

*Saint
&
Rogue*

 @saintandrogue

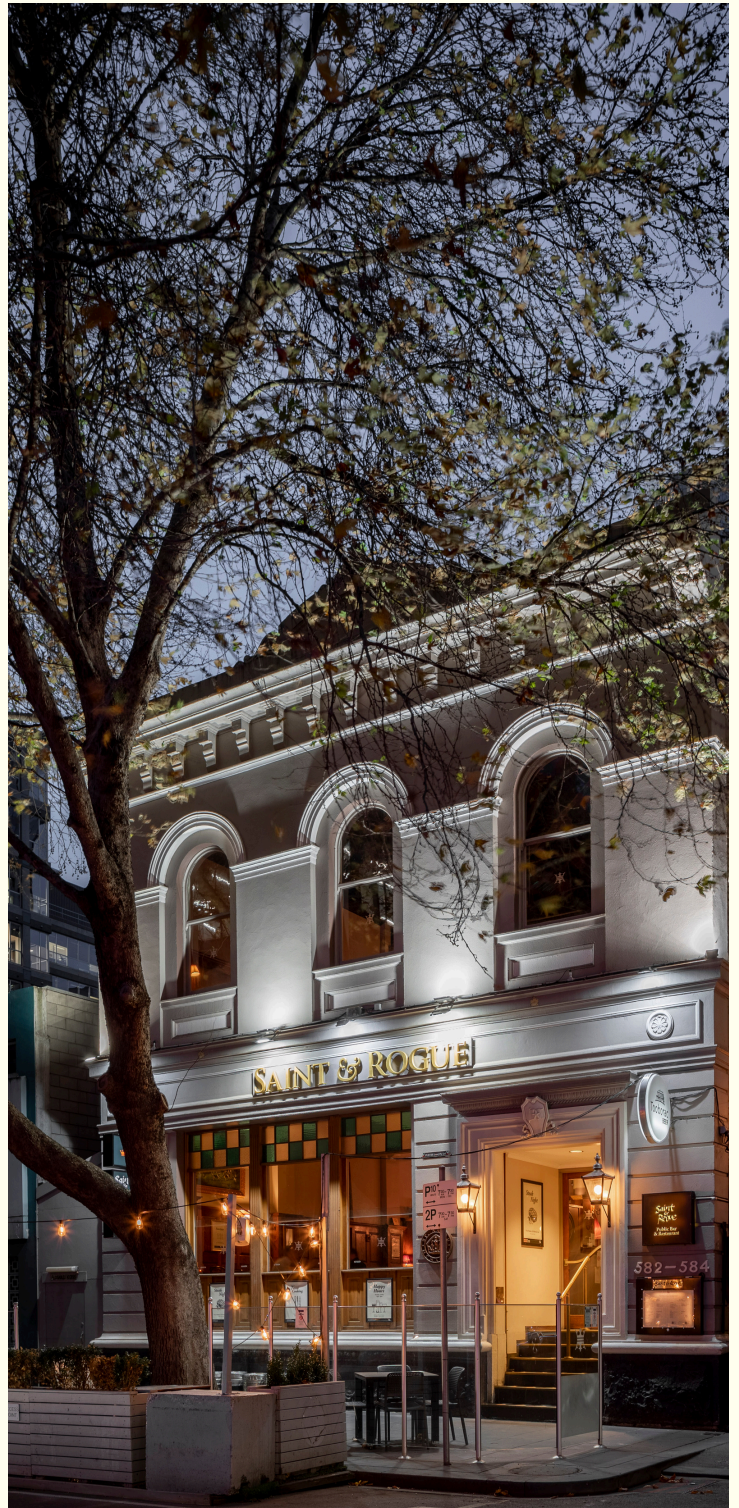
 @saintandrogue

582 Little Collins Street, Melbourne VIC 3000

(03) 9620 9720 | info@saintandrogue.com.au

www.saintandrogue.com.au

Saint & Rogue Function Packages





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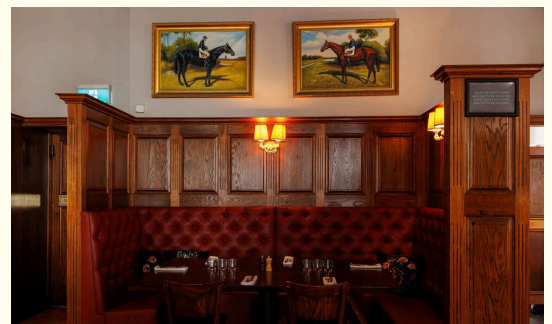
Welcome to *Saint & Rogue*

Located in the heart of Melbourne's CBD, Saint & Rogue offers a unique blend of heritage charm and contemporary hospitality, perfect for events of all styles and sizes.

