













The Venue

Fitzrovia offers a rustic elegant function space overlooking Albert Park in St Kilda's premier location.

Situated in a beautiful converted Federation mansion,
Fitzrovia sparkles with ornate pressed tin ceilings,
tessellated tiles, exposed handmade bricks, beautiful
leadlight, hardwood floors and inspiring views of the city
skyline through the park.

Offering our own brand of award-winning cuisine by head chef Christian Byrne, combined with wonderful wines and spectacular cocktails, makes Fitzrovia the perfect choice for your celebration.

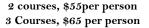
Fitzrovia can host up to 70 guests seated and 150 guests cocktail style.

Alternatively, you may wish to make use of our private dining room which offers a more intimate space up to 28 guests. The private dining room is perfect for intimate weddings, corporate lunches and dinners, birthdays, anniversaries and everything in-between.



Festive Lunch Menu

Choose from 2 different menu options.



Entrée on Arrival

Hot tea smoked ocean trout, horseradish crème fraiche, pickled beets and buckwheat toast (gf)

Pork, chicken, prune and pistachio terrine, pickles and grilled sourdough (gfo)

Brined & grilled zucchini, smoked chile, mint & walnut salsa verde (vg,gf)

Main Course - choose any 3 of the following

Harissa roasted carrots w braised spring greens, broadbeans, organic sumac chickpeas, organic quinoa, kale, garlic miso hummus, Aleppo pepper vinaigrette, za'atar & pomegranate - gf, vegan (v)

Crumbed & pan-fried free-range chicken schnitzel w caper anchovy butter, fat chips and Italian slaw

Rolled spring lamb shoulder navarin w peas, broad beans, kipfler potato, confit tomato, lacto red cabbage & tarragon aioli - gf

With Sides To Share

Thrice cooked fat chips with chipotle aioli (V GF) Mixed leaves & herbs, fennel, red onion, pomegranta (V GF)

Dessert

Dessert sample boards featuring a selection of Fitzrovia's slices, cakes and pastries, with our own vanilla bean yoghurt for your guests to share.





FITZROVIA







Optional extras

Add a little bling to your event with one or more of these wonderful additions!

Glass of La Zona Kings Valley Prosecco on arrival

\$12 per guest

Cocktail on arrival -

Pimms No. 1 - \$14.5 per guest Mimosa- \$12.5 per guest Espresso Martini - \$18 per guest

Add canapes on arrival - ask about our current collection

2 canapes for \$12 or 4 for \$23

Cheese course – A selection of 3 local and imported cheeses with our own quince paste & classic garnishes

\$15 per guest

Drinks package

Fitzrovia has a number of drinks packages focusing on quality Australian wines and beers. From \$50 per guest

St ALi single origin coconut water cold brew coffee over ice

\$5 per guest

Give the gift of Fitzrovia's house made preserves and gourmet marmalades & jams for your guests to take home

\$14.5 per guest







Term & Conditions

T&Cs

Please read our function policies carefully to ensure the smooth and successful evening.

Confirming your booking

To confirm your booking you will need to pay a deposit of \$20 per head by cash or card. We recommend you confirm as soon as possible as we cannot guarantee you have the space until the deposit has been paid in full.

This deposit will be removed from the final cost of your bill on the evening. The deposit is refundable up until 48 hours prior to your function.

Menu confirmations

We are happy to accommodate dietary preferences, allergies and alter our menu to suit your individual tastes. In order to allow our chefs time to create your menu, final selection is required by 5pm, two working days prior to your function. This includes notifying us of any dietary needs.

Number of guests confirmation

By paying your deposit you will be agreeing to all terms and conditions above

We welcome you to call with any questions you may have, but all changes to the menu, number of guests and cancelling your function must be sent via email to hello@fitzrovia.com.au