

THE
PRINCE

Welcome to
The Prince

FUNCTION PACKAGE

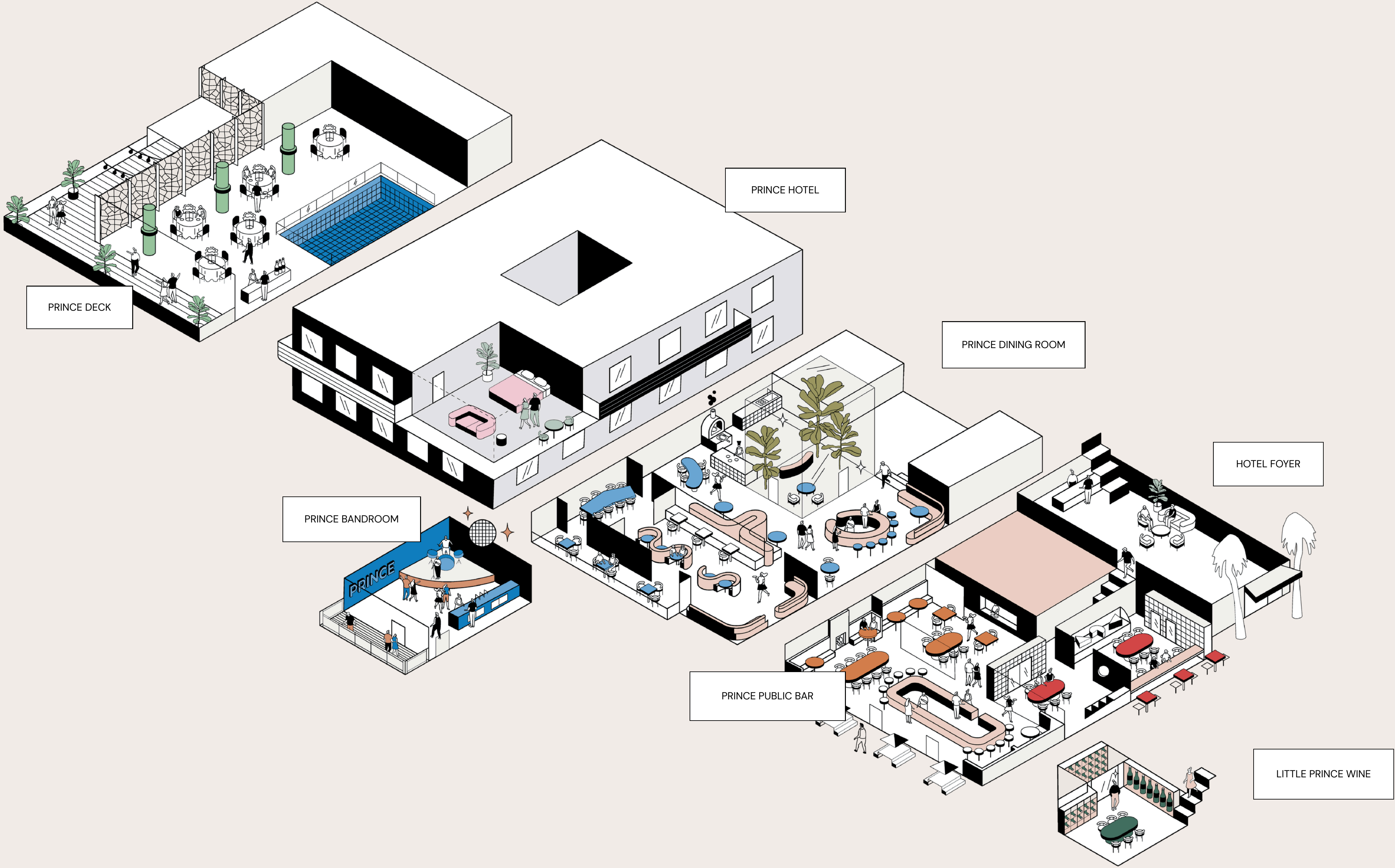
Party with The Prince.

