



THE GEORGE BALLROOM



One of a kind venue -
a place you thought you
could only romanticise over.
Elegance.

03 9281 1400
LEVEL 1, 129 FITZROY STREET
ST. KILDA, VICTORIA
INFO@THEGEORGEBALLROOM.COM.AU

THE GEORGE BALLROOM

The George Ballroom is a true Melbourne icon, a heritage listed space built in 1886 with its rich history painted on the walls. The original painted ornate ceilings and traditional Victorian pillar details gives this space a beautiful colour palette. It shines bright as one of Australia's most unique venues. The George Ballroom has had many uses throughout its long life and we feel lucky to be able to give you an unforgettable experience in an unmatched setting.



VENUE CAPACITY & INFORMATION

Keeping a large dance floor the space can accommodate 150 guests for a seated event and 200 for cocktail style. Packages range from 2 to 6 hours and we can tailor our offering to match your ideas. There is parking directly across the street under the Metropol Building and we are an official uber taxi location. Events may conclude at 11.00pm with some great offerings for your post reception celebration!

CEREMONIES PRIOR TO YOUR RECEPTION

Your ceremony can be located at the fireplace for guest numbers up to 120. This is charged at \$1000+gst for one hour prior to your reception package.

You may also have full use of the space for your ceremony with a minimum 2 hour break whilst we transform the space. This is charged at \$1,750+gst. Please refer to our ceremony only page for inclusions.

STYLING INCLUSIONS

To accompany the old world glamour and hard wood floor, the space comes complete with occasional Bordeaux tables, Tiffany dining chairs, white linen, crockery and silver cutlery. We also include tall silver table candelabras and a variety of candles for warm ambience and to elevate the tablescape.



DINING

We offer both plated and shared dining experiences and are always happy to create tailored packages.

Capacity for 150 guests wth dance floor

INCLUSIONS

Long tables

White table linen and napkins

Tiffany chairs

All purposes glassware, silver Bogart cutlery and white crockery

100+ LED candles with silver candelabras

Bordeaux style ottomans, pods and lounges

Gold pressed bars and DJ booth

Gold pressed food station

4 high cocktail tables



THE GEORGE BALLROOM

COCKTAIL

The George Ballroom is the most fabulous setting for a cocktail party.

We do the black tie affair very well.

Capacity for 200 guests with a dance floor

INCLUSIONS

14 Bordeaux chairs

12 oval back chairs

Bordeaux style lounges, ottomans and pods

100+ LED candles

Mirrored side tables and dressers

Gold pressed bars and DJ booth

Gold pressed food station

4 high cocktail tables



WEDDING CEREMONIES

One of the most beautiful rooms in Melbourne, an absolutely unforgettable ceremony space.

Capacity for 200 guests with seating for 150

INCLUSIONS

Four hour exclusive venue hire between

10.00am - 2.00pm

Up to 140 lime wash Tiffany chairs with white cushions

10 Oval back Bordeaux chairs for the front row and 2 for signing

Wooden Bordeaux signing table

Audio Visual package inclusive of sound system and hand held microphone

Spring water station

One hour rehearsal prior to wedding day

\$3,500 + gst

Beverage and canapé package upgrades available



THE
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SAMPLE MENU BY DAMM FINE FOOD CO.

Our dishes evolve and change with the seasons and style.

Please contact us to see our full menu.

