



**SAINT**  
HOTEL



## THE VENUE & ETHOS

The heritage listed Saint Hotel building was established in 1915 on the corner of Fitzroy Street and Canterbury Road. The building has had a rich history throughout its many years and is recognised as a prominent figure within the St Kilda area. Once operating as a bank, the venue has since gone through many iterations of hospitality in its most recent years.

With recent construction beginning in mid-2022, the venue has gone under another transformation with a complete restoration and refurbishment. The reimagined Saint Hotel is a premium venue with multiple food and beverage offerings. Arranged across two levels with a large atrium in the centre, our three bars include a modern bar on the ground floor, and a semi al fresco bar and an elegant cocktail lounge on the upper level. Designed with intention by Melbourne based studio, Telha Clarke Architecture and Design, the venue has been completely refurbished with sleek modern finishings, whilst retaining the charm of the original Saint building.

Showcasing modern Australian food with a strong focus on charcoal grilled elements, our menu by executive chef Gary Lai, head chef Michael Scott and the team has been carefully curated to exemplify the best of seasonal Victorian produce. Utilising our charcoal Josper oven allows us to sear, smoke and grill simultaneously, while retaining foods flavour and moisture.

## SEMIPRIVATE DINING

Capacity: 10 (seated)

Tucked away beside Saint Dining, we offer a semiprivate dining experience for groups up to 10. This space is ideal for special occasions where some privacy can be enjoyed, whilst experiencing the sensory delights of the Main Dining Room.

### MINIMUM SPEND

Wednesday & Thursday  
Lunch: \$800  
Dinner: \$1,500

Friday to Sunday  
Lunch: \$1,200  
Dinner: \$2,000

## PRIVATE DINING

Capacity: 16 (seated)

Located upstairs, the private dining room is ideal for group bookings of up to 16 people. Teeming with elegance and overlooking Fitzroy Street, the intimate space is adorned with sheer curtains for privacy and a striking contemporary artwork by Matt Arbuckle.

### MINIMUM SPEND

Wednesday & Thursday  
Lunch: \$1,500  
Dinner: \$2,000

Friday to Sunday  
Lunch: \$1,800  
Dinner: \$2,500





*Private Dining*

## BAR 54

Capacity: 60 (cocktail)

On the upper level of Saint Hotel is Bar 54, is a homage to our location at 54 Fitzroy Street, and the sophistication of New York's infamous Studio 54. Guests will find a breath-taking, light-filled atrium around which wraps a mixture of booths and standing area. A sun-filled terrace looks outwards to a glamorous vector of palm trees, while the interior features warm veneer timber, mustard velvets and leather booth seating.

