



*Saint
&
Rogue*

582 Little Collins Street, Melbourne VIC 3000

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

www.saintandrogue.com.au

 @saintandrogue  /saintandrogue

Saint & Rogue Function Packages



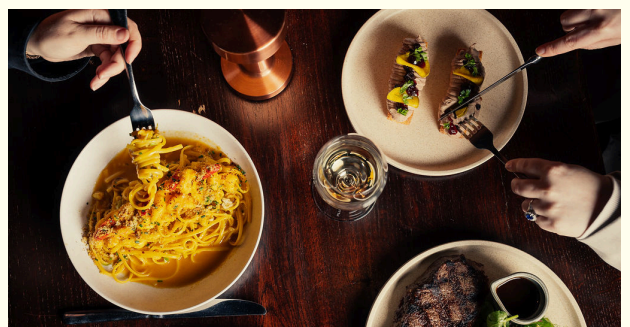
Welcome to *Saint & Rogue*

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 enjoy 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 for 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 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.

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

 70
 35

Canapés



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

PLATTERS & BOARDS

Grazing charcuterie board | \$19pp

California roll platter | \$8pp

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

SMALL

Lamb shoulder & rosemary pies

With tomato relish

Cauliflower, leek & cheddar pies *v*

Rich and creamy vegetarian option

Prawn spring rolls

Served with sweet chilli sauce

Pork & fennel sausage rolls

With apple chutney

Wild mushroom & manchego croquettes *v*

With truffle aioli

Pumpkin & sage arancini *vgn, gf*

Crisp, golden and full of flavour

Peking duck spring rolls

With plum sauce

Smoked salmon tart *gf*

With chive, capers & Yarra Valley caviar

Beetroot & goat's cheese tart *v*

Topped with dukkah

Sweet potato empanadas *vgn*

Warmly spiced, plant-based pastry

Popcorn Korean chicken *gf*

With Gochujang caramel mayo

Cauliflower with whipped tahini *vgn*

Finished with za'atar & Aleppo pepper

ON ARRIVAL | 4PP

House marinated Mt Zero olives *vgn, ced*

House guacamole, corn chips *vgn, ced*

Hummus, za'atar, pita crisps *vgn, cedo*

SUBSTANTIAL

Wagyu beef sliders *gfo*

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

Fish & chips

Crispy battered fish with golden fries

Chicken chipolata roll

In a milk bun with sweet corn relish

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

Fragrant coconut curry with peas

Mushroom risotto *v*

Finished with truffle & pecorino

DESSERT

Raspberry & chocolate brownie *vgn, gf*

Served with coconut cream

Salted caramel tart

Rich, buttery and indulgent

Macarons

Assorted flavours

Vegan petite fours *vgn*

Delicate, plant-based sweets

nf - nut free | v - vegetarian | gf - gluten free | vgn - vegan | o - optional | no - no onion | ng - no garlic

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.

Business Lunch

Recommended for:
Groups of 8 or more during lunch.

2 COURSES

Entrée/ Main OR Main / Dessert

\$52 per person

3 COURSES

Entrée, Main & Dessert

\$70 per person

For small groups of 8 - 20 guests. No pre-selection required, however the set menu will apply to the entire table.

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

Cheese & mushroom croquettes, truffle Manchego, smoked mozzarella, assorted mushrooms, sage, lemon & roast garlic mayonnaise *v*

Smoked ham hock terrine, mustard, pickles, onion jam, crostini *cego, ng, no*

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

Smoked salmon rillettes, Harris house smoked salmon, sour cream, fennel, chives, qukes, Yarra Valley salmon roe, crostini *cedo*

MAINS

Roast 'Bannockburn' chicken supreme, corn purée, fondant potato, Dutch carrot, pepita pesto, chicken jus *gf*

300g 'Great Southern Pinnacle' sirloin MB2+, fries, Café de Paris butter *gf*

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

Agnolotti, roast pumpkin & almond, brown butter, sage, Meredith goats curd *v*

DESSERT

Basque cheesecake, rosemary & orange caramel *ced, nf*

Dark chocolate & raspberry brownie, coconut cream, raspberry sorbet *vgn, ced, nf*

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

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

Set Menus

Recommended for:
Up to 40 guests.

2 COURSES

Entrée/ Main OR Main / Dessert

\$72 per person

3 COURSES

Entrée, Main & Dessert

\$88 per person

Groups of **40 or less** require a pre order of the selected menu, we ask that the menu selection and pre order 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.

For any vegetarian or vegan guests in your party, kindly indicate your preferred entrée & main selection to be added to the set menu. Alternative menu options are available on p.10 for your selection

ENTRÉES

Mushroom croquettes, truffle Manchego, smoked mozzarella, sage, pink pepper corn cream *v*

Smoked ham hock terrine, onion jam, pickles, crostini *gfo*

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

MAINS

Roast 'Bannockburn' Kiev cut chicken breast,

fondant potato, French peas & speck, chicken jus *gf*

200g 'Great Southern' eye fillet steak, rosti potato, heirloom carrots, shallots, red wine jus *gf*

Porchetta, herb-stuffed rolled roast pork belly,

fondant potato, apple & fennel slaw, jus

Pan roasted market fish

DESSERT

Basque cheesecake, rosemary & orange caramel *ced, nf*

Dark chocolate & raspberry brownie, coconut cream, raspberry sorbet *vgn, ced, nf*

Milawa brie, wild fig compote, pear, gf charcoal crackers

ADD-ON'S

South Australian mixed marinated olives & pickles | **3pp**

Brasserie sourdough baguette, French paysan butter | **3pp**

Charcuterie boards, sopressa salami, San Daniele prosciutto, mortadella, bresaola, chicken & tarragon terrine, buffalo mozzarella, SA olives, pickles, Brasserie bread | **21pp**

Fries, roast garlic aioli | **12 per bowl**

Mixed leaf salad, Dijon champagne vinaigrette | **12 per bowl**

Set Menus

Recommended for:
 40 guests, or more.