Set across two levels, our venue features a classic bar and brasserie ideal for casual team gatherings or semi-private networking, while The Loft, with its stunning 140-year-old cathedral ceiling, provides an elevated setting for exclusive dinners, cocktail events, and corporate functions.

Led by Head Chef Steve Watson, our menus range from refined canapés to full plated dining, paired with a curated selection of wines, craft beers, and premium spirits, available through tailored beverage packages or custom bar tabs.

Whether you're planning a strategy session, celebration or a launch, we offer the professionalism, flexibility, and attention to detail to deliver a standout experience for you and your guests.



Our Spaces

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THE LOFT



Located on level 1, exclusive use of 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.

 85

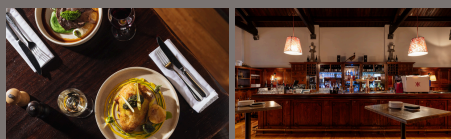
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SOUTH LOFT



Located on level 1, the south end of the loft allows you to have a semi private dining experience with you and your guests.

 48



MAIN BAR



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

 150

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SOUTH MAIN 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.

 10-70

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.

 14
 20



BEER GARDEN



Soak up the outdoors in our beer garden. This versatile space is perfect for a canapé function, cocktail event, or sit-down lunch, with a private bar available exclusively for your guests.

 70
 35

Please note that this space is subject to the weather, as it is 1/2 under cover.

Choose one of our canape packages which showcases a carefully chosen selection of our favourite menu items.

PLATTERS & BOARDS

Grazing charcuterie board | \$21pp

PACKAGES

Choice of 4 small items | \$36pp

Choice of 6 small items | \$44pp

Choice of 4 small items & 2 substantial items | \$54pp

Add a dessert | \$7pp

Add a substantial | \$10pp

ON ARRIVAL | 4PP

House marinated Mt Zero olives *vgn, ced*

House guacamole, corn chips *vgn, ced*

Pumpkin hummus, zaatar, pita crisps *vgn, cedo*

SMALL

Lamb shoulder & rosemary nibbler pies, tomato relish

Cauliflower, leek & cheddar nibbler pies *v*

Sesame prawn toast, sweet chilli sauce Pork & fennel sausage rolls, apple chutney

Mac n cheese balls *v, gf*

Pumpkin & sage arancini *vgn, gf*

Peking duck pancakes

Smoked salmon, chive, caper tart, Yarra Valley caviar *gf*

Vegan Thai veggie party pies *vgn*

Prawn spring rolls, sweet chilli sauce

Popcorn Korean chicken, Gochujang caramel chilli mayo *gf*

Cauliflower, whipped tahini, zaatar, Aleppo pepper *vgn, gf*

SUBSTANTIAL

Wagyu beef sliders, American cheese, in & out mustard, lettuce *gfo*

Fish & chips

Sri Lankan sweet potato & cauliflower curry, coconut, peas *vgn, ced*

Bao bun, crispy pork belly, Asian slaw

DESSERT

Assorted petite fours

Assorted vegan petite fours *vgn*

v – Vegetarian | vgn – Vegan | gf – Gluten Free | gfo – Gluten Free Option | df – Dairy Free | dfo – Dairy Free Option

Please inform us of any dietary or allergenic needs your booking may have, and our chefs will cater accordingly. To ensure the canapes roll out in a steady flow please let us know of any ideal time frames you may have. Menu selection and final numbers need to be provided with a minimum of 5 business days prior to the function date. You will be charged for no less than the final confirmed number of attendees.



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Business Lunch

2 COURSES

Entrée, Main OR Main, Dessert

\$54 per person

3 COURSES

Entrée, Main & Dessert

\$72 per person

Please note that this will apply to the entire table.

Please inform us of any dietaries and allergies and our chef's will cater accordingly.

