

*Saint
&
Rogue*



@saintandrogue



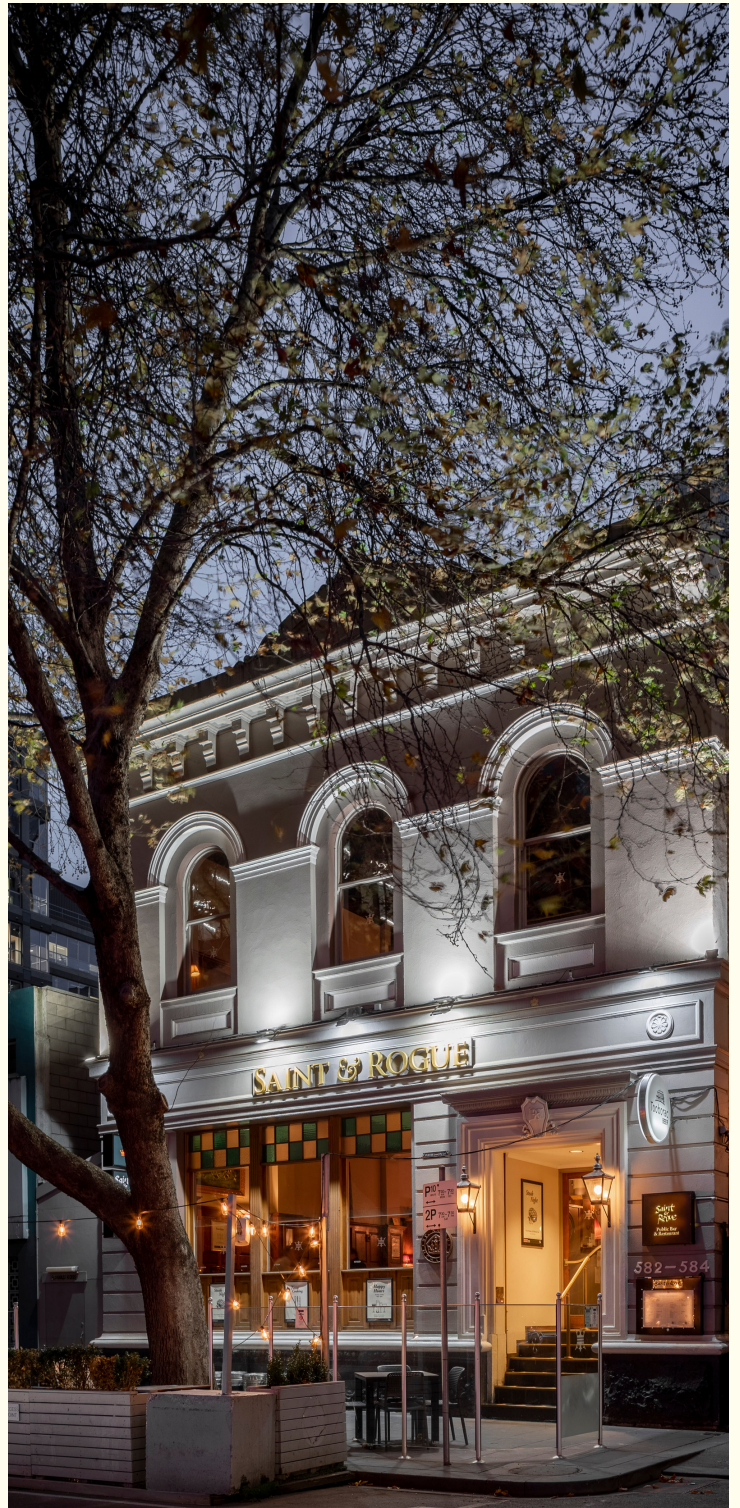
@saintandrogue

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

 100

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.

Canapés



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*Choose one of our canapé packages which showcases
a selection of our favourite menu items.*

PACKAGES

Your choice of...

4 small items | **\$36pp**

6 small items | **\$44pp**

4 small items & 2 substantial items | **\$54pp**

Add a dessert | \$7pp

Add a substantial | \$10pp

SMALL

Lamb shoulder & rosemary nibbler pies

With tomato relish

Cauliflower, leek & cheddar nibbler pies *v*

Rich & creamy vegetarian option

Sesame prawn toast

With sweet chilli sauce

Pork & fennel sausage rolls

With apple chutney

Mac n cheese balls *v, gf*

A crowd favourite

Pumpkin & sage arancini *vgn, gf*

Crisp, golden & full of flavour

Peking duck pancakes

Sure to please!

