



sanctum.

F U N C T I O N S

P A C K A G E S

# sanctum.

Based in the heart of Melbourne's south at St Kilda Football Club. Sanctum is a modern multipurpose venue that can cater for a wide range of events. We would be delighted to host you and your guests for a seated event for up to 140, a cocktail party for up to 250 or your conference for up to 110. Our dedicated team are here to help you create, plan and execute an event experience your guests will never forget.

## VENUE COST

Includes; exclusive use of the venue, a dedicated supervisor, all internal AV, post event cleaning, in house furniture and linen.

DURATION	COST
2 Hour Event	\$350.00
3 Hour Event	\$450.00
4 Hour Event	\$600.00
5 Hour Event	\$750.00

### Security:

Security is a requirement of all events at RSEA Park, this cost will be included in your quote. Pricing starts from \$75 per hour.

### Pricing and surcharges:

All prices quoted are inclusive of GST.

Please note surcharges apply for Sunday and Public Holiday events.

### Dietary requirements:

We aim to cater for all dietary requirements; however, we cannot guarantee that allergens will not be present in the food we serve. This is due to the potential for trace allergens in the working environment and supplied ingredients.

We ask that you provide a list of all dietary requirements to your event manager 2 weeks out from your event date, when confirming your final numbers.

Anything over and above vegetarians, vegans, gluten free/coeliac, dairy/lactose free and nut free, may require contact details of the guest directly to ensure we can cater to their specific needs in consultation with our Head Chef.



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# BREAKFAST

## GRAZING BREAKFAST PACKAGE

**\$38 per person**

This menu is designed for stand up, networking events, served canape style. We can also serve this menu on platters to the table.

**Please select five of the following:**

Mini bircher pots, apple, pear cinnamon, toasted coconut *NF*

Mini yoghurt pots, seasonal berry compote, nutty granola

Assortment of mini danishes

Frittata, pumpkin, Goats cheese *V GF*

Petit croissant, ham, cheese

Petit croissant, tomato, cheese *V*

Egg and bacon tarts

Smoked salmon, spinach tart *V*

Tomato and cheese tart *V*

Fruit platter *GF DF*

### Beverages:

- Plunger coffee, assortment of teas
- Still and sparkling mineral water
- Selection of juices



## SEATED BREAKFAST PACKAGE

**\$44 per person**

This menu includes two canape items and one plated meal

**Please select two options from the list below, plated to the table on arrival:**

Mini bircher pots, apple, pear cinnamon, toasted coconut *NF*

Mini yoghurt pots, seasonal berry compote, nutty granola

Assortment of mini danishes

Petit croissant, ham, cheese

Egg and bacon tarts

Tomato and cheese tart *V*

Fruit platter *GF DF*

**Please select one of the following:**

Frittata, pumpkin, Goats cheese, side salad *V GF*

Crushed avocado, sourdough, cherry tomato, balsamic glaze, micro basil *V GFO*

Scrambled eggs, brioche bun, tomato relish, bacon, spinach

**Optional sides: (additional charges apply)**

Confit mushroom *GF VE*

Avocado *GF DF*

Smoked Salmon *GF DF*

Bacon *GF DF*

Oven roasted tomato *VE GF*

**Beverages:**

- Plunger coffee, assortment of teas
- Still and sparkling mineral water
- Selection of juices

# MORNING & AFTERNOON TEA

## MORNING & AFTERNOON TEA PACKAGE

**\$34 per person**

This menu is designed for stand up, networking events, served on a grazing station. We can also serve this menu on platters to the table.

### Something sweet

*Please select two of the following:*

Mini bircher pots, apple, pear cinnamon, toasted coconut *NF*

Mini yoghurt pots, seasonal berry compote, nutty granola

Assortment of mini danishes

Double chocolate brownies

Mini lemon tartlet

Raspberry, white chocolate, cheesecake

Mini jam donuts

Fruit platter *VE GF DF NF*

### Something savory

*Please select two of the following:*

Frittata, pumpkin, Goats cheese *V GF*

Petit croissant, ham, cheese

Petit croissant, tomato, cheese *V*

Egg and bacon tarts

Smoked salmon, spinach tart *V*

Tomato and cheese tart *V*

Mini Pies - Beef, chicken or vegetable

Mini Sausage roll - Beef or vegetable

### Beverages:

- Plunger coffee, assortment of teas
- Still and sparkling mineral water
- Selection of juices



# CONFERENCE

## CONFERENCE PACKAGE

### Half day conference

\$54 per person

Morning tea + Lunch or Lunch + Afternoon tea

### Full day conference

\$76 per person

Morning tea + Lunch + Afternoon tea

### Morning Tea

Please select two of the following:

