

PRIVATE DINING & EVENTS

052.99a

Welcome to Stella Restaurant and Bar, a stylish and elegant four-storey venue on Chapel Street, South Yarra.

Our delicious Italian-inspired fare comes complete with the classicsyou expect, and some dishes that will surprise and delight.

A destination for casual catch-ups, business lunches, after workdrinks, or romantic evenings, Stella provides a space for all experiences.

Our open-air rooftop offers walk-in room, with a cocktail list that will see you arriving early for dinner and our first floor dining and bar has a cosy fireplace with a glass bottle installation across the ceiling.

Our ground floor invites you in with the warmth of the Mariana Forni pizza oven and the private cellar dining offers a space for intimate dining.

We look forward to welcoming you to Stella.

LOCATION

Located on famous Chapel Street, Stella is less than a 15 minute walk from South Yarra station and Toorak Road.

BESPOKE SERVICE

A dedicated Event Manager will create and plan your unique experience to make it the most memorable and enjoyable experience.

A SPACE FOR EVERYONE

We have four extraordinary spaces which will compliment our exclusive offering for any type of event.

FOOD AND BEVERAGE

Our menus have been designed to compliment all four levels, we have chefs that have worked all over the world to bring and tailor bespoke menu offerings.



ROOFTOP TERRACE

Our beautiful open-air rooftop terrace features a vertical garden, and stunning bar provide the perfect setting and backdrop for your celebration. The retractable roof assists us with dealing with the ever so unpredictable Melbourne weather providing shade and shelter withhead heaters above to provide warmth on a cooler evening. the world to bring and tailor bespoke menu offerings.

CAPACITY

SEATED STANDING 55 100

EXTRA DETAILS

Bespoke furniture throughout Dedicated private bar Views of South Yarra Suits any weather conditions - retractable roof Integrated Sonos sound system Vertical garden for a great back drop for photos



COCKTAIL Lounge

The cocktail lounge on our second level is perfect seated dining of up to 50 guests or a stand-up cocktail style event for up to 100 guests.

It features luxurious soft blue velvet interior seating mixed with exceptionally comfortable grey chairs.

This space is optimal for those wishing to host moderately sized special occasions events with tailored menus and beverage packages.

CAPACITY

SEATED STANDING 48 100

EXTRA DETAILS

Bespoke furniture throughout Dedicated private bar Natural daylight Integrated Sonos sound system

ROOFTOP TERRACE

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CELLAR PRIVATE DINING

Wall to wall with wine varietals from across the globe featuring a considerably large marble tabletop, this room provides a moody and intimate setting for a bespoke experience. Perfect for a corpoate or casual intimate lunch or dinner with a built in LED screen.

CAPACITY

SEATED

EXTRA DETAILS

Personalised dining experience Built in LED screen Bespoke furniture Sommelier Integrated Sonos sound system

PIZZERIA

This ground-floor space is used mainly for wholevenue events, but it could also be perfect for those larger "non-exclusive" group bookings of 10 –20 guests. Group bookings can choose from our 75pp or 100pp Chefs Selection menus.

Drink packages are available on request

CAPACITY

SEATED STANDING 60 100

EXTRA DETAILS

Personalised dining experience Bespoke furniture Sommelier Integrated Sonos sound system

SET MENU 1 79PP

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TO SHARE

Salumi & pickles Stracciatella, zucchini GF|V Beef croquette, onion, walnut N Stone baked bread, smoked salt V

MAIN

King Island sirloin 300g, roasted onion, watercress, bearnaise GF | DF King prawn linguine, garlic, anchovy, italian parsley, lemon, chilli oil San daniele, tomato sugo, prosciutto, buffalo mozzarella, basil, parmesan

SIDES

Potato chips, thyme salt GF|DF|V|VE roccolini & beans, smoke almond, sherry vinaigrette V|VE|DF|GF

DESSERT

Tiramisu

GF gluten free | DF dairy free | V vegetarian | VE vegan | N contains nuts



SET MENU 2 99PP

TO SHARE

Stone baked bread, smoked salt V Burrata, heirloom cherry tomato, balsamic vinegar, fennel fond, olive oil Cured spencer gulf kingfish, crispy wild rice, citrus ponzu dressing GF

MAIN

King Island sirloin 500g, roasted onion, watercress, bearnaise GF | DF Saffron seafood risotto, green pea, asparagus, parmesan, herbs, lemon Fish of the day GF

SIDES

Potato chips, thyme salt GF | DF | V | VEGrilled greens & beans, smoked almond, sherry vinaigrette V | VE | DF | GCabbage & granny green apple slaw

DESSERT

Lemon meringue tart Tiramisu

G grilled | GF gluten free | DF dairy free | V vegetarian | VE vegan | N contains nuts

BEVERAGE PACKAGES

Second 7

30

3

STELLA 1 3HR PACKAGE 85PP

22 Salatin Prosecco Superiore Valdobbiadeno Little Vespa Pinot Grigio Little Vespa Sangiovese Peroni and Moretti Beer Soft drinks & Juices

STELLA 2 3HR PACKAGE 95PP

2022 Salatin Prosecco Superiore Valdobbiadene Little Vespa Pinot Grigio Little Vespa Sangiovese House Spirits with Mixers Peroni and Moretti Soft drinks & Juices

*Additional \$40 per person per extra hour, Maximum 4 hours

