Events at

STRATO

melbourne







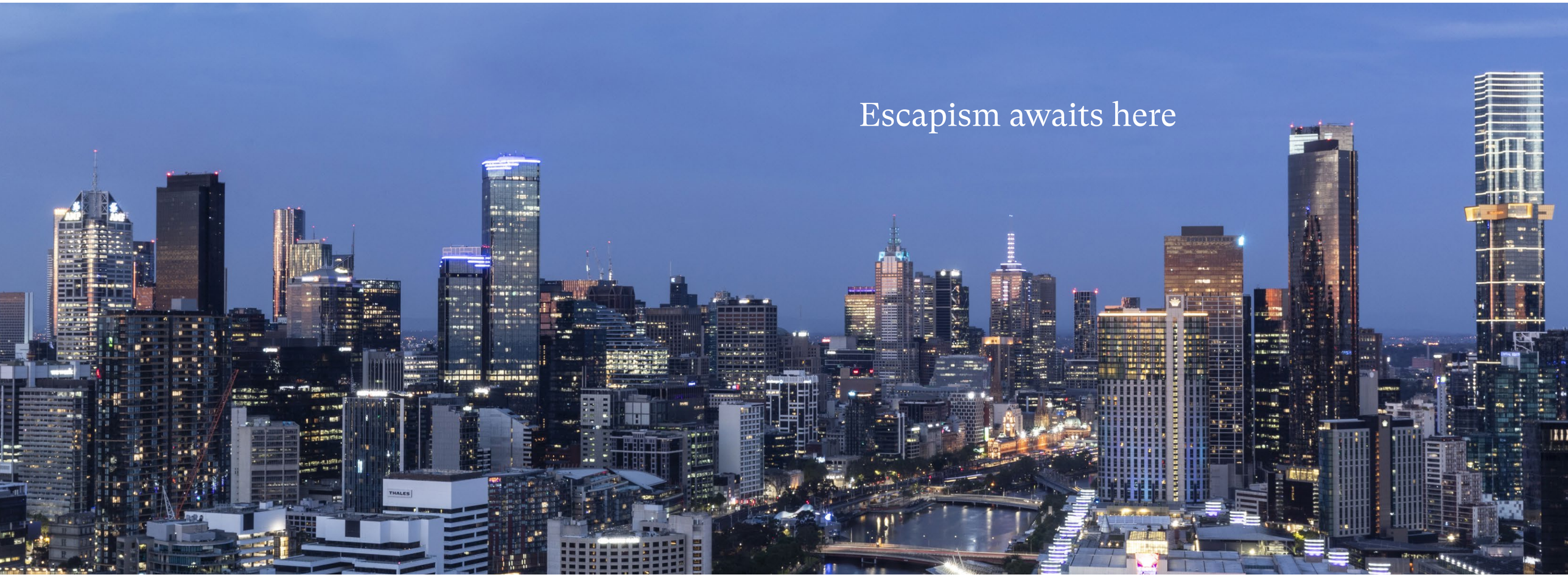


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For further additional knowledge please refer to our website FAQ page: www.stratomelbourne.com.au/faq



An Elevated Experience

Elevating Australian fine dining to atmospheric levels, Strato transforms and provokes the senses by bringing the extraordinary to life.

Delving into the wonders of our surroundings to coax out deep flavours and rich cuts, every Strato dining experience reinvigorates and provokes the senses. Believing culinary perfection is best found when we distil elemental ingredients down to their true essence and then elevate them to new heights, we invite guests to step into our supper club in the sky where we spark fire into the night.