Toasted focaccia, confit garlic & herb butter | 12

Brasserie baguette, Paysan Breton butter | 8

ENTRÉE

Grilled focaccia, romesco, Sicilian white anchovies

Duck liver pate, orange & onion chutney, crostini *cedo*

Zucchini flowers, ricotta, haloumi, beetroot relish, rocket, marigold *v, gf, no, ng*

Roast carrot hummus, flat bread *vgn, nf, cedo*

MAIN

'Bannockburn' chicken schnitzel, Italian slaw, salsa verde, lemon

250g 'Southern Ranges' sirloin, fries, Café de Paris butter/pepper sauce *gf, cedo*

Sri Lankan sweet potato & chickpea curry, coconut, cumin rice pilaf *vgn, ced*

Pasta of the Day

Fries, roast garlic aioli *v, vgn* | 13

Mixed leaves, Dijon vinaigrette *vgn, ced, no, ng* | 14

DESSERT

White chocolate, rose & strawberry pavlova *ced, nf*

King Island cheddar, wild fig compote, pear, lavosh *cedo*

v – Vegetarian | vgn – Vegan | gf – Gluten Free | gfo – Gluten Free Option | df – Dairy Free | dfo – Dairy Free Option



Set Menus

Below 40 guests

2 COURSES

Entrée, Main OR Main, Dessert

\$74 per person

3 COURSES

Entrée, Main & Dessert

\$92 per person

For groups below 40 guests, will require a pre order of the selected menu, we ask that the menu selection and pre order be provided within a minimum of 5 business days prior to the function date.

You will be charged for no less than the final confirmed number of attendees.

Please inform us of any dietaries and allergies and our chef's will cater accordingly.

TO START | 3PP

South Australian mixed marinated olives & pickles
 Brasserie Levain rolls, Paysan Breton butter

ENTRÉE

Roast carrot hummus, flat bread *vgn, nf, cedo*

Duck liver pate, orange & onion chutney, crostini *cedo*

Zucchini flowers, ricotta, haloumi, beetroot relish, rocket, marigold *v, gf, no, ng*

Salt & vinegar calamari, fennel slaw, tartare *nf, dfg*

MAIN

Roast 'Bannockburn' chicken breast supreme, fondant potato, corn velouté, chicken jus *ced, nf*

200g 'Red Gum Creek' eye fillet, potato rosti, Dutch carrots, red wine jus *gf, nf*

Lamb shoulder pavé, pressed slow cooked lamb shoulder, potato rosti, Tuscan kale, pine nuts, pomegranate, currants, salsa verde *gf, dfo, nf*

Spinach & ricotta jumbo ravioli, tomato, basil, olive, pecorino *v, nf*

Sri Lankan sweet potato & cauliflower curry, coconut, cumin rice pilaf *vgn, ced*

Fries, roast garlic aioli *v, vgn* | 12

Mixed leaves, Dijon vinaigrette *vgn, ced, no, ng* | 12

DESSERT

White chocolate, rose & strawberry pavlova

Dark chocolate mud cake, raspberry compote *vgn, ced, nf*

Single cheese, wild fig compote, pear, lavosh *cedo*

Set Menus

Above 40 guests

Please select any **two** dishes from the options below, they will be served alternately to guests.

2 COURSES

Entrée, Main OR Main, Dessert

\$74pp

3 COURSES

Entrée, Main & Dessert

\$92pp

For groups **above 40 guests**, an alternate drop of 2 dishes per course of the selected menu will be required; we ask that the menu selection and dishes be provided within a minimum of 7 business days before the function date.

You will be charged for no less than the final confirmed number of attendees.

Please inform us of any dietary and allergies and our chef's will cater accordingly.

TO START | 3PP

South Australian mixed marinated olives & pickles

Brasserie Levain rolls, Paysan Breton butter

ENTRÉE

Roast carrot hummus, flat bread *vgn, nf, cedo*

Duck liver pate, orange & onion chutney, crostini *cedo*

Zucchini flowers, ricotta, haloumi, beetroot relish, rocket, marigold *v, gf, no, ng*

Salt & vinegar calamari, fennel slaw, tartare *nf, dfg*

MAIN

Roast 'Bannockburn' chicken breast supreme, fondant potato, corn velouté, chicken jus *ced, nf*

200g 'Red Gum Creek' eye fillet, potato rosti, Dutch carrots, red wine jus *gf, nf*

Lamb shoulder pavé, pressed slow cooked lamb shoulder, potato rosti, Tuscan kale, pine nuts, pomegranate, currants, salsa verde *gf, dfo, nf*

Spinach & ricotta jumbo ravioli, tomato, basil, olive, pecorino *v, nf*

Sri Lankan sweet potato & cauliflower curry, coconut, cumin rice pilaf *vgn, ced*

Fries, roast garlic aioli *v, vgn* | 12

Mixed leaves, Dijon vinaigrette *vgn, ced, no, ng* | 12

DESSERT

White chocolate, rose & strawberry pavlova

Dark chocolate mud cake, raspberry compote *vgn, ced, nf*

Single cheese, wild fig compote, pear, lavosh *cedo*

Sharing

SHARING OPTION \$88PP

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SHARING OPTION | 88PP

TO START

Warm baguette, Paysan French butter *gfo*

Antipasto, charcuterie, grilled, roasted & marinated vegetables, olives, prosciutto, chicken liver parfait, sopressa salami, bresaola, mortadella, buffalo mozzarella, salmon rilette