### MINIMUM SPEND

Monday to Thursday  
Lunch: \$4,000  
Dinner: \$4,000

Friday to Sunday  
Lunch: \$4,000  
Dinner: \$7,000

## STELLAS

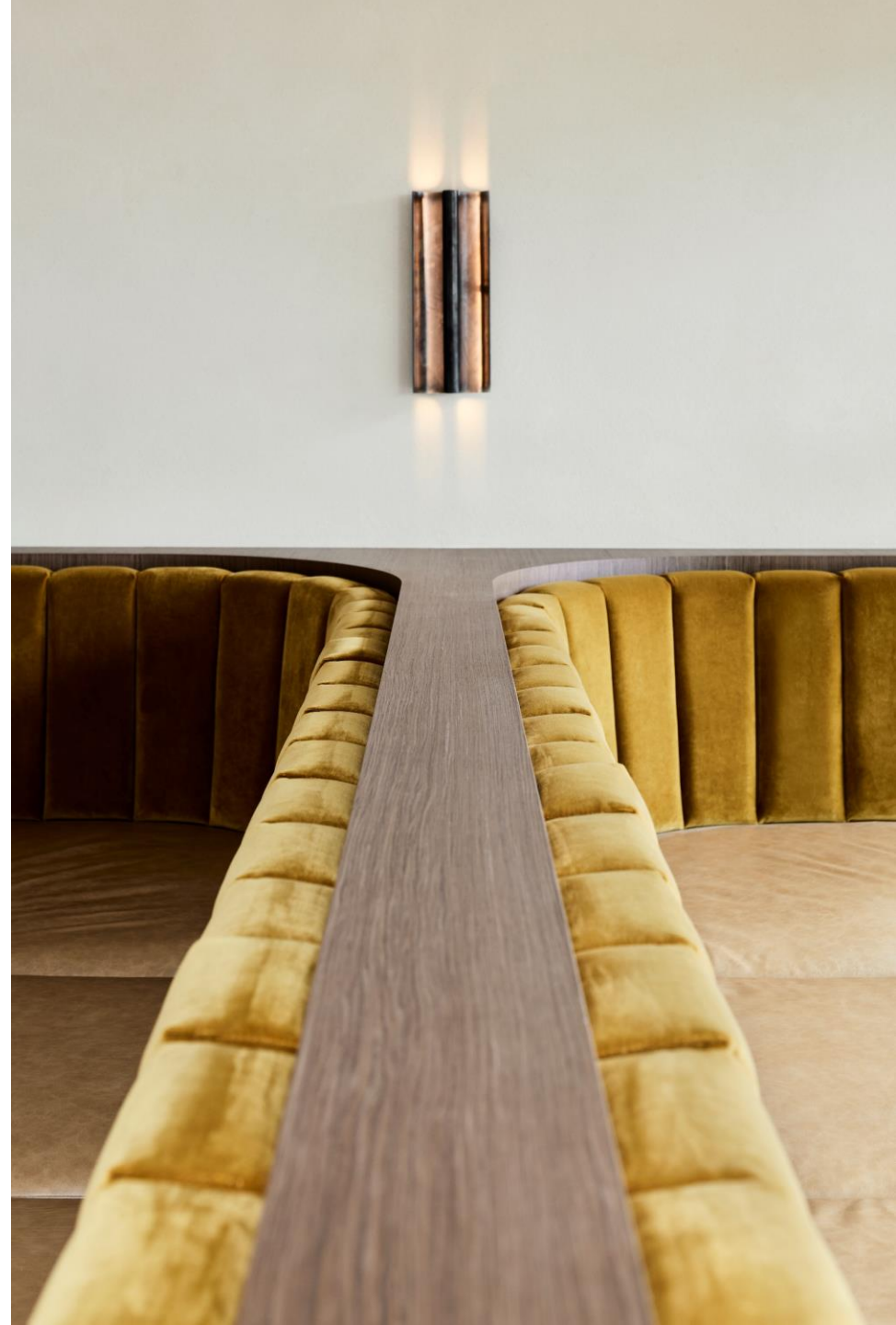
Capacity: 60 (cocktail)

Adjacent on the first floor is Stellas, a cocktail bar and listening lounge with a custom-designed sound system by Pitt & Giblin. An enchanting interior featuring exposed textured brick, natural stone and high bar seating is designed to surprise and delight patrons.

### MINIMUM SPEND

Monday to Thursday  
Lunch: \$4,000  
Dinner: \$4,000

Friday to Sunday  
Lunch: \$4,000  
Dinner: \$9,000





# UPSTAIRS

Capacity: 120 (cocktail)

Exclusive use of the upstairs level at Saint Hotel, including both Bar 54 and Stellas spaces. A blend of the two areas allows your group to make the most of the booths and listening lounge with plenty of standing space for mingling.

## MINIMUM SPEND

Monday to Thursday  
Lunch: \$10,000  
Dinner: \$10,000

Friday to Sunday  
Lunch: \$10,000  
Dinner: \$20,000







# SEATED DINING

## TASTING MENU \$105pp

Charcoal flatbread, garlic oil, smoked sea salt

Eggplant dip and house-made flathead roe taramasalata

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Hiramasa kingfish crudo, tomato, dandelion, sea succulents

Smoked Macedon Ranges duck leg croquettes, pickled plums

Charcoal grilled carrots, orange, caramelised yoghurt, spiced buckwheat crunch

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Chargrilled market fish, nori beurre blanc

Collinson & Co Angus MBS3+ Tomahawk, red wine jus, bone marrow butter

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Radicchio, fennel, pear, walnut, burnt honey dressing

Grilled broccolini, almond cream, preserved lemon

Frites, roasted garlic aioli

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House Churned Coconut sorbet, cold brew foam

### ADDITIONS

+ \$54 per doz. Natural oysters w/ mignonette

+ \$72 per doz. Grilled oysters w/ guanciale vinaigrette

+ \$68pp Chilled crustaceans

+ \$30pp Caviar

+ MP Crayfish

+ \$18 per 50g Cheese (Shepherd's Whey Indulge, House Smoked Manchego or Shepherd's Whey Farmhouse Blue)