COLD CANAPÉS

Manchego, truffle honey and buffalo ricotta tart with baby shiso (v)

Ocean trout ceviche, smoked trout curd, chervil and dill pollen in sesame cone

Juniper cured prosciutto, pickled cabbage, remoulade and celery leaf on treacle flat bread

Duck, green mango, pickled cucumber rice paper roll with nouc cham chilli sauce (gf)(df)

Grilled steak wonton taco, tomatillo salsa, edamame, avocado and coriander shoots (gf)(df)

Poached chicken, celery and soft herb cocktail sandwich with nettle aioli (df)

Pickled pumpkin, whipped goats curd and lemon aspen tarts with micro basil(v)

Yellowfin tuna sesame crusted on buttermilk blini with spring onion and wasabi tobiko

Smoked beef, sweet potato roesti with pomegranate, mint and harissa yoghurt (gf)

Kingfish ceviche, blood orange, soft herbs, finger lime on china spoon (gf)

HOT CANAPÉS

Tiger prawn, ginger and lemongrass spring roll with xo dressing and rice paddy herb

Chorizo and charred corn croquette with avocado and adobo sauce (gf)

Miso pork belly with tangerine glaze, toasted nori and yuzu dressing (gf)

Broadbean, asparagus, lemon verbena and cavolo nero arancini with saffron aioli (gf)(v)

Green tea bao bun, silken chicken, mandarin chilli jam and coriander shoots (gf)

Lebanese chicken and preserved lemon borek with cinnamon yoghurt

Gippsland braised lamb shank and rosemary pie with mint jelly

Kung Fu Peking duck pancake with hoisin, spring onion and lime

Wagyu beef and porcini kebabs with mushroom jus and fried enoki (gf)(df)

Buttermilk popcorn chicken with bread and butter pickles and ranch dressing (gf)

Furikake crusted Atlantic salmon “fish finger” on skewers with kimchi kewpie sauce



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ENTRÉES

Juniper cured Atlantic salmon, celeriac puree, fennel tips and caperberries (gf)

Pan roasted duck breast, caramelised witlof, potato galette and cognac jus (gf)

Seared scallops, pea purée, salmon roe, chorizo crumble and baby sorrel (gf)

Fennel salted pork belly, carrot and rosemary purée, burnette and heritage carrots (gf)

Heirloom tomato and vincotto tarte tatin, olive powder and basil oil (v)

Snapper and prawn pithivier, salmon pearls, celeriac remoulade and lemon buerre blanc

Torched tuna tataki, pickled radish, wasabi avocado, coastal greens and white soy (gf)(df)

Potato gnocchi, porcini velouté, wild mushrooms, pink peppercorn and shaved truffle pecorino (v)

Meredith goats cheese soufflé, baby beetroot, toasted chestnuts, beetroot glaze and nasturtiums (v)

Seared beef carpaccio, shallots, quail egg, crispy capers, rye crisp and saffron aioli (df)

MAIN COURSES

Wagyu beef rump, celeriac mash, roasted truss tomatoes, oregano and port jus

Pepper berry duck, celeriac puree pickled beetroot, fried salt bush, muntries relish and crab apple (gf)

Berkshire pork loin, baby heritage carrots, cauliflower cream and mustard seed jus

Chargrilled eye fillet, lemon kale croquettes, sea spray, horseradish and red wine reduction (gf)

Pan roasted rockling, braised capsicums, almond romesco, olive powder and fried parsley (gf)

Sous vide beef sirloin, brussel sprout petals, nettle purée, soft herbs and red wine jus (gf)

Smoked lamb loin, pumpkin and cumin mash, spiced yoghurt and pumpkin bark (gf)

Sesame crusted ocean trout, lemon cauliflower cream, smoked leeks and crayfish oil

Wood smoked chicken, tarragon foam, heirloom carrots and roasted baby fennel (gf)

Crispy barramundi, Asian master broth, braised bok choy, prawn and ginger dumplings



ENHANCE YOUR EVENT

CHAMPAGNE TOWER

6 tiers of champagne saucers

Perspex tray

Decorative table

Free flowing sparkling wine

Beverage package 1 **\$650 + gst**

Beverage package 2 **\$800 + gst**

Beverage package 3 **\$1000 + gst**

WHISKEY CART

Up to 2 hours of service

Gold bar cart

Large ice cubes

Dedicated whiskey bartender

Specialised garnish

Laphroaig 10 Year Old Scotch Whiskey

Glenmorangie 10 Year Old Scotch Whiskey

Dimple 12 Year Old Scotch Whiskey

Dalwhinnie 15 Year Old Scotch Whiskey

\$800 + gst

MARTINI CART

Up to 2 hours of service

Dedicated martini bartender

Gold bar cart

Gold cocktail kit

The West Winds Gin The Saber

Four Pillar Rare Dry Gin

Hendricks Gin

Vermouth, olives & lemons

\$800 + gst

THE
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Cocktails? Fromage boards?
Anything else take your fancy, lets chat!

