

Functions – Parties

Cocktail Masterclass - Degustation's



ST.
STUJA

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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
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