Zucchini flowers, ricotta, haloumi, beetroot relish, rocket, marigold *v, gf, no, ng*

Vegan & vegetarian available

Mains

Slow cooked grass fed 'Tasmanian' lamb shoulder, honey & pomegranate glaze *gf, df, ced*

Roast 'Hazeldene's' chicken, tarragon jus gras *gf, ced*

Spiced roast butternut pumpkin, whipped tahini, chickpeas, Aleppo, zaatar, mint, pomegranate, toasted seeds *gf, vgn*

Roast kipfler potatoes, lemon & rosemary salt

Mix leaf salad

To finish

Assorted petite fours *gfo, cedo*



Sharing options is available for groups 24 and above.

You will be charged for no less than the final confirmed number of attendees.

Menu selections and dietaries must be confirmed 72 hours prior to the function date.



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Afternoon Tea

GROUPS OF 12 OR MORE |
\$48PP

BREWED & BUBBLY

Bottomless freshly brewed artisan teas
Coffee of your liking - beans roasted by Ciscos Coffee
Complimentary 'Moda' still & sparkling water
Add a little sparkle
Glass of NV Ruggeri 'Morbin' Cuvee | \$14

SCONES

Jam First or Cream?
Homemade scones, *plain, pumpkin & sultana*
Homemade jam & cream, *berry jam & Chantilly cream*

SAVOURY TREATS

Finger sandwich, *Grandmother ham, Red Leicester cheddar, pickles*
Mini bagel, smoked salmon, crème fraiche, cucumber
Cocktail cornish pastie, *ricotta, tomato relish*
Tartlet, *roast pumpkin, goats cheese*

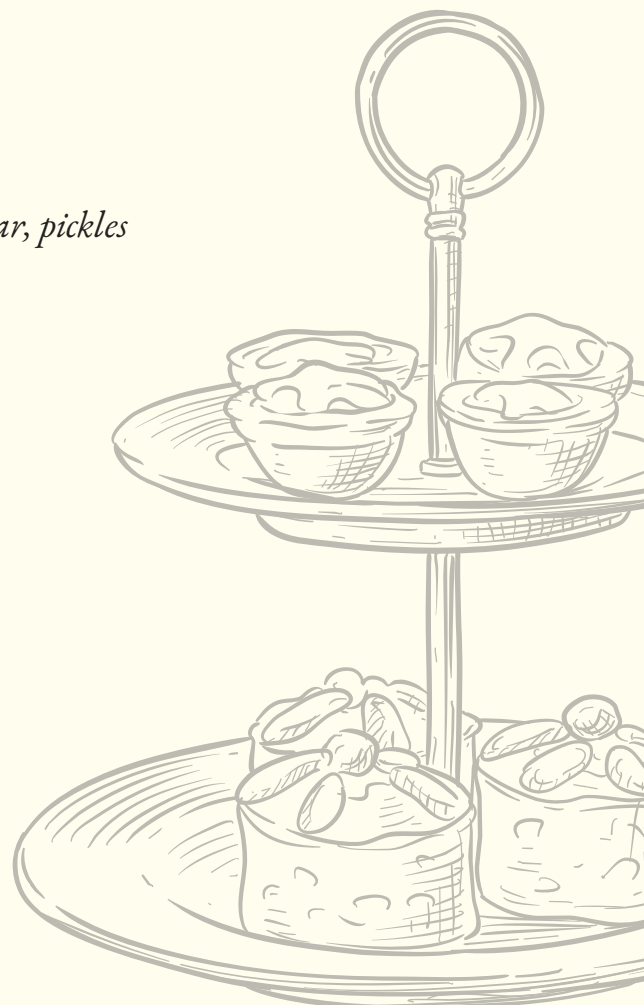
SWEET TREATS

Dark chocolate ganache cake
Red velvet muffin, *almond cream*
Assorted macarons, *vanilla & raspberry panna cotta*

Menu selection and final numbers need to be provided with a minimum of **7 business days** prior to the function date.

You will be charged for no less than the final confirmed number of attendees.

Please inform us of any dietary allergies; our chefs will cater accordingly.