The Venue

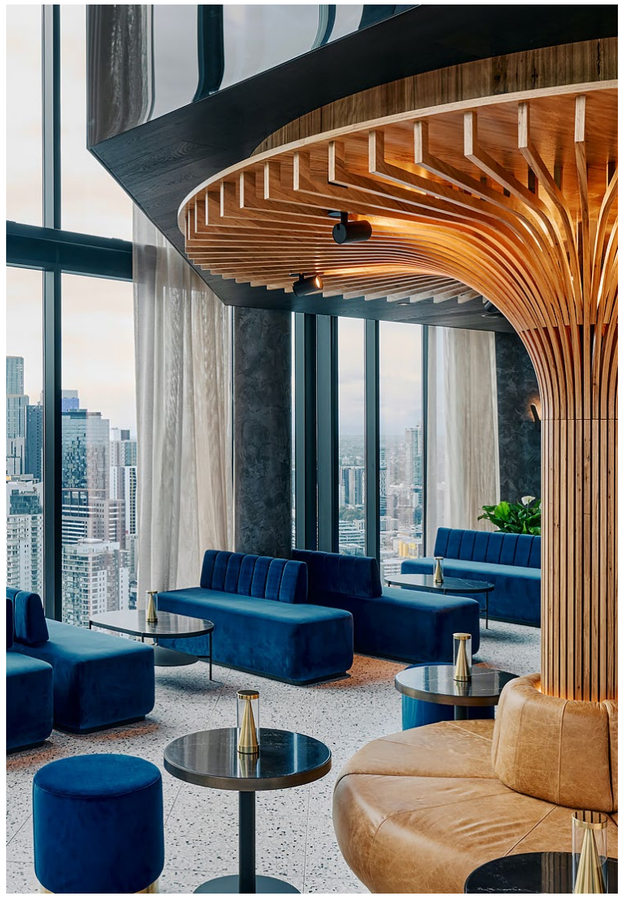
Arriving at 202 Normanby Road in Southbank, guests will go up to Strato Melbourne via a private entry located in the stunning lobby of Oakwood Premier Melbourne. Upon arriving at the 40th floor, the impressive entrance allows guests to experience the height of Strato from the moment they arrive at the venue, acting as a glass floor sitting above the bustling city.

To the left of the foyer is the main Strato Bar and Lounge, hosting up to 70 people and to the right sits our restaurant. Above both areas sits Level 41, an exclusive function and event space dedicated to supporting special occasions, private functions and V.I.P's who need privacy with a view.

Strato Bar boasts a 16 metre stone bar with an illuminated glass brick frame. Attached to the main bar and lounge is an alfresco terrace, perfect for warmer nights, resembling the famous rooftops in New York City. With 7-meter tall glass windows, guests will enjoy views of the city skyline whilst enjoying our elevated menu, seasonal cocktails, wines and locally crafted beers.

Strato, the restaurant, is romantically modern, seating up to 58 guests and providing exceptional views of Port Phillip Bay. The restaurant has its own live kitchen, made from a stone benchtop and filtered glass bottom that is subtly lit. Within the restaurant sits three concave booths separated from the main dining area, a perfect option for date night.

For a virtual tour of our space visit:
Strato Melbourne Tour







Executive Chef

Gagan Sharma was born with the desire to be a chef — his grandfather the owner of a sweet shop in Delhi, and his father an international hospitality professional. After more than 20 years honing his craft in global venues like Crown, Hyatt, and Westin, Gagan brings his innate love of food to Strato Melbourne.

Much like Melbourne itself, the menu at Strato evolves with the passing of each season; however, the creative vision remains unfaltering. Inspired by the five elements, Strato brings the best of the atmosphere (air), the hydrosphere (water), the cryosphere (ice and permafrost), the lithosphere (earth's upper rocky layer) and the biosphere (living things) to each plate.

With Gagan at the helm of a world-class team, you can expect outstanding dishes and impeccable service regardless of the weather.









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

Plated Lunch or Dinner

$101.00 PER PERSON TWO COURSES
Set menu - Your choice of one entrée and one main or one main and one dessert.
House bread and one side per two guests included.

$116.00 PER PERSON THREE COURSES
Set menu - Your choice of one entrée, one main and one dessert.
House bread and one side per two guests included.

