



SAINT CRISPIN

PRIVATE
DINING

Saint Crispin is located in the heart of Collingwood and is run by renowned Melbourne chef and restaurateur, Scott Pickett. Pickett designs delicious modern Australian menus, grounded in classic technique.

Since opening, Saint Crispin has gone from strength to strength. In its first year of operation, Saint Crispin received one chef's hat, as well as the coveted Best New Restaurant award at the Age Good Food Guide awards, 2013. One year later, Saint Crispin was awarded two hats by the same guide. 2017 has now seen Saint Crispin awarded two chef's hats, three years in a row.

At Saint Crispin, we take great pride in designing bespoke private dining experiences for our guests. We look forward to collaborating with you to create your perfect event.

Saint Crispin has two Private Dining spaces, *The Bannear Room* and *The Thomas Olive Room*. Both are located upstairs at Saint Crispin above our main dining room and feature classic Victorian detail. The Rooms can be independent or be combined to create one large space.

Ideal for seated lunches or dinners or stand up cocktail events - both rooms are suited to corporate functions, group dining, birthday parties, engagements, weddings, parties, anything. The space can accommodate parties up to 54 guests for a sit down event or up to 80 guests for a stand up.

The main dining room of Saint Crispin restaurant can also be booked out for exclusive events.

SEATED CAPACITY

The Bannear Room – up to 24 guests

The Thomas Olive Room – up to 30 guests

Both Rooms - The Bannear & Thomas Olive Rooms – up to 54 guests

Saint Crispin Restaurant's Main Dining Room – up to 44 guests

COCKTAIL CAPACITY

The Bannear Room – up to 35 guests

The Thomas Olive Room – up to 40 guests

Both Rooms - The Bannear & Thomas Olive Rooms – up to 80 guests

Saint Crispin Restaurant's Main Dining Room – up to 100 guests



The Bannear Room



The Thomas Olive Room



Both Rooms - The Bannear and Thomas Olive Rooms

SIT DOWN MENU OPTIONS

Please note all food and beverages and pricing are subject to change.

Saint Crispin offers an award-winning menu, which can be tailored to suit any event including private lunches and dinners.

3 course menu – \$80 per person

Our chef will select 2 choices per course from our restaurant menu.

You and your guests can then order a la carte from those choices.

Our five and seven course chef's tasting menus are designed from our restaurant menu and are served degustation style.

Following is an example of the menu offered at Saint Crispin.

Please confirm all dietary requirements 7 days prior to your event.

Please note our menus are not designed in advance due to our dishes being based around seasonal high quality ingredients.

5 course menu – Five course tasting menu \$100 per person

7 course menu – Seven course tasting menu \$130 per person



A Saint Crispin dish – duck

EXAMPLE Three Course MENU

Please note all food and beverages are subject to change.

Entrée

Jerusalem artichoke, young leeks, buttermilk
Tagliolini, Tasmanian black truffle, guanciale

Main

Bass grouper, broccoli, mussel emulsion, wakame
Western Plains pork, kohlrabi, lardo, crispy pigs ear

Dessert

Cropwell Bishop Stilton, walnut, grapes, celery, red wine
Frozen white chocolate, milk, pickled ginger, chocolate sable



A Saint Crispin dish -fish

EXAMPLE FIVE COURSE CHEF'S TASTING MENU

Please note all food and beverages are subject to change.

First course

Confit and roasted Jerusalem artichoke, chestnut, buttermilk, perilla

Second course

Silver Lake smoked eel, chocolate tuile, beetroot, balsamic

Third course

Hapuka, surf clams, shaved & roasted cauliflower, sourdough

Fourth course

Bannockburn chicken, young leeks, black garlic, roasting juices

Fifth course

Rhubarb & cheesecake, baked oats, wild rice, honey, sheeps milk

EXAMPLE SEVEN COURSE CHEF'S TASTING MENU

Please note all food and beverages are subject to change.

First course

Confit and roasted Jerusalem artichoke, chestnut, buttermilk, perilla

Second course

Queensland spanner crab, wild mushrooms, chawanmushi, kenkaba

Third course

Kangaroo tartare and jerky, fermented nashi, radish, brussel sprouts

Fourth course

Hapuka, surf clams, shaved & roasted cauliflower, sourdough

Fifth course

Western Plains pork, black pudding, lardo, onions, stout, kohlrabi

Sixth course

Cropwell Bishop Stilton, walnut, grapes, celery, red wine

Seventh course

Vanilla tapioca, lemon curd, marshmallow, citrus, 8 spice

STAND UP MENU OPTIONS

Please note all food and beverages are subject to change.