Smoked salmon, chive & tart *gf*

With Yarra Valley caviar

Thai veggie party pies *vgn*

Vegan friendly

Prawn spring rolls

With sweet chilli sauce

Popcorn Korean chicken *gf*

With Gochujang caramel chilli mayo

Cauliflower with whipped tahini *vgn, gf*

Finished with zaatar & Aleppo pepper

BOARD

Grazing charcuterie board | **\$21pp**

ON ARRIVAL

House marinated Mt Zero olives *vgn, ced* | **\$4pp**

House guacamole, corn chips *vgn, ced* | **\$4pp**

Pumpkin hummus, zaatar, pita crisps *vgn, ced* | **\$4pp**

SUBSTANTIAL

Wagyu beef sliders *gf*

With American cheese, lettuce & In-N-Out style mustard

Fish & chips

Crispy battered fish with golden fries

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

With coconut & peas

Crispy pork belly bao bun

With Asian slaw

DESSERT

Assorted petite fours

Assorted vegan petite fours *vgn*

df – dairy free | v – vegetarian | vgn – vegan | gf – gluten free | o – optional | ced – coeliac

Please inform us of any dietary or allergenic needs your booking may have, and our chefs will cater accordingly. To ensure the canapés 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.

Set Menus



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Below 40 guests

2 courses | \$72pp

Entrée / Main - OR - Main / Dessert

3 courses | \$88pp

Add Sourdough baguette | \$3pp

with French cultured butter

Suitable for groups with 40 guests or less.

Menu selection to be provided within 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 dietaries and allergies and our chef's will cater accordingly.

ENTRÉES

Chicken liver parfait *cedo*

Brioche, red currant jelly, pickled zucchini

Pork scrumpet

Panko crumb spiced free range 'Scottsdale' pulled pork,

Granny Smith apple sauce

Zucchini flowers *v, gf, no, ng*

Ricotta, haloumi, beetroot relish, rocket, marigold

Red lentil & coconut dhal *vgn, cedo*

Grilled naan

MAINS

Chicken supreme Kiev *gf*

Panko parmesan crust 'Bannockburn' breast, confit garlic &

herb butter, sweet corn purée, fondant potato, pepita pesto

200g 'Southern Ranges' fillet steak *gf*

Fondant potato, heirloom carrots, red wine jus

Sri Lankan sweet potato & cauliflower curry *vgn, gf*

Coconut, peas, cumin rice pilaf

Pan roasted market fish

Mixed leaf salad

DESSERT

Lemon & mascarpone tart

Pressed puff, lemon curd, vanilla mascarpone,

raspberry coulis & sorbet

Dark chocolate mousse *gf*

Strawberry compote, Chantilly cream

Maffra cheddar *gfo*

Pear, quince, figs, crispbread

df – dairy free | v – vegetarian | vgn – vegan | gf – gluten free | o – optional | ced – coeliac | no – no onion | ng – no garlic

Set Menus



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Alternate Drop 40 guests+

Please select any **TWO** dishes from each course, to be served alternately.

2 courses | \$72pp

Entrée / Main - OR - Main / Dessert

3 courses | \$84pp

Add Sourdough baguette | \$3pp
with French cultured butter

For groups **above 40 guests**, an alternative 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 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.

ENTRÉES

Duck terrine *cedo*

Prosciutto, wild fig compote, pickled zucchini, crostini

Pork scrumpet

Panko crumb spiced free range 'Scottsdale' pulled pork, Granny Smith apple sauce

Zucchini flowers *v, gf, no, ng*

Ricotta, haloumi, beetroot relish, rocket, marigold

Red lentil & coconut dhal *vgn, cedo*

With grilled naan

MAINS

Chicken supreme Kiev *gf*

Panko parmesan crust 'Bannockburn' breast, confit garlic & herb butter, sweet corn purée, fondant potato, pepita pesto

200g 'Southern Ranges' fillet steak *gf*

Fondant potato, heirloom carrots, red wine jus

Sri Lankan sweet potato & cauliflower curry *vgn, gf*

Coconut, peas, cumin rice pilaf

Pan roasted market fish

Mixed leaf salad

DESSERT

Lemon & mascarpone tart

Pressed puff, lemon curd, vanilla mascarpone, raspberry coulis & sorbet

Dark chocolate mousse *gf*

Strawberry compote, Chantilly cream

Maffra cheddar *gfo*

Pear, quince, figs, crispbread

Sharing

Groups 24+

Sharing option | \$88pp

Your choice of 2 mains

Add an extra main | \$12pp

Sharing option is available for groups of 24 and above.

Menu selection must be confirmed 72 hours 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 48 hours prior to the function date, and our chef's will cater accordingly.



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TO START

Warm baguette *gfo*

Paysan French butter

Antipasto, charcuterie, dip *gfo*

Grilled, roasted & marinated vegetables, olives, zucchini flowers, prosciutto, chicken terrine, sopressa salami, bresaola, taramasalata, pumpkin hummus

Vegetarian optional

MAINS [CHOICE OF 2]

