

ST. ALI

Mercedes *me*



ST. ALi x Mercedes me

The most livable city in the world is home to Australia's first Mercedes me store.

The eleventh Mercedes me location worldwide, Melbourne joins cities including Hamburg, Munich, and Hong Kong.

By day you can simply sit and enjoy great hospitality from partner ST. ALi, or engage with Mercedes-Benz like never before in a casual and relaxed environment. By night, through our special events, it's a place to experience standout collaborations in art, food, fashion, sport, design, and innovation.

Mercedes me Melbourne
Café culture meets Mercedes-Benz lifestyle.



SPACES

Embracing versatility on multiple levels, the Mercedes me design unfolds in a sequence of spaces that vary in size and character, each transitioning seamlessly from daytime cafe and meeting place to evening event space for celebrations and launches.

EXCLUSIVE HIRE

Hosting up to 300 guests as a cocktail venue (with access to the Rialto Atrium that can host up to 1000 guests*) and 100 guests as a sit down private function at ground level. Exclusive use of Mercedes me allows guests to explore the award-winning multi-levelled space.

UPPER MEZZANINE LEVEL

The upper mezzanine is the perfect space for an intimate gathering. Overlooking diners on the lower level, it can comfortably accommodate between 40 and 80 guests as a private cocktail event.

*Subject to approval



SEATED LUNCH OR DINNER

PRICING

\$80 Per person

Includes plated entrée + 2 shared mains
+ 1 side + dessert

\$90 Per person

Includes 2 canapés + alt. plated entrée
+ 2 shared mains, sides + dessert

\$100 Per person

Includes 3 canapés + alt. plated entrée
+ 2 shared mains, 2 sides + dessert

\$110 Per person

Includes 4 canapés + alt. plated entrée
+ 2 shared mains, 2 sides + dessert + supper

ADDITIONAL SIDE DISH

\$8 Per person / per side dish

Antipasto (served to the table as a starter)

\$15 Per person / seated dinner event

Alternate entrée / dessert

\$10 Per person

Petit fours, with specialty tea and ST. ALi coffee is included with each package.

Bespoke and tailored packages are also available.

Please note all menus are seasonal and subject to change.



COCKTAIL

PRICING

\$30 Per person

Includes 5 canapés

\$40 Per person

Includes 5 canapés + 1 hand-held item

\$55 Per person

Includes 6 canapés + 2 hand-held item

\$69 Per person

Includes 6 canapés + 2 hand-held item +
savory bowl dish

ADDITIONAL ITEMS

Additional canapé

\$6 Per person / per canapé

Additional hand held item

\$9 Per person / per hand held item

Additional savoury bowl dish

\$15 Per person / per savoury bowl dish

Antipasto / grazing table

\$20 Per person / cocktail event

Bespoke and tailored packages are also available.



CANAPÉ OPTIONS

HOT

Caponata Tartlet , Whipped Ricotta, Basil	v
Mac n Cheese Croquette , Truffle Aioli, Sorrel	v
Cauliflower & Courgette Bombaletti , Curry Aioli	df, v
Buttermilk Fried Chicken , Creme Fraiche, Caviar	

COLD

Spelt Grain Waffle , Chicken Liver Parfait, Candied Orange	df
Beef Tartare , Buckwheat Cracker, Vegemite Dressing, Salt-bush	gf
Ocean Trout Tartare , Rice Cracker, Apple, Beetroot	df, gf
Papadum , Pickled Eggplant, Mint Raita	v
Compressed Watermelon , Beetroot, Feta, Dukkah	v

HAND-HELD, SLIDERS, SOAKERS & BUNS

Suckling Pork , Fennel & Apple Sausage Roll, Relish	df
G Burger Slider , Special Sauce, Pickles, American Cheese	
Fried Broccoli , Corn Taco, Salsa Verde & Sour Cream	v
Kransky Sausage Hot Dog , Sauerkraut, Mustard, Sour Cream & Chives	