## PREMIUM TASTING MENU \$165pp

Charcoal flatbread, garlic oil, smoked sea salt

Eggplant dip and house-made flathead roe taramasalata

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Hiramasa kingfish crudo, tomato, dandelion, sea succulents

Hazeldene's chicken skewer, egg yolk emulsion, crispy skin, chives

Slow roasted leek, macadamia, nori, lemon myrtle

Mayura Wagyu tartare, oyster crisp, beef fat emulsion, mustard crème fraiche

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Chargrilled market fish, nori beurre blanc

Mayura Station MBS6+ Wagyu T-bone, red wine jus, bone marrow butter

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Radicchio, fennel, pear, walnut, burnt honey dressing

Frites, roasted garlic aioli

Charcoal grilled carrots, orange, caramelised yoghurt, spiced buckwheat crunch

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Rhubarb posset, strawberry eucalyptus and elderflower granita, vanilla dressed rhubarb, sumac meringue

or

8 amaro opera cake, cappelletti, averta, ramazzotti, montenegro, aperol, campari, fernet, lucano, chocolate, hazelnut



# CANAPE PACKAGES

8 pieces (choice of 4): \$48pp  
12 pieces (choice of 6): \$72pp  
16 pieces (choice of 8): \$96pp

## COLD

Slow-roasted leek, macadamia nut, nori crisp  
Anchovy toast, roasted capsicum, saffron aioli  
Hiramasa kingfish tartare, seeded mustard, nori crisp  
Salmon nigiri, wasabi soy glaze

## SUBSTANTIAL + \$9pp

Mini Saint Burger  
Charcoal grilled lamb cutlet, salsa verde, red wine jus  
Potato gnocchi, warrigal green puree, grilled capsicum  
Chicken skewer, egg yolk emulsion, chives

## HOT

Confit duck croquette, pickled plums  
Mini beef pie, chimichurri  
Spinach and ricotta roll, mint pesto  
Slow-cooked lamb filo cigar, salsa verde

## DESSERT + \$5pp

Lemon and Green Chartreuse Meringue Tartlet  
Salted Chocolate and Peanut Tartlet  
Almond and Coffee Financier  
Mini Ice Pop (Various changing flavours)

### ADDITIONS

+ \$12pp Mayura Station Wagyu tartare, beef fat emulsion,  
mustard crème fraiche, oyster crisp  
+ \$15pp Mayura Station Wagyu skewer





# BEVERAGE PACKAGES

## STANDARD

3 hours: \$65pp

4 hours: \$75pp

5 hours: \$85pp

NV Masottina Prosecco

Heartwines Ruby Rosé

Selection of one white wine:

Kanta Riesling

Jones Road Pinot Gris

Yalumba GEN Sauvignon Blanc

Deep Woods Chardonnay

Selection of one red wine:

Villa Wolf Pinot Noir

Quin Everyday Explorer Grenache

Harvest Moon Shiraz

Selection of one tap beer:

Carlton Draught

4 Pines Pacific Ale

Sipping In Seychelles Spritz

+ Soft drinks and sparkling water included

## ADDITIONS

+ \$20pp Japanese Slipper on arrival

+ \$25pp Glass of Champagne on arrival

## PREMIUM

3 hours: \$75pp

4 hours: \$85pp

5 hours: \$95pp

Selection of one sparkling wine:

NV Masottina Prosecco

2021 Voyager Estate Chenin Blanc

Fighting Gully Road Sangiovese Rosé

Selection of two white wines:

Carousal Riesling

Bannockburn Sauvignon Blanc

Angoris Pinot Grigio

Fraser Gallop Chardonnay

Selection of two red wines:

Bellvale Estate Pinot Noir

S.C. Pannell Nero d'Avola

Balnaves Cabernet/Merlot

Demi by Syrahmi Shiraz

Selection of two tap beers:

Carlton Draught

4 Pines Pacific Ale

Peroni

Balter XPA

Sipping In Seychelles Spritz

Whip Appeal Spritz

Designated Driver (zero proof)

+ Soft drinks and sparkling water included



# TERMS & CONDITIONS

## DEPOSIT & CONFIRMATION

A deposit equal to 50% of the outlined minimum spend is due within 7 days of making a tentative reservation in order to secure the booking.

