ALTO EVENT SPACE

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A super chic event space located on top of Melbourne's iconic GPO building

03 9281 1400
TOP FLOOR, MELBOURNE GPO BUILDING
ENTRANCE FROM POSTAL LANE
ALTO@DAMMFINEFOOD.COM.AU

ALTO EVENT SPACE

Sweeping city views, floor to ceiling windows and raw industrial finishes give this space a unique edge. Alto's exposed ceilings are complemented by three large pendants that illuminate this very Melbourne space. The venue opens onto a large outdoor terrace giving it that alfresco touch. Damm Fine Food Co. operates this sensational venue and offers a wide range of catering packages and styling solutions.

Image provided by Kyra Boyer Photography

ALTO EVENT SPACE

VENUE CAPACITY & INFORMATION

The space can accommodate up to 150 guests for a seated event and 400 for a cocktail event. Packages range from 2 to 6 hours and can be tailored to match your requirements. Alto is located on Level 3 of Melbourne's GPO building. The entrance is accessed via Postal Lane where your guests are greeted and escorted to the elevators. Events may conclude at 1.00am.

CEREMONIES PRIOR TO YOUR RECEPTION

The outdoor terrace is the perfect Melbourne location for your ceremony overlooking the city skyline. The fee is $1000+gst which includes one additional hour prior to your reception for guest arrival and the ceremony. Your ceremony setup includes up to 20 chairs, a charcoal aisle carpet and signing table.

STYLING INCLUSIONS

Alto's polished concrete floor and industrial accents are complimented by plush teal cocktail furniture and ottomans. For a dining event long tables with black Tiffany dining chairs, white linen, crockery and silver cutlery are also included with the space.

Image provided by Jerome Cole Photography

DINING

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

Capacity for 150 guests with dance floor.

INCLUSIONS

2 x long dining tables

Black Tiffany chairs

White table cloths and white napkins

Glassware, cutlery and crockery

40 tealight candles in glass votives

Bar tables, bar stools and coffee tables

Ottomans and lounge furniture

Lectern and hand-held microphone

Uplighting on indoor pillars and outdoor terrace

Bridal room

Outdoor wooden benches, bar tables and stools

Event Manager, Event Supervisor, chefs and wait staff

COCKTAIL

Dancing the night away amongst the
Melbourne city lights. Fancy a martini?

Capacity for 400 guests

INCLUSIONS

40 Tealight candles in glass votives

Bar tables, bar stools and coffee tables

Ottomans and lounge furniture

Lectern and hand held microphone

Uplighting on indoor pillars and outdoor terrace

Bridal room

Outdoor wooden benches, bar tables and stools

Event Manager, Event Supervisor, chefs and wait staff

ALTO EVENT SPACE

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 Scotech 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

ALTO EVENT SPACE

FLOOR PLAN

Dining, 100 pax

522sqm approx

Main area 408sqm

Licensed for 400 guests

Three phase power available on site

Loading bay available

Access via elevator and stairway

Price available for furniture removal

Site inspections welcome by appointment

03 9281 1400

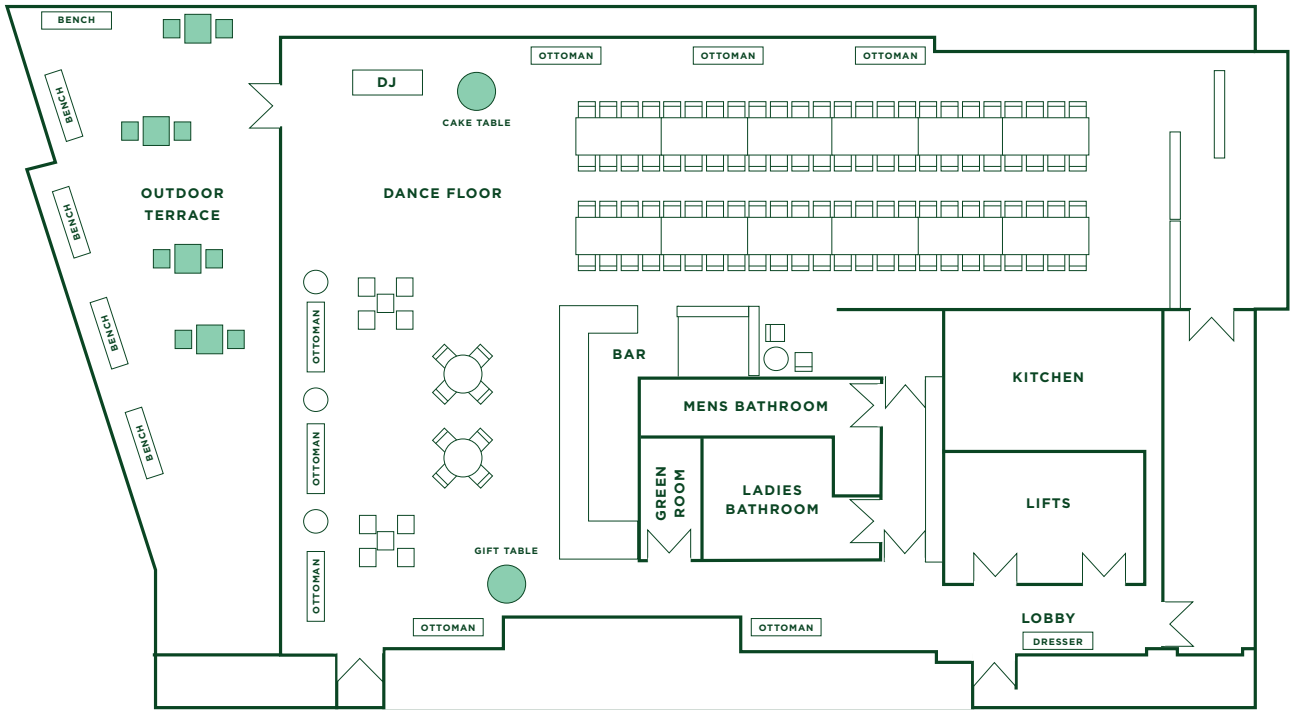

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Image provided by Charmaine Visuals Photography

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