SAVOURY BOWLS

Braised Lamb Shoulder , Preserved Lemon Couscous, Pomegranate, Parsley, Ras el Hanout	
Goan Goat Curry , Brown Rice Pilaf, Yoghurt, Coriander	
Korean Bibimbap Bowl , Seaweed, Edamame Beans, Kimchi, Sesame	v
Confit Chicken Leg , Roquette, Crispy Kipfler Potato, Tomato Concasse, Truffle Dressing	

DESSERT

Triple Chocolate Brownie , Whisky Cream	v
Lemon Meringue Pie	v
Pistachio & Mascarpone Cannoli	v

*df - dairy free / gf - gluten free / v – vegetarian



BEVERAGES

**All packages include non-alcoholic beverages:
Strange Love sparkling options, OJ, apple juice
& sparkling water**

Upgraded wine options
POA / depending on wine package

Spirits (duration of the event)
\$15 per person / on-top of the package price, for the
duration of the event

Additional cocktails depending
\$15 per cocktail / minimum order will apply

A CLASS PACKAGE

La Giosia, Docg Prosecco
Mount Trio, Chardonnay, Mt Trio, WA
Naked Run, Cab Shiraz, Barossa Valley, SA
Sample, Pale Ale
Colonial Brewing Co, Bertie Apple Cider

2 Hours - \$35 Per person

3 Hours - \$45 Per person

4 Hours - \$54 Per person

5 Hours - \$63 Per person

+ \$10 Per additional hour

C CLASS PACKAGE

Voyager Estate, Sparkling, Margaret River, WA
Vinteloper, Pinot Gris, Adelaide Hills, SA
Spinifex Miette, Shiraz, Barossa Valley, SA
Colonial Brewing Co, Bertie Apple Cider

Please select two of the following:

Sample, Pale Ale

4 Pines, Hefeweizen

Sample, Lager

2 Hours - \$48 per person

3 Hours - \$57 per person

4 Hours - \$66 per person

5 Hours - \$70 per person

+ \$15 per additional hour

S CLASS PACKAGE

Pommery Brut Royal, Champagne, France
Oakridge, Sauvignon Blanc, Coldstream, VIC
Koerner, Rolle Vermentino, Clare Valley, SA
Philip Lobley Pinot Noir, Glenburn, VIC
Koerner, The Clare, Clare Valley, SA
Colonial Brewing Co, Bertie Apple Cider

All of the following:

Sample, Pale Ale

4 Pines, Hefeweizen

Sample, Lager

Bridge Road Brewers, Little Bling, IPA

2 Hours - \$60 per person

3 Hours - \$70 per person

4 Hours - \$80 per person

5 Hours - \$90 per person

+ \$20 per additional hour



SET MENU PACKAGES

(For groups of 12 or more)

1.5 HOUR SET BREAKFAST PACKAGE

A choice of seasonal chef signature selection
(four dish options)
Choice of espresso coffee or tea made to order
Chilled filtered water

\$35.00 per person

1.5 HOUR SET LUNCH PACKAGE

A choice of seasonal chef signature selection
(four dish options)
Shared side dishes and fries
Choice of espresso coffee or tea made to order
Chilled filtered water

\$35.00 per person
(non-alcoholic)

\$45.00 per person
With a glass of house wine or beer



DRAWING ROOM PACKAGES

CATERING PACKAGES

Half Day - Coffee And Pastry

Unlimited ST. ALi coffee, specialty teas
Fresh orange juice
Selection of pastries shared
\$18 per person

Half Day - Breakfast

Unlimited ST. ALi coffee, specialty teas
Seasonal chef breakfast selection
(all dietary requirements covered)
Selection of pastries
\$45 per person

Half Day - Lunch

Unlimited ST. ALi coffee, specialty teas
Seasonal chef lunch selection
(all dietary requirements covered)
Selection of pastries
\$55 per person

Full Day - Fully Catered

Unlimited ST. ALi coffee, specialty teas hot drinks
Seasonal chef breakfast and lunch selection
(all dietary requirements covered)
Selection of pastries
(served for morning or afternoon tea shared)
\$95 per person

If none of the catering packages suitable to your needs, we also offer an à la carte option and create a tab that will be added to the room hire fee.

