

# Functions – Parties

## Cocktail Masterclass - Degustation's



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Your Celebration at St LuJa  
Birthdays | Wedding after parties  
Corporate functions | client entertaining  
Stag & Hen's parties | cocktail masterclasses  
Private degustation's



### **The Dome**

An exclusive semi-private area with easy access to the main bar and dance floor. This setting provides the best of both worlds St LuJa has to offer, staying in the rhythm and vibe of the whole venue while being tucked away in your own impressive space. The Dome is ideal for parties of up to 30 people.



### **The Downstairs Lounge**

St Kilda's best kept secret, The Downstairs Lounge, or DL is in a league of its own. Take a step down the antique spiral staircase into another time. Let the ambience set the scene for a celebration to be remember. Along with the setting we can provide you with your own bartender and bar. The DL is ideal for parties of up to 40 people.



### **Full Venue**

Perfectly located at the beach end of Fitzroy st, our exciting venue boasts a luxurious and comfortable style without pretense. This quintessential venue will have you and your guests relishing in a great time from start to finish.

The full venue is ideal for parties up to 45 people sit-down or 90 people for a cocktail event.

To make an inquiry  
Please contact us  
E: [info@stluja.com.au](mailto:info@stluja.com.au)  
P: (03) 9534 0002  
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Canapé & Platter options

- 5 pieces (4 smalls + 1 substantial) \$22 per head
- 6 pieces (4 smalls + 2 substantial) \$28 per head
- 8 pieces (6 smalls + 2 substantial) \$36 per head
- 10 pieces (7 smalls + 3 substantial) \$46 per head

Small platters \$75 for 20 pieces

Substantial platters \$120 for 20 pieces



***Cold – small***

- Smoked eggplant caviar, potato blini
- Heirloom tomato bruschetta, Meredith goat's fetta
- Smoked chicken rice paper rolls, crunchy peanut sauce
- BBQ Beef brisket, potato crisp, 'béarnaise' aioli
- Smoked chicken liver pate, port gel, melba toast
- Blue cheese, quince, parmesan shortbread



***Hot – small***

- Truffle mac and cheese croquettes, cider aioli
- Herb crumbed popcorn chicken, smoked tomato chutney
- Caramelised onion, goats cheese tarts, basil pesto
- Salt and pepper baby calamari, lime and tequila dressing
- Corn and chive beignet, chili aioli
- Pulled pork and bacon sausage rolls, Smokey BBQ sauce



***Grazer – substantial***

- Smoked cheese burger sliders, pickles, cider aioli
- Roast mushroom and truffle slider
- Beer battered fish fingers, tartare sauce



***Sweet – substantial***

- Salted caramel and peanut brittle tart
- Dark ale Brownie, cherry jam, malted milk foam
- Mini New York cheesecake, blueberry drizzle