FLOOR PLAN

Dining, 100 pax

200sqm approx

Main area 183sqm

Licensed for 200 guests

Three phase power available on site

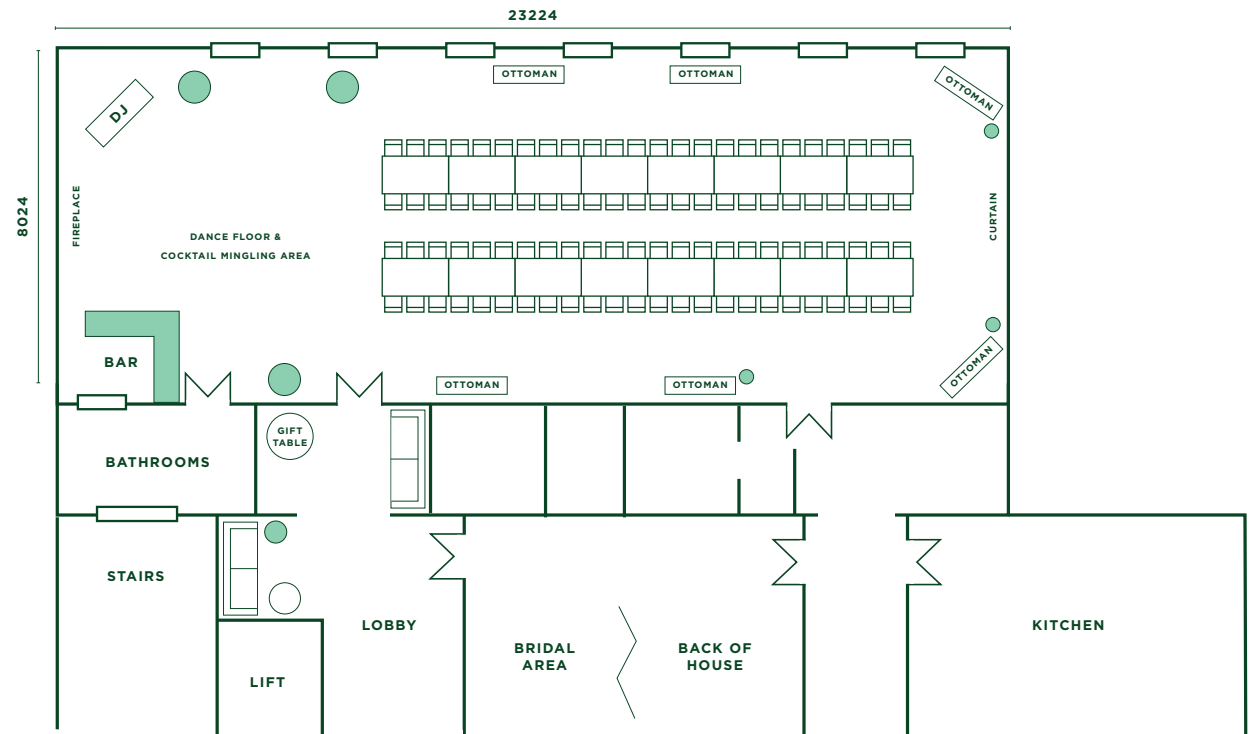
Car parking available (paid / street)

Access via stairway / elevator

All furniture is removable price available on application

Site inspections welcome by appointment

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