

Saint & Rogue

FUNCTIONS PACK



582 Little Collins St, Melbourne VIC 3000
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SPRING/SUMMER 2018

HELLO & WELCOME.

Thank you for considering the Saint & Rogue for your upcoming event. Saint & Rogue is an informal gastro pub that offers a comfortable environment ideal to host a variety of events; the space is adaptable to suit your requirements. Saint & Rogue can cater for any type of event: corporate functions, luncheons, dinners and drinks, meetings, fundraisers, birthday parties and celebratory dinners, cocktail parties, celebratory drinks, farewell parties, sporting functions, engagement parties, weddings, Christmas parties, and any other reason to celebrate!

Ideally located just 100 metres from Southern Cross Station and close to Marvel Stadium, the split-level venue offers function spaces for anywhere between 10 and 200 guests, with a superb 150 year old cathedral ceiling setting the scene for a memorable occasion.

At Saint & Rogue you will find an extensive range of quality beers and wine with a dining menu that is defined by simplicity and taste. We will work with you to create an event that is tailored to suit your function requirements.

The function options offered in the following pages have been created with versatility in mind; if there is something specific you are after, our functions team and head chef are on hand to create a tailored menu and drink selection especially for your gathering.

Saint & Rogue
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SAINT & ROGUE FUNCTION SPACES

Saint & Rogue offers various function spaces to suit any event, from small to large gatherings, corporate meetings and celebratory get-togethers. The following pages detail each space and the capacities. Each area is unique to meet the specific needs of your event, and our range of food and drink packages are sure to make your special occasion memorable! We are happy to work with you to tailor these options to meet your function requirements.

Please contact us via the functions form on our website www.saintandrogue.com.au or email us at info@saintandrogue.com.

The loft

Located on level 1, the loft provides a great opportunity to escape the office to a relaxed sit down meal, meeting with colleagues or a larger networking or social function with your own bar and facilities.

Cocktail style: 120
Seated: 90



South end of the loft

Located on level 1, the South end of the loft allows you to have the functionality of the loft and gives you a sense of a private dining room / function space.

Cocktail style: 60
Seated: 50



SAINT & ROGUE FUNCTION SPACES

Ground level / Main bar

The main bar is where the action happens! The ground level is our most user friendly space, with a massive oak bar. If you're looking for a special space to have your next function the main bar is the place to be. Disabled access available.

Whole floor cocktail style: 180
Beer garden: 60



South end of the bar

Our most popular area for cocktail functions. This space allows you to be in the buzz of the main bar, but gives you the opportunity to have your own area at the same time. Disabled access available.

Couches and surrounding area
seated and standing: 10-60



Stair nook

Perfect for those events looking for something a little more intimate. The stair nook is located on the ground level, tucked away from the main bar. Disabled access available.

Seated: 15
Cocktail style: 25



SAINT & ROGUE FUNCTION SPACES

Beer garden

This bright outside area provides an outdoor setting equipped for both Melbourne summer and winter. Large umbrellas to shade you and your guests on the hot days, and fitted with heaters to stay warm on the chilly nights. Easy access to the main bar and casual seating makes this space perfect for cocktail style events! Disabled access available.

Cocktail style: 10-60



Entire venue

Saint & Rogue can be yours exclusively for the night with the entire venue available for hire. Get in contact with us to discuss what option will best suit your event and what approach we can take to making your night perfect!

Whole cocktail style: 300



Please note: There may be a minimum spend amount applied to each function area. A deposit of 20% or a minimum \$250 is required to be paid 7 days from confirmation of your booking (unless otherwise specified).







FOOD

CANAPÉS

Our kitchen can prepare any combination of individual platters. Alternatively, you can choose one of our canape packages which showcases a carefully chosen selection of unlimited platters.