Whether it's dancing the night away at Prince Deck, indulging at Prince Dining Room, sipping at Little Prince Wine or retreating at Prince Hotel, we are waiting to welcome you.

From the intimate to the grand, find the space for your celebration within our iconic walls. Dance, drink and dine with curated menus, versatile spaces and exclusive packages for your event.



THE PRINCE





The Dazzling Jewel:
Prince Dining Room



Sainthill Room

The Sainthill Room is ideal for private dinners by the fireplace, and long lunches overlooking Port Phillip Bay. With french doors opening out to a private balcony and panoramic water views.

AMENITIES	 
SAINTHILL CAPACITY	SEATED - 36
TABLE CONFIGURATION	SPLIT TABLES (2)





The Atrium

The perfect venue for day to night soirees, The Atrium is alternately bathed in sunlight and awash with moonlight. Perfect for cocktail style celebrations, this space features lush indoor gardens, full length glass doors and a bespoke glass ceiling.

AMENITIES	 
ATRIUM CAPACITY	COCKTAIL - 50 SEATED - 20





Exclusive Hire

Shower your guests in champagne upon arrival in The Atrium, before moving into the Main Dining Room for a seated soiree, dedicating the Sainthill Room as your dance floor for the night's celebrations, with your own personal balcony overlooking Fitzroy Street & St Kilda Beach.

AMENITIES	  
VENUE INCLUSIONS	-MULTIPLE INDOOR SPACES -OUTDOOR BALCONY -LOUNGE & SEATED FURNITURE
EXCLUSIVE CAPACITY	SEATED - 100 COCKTAIL - 250





DINE
IN
→
BOTTLE
SHOP
←
WINE
CELLAR
↙

A European Charm:

Little Prince Wine



Little Prince Wine's underground Cellar is home to the finest wines from around the world.

Located below The Prince, be wined and dined in our intimate cellar surrounded by an extensive collection of rare wines. The perfect spot for an intimate lunch or dinner celebration, indulge in guided tastings from our charismatic team, or celebrate with a curated food and wine affair.

AMENITIES	  
VENUE INCLUSIONS	- DEDICATED WINE EXPERT - CUSTOM MADE ZINC TABLE - UNIQUE PRIVATE CELLAR
CAPACITY	SEATED - 14



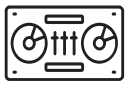


Live & loud: Prince Bandroom

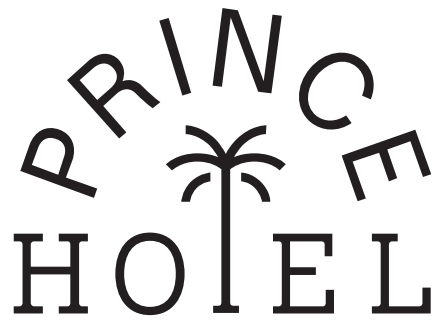


Prince Bandroom is at the centre of the live music scene. Invite your guests to let their hair down and celebrate on the main stage with exclusive hire of this historic live music venue.

A long time nucleus of the industry, this iconic venue has played host to a myriad of musicians and a kaleidoscope of genres and is available for your next event. From intimate dinners to one of a kind cocktail parties, Prince Bandroom allows you the space to celebrate in style.

AMENITIES	      	
VENUE INCLUSIONS	-MULTIPLE INDOOR BARS -PRIVATE BALCONY & OUTSIDE BAR -STAGE & DANCEFLOOR -VIP GREENROOM, PRIVATE EXITS & ENTRY -IN-HOUSE SOUND & LIGHTING	
CAPACITY	EXCLUSIVE ↓ 100 – SEATED 700 – COCKTAIL	FRONT BAR ↓ 20 – SEATED 100 – COCKTAIL





Spend the night with us.
With Prince Hotel
located onsite, sore feet
(and sore heads) can go
straight to bed at our 39
room boutique hotel.