$6.00 PER PERSON PER COURSE FOR ALTERNATING ENTRÉE, MAIN OR DESSERT

$9.00 FOR EACH ADDITIONAL SIDE

ENTRÉE

Victorian Burrata (V)
Thomastown Mini Burrata
Tomato, Radicchio, Orange Salad,
Honey Lemon Dressing

Salmon Tartare (GF)
Sustainably produced
Huon Tasmanian Salmon
Beetroot, Avocado

Black Opal Wagyu Beef Carpaccio (GF)
Truffle Aioli, Pickled Mushroom,
Boiled Egg Yolk, Grana Padano

Roasted Pumpkin (Vg)
Mushroom, Edamame Ragu,
Pomegranate Coulis

MAINS

Honey Glazed Duck Breast
Farmed in the Macedon Ranges
Bulgur Wheat, Pickled Prunes,
Fennel Purée, Spiced Jus

Free Range Grilled Spatchcock (GF)
Farmed in Central Victoria
Makhani Gravy, Onion Bhaji,
Mint Yogurt

Sautéed Ricotta Gnocchi
(Vg option available)
Preserved Lemon, Confit Tomato,
Olives, Chilli

Australian Blue Eye Cod
Burnt Carrot Purée, Leek and Parmesan
Croquette, Black Garlic, Tomato Salsa

Grass Fed Riverina Striploin (GF) 300 gms
served with braised shallots
and celeriac purée

SIDES

Rosemary Roasted Potatoes (GF, DF)

Steamed Broccolini, Lemon Oil (GF, DF)

Frites Truffle Aioli

DESSERT

Yuzu Honey Ginger Semifreddo
Yuzu ganache filled with a blend
of Yuzu, ginger and honey, encased
in a delicate white chocolate hive

Dark Chocolate Cube
Velvety caramel centre,
chocolate biscuit filling, vibrant
passion fruit drops

Green Apple, Dill Sorbet (GF, Vg)
Dark chocolate crumble,
light and airy foam, crunchy
fruity chip

Victorian Cheese Platter
Assortment of Cheeses (3),
Date Chutney, Crackers, Grapes

(GF) Gluten Free | (V) Vegetarian | (DF) Dairy Free | (Vg) Vegan | (N) Contains Nuts
*Can be Vegan ^Children's Menu Available on Request. Our meat products are Halal certified.

Canapés

Select from Hot, Cold and Desserts. Pricing for Substantial items below.

COLD

Vietnamese Rice Paper Rolls with Nam Jim Sauce (Vg)

Smoked Salmon Herb Ricotta and Capers

Seared Tuna with Cucumber Spaghetti and Som Tam Dressing

Steak Tartare (GF)

Vegetarian Sushi Roll, Sweet Mayonnaise (Vg) (V)

Chicken, Chives Mousseline, Black Pepper Wafer

HOT

Wagyu Mini Steak Pie with Beetroot Relish

Tandoori Chicken Skewer with Mint Chutney

Arancini Balls with Sun-Dried Tomatoes (V)

Lamb Kofta served with Tzatziki

Scallop with Cauliflower Puree

Halloumi Fritters, Harissa Mayo (Vg)

Karaage Chicken, Pickled Radish, Japanese Mayo

Chermoula Spiced Prawns, Tahini Garlic Yogurt (GF)

DESSERTS

Hazelnut Chocolate Cake

Assorted Macaroons

Bitter Chocolate Tart

Passionfruit Cheesecake

SUBSTANTIAL

Beer Battered Flathead Fillets and Chips with Tartar Sauce

Gourmet Angus Beef Slider

Spiced Crispy Calamari, Lime Aioli

Crispy Cauliflower, Tahini Yogurt, Rocket (Vg)

Mascarpone Tortellini, Mint, Dill, Peas, Lemon Velouté (V)

Pulled Beef Soft Tacos, Jalapeño (GF)

Nasi Goreng, Fried Egg

Vada Pav (Deep fried potato dumpling placed inside a slider bun, Tamarind and mint chutneys) (V)