Beverage



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THE SAINT PACKAGE

House Tap Beer & Cider
Bridge Road 0% Pale Ale
Red, White & Sparkling Wine
Soft Drinks & Juices

2 Hours | \$55pp

3 Hours | \$70pp

THE ROGUE PACKAGE

Premium Tap Beers & Cider
Bridge Road 0% Pale Ale
Plus Minus 0% prosecco
Boutique Wines
Paul Louis Blanc de Blanc
Ghost Rock Riesling ~ Zonzo Estate Chardonnay
Arc du Soleil Rosé
Marnong Pinot Noir ~ Red Edge Shiraz
Premium Spirits
Soft Drinks & Juices

2 Hours | \$70pp

3 Hours | \$90pp

SOMETHING SPECIAL

Champagne on Arrival | \$25PP

Billecart-Salmon Brut Reserve

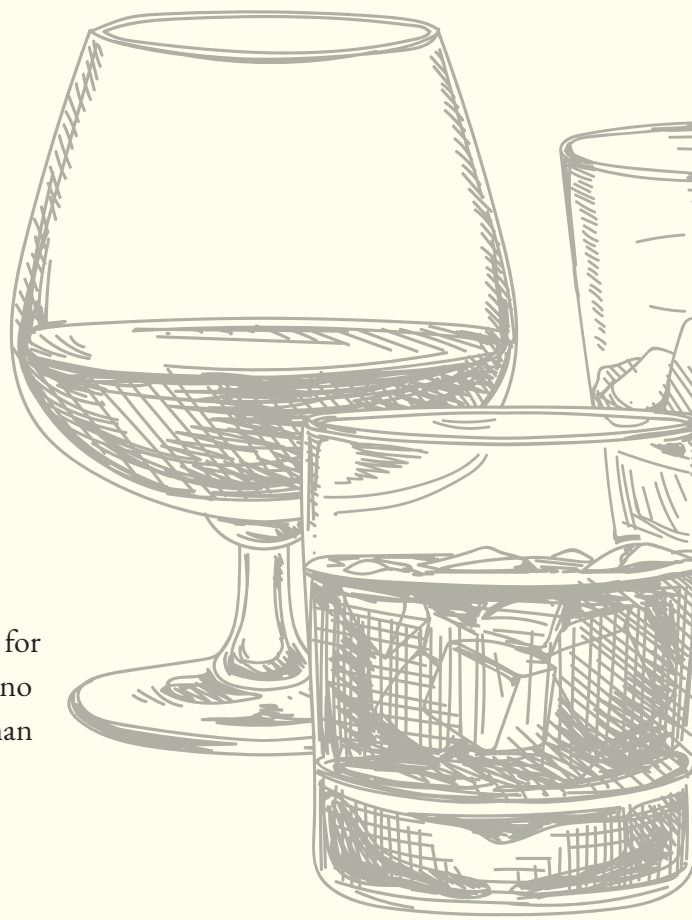
Cocktail on Arrival | \$20PP

Choose up to 2 of the following cocktails

French Martini ~ Negroni ~ Margarita ~

Espresso Martini

Additional hours for beverage packages are charged at a \$25pp rate for the original number of guests. Final guest numbers to be provided no later than 5 days before the event. You will be charged for no less than the final confirmed number of guests.





FUNCTION BOOKING TERMS

BOOKINGS

- Please note: bookings are only confirmed once a deposit has been received.
- We do not accept bookings for bucks or hens parties, 18th birthdays, or 21st birthdays.

DEPOSIT AND PAYMENT TERMS

- Deposit Amount: 10% of the minimum spend at the time of booking your event with us.
- The deposit is required to secure the event date and confirm it.
- The deposit is non-refundable unless stated otherwise under cancellation terms.
- Final Payment Due Date: 72 hours prior to event date, unless discussed with our Saint and Rogue team.

CANCELLATION POLICY

- Client Cancellation:
 - If the Client cancels the event more than 14 days prior to the Event Date, 100% of the deposit will be refunded.
 - If the Client cancels less than 14 days prior to the Event Date, the full deposit is forfeited, and 100% of the full cost may be charged.
 - For functions held in **November and December**; if the client cancels less than 28 days prior to the Event Date, the full deposit is forfeited.
- Venue Cancellation:
 - In the event of unforeseen circumstances causing the Venue to cancel, the full deposit will be refunded.



GENERAL BOOKING TERMS

BOOKINGS

- A fee of \$10 per person will be charged if you cancel with less than 24 hours notice or no show.
- A booking will not be confirmed until pre-authorisation is received.

CANCELLATION POLICY

- Client Cancellation:
 - If the customer cancels their booking with less than 24 hours notice, they will forfeit the \$10 per person fee.
- Venue Cancellation:
 - In the event of unforeseen circumstances causing the venue to cancel, pre-authorisation will not be taken.