

THE
PRINCE

Welcome to
The Prince

FUNCTION PACKAGE

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 PRIVATE COCKTAIL – 300	SECTION 2 SEMI PRIVATE COCKTAIL – 100	SECTION 3 SEMI PRIVATE COCKTAIL – 150



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

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



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

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

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





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



THE
PRINCE

LPW
Exclusive

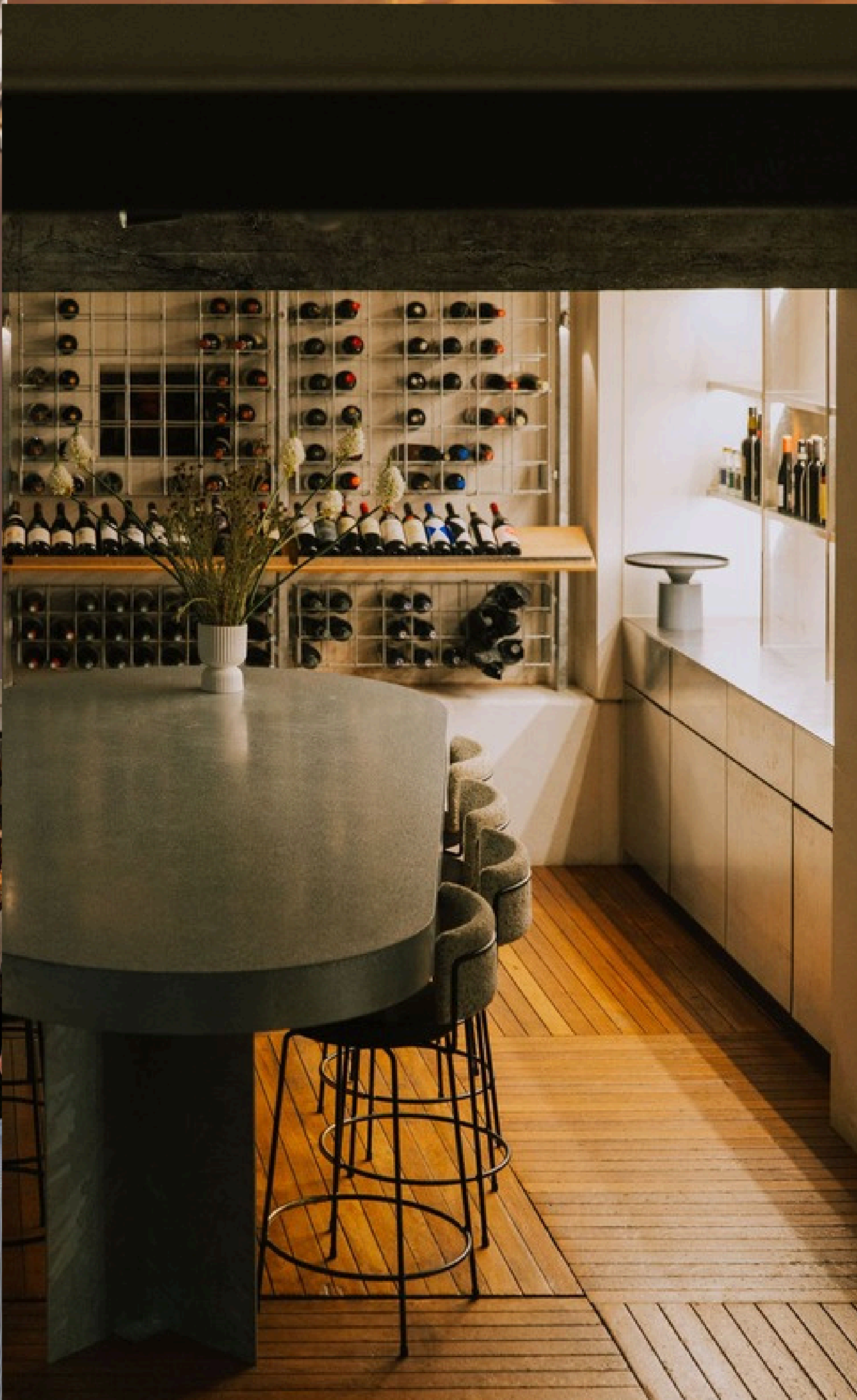
Shower your guests in champagne upon arrival in The Atrium, before moving into the Main Dining Room for a seated soiree, dedicating the Sainthill Room as your dance floor for the night's celebrations, with your own personal balcony overlooking Fitzroy Street & St Kilda Beach