TWO VARIETIES, FOUR PIECES PER PERSON
0.5 HOUR $35.00 PER PERSON

THREE VARIETIES, SIX PIECES PER PERSON
1 HOUR $45.00 PER PERSON

FOUR VARIETIES, EIGHT PIECES PER PERSON
1.5 HOURS $55.00 PER PERSON

SIX VARIETIES, TWELVE PIECES PER PERSON
2 HOURS $75.00 PER PERSON

TEN VARIETIES, EIGHTEEN PIECES PER PERSON
3 HOURS $82.00 PER PERSON

TWELVE VARIETIES, TWENTY TWO PIECES PER PERSON
4 HOURS $92.00 PER PERSON

SUBSTANTIAL CANAPÉS
$9.00 PER PERSON PER SELECTION
CANAPÉS STATIONS

CHEESE $12.00 PER PERSON

FRUIT $11.00 PER PERSON

ANTIPASTO INCLUDES:
CURED MEAT, ASSORTED CRACKERS & BREAD, CHEESES, CHUTNEYS, FRUIT AND CHOCOLATE
(PLATTERS OR STATIONS)
$25.00 PER PERSON

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.







Beverages

Beverages on consumption available, for further information please contact our events team.

AURORA PACKAGE

Sparkling

Pete's Pure Prosecco

White

Babich Black Label Sauvignon Blanc, Marlborough NZ

Juniper Three Fields Chardonnay, Marlborough NZ

Red

Riposte Wines Pinot Noir, Adelaide Hills, SA

Woodstock Cabernet Sauvignon, McLaren Vale, SA

Beers

Soft drinks

VESPER PACKAGE

Sparkling

Arras Brut Elite Cuvee

White

KT Churinga Riesling

Frankland Estate Chardonnay

Whispering Angel Rosé

Red

Gala Estate White Label Pinot Noir

Henschke Kyneton Shiraz Cabernet Sauvignon

Beers

Soft drinks

SPIRITS PACKAGE

The Spirited Lot London Dry Gin

Nuve Vodka

Markers Mark Bourbon

Flor de Cana Rum

Altos Blanco Tequila

Monkey Shoulder Scotch Whisky

COCKTAILS:

PLEASE CONTACT YOUR EVENT ORGANISER FOR A SEASONAL COCKTAIL LIST

(Welcome cocktails for an additional $15 per person on top of any below package price. Additional cocktails from $22 per cocktail. Cocktail quantities must be pre-determined and advised with your final numbers and beverage order 14 days prior to your event). Maximum selection of 4 cocktails.

HOURS	AURORA PER PERSON	VESPER PER PERSON	SPIRITS PER PERSON (IN ADDITION TO DRINKS PACKAGE)
2 HOURS	$65	$90	+ $20
3 HOURS	$80	$110	+ $20
4 HOURS	$90	$125	+ $20
5 HOURS	$100	$140	+ $20





Oakwood Premier Melbourne

Located at the fringes of Melbourne City, Oakwood Premier Melbourne combines the conveniences of a hotel with the modern comforts of serviced apartments.

Set within a 40-storey tower, the property boasts 132 luxurious hotel rooms and 260 serviced apartments, styled and furnished with state-of-the-art in-room technology that caters to the modern traveller. It is also equipped with a generous Fitness Centre, Games Room, Residents' Lounge and numerous outdoor areas, each overlooking the city, Port Philip Bay and Melbourne's surrounds.

Keeping corporate travellers in mind, the property features various business amenities such as a conducive co-working space, four flexible boardrooms and a ballroom for meetings and events.

Oakwood Premier Melbourne also houses an in-house breakfast restaurant, Fivth, serving a modern Australian menu with a taste of the Pacific, a stylish Lobby Bar offering light refreshments and evening cocktails, plus 24-hour room service.

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





Event Planning

Florals: Miei

More than just florist! Miei is 100% not-for-profit with all proceeds going to The Smith Family, an organisation helping to secure brighter futures for Aussie kids. The team at Miei will work with you to take your event to the next level.

44 Village Street, Docklands VIC 3008 (Under the Collins St bridge and opposite Tribute Boxing)

W: miei.com.au

E: weddings@miei.com.au

T: 1300 48 23 48

The Small Things Co

The Small Things Co are a Melbourne based company providing a breadth of services including: Complete event planning, design and styling, on the day styling, custom stationery design & printing and decor hire. The Small Things Co decor hire range is carefully curated and includes a unique collection of pieces from all around the world. Their services extend to weddings, engagements, proposals, parties, corporate events and small gatherings.