With art-deco interiors and custom furniture, Prince Hotel’s light-filled rooms are ready to welcome you. Chat to the events team about accommodation options & special rates for your event.

HIRE INFORMATION	-ON-SITE PARKING -CURATED MINI BAR -MULTIPLE ONSITE DINING OPTIONS -ROOM SERVICE -24-HOUR MANNED GUEST SERVICES	
ROOM TYPES	BOUTIQUE (7) DELUXE (18) DOUBLE DELUXE (2) DELUXE W/ BATH (6)	SUPERIOR (3) CORNER SUITE (2) PREMIER SUITE (1)





Eat & drink at **The Prince**

Food & Beverage Packages

Cocktail

PACKAGE ONE \$40PP	6 canapés
PACKAGE TWO \$49PP	8 canapés
PACKAGE THREE \$61PP	10 canapés
ADD-ONS \$13.50 EACH	Substantial items

Seated

2 COURSE \$85PP	Shared Entrées Shared Mains Shared Sides
3 COURSE \$95PP	Shared Entrées Shared Mains Shared Sides Shared Dessert
4 COURSE \$115PP	Shared Entrée Shared Main + Pasta Dish Shared Sides Shared Dessert

Beverages

CLASSIC BEVERAGE PACKAGE	2hrs - \$53pp 3hrs - \$68pp 4hrs - \$81pp
PREMIUM BEVERAGE PACKAGE	2hrs - \$65pp 3hrs - \$78pp 4hrs - \$93pp
DELUXE BEVERAGE PACKAGE	2hrs - \$76pp 3hrs - \$90pp 4hrs - \$104pp
BEVERAGES ON CONSUMPTION	Beverages are available on consumption – ask your Event Manager for further details.

Canapé Menu

COLD CANAPÉS

Tofu Rice paper rolls, spring onion, Hoi Sin sauce (ld, lgo, vg)
Goats cheese tart, peas, pickled shallot, mint (lgo, v, vgo)
Seasonal ceviche tostadas, cucumber, avocado (ld, lgo)
Taramasalata, green olive, fried zucchini chippy (lgo)
Canapé dips, hummus, pepita romesco, eggplant, foccacia (ldo, lgo, vo, vgo)

HOT CANAPÉS

Seasonal arancini, garlic mayo, Reggiano (ldo, lgo, vo, vgo)
Smokey pork Sausage rolls, tomato relish
Sticky hot honey fried chicken, pickles, ranch (lgo)
Fried halloumi, chilli oil, pickled orange (lgo, v)
Cute little pepper beef pies, pepper sauce dipper

SWEET CANAPÉS

Lemon curd tart, Roasted meringue, seasonal berries (ldo, lgo, v)
Cannoli, coffee cream (vo, vgo)

SUBSTANTIAL ITEMS +13.5EA

Beef sliders, pickles, burger sauce, american cheese
Crumbed whiting goujons, tartare sauce, parsley, lemon (ld, i)
Calamari, salt + pepper, lemon aioli (ldo, vgo, i)

PACKAGES

PACKAGE ONE \$40PP	6 canapés
PACKAGE TWO \$49PP	8 canapés
PACKAGE THREE \$61PP	10 canapés
ADD-ONS \$13.50 EACH	Substantial items

LG – low gluten | LD – low dairy | V – vegetarian | VG – vegan | LGO – low gluten option
LDO – low dairy option | VO – vegetarian option | VGO – vegan option
Seafood Origin: A – australian | I – imported | M – mixed



Seated Menu - 2 Course

SHARED ENTRÉE

Baby burrata, herb jam, spring greens (lg, v)
Gorda Olives + house focaccia, Evoo (ld, vg, lgo)
Market oysters, ginger, lime mignonette (ld, lg, a)
Zucchini fritti, herb mayo (vg, ld, lg)

PREMIUM ENTRÉES +12EA

Tomato & Proscuitto salad (ld, lg)
BBQ Prawns, cafe de Paris butter (ldo, lg, a)
Salami skewer, Italian XO, Pickled onion, lemon (lgo)

SHARED MAINS & SIDES

Wood fired flank steak, red wine jus, skin on chips (ld, lg)
Charred Market greens, soft polenta, cheddar (ldo, lg, vgo)
Garden leaf salad, lemon vinaigrette + fine herbs (ld, lg, vg)
Skin on chips, garlic aioli (ld, lg, vgo)

PREMIUM MAINS +15EA

Barramundi, fennel, verjus sauce (lg, ldo, a)
Beetroot Pithivier, onion puree (v)
Pumpkin Cavatelli, cheese, sage (v)

LG – low gluten | LD – low dairy | V – vegetarian | VG – vegan | LGO – low gluten option
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Seafood Origin: A – australian | I – imported | M – mixed

2 COURSE \$85PP	Shared Entrées Shared Mains Shared Sides
ADD ONS +\$12PP	CHEESE BOARD FROM LITTLE PRINCE WINE



Seated Menu - 3 Course

SHARED ENTRÉE

Baby burrata, herb jam, spring greens (lg, v)
Gorda Olives + house focaccia, Evoo (ld, vg, lgo)
Market oysters, ginger, lime mignonette (ld, lg, a)
Zucchini fritti, herb mayo (vg, ld, lg)

PREMIUM ENTRÉES +12EA

Tomato & Proscuitto salad (ld, lg)
BBQ Prawns, cafe de Paris butter (ldo, lg, a)
Salami skewer, Italian XO, Pickled onion, lemon (lgo)

SHARED MAINS & SIDES

Wood fired flank steak, red wine jus, skin on chips (ld, lg)
Charred Market greens, soft polenta, cheddar (ldo, lg, vgo)
Garden leaf salad, lemon vinaigrette + fine herbs (ld, lg, vg)
Skin on chips, garlic aioli (ld, lg, vgo)

PREMIUM MAINS +\$15EA

Barramundi, fennel, verjus sauce (lg, ldo, a)
Beetroot Pithivier, onion puree (v)
Pumpkin Cavatelli, cheese, sage (v)

DESSERTS

Large Tres leches flan, burnt banana, smoked salt (v, lg)
Seasonal pav, boozy crème, best in market fruits (v, lg)

PREMIUM DESSERT +\$4EA

Tiramisu (v)

3 COURSE \$95PP	Shared Entrées Shared Mains Shared Sides Dessert
ADD ONS +\$12PP	CHEESE BOARD FROM LITTLE PRINCE WINE

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Seafood Origin: A – australian | I – imported | M – mixed



Seated Menu - 4 Course

SHARED ENTRÉE

Baby burrata, herb jam, spring greens (lg, v)
Gorda Olives + house focaccia, Evoo (ld, vg, lgo)
Market oysters, ginger, lime mignonette (ld, lg, a)
Zucchini fritti, herb mayo (vg, ld, lg)

PREMIUM ENTRÉES +12EA

Tomato & Proscuitto salad (ld, lg)
BBQ Prawns, cafe de Paris butter (ldo, lg, a)
Salami skewer, Italian XO, Pickled onion, lemon (lgo)

SHARED PASTA

Pumpkin Cavatelli, cheese, sage (v)

SHARED MAINS & SIDES

Wood fired flank steak, red wine jus, skin on chips (ld, lg)
Charred Market greens, soft polenta, cheddar (ldo, lg, vgo)
Garden leaf salad, lemon vinaigrette + fine herbs (ld, lg, vg)
Skin on chips, garlic aioli (ld, lg, vgo)

PREMIUM MAINS +15EA

Barramundi, fennel, verjus sauce (lg, ldo, a)
Beetroot Pithivier, onion puree (v)

DESSERTS

Large Tres leches flan, burnt banana, smoked salt (v, lg)
Seasonal pav, boozy crème, best in market fruits (v, lg)

PREMIUM DESSERT +4EA

Tiramisu (v)