\$45 per person includes 3 hot, 3 cold canapés

\$60 per person includes 3 hot, 3 cold, one substantial (bowl & fork dish)

\$75 per person includes 3 hot, 3 cold, one substantial (bowl & fork dish) and 1 dessert



Our signature little bite - Snap, Crackle and Pop

BEVERAGE OPTIONS

Please note all food and beverages are subject to change.

Our wines are a mixture of old and new world, and have been thoughtfully selected to compliment our menu. We can also create a tailored cocktail menu to accompany any beverage option.

Option One – Wine Match (for Chef’s Tasting Menu’s only)

5 course – Five course beverage match \$70 per person

7 course – Seven course beverage match \$90 per person

Please note this is a 75ml wine pour.

Option Two – On Consumption

Please choose from our Functions Beverage Menu one sparkling, one or two whites, one or two reds, one dessert wine if desired and two full strength beers. We can then make sure that we have plenty of the pre-selected wines ordered in for you. We’ll charge on consumption and additional beverages can also be served on the day.



Cocktails at Saint Crispin

EXAMPLE BEVERAGE MENU

Please note all food and beverages are subject to change.

Sparkling

NV Balgownie Estate 'Brut' – CHD/PN, Bendigo, Victoria	70
NV Barringwood Methode Traditionelle, Barrington, Tasmania	70
NV Stefano Lubiana 'Brut', - CHD/ PN, Granton, Tasmania	90
NV Duval Leroy 'Brut Reserve' - Vertus, AOP Champagne, France	160

White

2016 Sorrenberg Sauvignon Blanc/Semillon, Beechworth, Victoria	85
2016 Glaeter-Dixon 'Uberblanc' – Riesling (off dry/sweet), Hobart, Tasmania	55
2016 Clos Clare 'Watervale' -Riesling, Clare Valley, South Australia	80
2016 Ottellia – Pinot Gris, Limestone Coast, South Australia	55
2016 Barringwood – Pinot Gris, Barrington, Tasmania	80
2015 Shadowfax – Chardonnay, Macedon, Victoria	80
2016 Mount Macleod - Chardonnay, Gippsland, Victoria	65

Rose

2015 Paradigm Hill 'Transition' – Syrah, Mornington Victoria	85
2015 Mirabeau 'La Comtesse', Grenache blend, Cotes de Provence, France	65

Red

2013 Gembrook Hill 'Village' – Pinot Noir, Yarra Valley, Victoria	75
2015 Fromm 'La Strada' – Pinot Noir, Marlborough, New Zealand	95
2011 Finca Munoz – Tempranillo, La Mancha, Spain	60
2015 S.C. Pannel 'Field Street' – Shiraz, Adelaide Hills, SA	65
2013 Warramate Cabernet/Cabernet Franc/Merlot	70
2012 Etienne Guigal Cotes du Rhone Syrah Blend, Cotes du Rhone, France	65
2016 Balnaves 'Entav Clone' Cabernet/Petit Verdot Coonawarra, SA	65

EXAMPLE BEVERAGE MENU

Please note all food and beverages are subject to change.

Sweet

2011 David Franz 'Sticky' Semillon, Barossa Valley, South Australia	65
2013 Chateau Roumieu, Semillon/Sauvignon Blanc, Sauternes, France	80

Beer

Grand Ridge 'Almighty Light', Gippsland, Vic – 330ml	10
Napolean 'Helles' – Lager, Yarra Valley, Vic – 330ml	11
O'Brien - Pale Ale (Gluten Free), Ballarat, Vic – 330ml	10
Cavalier - Pale Ale, Reservoir, Vic	11
Menabrea – Lager, Piedemont, Italy – 330ml	10

Cider

Napolean and Co – Apple Cider, Yarra Valley, Vic – 330ml	12
Napolean and Co – Pear Cider, Yarra Valley, Vic – 330ml	12
2015 Hillbilly Vintage – Apple Cider, Blue Mountains, NSW – 750ml	40
2014 Eric Bordelet 'Poire Granit' – Pear Cider, France – 750ml	85

MINIMUM SPENDS

The Bannear Room

Tues – Thurs	Fri – Sun
Dinner \$1,500	Lunch \$1,500
	Dinner \$2,000

The Thomas Olive Room

Tues – Thurs	Fri – Sun
Dinner \$1,500	Lunch \$1,500
	Dinner \$2,000

Both Rooms - The Bannear Room & The Thomas Olive Rooms

Tues – Thurs	Fri – Sun
Dinner \$3,000	Lunch \$3,000
	Dinner \$7,000

Saint Crispin Restaurant

Please contact the Events Manager to discuss

For all End Of Year NOV/DEC Events please contact the Events Manager for the applicable minimum spend.

TERMS AND CONDITIONS

Bookings

Tentative bookings are held for 7 days. If another enquiry is made for the same date we will contact you to check your intention prior to releasing the date.

To secure an event booking you will be required to complete and return the confirmation form including a valid credit card and expiry date and signature. A deposit of 20% of the minimum spend quoted for your event will need to be paid to Saint Crispin as well - this deposit can either be made on the credit card given to secure the event or via EFT.

Please note a 1.5% credit card surcharge will apply to all Mastercard, Visa and AMEX payments

Your menu type selection, beverages and dietary requirements are to be finalised no later than 7 days prior to the event. Final numbers are to be confirmed 72 hours prior to the event. Charges are based on the confirmed amount of guests except when there are additional guests in attendance.

The remaining balance of your event is to be paid in full on the day of the event via credit card or cash unless organised prior to the event with the Event Manager. If consumption does not reach the minimum spend then Saint Crispin may add a Room Hire charge to bring it up to the agreed upon minimum spend amount.

Please note that all lunch functions will end no later than 4.30pm unless organised in advance with the Events Manager.

Cancellations

If you require to cancel your function with us please do so with the Events Manager with at least 14 days notice before event or your deposit will be forfeited.

Cancellations within 1 week of the event will occur full cost of the minimum spend.

Lost property and damages

In the instance where damage has occurred you are financially responsible for any damages caused by you or your guests or third party contractors to fixtures and fittings at Saint Crispin. This includes any damage caused to the building, furniture or property including the cost of repair or replacement.

Every care is taken with your property when you hold an event at Saint Crispin however we are unable to accept responsibility for the damage or loss of your property before, during or after your event.

Noise restrictions

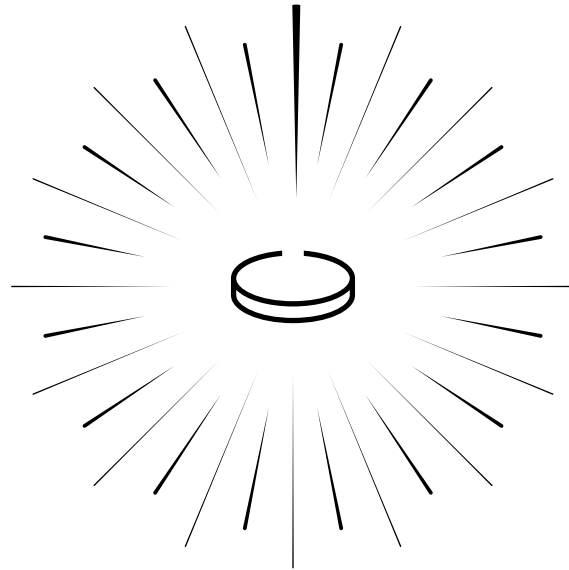
We are located in a residential area so we do ask that when leaving our venue you are respectful of our neighbours.

Audio Visual

Saint Crispin does not have its own AV equipment but we are happy for you to hire or supply your own - please advise the Events Manager of any AV requirements you may have for your function.

300 Smith Street
COLLINGWOOD VIC 3066
T. (03) 9419 2202

FUNCTIONS@SAINTCRISPIN.COM.AU
SAINTCRISPIN.COM.AU



“And if you think duck three ways is good, you ought to try the lamb four ways, including a fabulous mini-piece of braised shoulder with a caul of the sticky-soft, caramelised fat – lamb’s riposte to pork crackle. The curious potato crisp puffs riding on the sheep’s back deserve their own mention. Ask the waiters – they’ll be ready for it.”

– Larissa Dubecki

Awarded two chef’s hats
The Age Good Food Guide 2017, 2016 and 2015

Awarded one chef’s hat and Best New Restaurant
The Age Good Food Guide 2014

Awarded Hottest Restaurant, Victoria –
Hot 50 Restaurant Awards, 2013