Slow cooked grass fed

'Tasmanian' lamb shoulder *gf, df, ced*

Honey & pomegranate glaze

Roast 'Hazeldene's' chicken *gf, ced*

Tarragon jus gras

Mediterranean style barramundi fillet *gf, df, ced*

Capers, olives, tomato

Spiced roast butternut pumpkin *gf, vgn*

Whipped tahini, chickpeas, Aleppo, zaatar, mint, pomegranate, toasted seeds

**Roast kipfler potatoes, lemon & rosemary salt
Mixed leaf salad**

TO FINISH

Assorted petite fours *gfo, cedo*



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

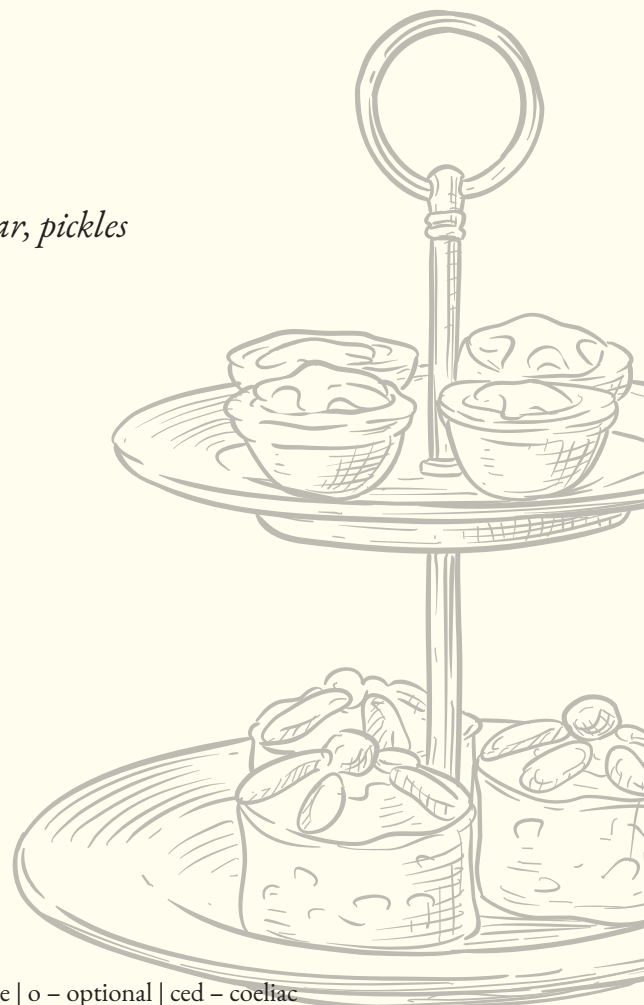
Red velvet muffin, *almond cream*

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

Premium Light Beer

Red, White & Sparkling Wine

Soft Drinks & Juices

2 Hours | \$55pp

3 Hours | \$70pp

THE ROGUE PACKAGE

Premium Tap Beers & Cider

Premium Light Beer

Boutique Wines

Paul Louis, Blanc de Blanc

Third Reef, Riesling

Zonzo Estate, Chardonnay

Triennes, Rose

Marnong Estate, 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

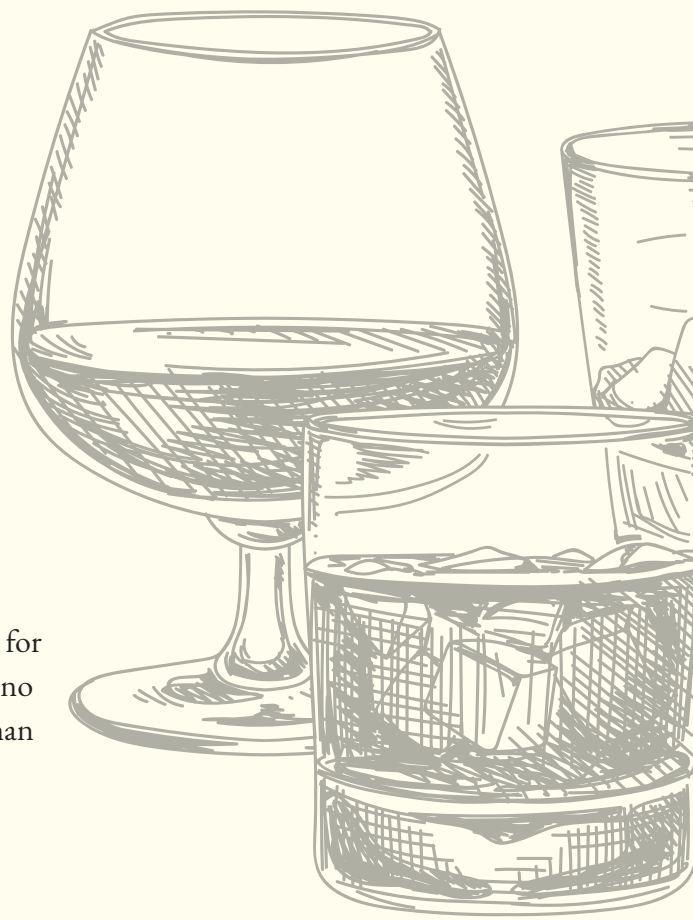
Cocktail on Arrival | \$18PP

Choose up to 2 of the following cocktails

Peach Bellini | Amaretto Sour | Margarita

Pineapple Daquiri | 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.