

STANDING EVENTS

We can accommodate up to 80 guests with a wide range of arrangements suited to your event

TABLE PLATTERS:

- Charcuterie - a selection of cured meats served with pickles, olives and house baked bread 15 pp
- Cheese - selection of artisan local cheeses served with walnuts, house chutney and croutons 15 pp
- Gravlax King Ora salmon on crumpet 15 pp

CANAPÉ MENU ONE:

39 per person - please select 5 canapés and 1 substantial

CANAPÉ MENU TWO:

55 per person - please select 6 canapés and 2 substantial

CANAPÉS:

- Shucked oysters
- Beef tartare en croustille
- Cured salmon, mini crumpet, crème fraîche, dill
- Beef carpaccio, mustard fruit, horseradish
- Croquette Jambon and raclette
- House terrine, tomato relish
- Octopus pincho, cornichons, cherry tomato
- Pinisse - chickpea chip, rosemary salt, lemon aioli
- Celery crudité, avocado salsa
- Braised shallot puff pastry
- Burrata en croustille, marinated red peppers, basil

SUBSTANTIALS:

- Wagyu beef sliders on butter milk bun
- Mediterranean chicken skewers
- Pork & fennel sausage rolls
- Stuffed zucchini flower – pumpkin and fetta
- Seasonal risotto - prawn
- Seasonal risotto saffron vegetarian

ADD ONS:

- Extra canapé 5.5 pp
- Extra substantial 11 pp
- Cheese 10 pp
- Charcuterie 10 pp

We are happy to alter our food to your tastes and dietary requirements. Please note that sample menus are subject to seasonal change and may change without notice.

SEATED EVENTS

We can accommodate up to 50 guests with a wide range of arrangements suited to your event

SHARED BANQUET MENU ONE: NOT AVAILABLE FRIDAY AND SATURDAY EVENINGS

50 per person - 2 courses

Entrée:

- Leek & cow's milk tart, asparagus, toasted pepita's
- Grilled W.A octopus with zucchini, fennel, orange & Jamon emulsion

Mains

- Tagliatelle with yellow squash, confit white onion, rocket, goat's cheese, pine nut crumble
- 'Mount Vernon' corn fed chicken with chou farci, garlic puree, duck fat potatoes, jus gras

SHARED BANQUET MENU TWO:

75 per person - 3 courses

Entrée:

- Leek & cow's milk tart, asparagus, toasted pepita's
- Grilled W.A octopus with zucchini, fennel, orange & Jamon emulsion
- Charcuterie

Main:

- Market Fish with charred fennel, celeriac, Cloudy Bay clams, sauce vierge
- Tagliatelle with yellow squash, confit white onion, rocket, goat's cheese, pine nut crumble
- 'Mount Vernon' corn fed chicken with chou farci, garlic puree, duck fat potatoes, jus gras

Dessert:

- Crème brûlée with poached rhubarb
- Lemon kumquat meringue with kumquat marmalade, tart crust, lemon curd, burnt meringue
- Beetroot & Apple summer set with seasonal berries, ginger root granita, lime

FEED ME MENU:

65 per person - 4 courses

Created by our chef and his team.

- Cold entrée
- Warm mid course
- Main with sides
- Selection of desserts

ADD ONS:

- Shucked oysters with bloody mary dressing 5.50 pp
- Sides
- Charcuterie selection 10 pp
- Cheese selection 10 pp

We are happy to alter our food to your tastes and dietary requirements.

Please note that sample menus are subject to seasonal change and may change without notice.

BEVERAGE ON CONSUMPTION

BEER AND CIDER:

- Trumer Hopferspiel (2.9%) - Austria 7
- Trumer Pils- Austria 12
- Peroni Red - Italy 9
- Two Birds Pale Ale- Spotswood, VIC 10
- Mountain Goat Summer Ale - Richmond, VIC 11
- Wolf of Willows 'Woodsmen' Amber Ale - Cheltenham, VIC 12
- Wolf of Willows Extra Pale Ale - Cheltenham, VIC 13
- Wolf of Willows Pacific Sour - Cheltenham, VIC 12
- Arquiteka - Apple Cider - Yarra Valley, VIC 10

CHAMPAGNE AND SPARKLING:

- NV Billecart Salmon Brut - Champagne - Mareuil-sur-Ay, France 140
- 2011 Louis Roederer Rosé - Champagne - Reims, France 230
- NV J.Laurens Blanquette de Limoux - Burgundy, France 82
- NV Loredan Gasperini Prosecco - Veneto, Italy 58
- NV Fowles 'Wild Bouquet' Moscato - Strathboggie Ranges, VIC 40

