

BROADSHEET KITCHEN

AT

SAINT CRISPIN

EVENT PACK

functions@saintcrispin.com.au
(03) 9419 2202
300 Smith St
Collingwood, 3066





MATTI FALLON

INAUTHENTIC CHINESE
FOOD RESTAURANT

300 Smith Street
Collingwood Melbourne

TELEPHONE
9419-2202

Bookings welcome

OPENING HOURS

Monday	CLOSED
Tuesday	6:00pm - late
Wednesday	6:00pm - late
Thursday	6:00pm - late
Friday	6:00pm - 3:00pm, 6:00pm - late
Saturday	6:00pm - 3:00pm, 6:00pm - late
Sunday	6:00pm - 3:00pm, 6:00pm - late

What is *Broadsheet* Kitchen at Saint Crispin?

The Broadsheet Kitchen is a bold new concept. It's a restaurant, yes, but more importantly it's an incubator for the country's most ambitious, emerging culinary talents. Four chefs will take up residence over the course of a year, bringing their own creative vision to life backed by a team of mentors and industry experts.

For one year, Broadsheet is teaming up with Scott Pickett's renowned restaurant Saint Crispin to create the Broadsheet Kitchen. Head chef Stuart McVeigh and his team are on-site every day to offer practical, hands-on, invaluable guidance to each resident chef. Saint Crispin as you know it will return at the end of 2019, after the Broadsheet Kitchen packs up.

The Broadsheet Kitchen at Saint Crispin has two private dining spaces; The Bannear Room and The Thomas Olive Room. Both are located upstairs and feature classic Victorian detail. The rooms can be booked independently or combined to create one larger space. In addition to the upstairs rooms, the downstairs main dining room can be booked out for exclusive functions.

Ideal for seated or stand-up events, both rooms are suited to corporate functions, group dining, birthdays, engagements, weddings and more. The combined spaces can accommodate up to 54 guests for a seated event or up to 80 guests for a cocktail party. The downstairs main dining room can also be booked out for exclusive events.





Cocktail Capacity

Seated Capacity

Bannear Room
35 guests

Bannear Room
24 guests

Thomas Olive Room
45 guests

Thomas Olive Room
30 guests

Combined
80 guests

Combined
54 guests

Main Dining Room
100 guests

Main Dining Room
44 guests



BANNEAR ROOM

THOMAS OLIVE

COMBINED

DOWNSTAIRS

Minimum spend

Minimum spend

Minimum spend

Minimum spend

Jan-Nov 22nd

Jan-Nov 22nd

Jan-Nov 22nd

All Year

Tue-Thu
Dinner \$1500

Tue-Thu
Dinner \$1500

Tue-Thu
Dinner \$3000

Tue-Thu
Dinner \$8000

Fri-Sun
Lunch \$1500
Dinner \$2000

Fri-Sun
Lunch \$1500
Dinner \$2000

Fri-Sun
Lunch \$3000
Dinner \$5000

Fri-Sun
Lunch \$ 8000
Dinner \$10,000

Nov 23rd- Dec

Nov 23rd- Dec

Nov 23rd- Dec

Tue-Thu
Dinner \$1750

Tue-Thu
Dinner \$1750

Tue- Thu
Dinner \$3500

Fri-Sun
Lunch \$1750
Dinner \$2250

Fri-Sun
Lunch \$1750
Dinner \$2250

Fri-Sun
Lunch \$3500
Dinner \$6000

**Our function menu is designed to be served share-style, guests with dietary requirements will be given a suitable plated option. Our menus are seasonal and as such are subject to change.*

For cocktail functions and/or the use of the downstairs dining room, custom menus can be developed in the desired format of canape, sit down individually plated or sit down shared style.

Sample Menu - Shared Style - \$85 per person.

Snacks

Crispy chicken skin, lemon
Prawn cracker, chinese togarashi
Bang bang chicken milk bun
Pork & herb dumpling, crispy chilli and black vinegar

Medium

Sweet & sour lamb ribs cucumber pickles, roasted peanuts
Poached chicken, jellyfish & pig's ear salad, toasted sesame
Kingfish, shitake, pickled daikon
San choi bao, shanghai pork, fermented chilli, bean shoots

Mains

Sweet potato, Chinese sesame, buckwheat
XO clams, garlic shoots, spring onion pancakes
Beef brisket, black beans, fermented garlic, chinese broccoli
King pao baby chicken, dried chili, peanut

Desserts

Coconut tapioca, lime, ginger, black sesame ice cream
Baked custard tarts sheeps yoghurt labne
Deep fried ice cream, butterscotch sauce
Milk chocolate cremeux, passion fruit, peanut



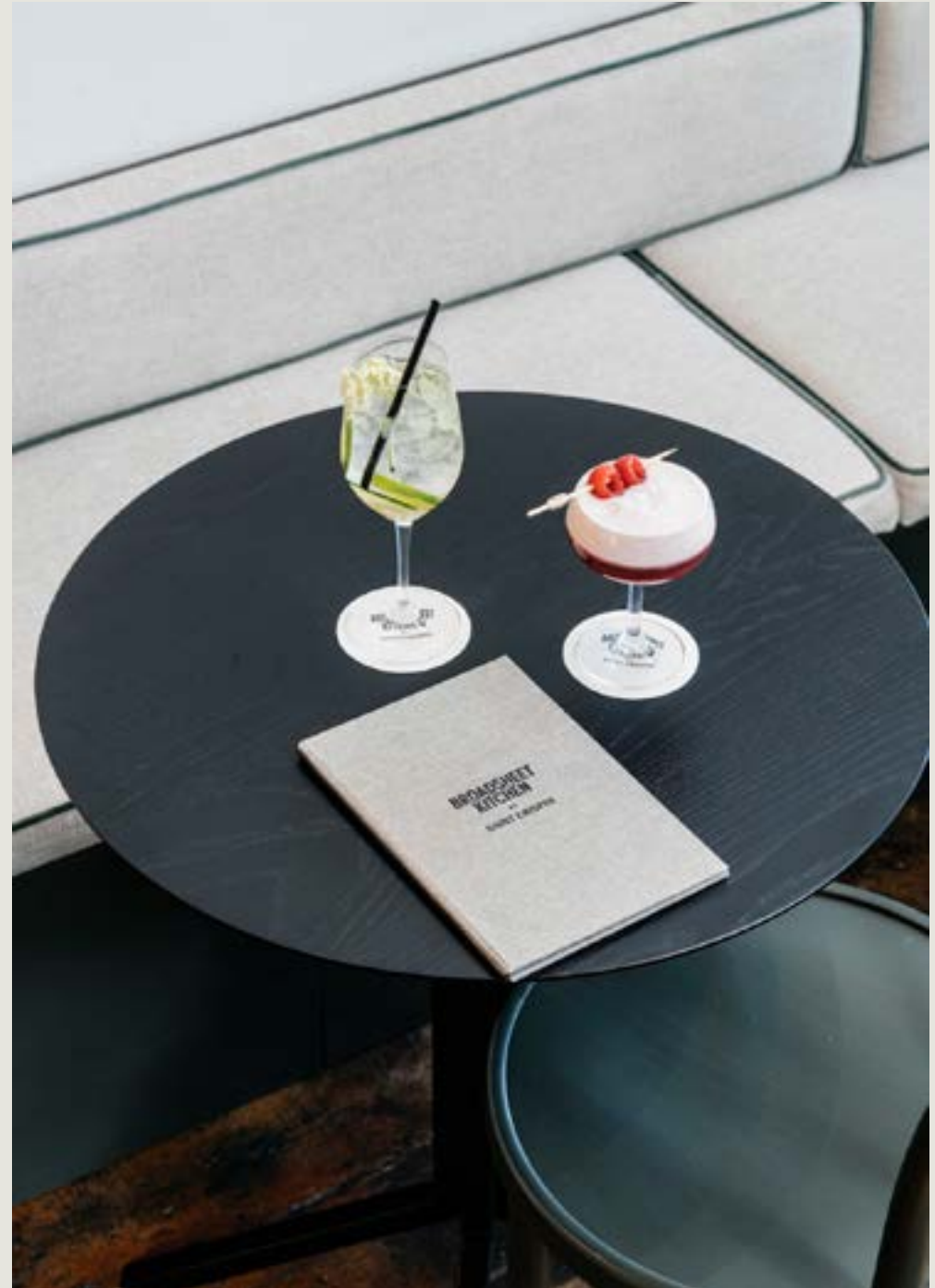


SOMMELIER MATCHED WINES

Our Sommelier is available to perfectly match wines to the menu of your choice on a consumption or package arrangement.

BEVERAGES ON CONSUMPTION

Beverage on consumption is available, with your beverages to be selected prior to your event. We recommend selecting one sparkling wine, two white wines, two red wines and two beers. Dessert wine may be added if desired. Additional beverage options may be added on the day and are subject to availability. Please ask your Events Manager for a current beverage list.





PREMIER BEVERAGE PACKAGE

\$65 per person - 4 hour duration

NV Barringwood Sparkling
Barringwood, TAS

2016 HaHa Sauvignon Blanc
Marlborough, NZ

2017 Chaffie Bros 'Pax' Grenache
Barrisa, SA

Estrella Damm Lager

Sparkling water and soft drinks

GRAND BEVERAGE PACKAGE

\$85 per person - 4 hour duration

NV Barringwood Sparkling
Barringwood TAS

2017 O'Leary Walker Riesling
Watervale, SA

2017 Wood Park Chardonnay
Beechworth, VIC

2017 TarraWarra Pinot Noir
Malborough, NZ

2015 Jim Barry Shiraz
Clare Valley, SA

Mountain Goat Pale Ale

Cricketers Arms Session Ale

Sparkling water and soft drinks

Additional hour - \$15 per person

BOOKINGS

Tentative bookings are held for 2 days. If another enquiry is made for the same date we will contact you to check your intention prior to releasing the date. Function bookings are only confirmed upon receipt of a signed confirmation form with the deposit of \$500 paid in full. This deposit can be made via credit card or EFT.