4 COURSE \$115PP	Shared Entrée Shared Pasta Shared Main Shared Sides Dessert
ADD ONS +\$12PP	CHEESE BOARD FROM LITTLE PRINCE WINE

LG – low gluten | LD – low dairy | V – vegetarian | VG – vegan | LGO – low gluten option
LDO – low dairy option | VO – vegetarian option | VGO – vegan option
Seafood Origin: A – australian | I – imported | M – mixed



Grazing & Platters

GRAZING STATION \$1500

Selection of Cured Meats, Cheese, Pickles, Antipasto, Chutneys, Dips, Fresh & Dried Fruits w. Bakehouse Breads, Crackers
(Minimum order of 50 guests)

CHARCUTERIE BOARD \$170

Selection of Cured Meats & Condiments w. Bakehouse Breads, Crackers
(Serves 10 guests)

CHEESE BOARD \$156

Selection of Cheese & Condiments w. Bakehouse Breads, Crackers
(Serves 10 guests)

OYSTER STATION \$1200 | 13 DOZEN

Selection of Natural Oysters, Dressings & Condiments (lg, ld, i)

PLATTERS (25 PC)

Flatbread, wood fired, garlic and parmesan butter (v, vgo)	\$100
Seasonal Arancini, garlic aioli, Reggiano (ld, lg, vgo)	\$120
Smokey pork Sausage rolls, tomato relish	\$140
Fried halloumi, chilli jam, pickled orange (v, lgo)	\$140
Salami Skewers, Italian XO, Pickled onion, lemon (lgo)	\$150

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LDO – low dairy option | VO – vegetarian option | VGO – vegan option
Seafood Origin: A – australian | I – imported | M – mixed

Beverage Packages

Classic

2HRS - \$53PP

3HRS - \$68PP

4HRS - \$81PP

SPARKLING

Mr Mason Sparkling Cuvee Brut NV, *Multi-Regional, AUS*

WHITE

Dottie Lane Sauvignon Blanc, *Multi-Regional, AUS*

ROSÉ

Hearts Will Play Rosé, *Multi-Regional, AUS*

RED WINE

Henry & Hunter Shiraz Cabernet, *Multi-Regional, AUS*

Premium

2HRS - \$65PP

3HRS - \$78PP

4HRS - \$93PP

SPARKLING

Mr Mason Sparkling Cuvee Brut NV, *Multi-Regional, AUS*
Alpha Box & Dice 'Tarot' Prosecco NV, *Murray Darling, SA*

WHITE WINE

821 South Sauvignon Blanc, *Marlborough, NZ*
Pennello Pinot Grigio DOC, *Marlborough, NZ*

ROSÉ

Sud Rosé, *Languedoc, FRA*

RED WINE

Palmetto Shiraz, *Langhorne Creek, SA*
Point of Departure Pinot Noir, *Yarra Valley & Bendigo, VIC*

Deluxe

2HRS - \$76PP

3HRS - \$90PP

4HRS - \$104PP

SPARKLING

Alpha Box & Dice 'Tarot' Prosecco NV, *Murray Darling, SA*
Chandon Blanc de Blancs NV, *Multi Regional, VIC*

WHITE WINE

Ant Moore Pinot Gris, *Marlborough, NZ*
Shaw & Smith Sauvignon Blanc, *Adelaide Hills, SA*
ITA Xanadu 'Circa 77' Chardonnay, *Margaret River, WA*

ROSÉ

Sud Rosé, *Languedoc, FRA*

RED WINE

Coldstream Hills Pinot Noir, *Yarra Valley, VIC*
Kaesler Stonehorse Shiraz, *Clare Valley, SA*
Wynns ‘The Gables’ Cabernet Sauvignon, *Coonawarra, SA*

Package Inclusions

BEER & CIDER – CHOOSE TWO

Furphy Refreshing Ale, *Australia*
Heineken Lager, *Netherlands*
Kosciuszko Pale Ale, *Australia*
Little Creatures Pale Ale, *Australia*
James Squire Orchard Crush Apple Cider, *Australia*