WHITE WINE

- 2009 Mitchell McNicol - Riesling - Clare Valley, SA 105
- 2018 Grosset 'Alea' - Riesling - Clare Valley, SA 95
- 2015 Peregrine'Rastasburn' - Riesling - Central Otago, NZ 66
- 2018 Tamar Ridge- Riesling - Tamar Valley, TAS 58
- 2018 Bests - Riesling - Great Western, VIC 64
- 2018 Helm Premium - Riesling - Murrumbateman, NSW 98
- 2018 Frankland River - Riesling - Frankland River, WA 66
- 2017 Dr Burkin - Wolf - Riesling -Mosel, Germany 88
- 2017 Churton - Sauvignon Blanc - Marlborough, NZ 60
- 2018 Sorrenberg - Sauvignon Blanc, Semillon - Beechworth, VIC 85
- 2017He Said She Said -Sauvignon Blanc, Semillon - Great Southern, WA 48
- 2017 Juniper 'Aqutare Blanc' - Sauvignon Blanc, Semillon- Margaret River, WA 70
- 2018 Andrew Thomas Braemore - Semillon - Hunter Valley, NSW 82
- 2017 Rouleur Issy's Macconsfield - Chardonnay - Yarra Valley, VIC 96
- 2017 Gembrook Hill - Chardonnay - Yarra Valley, VIC 86
- 2017 Ben Haines - Chardonnay - Yarra Valley, VIC 68
- 2018 Provenance - Chardonnay - Golden Plains, VIC 73
- 2016 Athletes of Wine Vinero' - Chardonnay - Macedon Ranges, VIC 98
- 2018 Garagiste 'La Stagiaire - Pinot Gris - Mornington Peninsula, VIC 72
- 2018 Shadowfax - Pinot Gris - Werribee, VIC 62
- 2018 Holm Oak -Pinot Gris - Tamar Valley, TAS 66
- 2018 Ross Hill 'Pinnacle' - Pinot Gris - Orange, NSW 68
- 2018 Journey Wines - Fiano - Heathcote, VIC 62
- 2018 Badenhorst 'Secateurs' - Chenin Blanc - Swartland, South Africa 68
- 2018 Pizzini - Arneis- King Valley, VIC 60
- 2017 Argjolas - Vermentino - Sardinia, Italy 72
- 2017 Nigl 'Gartling' - Gruner Veltliner - Kremstal, Austria 83
- 2018 Hahndorf Hill 'White Mischief' - Gruner Veltliner -Adelaide Hills, SA 53
- 2017 Velenosi - Pecorino - Le Marche, Italy 58
- 2017 Marc Bredif - Vouvray - Vouvray, France 72
- 2016 Bouchard 'La Vignee' - Bourgogne Blanc -Burgundy, France 88
- 2017 Studebaker - Grigio /Friulano - Gippsland, VIC 66
- 2019 Yangarra Blanc- Grenache Blanc, Roussanne, Clairette, Picpoul - McLaren Vale, SA 70

