



SOL & LUNA



A nighttime photograph of a city skyline, likely Melbourne, viewed from a high vantage point. The buildings are illuminated with various colors, including warm oranges and yellows, and some have distinctive architectural features. In the foreground, a rooftop lounge area is visible, featuring a glass railing and some outdoor furniture. The sky is a deep twilight blue.

SOL & LUNA

Perched gracefully on the 16th floor, Sol & Luna offers an unparalleled blend of elegance and versatility, making it the quintessential venue for a wide array of occasions. With sweeping panoramic views of the city skyline, the serene ocean, and the bustling city traffic, every event here is framed with breathtaking beauty.

We provide 2 distinctive and adaptable event spaces, SOL the rooftop and LUNA the lounge bar, meticulously designed to cater for all occasions.

EVENTS WE HOST

- Luncheons
- Networking Events
- Work Celebrations
- Product Launches
- Seminars and Conferences
- Team-Building Activities
- Awards Ceremonies
- Birthdays
- Engagement Parties
- Marriage Celebrations
- Ceremonies
- Milestone Events
- Anniversaries
- Graduations

UNMATCHED LOCATION, SOPHISTICATED AMBIENCE, PERSONALISED SERVICES AND OFFERINGS

Contact us today to book a tour and start planning your next unforgettable event.
Let us help you create memories that will last a lifetime.

info@solandluna.com.au

Rooftop, 300 Plummer Street, Port Melbourne.



Welcome to Sol, the premier rooftop venue, featuring an infinity heated pool. Overlooking the serene ocean, the stunning Melbourne city skyline, and the iconic Westgate Bridge, Sol offers a breathtaking backdrop for any event. Guests can indulge in sophisticated cocktails, wines, spirits, and beers from our dedicated bar, designed to cater to all your beverage needs. The space is filled with echoed music, creating a lively atmosphere perfect for mingling, dancing, and enjoying the party. 2 cabanas, high-top tables, chairs, and numerous sunbeds provide ample seating and relaxation spots for everyone.

CAPACITY DETAILS

The Sol Rooftop has 2 cabanas that could seat up to 30 guests. Low and High table could be arranged for sittings up to another 16 guests.

The standing capacity includes 2 cabanas can accommodate up to 100 guests. All exclusive uses require lifeguard(s) for safety requirement.

Partially covered.





Step into the Luna Lounge, where modern elegance meets versatile functionality. This fully enclosed space features warm overhead lighting and a vibrant, colorful bar, creating an inviting ambiance. Floor-to-ceiling glass walls offer panoramic views of the city skyline, complemented by a partially covered balcony on the 16th floor—an ideal spot for fresh air and stunning vistas. Naturally beautiful and requiring minimal decoration, the Luna Lounge is perfect for both corporate and private events, yet versatile to accommodate your creative touch.

CAPACITY DETAILS

Seated : When arranged with 2 long tables, the Luna Lounge can accommodate up to 85 guests.

Standing : With comfortable sofa, lounge chairs and high top tables, the Luna Lounge and its balcony can accommodate up to 250 guests.

Fully enclosed.



Banquet Menu

CROQUETTAS DE QUESO (VEG, NF)

Manchego cheese croquettes, quinoa, ocopa sauce, jalapeño salsa

CEVICHE CLASSICO (GF, DF, NF)

Cured Snapper fish, sweet potato, charred corn, tiger milk

BAKED EMPANADAS MENDOCINAS (NF)

Hand cut rump beef, black olive, pebre salsa

POLLO A LA BRASA (DF, NF)

Half charcoal cooked chicken marinated in Lima dressing, kapallaq and aji panca aioli

TIRA DE ASADO

400g slow cooked short ribs, corn salsa, smoked chimichurri

PAPAS A LA HUANCAINA (VEG, NF)

Andes potatoes, dried black olives, queso fresco, huancaina sauce

BBQ CAULIFLOWER & CARROT SALAD (VEG, GF, DF)

Roasted cauliflower, baby carrots, Brazilian nut potato purée, pickled zucchini, white miso dressing and herbs

TRES LECHEs CAKE (NF)

Traditional Latin American sponge cake served with strawberries, dulce de leche

*Sample menu.

*Portion and customization to be discussed with event manager.

Canape Menu

GF – Gluten Free NF – Nut Free V – Vegan VEG – Vegetarian

Cold canapés

Beef Crudo, fried quinoa bread and merkén – (NF)
Classic Snapper Ceviche, chulpi and sweet potato – (GF, NF)

Hot canapés

‘Humita a la olla’, stewed corn and crackers – (GF, NF, V)
‘Croquetas’, chicken, cheese and jalapeño – (NF)
‘Empanadas De Viento’ Ecuadorian cheese fried pastry – (NF)
‘Pollito a las Brazas’, roasted chicken wing in the Josper and Kapallaq – (GF, NF)

Substantial canapés

‘Pupusas de frijol’ Stuffed salvadorian tortilla – (GF, NF, V)
Housemade Chorizo, smoked peppers, chimi churri – (GF, NF)
‘Arroz Chaufa’, Peruvian style fried rice – (GF, NF)
Hanger steak and chimi churri – (GF, NF)

Sweet canapés

‘Brigadeiro’, Brazilian chocolate, dulce de leche & coconut (NF)
‘Tres Leches’, Three milks cake Bon Bon (NF)
‘Picarones con miel’ Latino American doughnut & honey sauce (NF)

Options:

Option 1: \$69pp Your selection of 5 canapés
Option 2: \$89pp Your selection of 7 canapés

*Sample menu.

*Portion and customization to be discussed with event manager.



Upgrade Your Experience

Mixed Platters

\$70 per platter, serves 4 guests

Select 3 from the following:

Hummus, spiced lamb and pine nuts

Beetroot, yoghurt and candied spiced walnut

Merguez sausage, tabbouleh and harissa

Baba ganoush and grilled vegetables

Roasted cauliflower, tahina, chilli oil and crispy garlic, watermelon, dried olives and herbs

Grazing Table

Starts from \$22 per person.

*Inclusions to be discussed with event manager.

*Sample menu.

*Portion and customization to be discussed with event manager.





Beverage

Packaged - sparkling, white wine, red wine, beer, cider, soft drinks

3h / \$79pp | 4h / \$99pp | 5h / \$109pp

Bar tab with minimum spend available.

Host is required to pre-select a selection of beverage options to serve their guests on the night to ensure smooth service delivery and optimal guests experience.

Upgrade Your Experience

Cocktail on arrival - \$12pp

Champagne on arrival - \$22pp

Standard spirits - \$12 pp per hour

Premium spirits - \$22 pp per hour

Let us know if you have any special requests. Our bar team and sommeliers would be happy to offer a curated menu for your event. **All wines are subject to availability.*



ENQUIRE NOW

INFO@SOLANDLUNA.COM.AU

ROOFTOP, 300 PLUMMER STREET, PORT MELBURNE