W: www.thesmallthings.co





Myles Audio Visual

Specialising in delivering exceptional audio-visual experiences for venues of all sizes. Our comprehensive rental services cover everything from high-quality sound systems and stunning visual displays to sophisticated lighting setups and interactive technology.

We cater to a diverse range of events, including corporate functions, conferences, and private gatherings, ensuring that each setup is tailored to your specific needs and venue requirements.

W: mylesav.com.au

E: dino@mylesav.com.au

M: Dino Trentin 0478955354

T: 03 9499 5097

Beck Entertainment

Beck is a full-service agency designed to support forward-thinking event organisers and party planners.
We are a one-stop shop, providing comprehensive assistance with event management, styling, photography, videography, florals, and entertainment.

From private parties to wedding dinners, our clients span fashion, hospitality, media, and more. Fully focused on creating lasting memories, Beck strives to capture your guests' imagination from the moment they arrive until long after they dance out the door.

W: www.beckentertainment.com.au

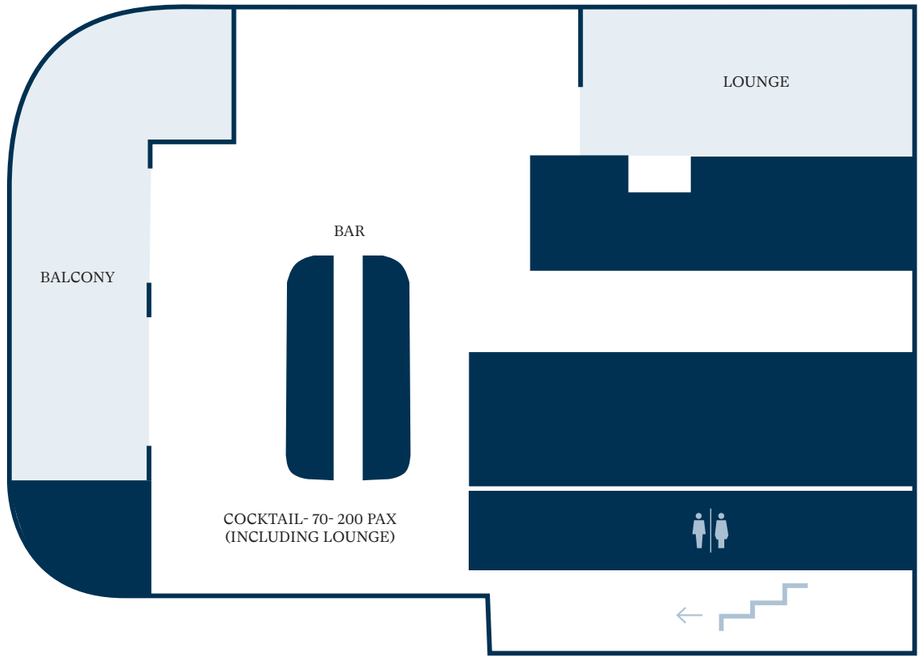
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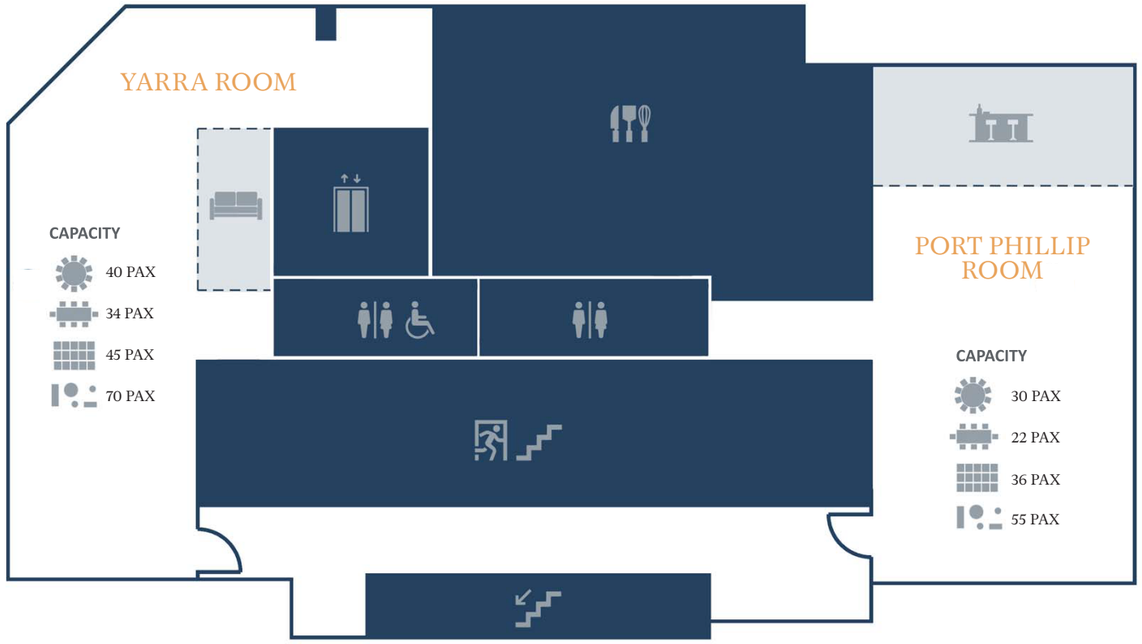
Capacities