BEVERAGE ON CONSUMPTION

RED WINE

2016 Banks Road - Pinot Noir - Bellarine Peninsula, VIC 80
2018 Giant Steps - Pinot Noir - Yarra Valley, VIC 75
2018 Journey Wines - Pinot Noir - Yarra Valley, VIC 86
2018 Seville Estate 'Sewn' - Pinot Noir - Yarra Valley, VIC 70
2017 Indigo - Pinot Noir - Beechworth, VIC 68
2018 Yabby Lake 'Single Vineyard' - Pinot Noir - Mornington, VIC 125
2018 Dr Folk Mix Tape - Pinot Noir - Gippsland, VIC 65
2018 Gembrook 'Village' - Pinot Noir - Upper Yarra, VIC 72
2015 Kate Hill - Pinot Noir - Coal & Derwent River, TAS 90
2016 Pike & Joyce 'Vue de Nord' - Pinot Noir - Adelaide Hills, SA 75
2015 Seville Estate - Shiraz - Yarra Valley, VIC 88
2017 Scorpo - Shiraz - Mornington Peninsula, VIC 90
2017 Weathercraft - Shiraz - Beechworth, VIC 76
2017 Buckshot - Shiraz - Heathcote, VIC 78
2016 SC Pannell - Syrah - Adelaide Hills, SA 84
2017 Andrew Thomas 'Sweetwater' - Shiraz - Hunter Valley, NSW 92
2017 Ministry of Clouds - Shiraz - McLaren Vale, SA 68
2017 Torbreck Struie - Shiraz - Barossa Valley, SA 122
2014 Balnaves - Cabernet Sauvignon - Coonawarra, SA 92
2017 Oakdene 'Bernards' - Cabernet Sauvignon, Merlot, Franc - Bellarine Peninsula, VIC 74
2009 Redolant - Cabernet Sauvignon - Pyrenees, VIC 92
2012 West Cape Howe - Cabernet Sauvignon - Mount Barker, WA 84
2017 Cape Barren 'Native Goose' - GSM - McLaren Vale, SA 54
2018 Dune 'Tirara' - Grenache, Negromaro, Mouvedre, Shiraz - McLaren Vale, SA 60
2016 Flametree - Cabernet Sauvignon, Malbec - Margaret River, WA 69
2017 Whistler 'Stacks On' - GSM - Barossa Valley, SA 82
2017 Torbreck 'Juveniles' - GSM - Barossa Valley, SA 65
2015 Domenica - Nebbiolo - Beechworth, VIC 114
2016 Vietti Perbacco - Nebbiolo - Piedmont, Italy 126
2017 Albino Rocca - Nebbiolo - Lange, Italy 92
2017 Gigi Rosso Toscana - Sangiovese, Merlot - Tuscany, Italy 52
2017 Villa Ponciaggio - Beaujolais Villages - Beaujolais, France 75
2017 Alheit Flotsam & Jetsom - Cinsault - Western Cape, South Africa 74
2015 Isole E Olena Chianti Classico - Tuscany, Italy 104
2017 Banchetto del Cinghiale Chianti - Tuscany, Italy 55
2017 Yangarra Estate, Old Vine - Grenache - McLaren Vale, SA 72
2018 Sierra Reed - Grenache - Barossa Valley, SA 84
2018 Cirillo Estate 'The Vincent' - Grenache - Barossa Valley, SA 60
2016 Chateau Mont Redon - Côtes du Rhône - Rhone, France 62
2018 Nomad's Garden - Dolcetto - King Valley, VIC 60
2015 Chateau Les Grands Marechaux - Bordeaux, France 94
2017 Fincas Las Moras Reserva - Malbec - San Juan, Argentina 62
2016 Pico Maccarino - Barberra d'Asti DOCG - Piedmonte, Italy 65

ADD ONS:

- Spritz (blood orange spritz with fresh basil, elderflower spritz with fresh rosemary, classic aperol) 18 each
- Classic cocktails 20 each
- Basic spirits 11 each

Please note that beverage selections are subject to vintage changes and availability.

TERMS & CONDITIONS

Tentative booking: Tentative bookings will be held for a period of seven (7) days only, at which time the booking will be released if a signed copy of our acceptance form and deposit have not been received.

Confirmation: Bookings will only be confirmed on receipt of a signed copy of term and conditions and the deposit.

Deposit: The 20% of the minimum spend is required to confirm the booking. The deposit amount will be deducted from the total bill at the end of the event and is not refunded.

Payment: Payment for remaining balance of food may be paid in full seven (7) business days prior to the event.

Minimum Spends: The minimum spend we allocate for any function is dependent on the day of the week, time and also number of guests. Bookings must adhere to the minimum spend required. Organisers are liable for the difference in the event of the minimum spend not being met which will be charged as a room hire fee.

Set Up and Delivery: You will be able to access the venue 1 hour prior to event unless you have organised prior.

Damages and Cleaning: Organisers are liable for any costs relating to any damage or extensive cleaning that is caused by an event.

Cancellation: If cancelling up to fourteen (14) days before your event, your deposit will not be refunded. If cancelling between fifteen (15) and twenty one (21) days prior to your event, you will receive a 50% refund on your deposit.

Confirmation Of Attendance: Anticipated final numbers are required seven (7) working days prior to your event.

Confirmation of Menus: All menu items, dishes, dietaries requirements and beverage selection must be confirmed seven (7) business days before your event, we cannot guarantee late changes will be accepted.

ACCEPTANCE FORM

Reservation Date:
Reservation Time:
Number of Guests:
Type Of Event (Standing/Seated):
Minimum spend:
Booking Contact (Full Name):
Contact Mobile Number & Email:
Company Name (if applicable):

If the contact person on the dya of the event is different to the contact listed above, please provide alternate name and mobile number:

Please ensure that you have read and agree to our terms and conditions listed in this document.

Credit Card Details (all cards accepted, surcharge does apply)

Name on Card:
Card Number:
Expiry Date:
CCV:
Signature:
Deposit Amount:

Please advise if you would like to leave a complimentary service charge, if so please select the amount (charged on total bill)

5% 7.5% 10%

We look forward to welcoming you to Saint Urban for a memorable and enjoyable experience.

I HAVE READ AND ACCEPT THE TERMS AND CONDITIONS LISTED ABOVE

Signed :

Dated: