOR DANIEL DOBRA, BUILD DISHES TO WRITE HOME ABOUT.





SPACES

Our converted warehouse has come to be known as a Melbourne coffee institution by day and an iconic private event space by night. ST ALi can accommodate for a variety of events, from corporate cocktail parties to intimate weddings and celebratory dinners. Hosting up to 150 guests as a cocktail venue and 80 guests as a sit down private function.

SEATED LUNCH OR DINNER

PRICING

\$80 Per person

Includes plated entrée + shared mains + 1 side + dessert

\$90 Per person

Includes 2 canapés + plated entrée + shared mains, 2 sides + dessert

\$100 Per person

Includes 3 canapés + plated entrée + shared mains, 2 sides + dessert

\$110 Per person

Includes 4 canapés + plated entrée + shared mains, 2 sides + dessert + supper

Petit fours, with specialty tea and ST ALi. coffee are included with each package

BESPOKE AND TAILORED PACKAGES ARE ALSO AVAILABLE

\$8 Per person / per side dish Additional side dish

\$15 Per person / seated dinner eventAntipasto (served to the table as a starter)

\$10 Per personAlternate entrée / dessert





COCKTAIL

PRICING

\$30 Per person

Includes 5 canapés

\$40 Per person

Includes 5 canapés + 1 handheld item

\$55 Per person

Includes 6 canapés + 2 handheld item

\$69 Per person

Includes 6 canapés + 2 handheld item + savoury bowl dish

BESPOKE AND TAILORED PACKAGES ALSO AVAILABLE

\$6 Per person / per canapé Additional canapé

\$9 Per person / per hand held itemAdditional hand held item

\$15 Per person / per savoury bowl dishAdditional savoury bowl dish

\$20 Per person / cocktail event Antipasto / grazing table

Bespoke and tailored packages are also available.

CANAPÉ OPTIONS

HOT

Caponata Tartlet, Whipped Ricotta, Basil	,
Mac n Cheese Croquette, Truffle Aioli, Sorrel	•
Cauliflower & Courgette Bombaletti, Curry Aioli	df, v
Buttermilk Fried Chicken, Creme Fraiche, Caviar	

COLD

Spelt Grain Waffle, Chicken Liver Parfait, Candied Orange	df
Beef Tartare, Buckwheat Cracker, Vegemite Dressing, Salt-bush	gf
Ocean Trout Tartare, Rice Cracker, Apple, Beetroot	df, gf
Papadum, Pickled Eggplant, Mint Raita	V
Compressed Watermelon, Beetroot, Feta, Dukkah	V

HAND-HELD, SLIDERS, SOAKERS & BUNS

Suckling Pork, Fennel & Apple Sausage Roll, Relish
G Burger Slider, Special Sauce, Pickles, American Cheese
Fried Broccoli, Corn Taco, Salsa Verde & Sour Cream
Kransky Sausage Hot Dog, Sauerkraut, Mustard, Sour Cream & Chives

SAVOURY BOWLS

Braised Lamb Shoulder, Preserved Lemon Couscous, Pomegranate, Parsley, Ras el Hanout	
Goan Goat Curry, Brown Rice Pilaf, Yoghurt, Coriander	
Korean Bibimbap Bowl, Seaweed, Edamame Beans, Kimchi, Sesame	V
Confit Chicken Leg. Roquette, Crispy Kipfler Potato, Tomato Concasse, Truffle Dressing	

DESSERT

Triple Chocolate Brownie, Whisky Cream	\
Lemon Meringue Pie	\
Pistachio & Mascarpone Cannoli	,

*df - dairy free / gf - gluten free / v - vegetarian



BEVERAGES

ORTHODOX PACKAGE

Dal Zotto, Prosecco, King Valley Cake Wines, Sauvignon Blanc, Adelaide Hills Oakdene, Shiraz, Geelong Moo Brew, Pale Ale Organic Cider, Willie Smiths

2 Hours - \$35 Per person

3 Hours - \$45 Per person

4 Hours - \$54 Per person

5 Hours - \$63 Per person

+ \$10 Per additional hour

ALL PACKAGES INCLUDE NON-ALCOHOLIC BEVERAGES STRANGE LOVE SPARKLING OPTIONS, OJ, APPLE JUICE & SPARKLING WATER

WIDE AWAKE PACKAGE

Voyager Estate, Sparkling, Margaret River, WA Nunc, Pinot Gris, Yarra Valley, VIC Spinifex Miette, Shiraz, Barossa Valley, SA Organic Cider, Willie Smiths

Please select two of the following:

Moo Brew, Pale Ale Moo Brew, Pilsner Moo Brew, Dark Ale 4 Pines, Hefeweizen

2 Hours - \$48 per person

3 Hours - \$57 per person

4 Hours - \$66 per person

5 Hours - \$70 per person

+ \$15 Per additional hour

FEELS GOOD PACKAGE

Pommery Brut Royal, Champagne, France Oakridge, Sauvignon Blanc, Coldstream, VIC Koerner, Rolle Vermentino, Clare Valley, SA Philip Lobley Pinot Noir, Glenburn, VIC Koerner, The Clare, Clare Valley, SA Organic Cider, Willie Smiths

All of the following:

Moo Brew, Pale Ale Moo Brew, Pilsner Moo Brew, Dark Ale 4 Pines, Hefeweizen

2 Hours - \$60 per person

3 Hours - \$70 per person

4 Hours - \$80 per person

5 Hours - \$90 per person

+ \$20 per additional hour

All packages include non-alcoholic beverages: Strange Love sparkling options, OJ, apple juice & sparkling water

Upgraded wine options

POA / depending on wine package

Spirits (duration of event)

\$15 per person / on-top of the package price, for the duration of the event

Additional cocktails depending

\$15 per cocktail / minimum order will apply



DETAILS

ADDITIONAL OPTIONS

Security

At an hourly rate: minimum 4hr charge

Audio Visual

Pioneer DJ Decks: \$250 ex GST

Microphones: 1 x Wireless Hand-held Microphone \$150 ex GST Any additional AV can be arranged upon request and may incur a fee.

Pricing

Current pricing is valid until June 2019. All pricing is inclusive of GST.

Timings

Events can commence from 6pm - 11.00pm. For standard bump-in and out please allow 90 mins either side of your event. Bump-in commences at 4 pm and all items are required to be removed post-event.

Terms & Conditions

50% deposit to secure your event date
Full payment is required 7 days prior to your event date
Dietary requirements are required 7 days prior to your event date
Please contact us directly to determine minimum F&B spends





^{*} we offer free of charge venue hire, however, we do require a minimum spend on food and beverage. Please contact events@stali.com.au for further info.

CONTACT

Patty Karakostas Events Coordinator

events@stali.com.au 0466 872 397

12-18 Yarra Place South Melbourne

For more information on our space, be sure to follow our social media platforms and websites:

FACEBOOK: ST. ALi

INSTAGRAM: @ST_ALi

WEBSITE: STALi.COM.AU