Strato Melbourne is available for Full or Partial Venue Hire
For accurate pricing please contact our events team.

Level 40



Level 41

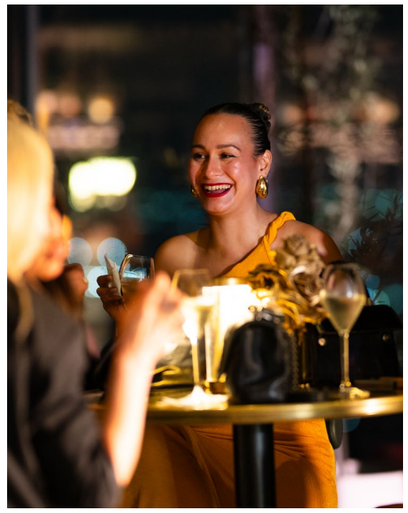




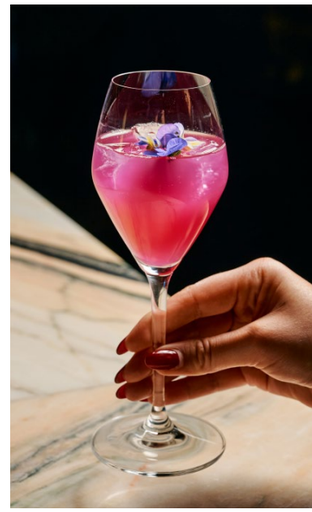










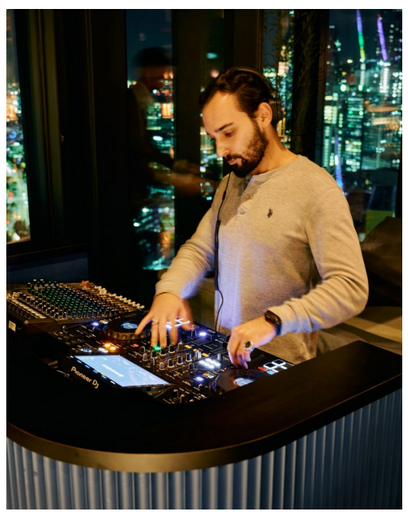


















"I would also like to give special recognition to the team at Strato. Their professionalism, hospitality, service, assistance, support, and friendliness were truly appreciated. Working with them was a pleasure and their contributions greatly contributed to the smooth running of the day. Please extend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

"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."

"We hosted an event here on Saturday night, and it exceeded our expectations. The staff is exceptionally friendly, the food is superb, and the views are breathtaking. I highly recommend hosting your event at Strato, and booking accommodation with Oakwood was effortless."

"We recently held our wedding at Strato, and it was an outstanding venue from beginning to end. The team went out of their way to fulfill all our requests, ensuring that our day was everything we had envisioned. The meticulous attention to detail, the quality of the food, and the wonderful feedback from our guests were truly remarkable."

STRATO

melbourne

No two visits to Strato Melbourne are alike.....
Scan bar code to book.

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