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.

LOST PROPERTY AND DAMAGES

Saint Crispin aims to provide a safe environment for all guests and we take every care with your property where possible, however Saint Crispin accepts no responsibility for damages or loss of items before, during or after an event. 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

RESPONSIBLE SERVICE OF ALCOHOL

By law, all staff at Saint Crispin possess a Liquor Licensing accredited RSA and may refuse alcohol to a person or persons whom they believe to be intoxicated. Saint Crispin reserves the right to ask anyone behaving in an irresponsible or reckless manner to leave the premises.

CANCELLATIONS

Cancellations 14 days or more prior to the booking date will incur the forfeit of your deposit. Cancellations between 13-8 days prior to the booking dates will incur a fee of 50% of the minimum spend. Cancellations 7 days or less prior to the booking date will incur the full cost of the minimum spend. All cancellations must be provided in writing to Saint Crispin.

PRICES

All prices are inclusive of GST. Prices are subject to change. All credit card transactions incur a 1.5% surcharge. Events held on a public holiday will incur a 10% surcharge on all food and beverage items.

NOISE RESTRICTIONS

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

MENU, BEVERAGE AND GUEST CONFIRMATION

Your menu selection, beverages and dietary requirements are to be finalised no later than 7 days prior to the event. Failure to do so means your menu selections may not be guaranteed. Menus are subject to seasonal change, Saint Crispin reserves the right to substitute both menu and beverage items for items of similar quality if the preferred selection is not available. 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.

AUDIO VISUAL

Saint Crispin does not provide audio visual equipment, however you are welcome to hire or supply your own. Please advise your Events Manager of any audio visual requirements you may have.