AMENITIES



LPW
CAPACITY

COCKTAIL - 50-60
SEATED - 20
FULLY PRIVATE





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)





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 (MON-THURSDAY DAYTIME ONLY)

CEREMONY TIMINGS

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



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)
- House spirits add on \$29pp

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)
- House spirits add on \$29pp

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

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)

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)





Eat & drink at **The Prince**

Food & Beverage Packages

Cocktail

PACKAGE ONE \$40PP	6 canapés
PACKAGE TWO \$47PP	4 canapés + 2 substantial
PACKAGE THREE \$50PP	8 canapés
PACKAGE FOUR \$60PP	6 canapés + 2 substantial
ADD-ONS \$13.50 EACH	Substantial items

Seated

2 COURSE - SHARED \$90PP	Shared Entrées Shared Mains Shared Sides
3 COURSE - SHARED \$99PP	Shared Entrées Shared Mains Shared Sides Shared Dessert
2 COURSE - ALT DROP \$110PP	Alt Drop Entrée Alt Drop Main Shared Sides
3 COURSE - ALT DROP \$124PP	Alt Drop Entrées Alt Drop Mains Shared Sides Alt Drop 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

Freshly shucked Sydney Rock Oyster, red wine dressing (a, lg, ld)
Wagyu beef tartare, capers, crisp panini al latte (ld, lgo)
Stracciatella, tomato agrodolce, parsley, pine nut (vo)
Melon w/ Prosciutto (ld, lg)
Cucumber, pine nut cream, chilli (lg, ld, vo, vgo, lgo)

HOT CANAPÉS

Pumpkin feta arancini, pesto (lg, vo)
Smokey pork sausage rolls, tomato relish
Macaroni and 3 cheese croquette, truffle aioli (vo)
Fried chicken, saba, fermented chilli (lgo, ldo)
Pancetta wrapped cherry tomatoes, tare (ld, lg)
Polenta fries, reggiano (vo, lg)

SWEET CANAPÉS

Profiterole, crema diplomatica, chocolate (vo)
Cannoli, coffee cream (vo, vgo)
Olive oil cake, hazelnut cream, lemon (vo)
Softserve (30 pax max) (vo, lg)

SUBSTANTIAL ITEMS +13.5EA

Panzerotti, taleggio, prosciutto, caremelised onion
Crispy Calamari, confit garlic aioli, lemon (lg, ld)
Wagyu beef slider, comte (lgo, ldo, vo)
Twice cooked eggplant, romesco (vgo, ldo)

COLD CANAPÉS ADD-ONS

Tuna lavash, fermented citrus (a, ld, lgo) **+\$9EA**
Swordfish crudo, lemon, olive oil, black pepper (a, ld, lg) **+\$9EA**

HOT CANAPÉS ADD-ONS

Twice cooked wagyu beef cheek croquette, aioli, gremolata (ld) **+\$12EA**
Roasted scallop on a halfshell, calabrian chilli butter (lg, ldo) **+\$12EA**
Wagyu beef skewer, cumin, cucumber yoghurt (lg, ldo) **+\$15EA**

SUBSTANTIAL ADD-ONS

Fried chicken nuggets w/ caviar **+\$16EA**
Prawn Roll, butter lettuce, avocado **+\$24EA**

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



Shared Menu

SHARED ENTRÉES

Fried polenta, reggiano, prosciutto di parma (lg, vo)

Raw fish crudo, lemon oil, black pepper (lg, ld)

Wood fired flat bread, whipped stracciatella, anchovy ensalada (lgo, ldo)

PREMIUM ENTRÉES ADD-ONS

Sydney Rock Oyster, mignonette (lg, ld) **+\$7EA**

Wagyu beef tartare, Dijon mustard, capers, red onion (ld, lgo) **+\$8EA**

SHARED MAINS & SIDES

Roasted chicken, lemon, herbs (lg, ldo)

OR Market fish, lovage pesto, lemon (lg, ldo)

Radicchio and farm leaf salad (lg, ld)

Roasted potato, castelvetrano tapenade (lg, ld)

