

FUNCTIONS @ SAINTS & SAILORS

VENUE HIRE RATES

(Peak Season 01-Nov thru 31-Jan) \$500

(Off Peak Season 1-Feb thru 31-Oct) \$250

MINIMUM SPEND (Includes bar tab & food selection) \$1000.

50% DEPOSIT required seven days after confirmation of booking and full payment **MUST** be made on the day/night of the event. **No exceptions.**

LIVE MUSIC can be provided at a cost of \$300 and \$500 for your event depending on requirements.

You may bring a cake and packaged snacks such as chips, lollies etc however due to health regulations no pre-prepared food can be supplied by the event hirer.

As we are a licensed venue all people under the age of 18 MUST be accompanied by a parent. We are licensed from 11am until 12am. ALL FUNCTIONS MUST CEASE by 12am.

FRIDAY & SATURDAY NIGHTS MAY NOT BE AVAILABLE DUE TO LIVE MUSIC SCHEDULE.

MENU

Each selection unless otherwise stated is \$45 and is enough for 10 – 15 people

1. Gourmet Platter: Dips, Crackers, Deli Meat Selection, Seasonal Cheese Selection, Smoked Salmon etc...
2. Assorted Mini Subs: Smoked Chicken & Salad, BLT, Roast Beef & Mustard, Salami & Swiss cheese
3. Asian Tasting Plates: Mini Spring Rolls, Prawn Toasts, Mini Dim Sims, Wan Tans & Dipping Sauces
4. Toasted Bruschetta flat breads
5. Traditional Party Plate: Party pies, Sausage rolls, Mini hot dogs & Dipping sauces
6. Roast beef, sautéed onion & Philly cheese crostinis
7. Pastizis (Filo pastry triangles) stuffed with ricotta, spinach & feta (*veg option)
8. California rolls with tuna and smoked salmon (*veg option available) ***\$50
9. Voul e' vents with a warm tuna, mayo and sweet corn filling
10. Assorted pita pizza squares (*veg available)
11. Marinated Buffalo chicken wings in plum and teriyaki sauces
12. Turkish Panini breads topped with marina sauce, olives, mozzarella cheese and red onion
13. Golden fried chicken wings stuffed with Asian style pork
14. Seasonal Cheese and fruit platter ***\$50
15. Salt & Pepper Squid platter ***\$50
16. Seafood Platter (Squid, Fish, Prawns, Gyoza, Scallops) ***\$60
17. Assorted sweet slices and desserts

Please call Michaeli on 0425 735 636 if you wish to discuss anything further. Food orders should be emailed or phoned through to admin@saintsandsailors.com.au at least three days prior to your function.