You may select any **two** dishes from each course, to be served alternately.

2 COURSES

Entrée/ Main OR Main / Dessert

\$72 per person

3 COURSES

Entrée, Main & Dessert

\$88 per person

Groups above **40** will require an alternative drop service of the selected menu, we ask that the menu selection and the chosen 2 dishes per course 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.

For any vegetarian or vegan guests in your party, kindly indicate your preferred entrée & main selection to be added to the set menu. Alternative menu options are available on p.10 for your selection

ENTRÉES

Mushroom arancini, truffle Manchego, smoked mozzarella, sage, pink pepper corn cream *v*

Smoked ham hock terrine, onion jam, pickles, crostini *gfo*

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

MAINS

Roast 'Bannockburn' Kiev cut chicken breast,

fondant potato, French peas & speck, chicken jus *gf*

200g 'Great Southern' eye fillet steak, rosti potato,

heirloom carrots, shallots, red wine jus *gf*

Porchetta, herb-stuffed rolled roast pork belly,

fondant potato, apple & fennel slaw, jus

Pan roasted market fish

DESSERT

Basque cheesecake, rosemary & orange caramel *ced, nf*

Dark chocolate & raspberry brownie, coconut cream,

raspberry sorbet *vgn, ced, nf*

Milawa brie, wild fig compote, pear,

gf charcoal crackers

ADD-ON'S

South Australian mixed marinated olives & pickles | **3pp**

Brasserie sourdough baguette, French paysan butter | **3pp**

Charcuterie boards, sopressa salami, San Daniele prosciutto,

mortadella, bresaola, chicken & tarragon terrine, buffalo

mozzarella, SA olives, pickles, Brasserie bread | **21pp**

Fries, roast garlic aioli | **12 per bowl**

Mixed leaf salad, Dijon champagne vinaigrette | **12 per bowl**

Vegetarian & Vegan Additions

For any vegetarian or vegan guests in your party, kindly indicate your preferred entrée & main selection to be added to the set menu. These alternatives are available for our set menu guests.

ENTRÉES

Red lentil & coconut dhal, grilled naan *vgn, cedo*

Cauliflower & almond cream, spiced chickpeas, spinach, roast seeds, onion, Aleppo *vgn, ced*

Spinach & ricotta jumbo ravioli, tomato concasse, shallots, basil, olive oil, pecorino *v*

MAINS

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

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

Penne, mushrooms, porcini cream, spinach, pangrattatto *v*



Afternoon Tea

GROUPS OF 12 OR MORE | 48PP

BREWED & BUBBLY

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





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Beverage

THE SAINT PACKAGE

House Tap Beer & Cider
Premium 0% Beer
Red, White & Sparkling Wine
Soft Drinks & Juices

2 Hours | \$55pp

3 Hours | \$70pp

THE ROGUE PACKAGE

Premium Tap Beers & Cider
Premium 0% Beer
Boutique Wines
Paul Louis, Blanc de Blanc
Riversdale Estate, Riesling
Zonzo Estate, Chardonnay
Arc du Soleil, 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

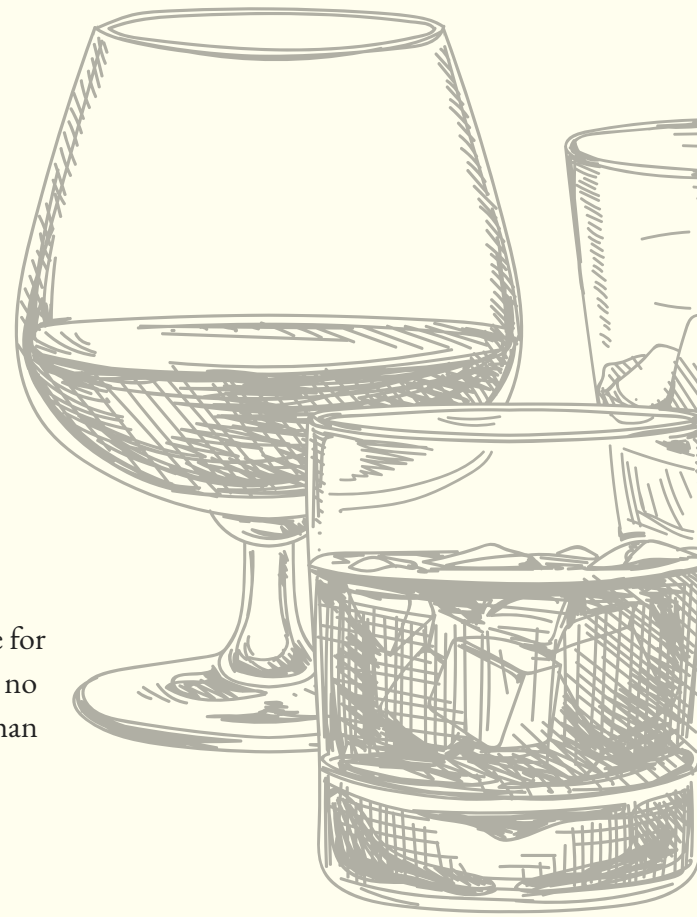
Billecart-Salmon Brut Reserve

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.