

THE
PRINCE

Welcome to
The Prince

FUNCTION PACKAGE



Weddings at The Prince

THE PRINCE

Ceremony Package

INCLUSIONS

- TWO NIGHTS STAY FOR BRIDE & GROOM
- FOOD TASTING
- 40 CHAIRS & CARPET FOR ISLE
- SIGNING TABLE
- CHAMPAGNE ON ARRIVAL FOR ALL GUESTS
- BREAKFAST IN BED
- BOTTLE OF DOM FOR ROOM + ROSE PETALS
- AV + MICROPHONE
- WEDDING PLANNER
- WEDDING REHEARSAL (MONDAY-THURSDAY DAYTIME ONLY)

CEREMONY TIMINGS

- 2PM GUEST ARRIVAL
- 2:30PM CEREMONY
- 3:00PM CHAMPAGNE ON ARRIVAL + COCKTAIL HOUR
- 4:00PM MOVE TO OTHER SPACE



THE
PRINCE

Prince
Dining Room

With soft natural light, views of the bay and curvaceous banquette seating, the Prince Dining Room is a beautiful space for a long leisurely lunch or breakfast celebration. As dusk settles, its cosy corners provide an elegant setting for stylish corporate dining and intimate client events.

AMENITIES	 
PDR CAPACITY	SEATED - 60



THE
PRINCE

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
PRINCE

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



THE
PRINCE

Level 1
Exclusive

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



THE PRINCE

Piano Room

Rich in character and timeless charm, the Piano Room is an intimate private space perfect for celebrations, corporate gatherings and special occasions. Warm, elegant and inviting, it's designed for memorable moments shared with your closest guests.

AMENITIES



PIANO ROOM
CAPACITY

COCKTAIL – 45



THE
PRINCE

Record
Room

A hidden space with a warm, laid-back atmosphere, the Record Room is perfect for intimate celebrations, cocktail events and private gatherings. With its curated character and relaxed charm, it's a space that feels both effortlessly stylish and uniquely The Prince.

AMENITIES



RECORD ROOM
CAPACITY

COCKTAIL - 35
EXTENSION - 80



THE
PRINCE

The
Terrace

Perched above the heart of St Kilda, The Prince Terrace pairs timeless character with contemporary style, creating a rooftop setting designed for unforgettable celebrations.

AMENITIES	 		
TERRACE CAPACITY	EXCLUSIVE COCKTAIL – 300	SECTION 1 COCKTAIL – 100	SECTION 2 COCKTAIL – 150



THE
PRINCE

Level 3
Exclusive

Elevated above St Kilda, Level 3 Exclusive is home to The Prince Terrace, Piano Room and Record Room. Enjoy sweeping bay views from the Terrace, the intimate setting of the Piano Room and the relaxed character of the Record Room.

AMENITIES



TERRACE
CAPACITY

COCKTAIL – 700
FULLY PRIVATE





A European Charm: Little Prince Wine



LPW Cellar

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





THE
PRINCE

LPW
Exclusive

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



LPW
CAPACITY

COCKTAIL - 50-60
SEATED - 20
FULLY PRIVATE



Cocktail Packages

Classic

PRICING

- 5-hour duration - \$190
- 6-hour duration - \$210

MENU

- 6 Canapes
- 2 Substantial or Late Night Snack

CLASSIC BEVERAGE PACK

- Upgrade to premium (+\$10)
- Upgrade to deluxe (+\$20)

SECURITY INCLUDED

Premium

PRICING

- 5-hour duration - \$205
- 6-hour duration - \$220

MENU

- Grazing Station
- 6 Canapes
- 2 Substantial or Late Night Snack

CLASSIC BEVERAGE PACK

- Upgrade to premium (+\$10)
- Upgrade to deluxe (+\$20)

SECURITY INCLUDED

Deluxe

PRICING

- 5-hour duration - \$215
- 6-hour duration - \$230

MENU

- Grazing Station
- 8 Canapes
- 2 Substantial or Late Night Snack

DELUXE BEVERAGE PACK

- House spirits add on \$29pp

SECURITY INCLUDED

Seated Packages

PACKAGE 1 – SHARED

- 5-hour duration - \$200
- 6-hour duration - \$215

MENU

- Choice of 3 canapes during cocktail hour on Terrace
- Alternate Drop Entree
- Mains
- Sides
- Add on Desserts

CLASSIC BEVERAGE PACK

- Upgrade to premium (+\$10)
- Upgrade to deluxe (+\$20)

SECURITY INCLUDED

PACKAGE 2 – ALTERNATE DROP

- 5-hour duration - \$220
- 6-hour duration - \$240

MENU

- Choice of 3 canapes during cocktail hour on Terrace
- Alternate Drop Entree
- Mains
- Sides
- Add on Desserts

CLASSIC BEVERAGE PACK

- Upgrade to premium (+\$10)
- Upgrade to deluxe (+\$20)

SECURITY INCLUDED



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



Seated Menu - 2 Course

SHARED ENTRÉE

Baby burrata, herb jam, spring greens (lg, v)
Gorda Olives + house focaccia, Evoo (ld, v, 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, v, vgo)
Garden leaf salad, lemon vinaigrette + fine herbs (ld, lg, v, vg)
Skin on chips, garlic aioli (ld, lg, v, vgo)

PREMIUM MAINS +15EA

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

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, v, 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, v, vgo)
Garden leaf salad, lemon vinaigrette + fine herbs (ld, lg, v, vg)
Skin on chips, garlic aioli (ld, lg, v, 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



Seated Menu - 4 Course

SHARED ENTRÉE

Baby burrata, herb jam, spring greens (lg, v)
Gorda Olives + house focaccia, Evoo (ld, v, 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, v, vgo)
Garden leaf salad, lemon vinaigrette + fine herbs (ld, lg, v, vg)
Skin on chips, garlic aioli (ld, lg, v, vgo)

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

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



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

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



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
BAND ROOM

LITTLE
PRINCE
WINE