Cocktail Function: A further payment of the remaining minimum spend and any outstanding amount for included packages is to be made 10 days prior to the reservation.

## FINAL PAYMENT

A service fee of 10% of the total bill is applicable to all private dining and events and final payment is due at the conclusion of the event.

## CANCELLATION

Cocktail Function: If the reservation is cancelled 10 – 14 days prior to the event, the initial deposit will be forfeited. If the reservation is cancelled less than 10 days prior event the full payment is forfeited.

Private Dining: If the reservation is cancelled within 48 hours prior to the reservation, the deposit will be forfeited.

If the reservation is cancelled prior to these timeframes, the deposit will be refunded.

## MINIMUM SPEND

The contracted minimum spend is to be met by food and beverage charges only. If the minimum spend specified in the contract is not met, a room hire fee will apply for the outstanding amount.

## TIMINGS & DURATION

Lunch reservations are to run between 12 – 4pm, and dinner reservations are to run between 6pm – 12am. The duration of events may vary and will be outlined in the contract. Clients may access the venue 2 hours prior to the event for any bump in requirements. Any items must be collected within 2 hours following a lunch event, or prior to noon on the next day in the case a dinner event. These terms are to be organised prior to the event day with the Event Manager.

## MENU & PRICING

The Saint Hotel reserves the right to make alterations to its menu and pricing at any time. If there are any food or beverage items from the proposed menus that will not be available, we will be in contact to ensure adequate substitutes are chosen.

## RESPONSIBLE SERVICE OF ALCOHOL

The Saint Hotel is committed to the responsible service of alcohol. Our staff are fully trained and may refuse to serve alcohol to any person who they consider to be intoxicated.

We reserve the right to cease service of alcoholic beverages to any patron and to remove intoxicated persons from the venue, as required by law, if necessary.

## EXTERNAL SERVICE PROVIDERS

You may only engage another person to provide services at the venue in connection with your function with our prior consent and providing that person has appropriate public liability insurance. No external cakes are accepted however cakes can be prepared on site with at least 72 hours notice.

## LIABILITY

We expect all patrons to act in a responsible manner while attending our venue. We consider that all guests appreciate and accept any and all risks about which a prudent person should be aware.

By attending the Saint Hotel, you agree to release, indemnify, and hold harmless, the proprietors and staff of the Saint Hotel, as well as any of our related or associated companies, employees, agents, and contractors to the full extent permitted by law from and against liability for all actions, claims, demands, costs, and expenses of any kind which may arise in respect of any accident or negligence for loss or damage to property or injury to any person sustained in or near the venue, arising from the use of the venue by you, your guests, employees, or contractors.

To the extent permitted by law, all conditions, warranties, guarantees, rights, remedies, liabilities, and other terms implied or conferred by statute, custom or the general law that impose any liability or obligation on the Saint Hotel are excluded under these Terms and Conditions.

## DAMAGES

Guests are responsible and financially liable for any damage to the venue, whether sustained by their own actions, or through the actions of their contractors or sub-contractors and will be required to pay the full amount for any repairs, replacements, or financial loss resulting from that damage.

The Saint Hotel will not accept responsibility for any loss of or damage to a guest's property or personal items prior to, during, or following their attendance at the venue.

## FORCE MAJEURE

Guests will make no claim for loss or damage against the Saint Hotel (or any related entity or person) in the event that we are substantially impeded or prevented from providing any services due to circumstances beyond our control (including, but not limited to, fire, flooding, power failures, natural disasters, strikes, government intervention, sabotage, and Acts of God).

## COVID-19

Guests will make no claim for loss or damage against the Saint Hotel (or any related entity or person) should we be substantially impeded or prevented from providing any services due to circumstances relating to COVID-19 or similar community health crisis.

Should such circumstances occur, we will endeavour to offer a postponement of the event to a later date if practicable, subject to date availability and operational feasibility. Deposits paid are non-refundable but can be applied to the revised event date.

## ETIQUETTE

Hospitality is both our business and our nature. Our team will do everything we can to provide you and your guests with the most welcoming, convivial, and positive environment.

In return, we expect that all guests of the Saint Hotel will behave with appropriate decorum while at our venue, on arrival and departure. We reserve the right to refuse service to anyone who is disruptive or disrespectful to our staff or fellow guests. We also reserve the right to refuse entry or request that any guest leave the premises.

We thank you, in advance, for your custom and consideration.



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