Cold Platters

Heirloom tomato, basil & Persian fetta bruschetta (30 pcs) v 	45
Rare roast beef en croute, horseradish cream (20 pcs) 	55
Cheese platter, assorted European cheese, crackers, dried fruit v 	75
Classic sandwich platter: chicken; tuna, capers & lemon; roast capsicum, sweet potato & spinach (30 pcs)	45
Assorted sushi rolls, wasabi, soy sauce (25 pcs)	50
Smoked salmon blinis, crème fraiche, chives (20 pcs)	60
Rabbit, pork & confit duck terrine, with pistachio & prune, croutons, cornichons, apple chutney (30 pcs)	50
Vietnamese vegetable rice paper rolls, nam jim sauce (20 pcs) v 	55

Hot Platters

House made sausage rolls (30 pcs)	50
Southern style fried chicken bites, BBQ & chipotle mayo (30 pcs)	45
Lamb koftas, tzatziki (25 pcs) 	55
House made spinach & ricotta rolls, scented yoghurt (25 pcs) v	50
House made arancini, aioli (20 pcs) v	55
Mini vegetable spring roll & curry samosa (60 pcs) v	45
Assorted mini house made quiche (25 pcs)	50
Assorted mini party pies (30 pcs)	45
Chicken satay skewers, spicy house made peanut sauce (25 pcs)	55
Salt & Szechuan peppered calamari, chilli lime mayo (30 pcs) 	50
Mini gourmet pizza (assorted toppings) (30 pcs) 	45
Mini Wagyu burgers (10 pcs)	50
Mini dim sum, soy, rice wine vinegar (50 pcs)	45

v vegetarian  gluten free * gluten free on request (+\$10/platter)

CANAPÉ PLATTER PACKAGES

2 Hour Package

Unlimited stream of varied platters

\$40
Per Person

3 Hour Package

Unlimited stream of varied platters
Includes sweets & cheeses

\$50
Per Person

4 Hour Package

Unlimited stream of varied platters
Includes sweets & cheeses

\$60
Per Person

Please note: \$2.00 cakeage per person will be charged for any cake brought in from outside the premises.

SET MENUS

2 COURSES

Entrée and Main/Main and Dessert
\$45 per person

3 COURSES

Entrée, Main and Dessert
\$55 per person

EXTRAS

Sides for the table (seasonal vegetables, mixed leaf salad, chips with aioli)

Shared starters (homemade dips, olives, warm Turkish bread)


Mineral Water ("free flowing")


\$5 per person

Entrée

Southern style fried chicken bites, BBQ & chipotle mayo


Peking duck spring roll, hoisin and plum sauce

Summer vegetable salad, roasted capsicum, zucchini ribbons, Jap pumpkin, pickled beetroot, ricotta, toasted almonds, pesto dressing V 

Duck liver pâté, croutons, cornichons, chutney 

Salt & Szechuan peppered calamari, chilli lime mayo 

Main

220gm Scotch fillet, Gratin potato, summer greens, red wine jus 

Pan fried Atlantic salmon, Warm chat potato salad, asparagus, tomato, avocado & olive salsa 

Confit duck leg, Dauphinoise potato, sweet potato puree, sugar snaps, blood orange marmalade 

Jap pumpkin fettucine, baked ricotta, spinach, sage & beurre Noisette sauce V

Dessert

Summer berry, apple & cinnamon spiced crumble, brown sugar & coconut topping, vanilla ice cream

Vanilla bean crème brulee, berry compote 

Warm Callebaut chocolate pudding, salted caramel sauce, peanut brittle, vanilla ice cream

12 month aged Comte or D'Affinoise brie, quince paste, dried fruit, lavosh, crackers 

Please advise us of any allergies or special requirements ahead of your booking and we will make sure your guests are catered for.

Please note: Final numbers for catering purposes will need to be provided 5 business days prior to the function. You will be charged for no less than this number.

A collage of hands holding wine glasses filled with red wine, with a central white circle containing the word DRINKS.