PREMIUM MAIN & SIDE ADD-ONS

MB 8+ Wagyu brisket, black pepper glaze, horseradish (lg) **+\$15EA**

Roasted heirloom vegetables, labne, fine herbs (lg, vo ldo) **+\$5EA**

SHARED DESSERT

Baked merinque, diplomat, berries (lg, vo, ldo)

PREMIUM DESSERT ADD-ON

Strawberry semifreddo, passion fruit chocolate, salted caramel (vo, lg) **+\$5EA**

2 COURSE - SHARED \$90PP

Shared Entrées
Shared Mains
Shared Sides

3 COURSE - SHARED \$99PP

Shared Entrées
Shared Mains
Shared Sides
Shared Dessert

LG - low gluten | LD - low dairy | V - vegetarian | VG - vegan | LGO - low gluten option
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Alt Drop Menu

ENTRÉES (SELECT TWO)

- Fried polenta, reggiano, prosciutto di parma (lg, vo)
- Gruyere Delice poached pear
- Raw Fish crudo, lemon oil, black pepper (lg, ld)
- Breakfast radish, kombu butter, toasted sesame (vo, lgo)
- Heirloom tomato salad, burrata, roasted capsicum (lgo, ldo)

PREMIUM ENTRÉES ADD-ONS

- Basket of mixed bread and whipped cultured butter (lgo, ldo, vo)
+\$4EA
- Tuna tartare, confit garlic, preserved lemon (ldo) +\$8EA
- Wagyu beef tartare, Dijon mustard, capers, red onion (ldo, lgo) +\$8EA

MAINS (SELECT TWO)

- Roasted chicken, lemon, herbs (lg, ldo)
- Market fish, lovage pesto, lemon (lg, ldo)
- Twice cooked duck, burnt orange, demi
- Wagyu Eye fillet, mountain peppercorn sauce (lgo)

SHARED SIDES

- Radicchio and farm leaf salad (lg, ld)
- Roasted potato, castelvetrano tapenade (lg, ld)

PREMIUM MAINS & SIDES ADD-ONS

- MB 8+ Wagyu brisket, black pepper glaze, horseradish (lg) +\$15EA
- Premium market fish, lobster butter (lgo) +\$15EA
- Roasted heirloom vegetables, labne, fine herbs (lg, vo ldo) +\$5EA

DESSERTS (SELECT TWO)

- Baked merinque, diplomat, berries (lg, vo, ldo)
- Mango Pot de creme, coconut ice cream, masago (lgo,vo)
- Olive oil cake, sable, blueberry cream (vo)

2 COURSE \$110PP	Alt Drop Entree Alt Drop Mains Shared Sides
3 COURSE \$124PP	Alt Drop Entree Alt Drop Mains Shared Sides Alt Drop Desserts

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Grazing & Platters

GRAZING STATION \$2300

Selection of premium cured meats, cheese, pickles, antipasto, chutneys, dips, fresh & dried fruits w. bakehouse breads, crackers
(Minimum order of 50 guests)

CHARCUTERIE BOARD \$240

Selection of premium cured meats & condiments w. bakehouse breads, crackers
(Serves 10 guests)

CHEESE BOARD \$230

Selection of premium cheeses & condiments w. bakehouse breads, crackers
(Serves 10 guests)

PLATTERS (25 PC)

Macaroni and 3 cheese croquette, truffle aioli (vo)	\$150
Smokey pork Sausage rolls, tomato relish	\$150
Pumpkin feta arancini, pesto (lg, vo)	\$150
Panzerotti, taleggio, prosciutto, caremelised onion	\$330
Wagyu beef sliders (lgo, ldo, vo)	\$330

DESSERT BOARDS (SELECT FOUR) \$290

Seasonal Macaron selection
Baked New York cheesecake
Salted caramel Choux bun
Pistachio Choux bun
Lemon meringue tartlet
White chocolate granache pop
Raspberry Lamington
(Serves 10 guests)

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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*

TAP BEERS

Great Northern
Carlton Draught
James Squire Orchard Crush (375ml can)

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*

TAP BEERS

Great Northern
Carlton Draught
James Squire Orchard Crush (375ml can)
Stone & Wood Pacific Ale
Balter

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

ALL TAP BEERS & CIDERS

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
BANDROOM

LITTLE
PRINCE
WINE