



P  
A  
S  
T  
A  
&  
B  
A  
R

## EXCLUSIVE VENUE EVENTS

### CAPACITY

125 guests seated  
270 guests cocktail

### PACKAGE FEES

WINTER: APRIL – OCTOBER

LUNCH / DINNER:  
From \$15,000

SUMMER: NOVEMBER - MARCH

LUNCH / DINNER:  
POA

*+venue hire fees applicable*

### PACKAGE INCLUSIONS:

4-hour event time for lunch starting at  
12pm and concluding no later than 4.30pm

5-hour event time for dinner starting at  
6:30pm and concluding no later than 1am

- A la-carte style floor plan
- Furniture for up to 125 guests seated
- Personalised menus
- In-house audio system
- 2-hour bump in and out time
- Beverage package
- Food package



## EXCLUSIVE VENUE EVENTS

### SEATED EVENT - SAMPLE MENU

#### STARTERS

Chef's selection of Antipasti  
Mixed pickles  
Wood fired Peppers  
Gilda's  
Focaccia & dips  
Olives

#### MAINS FAMILY STYLE - CHOOSE 2 ITEMS

Barramundi, pepperonata  
Lamb rump, spiced yoghurt & spinach  
O'Connor club steak, gremolata  
Campanelle, pork & fennel, cavello nero  
Fusilli, tomato sugo, parmesan  
Ricotta gnudi & pumpkin

#### SIDES

Chef's selection of 3 sides chosen  
to compliment the choice of mains

#### DESSERT - ALTERNATIVE DROP

Pasta & Bar Tiramisu  
Baked ricotta cheesecake & burnt honey cream

#### UPGRADES

Oyster Bar..... \$20pp  
Oyster + Crudo Bar..... \$50pp  
Cheese w. dessert..... \$15pp  
Antipasti Bar ..... \$55pp  
Pasta Bar ..... \$35pp

## EXCLUSIVE VENUE EVENTS

### COCKTAIL EVENT - SAMPLE MENU

#### SNACKS – CHOOSE 4

Gilda's  
Oysters & lemon  
Bolognese arancini & oregano  
Crispy veg & white bean dip  
Smoked kingfish, potato crisp  
Swordfish nicoise cups  
Jamon croqueta  
Sweetcorn, gremolata & scamorza empanada  
Grissini stick, prosciutto  
White anchovy, foccaccia toast  
Zucchini fritters, stracciatella dip  
Leek & parmesan croqueta

#### SUBSTANTIAL - CHOOSE 3

Smoked pork skewer soffrito dressing  
Fish & chips, tartar sauce  
Grilled king prawns, nduja  
Fried gnocchi, napoli sauce & parmesan  
Octopus skewer & black olives  
Crispy pesto lasagna  
Grilled ox tongue skewer & mustarda  
Fried chicken pita, pickled red cabbage  
Mortadella gouger with pickles  
Lamb rump skewer & spiced yogurt

#### SWEET - CHOOSE 3

Cannoli, lemon ricotta & pistachio  
Tiramisu baba  
Limoncello pavlova  
Chocolate orange brulee  
Strawberry cream maritozzi  
Gelato cones



## EXCLUSIVE VENUE EVENTS

### SAMPLE BEVERAGE PACKAGE

#### WINE

Sparkling - Redback Prosecco NV, King Valley

White - Paolovino Pinot grigio 2020, Veneto, Italy

Red - Wickhams Road Pinot Noir 2021, Yarra Valley, VIC

PREMIUM WINE UPGRADE AVAILABLE - PRICE AVAILABLE UP ON REQUEST

#### BEER

Peroni, Italy

Menabrea Lager, Italy

CBCO Small Pale Ale, Victoria

### UPGRADES

#### SPIRITS

House..... \$15pp

Premium ..... \$30pp

#### COCKTAILS

Stokehouse Spritz ..... \$18ea

Margarita ..... \$24ea

Negroni..... \$25ea



## EXCLUSIVE VENUE EVENT TERMS & CONDITIONS

### BOOKING CONFIRMATION

Stokehouse Pasta & Bar 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 timeframe arranged, the space may be released to other parties.

### DEPOSIT

A deposit \$6,000, 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 a digital confirmation that you accept our terms and conditions outlined below.

### PAYMENT/FINAL NUMBERS

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

### SERVICE FEE/PUBLIC HOLIDAYS

For all functions a discretionary 5% service charge is added to the final bill as a gratuity for the staff. The service charge is not included in the package fee. An additional 15% surcharge will apply to the account total for all functions held on public holidays.

### PRICES

All prices include GST.