DRINKS

BEVERAGE PACKAGES

STANDARD PACKAGE

Tap Beers & Cider
(Including Tooborac Craft Beers)
Premium Light Beer (stubby)
House Red, White and Sparkling
Soft Drink & Juices

\$42.50 per person – 2 hours
\$47.50 per person – 3 hours
\$52.50 per person – 4 hours

PREMIUM PACKAGE

Tap Beers & Cider
(Including Tooborac Craft Beers)
Premium Light Beer (stubby)
Boutique Wines
Basic House Spirits
Soft Drink & Juices

\$54.50 per person – 2 hours
\$59.50 per person – 3 hours
\$64.50 per person – 4 hours

OR

ON CONSUMPTION BAR ACCOUNT

Provide drinks for your guests by arranging an on-consumption bar tab. There is not a set minimum or maximum limit to a consumption package. It's as easy as informing us as to what beverages you would like on the tab and set the dollar limit.

Please arrange with management at least 3 business days prior to your function
NOTE: Tea & Coffee not included



TERMS & CONDITIONS

Food and Beverage Selections

All food and beverage selections need to be made with a minimum of 5 business days notice prior to the date of the function.

Deposit

A deposit of 20% or a minimum \$250 may be required to be paid 7 days from confirmation of your booking (unless otherwise specified). Payment can be made by cash, credit card or eftpos.

Guaranteed Numbers

Final numbers for catering purposes will need to be provided 5 business days prior to the function. You will be charged for no less than this number.

Minimum Spend

If required, the minimum spend must be spent on food and beverage combined. Spend on external services booked through the Saint & Rogue (i.e. DJs or AV Hire) do not contribute to the minimum spend. If the minimum spend is not met, the difference will be charged as room hire on the day of the event.

Cancellations

Cancellations between 0-7 days from the date of the function, will forfeit 100% of deposit. Cancellations between 8-14 days from the date of the function will forfeit 50% of deposit. Cancellations 15 days or more from the date of the function will receive a full deposit refund.

Payment

Full function payment must be received no later than the day of the function. Payment can be made by cash, credit card or eftpos.

Minors

Any person under the age of 18 years of age is considered a minor. This definition extends to babies and infants. Minors are permitted to remain on the premises until 10pm when the function attended by the minor has ordered food, and, are accompanied by a legal guardian or responsible adult considered to be acting in place of a guardian. Minors must leave the premises at 10pm.

Damage

The client is financially responsible for any loss sustained to the venue including damage to the premises, its fittings, equipment and grounds. The organisers of the function are also responsible for damage caused by their guests, out-side contractors or agents, prior to, during or after the event.

Loss of Property

The Saint & Rogue will not accept any responsibility for any damage or loss of property left on the premises prior, during, or after the function. This responsibility lies solely with the client.

TERMS & CONDITIONS

Security

The Saint & Rogue reserves the right without liability to exclude or manage patrons who breach any policies or legal responsibilities whilst on or prior to entering our venue. We also provide such personnel to ensure your safety and first aid needs are ensured. Some functions may require additional security, this will be directly charged to the client (you will be advised when making the booking).

Responsible Serving of Alcohol

All the Saint & Rogue staff are trained in the Liquor Licensing Accredited 'Responsible Service of Alcohol' and by law may refuse to serve alcohol to any person deemed to be intoxicated and may request they vacate the premises.

Prices

Prices in the function package information are correct at the time of printing. Every effort is made to ensure prices remain as printed however these may be subject to change without notice at management's discretion. All prices are inclusive of GST.

Dress Code

Smart, neat casual at all times to enter the venue; however dress standards are to be appropriate to the requirements of the function.

Entertainment

All entertainment must be approved by management. If you require live entertainment we are happy to assist with sourcing and will advise if additional costs (GST applicable). Level 1 area has the facilities to patch in and supply your own music.

Decorations

You are welcome to add your own special touch to your event by bringing your own decorations; however, confetti and sparkling dust is not permitted. Also as the building is over 150 years old pinning anything to the walls is prohibited.