The drawing room seats 8 guests, is fully air-conditioned and heated and comes with access to unlimited wifi and conference call capabilities

Room Booking Rate

2 Hours	\$300
Half Day	\$400
Full Day	\$700



DETAILS

ADDITIONAL OPTIONS

Security

At an hourly rate: minimum 4hr charge

Audio Visual

Pioneer DJ Decks: \$250 ex GST

Microphones: 1 x Wireless Hand-held Microphone \$150 ex GST

OR up to 4 x Wireless Hand-held microphones \$300 ex GST

Lectern: Free of charge

Staging: 1.2 x 1.2 staging piece \$100 ex GST (max available 2.4 x 1.2)

Visuals: Static Holding Slide FOC (artwork required one week prior to the event)

Any additional AV can be arranged upon request and may incur a fee.

Pricing

Current pricing is valid until June 2019. All pricing is inclusive of GST.

Timings

Events can commence from 5:30pm - 11.00pm. For standard bump-in and out please allow 90 mins either side of your event. Bump-in commences at 4 pm and all items are required to be removed post-event.

Terms & Conditions

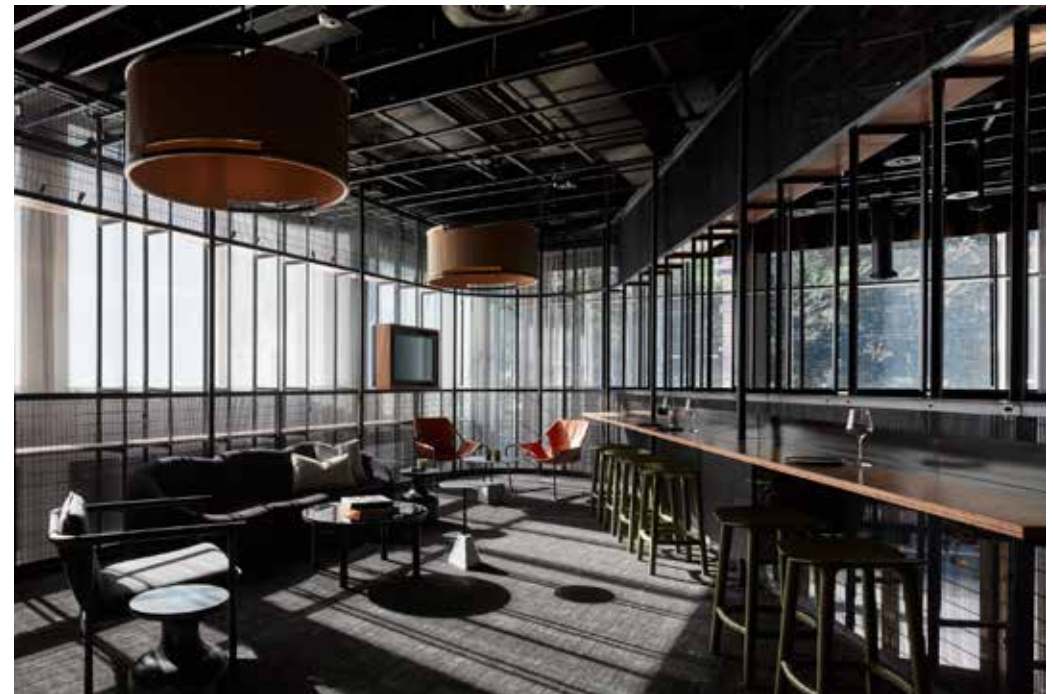
50% deposit to secure your event date

Full payment is required 7 days prior to your event date

Dietary requirements are required 7 days prior to your event date

Please contact us directly to determine minimum F&B spends

* we offer free of charge venue hire, however, we do require a minimum spend on food and beverage. Please contact events@stali.com.au for further info.



CONTACT

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events@stali.com.au
0466 872 397

Rialto Building
525 Collins St, Melbourne VIC 3000

For more information on our space,
be sure to follow our social media platforms and websites:

FACEBOOK: Mercedesmestore.Melbourne

INSTAGRAM: @Mercedesmestore.Melbourne

FACEBOOK: ST. ALi

INSTAGRAM: @ST_ALi

WEBSITE: STALi.COM.AU

WEBSITE: mercedesme.melbourne