### 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.

### DAMAGES

The client is financially liable for any damage to Stokehouse Pasta & Bar's 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 Pasta & Bar accepts no responsibility for damage or loss of merchandise, equipment or personal articles left in the venue prior to, during or after a function.

### FOOD/BEVERAGES

Stokehouse Pasta & Bar does not permit food or beverages to be brought onto the venue.

### DECORATIONS

Stokehouse Pasta & Bar 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 Pasta & Bar 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 are permitted; however, collection of these items must be arranged with the events coordinator.

### MUSIC

Stokehouse Pasta & Bar 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 Pasta & Bar to breach the lease agreement. We do not allow live band performance after 10.30pm (DJ's may play through our sound system until 1am). Outdoor entertainment and music must be proposed in writing prior to the event & is at the discretion of Management.

### DURATION

Standard duration of event is 4-hours for lunch and 5-hours for dinner. 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. All dinner functions can commence from 6:30pm onwards and must conclude no later than 1am. Access to the venue for set up is 2 hours prior to the function start time. Please note, the space will be ready at the confirmed start time, not the access time.

### DELIVERY/COLLECTION OF GOODS

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

### RESPONSIBLE SERVICE OF ALCOHOL

Stokehouse Pasta & Bar 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.



ISLA  
VODKA

LIME  
SODA

ORANGE  
LEMONFRUIT

ISLA  
VODKA

ISLA  
VODKA

SIP ON A MOMENT

APEROL  
1919

APEROL  
1919

APEROL  
1919

APEROL  
1919

## BAY ROOM EVENTS

### CAPACITY

40 guests seated

60 guests cocktail

### MINIMUM SPEND

#### LUNCH / DINNER:

September-March: \$5,000

April- August: \$2,500

### FOOD & BEVERAGE

#### SEATED EVENTS

Group Menu: \$75 | \$95 per person

#### COCKTAIL EVENTS

Canape Menu: \$50 | \$70 | \$90 per person

### BEVERAGES

Beverages added on a consumption basis

Wine package available (for seated events only)





## BAY ROOM EVENTS

### SEATED SAMPLE MENU

\$95pp

#### ANTIPASTI

Marlin crudo, peach & fennel

San Daniele prosciutto & melon

Wagyu bresaola, blood plum & oregano

#### PASTA

Rigatoni, prawn & calamari marinara

Focaccia, chilli & honey ricotta

#### MAIN

Australian beef, salmoriglio

Market fish, cherry tomato, cucumber & lemon

Green oak, rocket, sorrel & sherry vinaigrette

Hot fries, aioli

#### DESSERT

Pasta & Bar tiramisu





## BAY ROOM EVENT TERMS & CONDITIONS

### MINIMUM SPEND

September - March	\$5,000
April - August	\$2,500

### BOOKING CONFIRMATION

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

All Terms and Conditions are agreed to once a deposit has been paid to confirm your reservation.

### DEPOSIT

To confirm your reservation, a deposit of \$1,500 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.

### FINAL/ADDITIONAL PAYMENT

It is required that the outstanding balance is to be settled on the day of your reservation. Should the minimum spend not be met, the difference will be added to your final bill. If the client wishes to pre-pay any amount via direct deposit, the funds must be received into our bank account 3 business days prior to the reservation date to be accepted.

Please note that all card payments will incur a processing fee. This is not refundable in the event of a cancellation.

### SERVICE FEE/PUBLIC HOLIDAYS

For all Bay Room events, 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 8% surcharge applies across the weekend in acknowledgement of industry rates, and a 15% surcharge on Public Holidays.**

### PRICES

All prices include GST.

### CANCELLATIONS

Any cancellations must be made in writing to [contact@stokepastaandbar.com.au](mailto:contact@stokepastaandbar.com.au). 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.

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

### FOOD/BEVERAGES

Stokehouse Pasta & Bar does not permit food or beverages to be brought onto the premises (celebratory cakes excluded - cakeage fee applies).

### CHILDRENS MEALS

Children's dining is \$30 per child, for children under 12 years old.

### DECORATIONS

All external decoration must be approved by management prior to the event. Anything not listed will not be accepted on the day.

All goods must be collected on the same day unless prior arrangements have been made.

### 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 can commence from 12pm onwards and all guests must vacate the event space by 4:30pm. All dinner events can commence from 6pm onwards and 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.

### RESPONSIBLE SERVICE OF ALCOHOL

Stokehouse Pasta & Bar 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.

STOKEHOUSE

— — — — —  
PASTA & BAR  
ST KILDA BEACH  
EST. 1990