All Packages Include:

James Boag's Light

Mineral water, soft drinks & juices

Non-alcoholic Packages

NON-ALCOHOLIC PACKAGE – \$25PP

Mineral Water
Soft drinks & juices

PREMIUM NON-ALCOHOLIC PACKAGE – \$35PP

Mineral Water
Soft drinks & juices
Heaps Normal 'Quiet XPA', *Australia*
Heineken Zero, *Netherlands*
Mabel 0%, *Australia*

A Little Extra

Cocktails

COCKTAILS ON ARRIVAL – \$18 EA

Aperol Spritz
Aperol, Sparkling, Soda, Orange

Limoncello Spritz
Limoncello, Prosecco, Soda

Wild Hibiscus Spritz
Peach, Wild Berry, Prosecco, Hibiscus

MOCKTAILS ON ARRIVAL – \$16 EA

Sippin' Pretty
Mabel 0%, Vanilla, Passionfruit, Lemon

Melon Dollar Baby
Mable 0%, Agave, Lime, Watermelon, Chilli Oil

Spirits

BASICS PACKAGE – \$29 PP

In addition to your selected beverage package.

Vodka: Smirnoff Red

Gin: Gordons Dry

Scotch: Johnnie Walker Red

Bourbon: Jim Beam White

Rum: Bacardi White

Tequila: El Jimador Blanco

PREMIUM PACKAGE – \$50 PP

In addition to your selected beverage package.

Vodka: Grey Goose

Gin: Hendricks

Scotch: Glenfiddich 12yo

Bourbon: Woodford Reserve

Rum: Kraken Spiced

Tequila: Patron Silver

Add On's

CHAMPAGNE TOWER

Two sizes available:

Small - 3 tiers, with 30 glasses

Large - 5 tiers, with 55 glasses

- ask your Event Manager for further details

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE

\$48 per person per hour in addition to any beverage package

SPIRITS ON CONSUMPTION & CASH BAR OPTIONS

Spirits are available on consumption

A cash bar may be available for guests to purchase their own drinks

- ask your Event Manager for options & further details





Long Live

The Prince

Finer Details

We understand the devil is in the detail, so here is everything you need to know about holding your event at The Prince.

MINIMUM FOOD & BEVERAGE

Minimum food and beverage spends are applicable. Please speak to our team to confirm the spend for your desired date and event space. The minimum spend is for food and beverage only. If the minimum food and beverage spend specified in the contract is not met, the balance will be charged as venue hire.

CONFIRMATION & PAYMENT

A deposit and signed booking agreement are required to secure your reservation. Final food and beverage selections must be received at least 21 days prior to your event. Final numbers must be received 10 days prior to the event, and full payment of the final balance 7 days prior to the event.

VENUE ACCESS

Any vendors including band, DJ, AV equipment and flower/decorations can access the venue prior to the event start time - exact timings will be dependent on availability of the space.

NOISE RESTRICTIONS

Noise restrictions do apply for each space within the venue. Please ask your event manager prior to booking. These restrictions will also be stipulated in your booking agreement. It is a requirement that all entertainment providers work closely with and follow directions given by our Operations Team in regards to sound levels throughout the duration of the event.

PARKING

There is a 300 space carpark at the rear of The Prince Hotel which operates 24 hours a day - entry via Jackson Street. Spaces cannot be reserved, the car park operates as a separate business and charges apply. Pre-paid parking tickets are available on request.



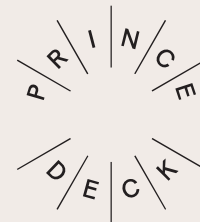
Reach out Today



FUNCTIONS@THEPRINCE.COM.AU

THE
PRINCE

PRINCE
HOTEL



PRINCE
PUBLIC
BAR

PRINCE
Dining
Room



LITTLE
PRINCE
WINE