Mini bircher pots, apple, pear cinnamon, toasted coconut *NF*

Mini yoghurt pots, seasonal berry compote, nutty granola

Assortment of mini danishes

Double chocolate brownies

Petit croissant, ham, cheese

Petit croissant, tomato, cheese *✓*

Egg and bacon tarts

Tomato and cheese tart *✓*

### Lunch - Sandwiches and rolls

Choose three of the following:

Classic chicken, fresh herbs, broccoli, whole egg mayonnaise

Roast beef, caramelized onion, cheese, mustard, spinach

Ham, cheese, mustard mayo, rocket

Tuna, cucumber ribbons, herb mayonnaise, rocket

Grilled pumpkin, hummus, ricotta, spinach *✓*

Mediterranean grilled vegetables, mesclun, pesto *✓*



**Salads***Choose two of the following:*

Roast chicken, brown rice, fresh kale, broccoli, semi-dried, lemon vinaigrette *DF*

Smoked salmon, peas, kipflers, radish, sesame, snow peas, sherry vinaigrette *GF DF*

Roast lamb, Israel couscous, zucchini, black olives, feta, parsley, spinach, cumin dressing

Roasted cauliflower, quinoa, chickpeas, red onion, parsley, spinach, lemon tahini dressing *V GF*

Pumpkin, sweet potatoes, currants, pumpkin seeds, spinach, paprika vinaigrette *VE GF DF*

**Afternoon Tea***Choose two of the following:*

Mini Pies - Beef, chicken or vegetable

Mini Sausage roll - Beef or vegetable

Raspberry, white chocolate, cheesecake

Mini jam donuts

Fruit platter *VE GF DF NF*

**Beverages:**

- Plunger coffee, assortment of teas
- Still and sparkling mineral water
- Selection of juices

# salads sandwiches coffee



# SEATED PACKAGE

## LUNCH AND DINNER MENU

### 2 course meal

Entrée + Main or Main + Dessert  
\$54 per person

### 3 course meal

Entrée + Main + Dessert  
\$66 per person

### 4 course meal

Canapes + Entrée + Main + Dessert  
\$78 per person

### Canapes

*Chefs selection*

**Please select from the following:**

### Entrée

*Choose one of the following:*

Orecchiette, field mushroom, pomodoro sauce, parmesan pangrattato *V*

Poached chicken, red pepper hummus, broccoli, pickled cucumber, pepitas, parsley oil *GF*

Cured salmon, wasabi kewpie, fennel, radish, sesame, herb oil *GF DF*

Pork belly, miso carrot puree, chili, radish, celery, micro coriander *GF DF*

Miso eggplant, cucumber, spring onion, chili, vietnamese mint, sesame, miso dressing *V DF GF*

### Main - All mains are served with bread rolls and butter

*Choose one of the following:*

Chicken breast, creamy mash, baby carrots, pepitas, tarragon jus *GF*

Roast beef, kipflers, broccolini, chimichuri *GF DF*

Seared barramundi, cauliflower puree, fried eggplant, crispy curry leaf, mustard seeds *GF DF*

Slow cooked lamb, chickpea spiced hummus, fresh herb couscous, jus *GF*

Spiced cauliflower, quinoa, chickpeas, herbed lemon tahini dressing *V GF*

### Additional - \$12 per table

*Choose up to 2 sides - Optional:*



Roast chat potatoes, rosemary oil *VE GF NF*

Garden leafy salad, balsamic vinaigrette *V GF NF*

Seasonal greens, sesame seeds, vinaigrette *VE GF*

### Plated Dessert

*Choose between one or two options:*

Chocolate fondant, sorbet, chocolate soil, dulce de leche *GF*

Sticky date pudding, butterscotch sauce, orange cream

Panna cotta, charred peach, berry coulis, buttery crumb

*\*alternative service add \$10 per person per course*

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# COCKTAIL PACKAGE

## CANAPE MENU

### 2 hours

5 canapes

\$38 per person

### 3 hours

9 canapes

\$50 per person

### 4 hours

5 canapes, 2 substantial, 2 dessert

\$62 per person

### 5 hours

6 canapes, 3 substantial (choose 2), 2 dessert

\$72 per person

### Cold

Please select from the following:

Mini ribbon tartlet, whipped feta, quince, thyme *V*

Rice paper rolls, kaffir lime sauce *V, GF*

Classic chicken sandwiches, chives

Frittata, pumpkin, Goats cheese *V GF*

### Warm

Choose three of the following, served on station:

Chicken and leek pie, aioli *GF*

5hr slow cooked beef, gravy pie, tomato relish

Lamb fatayer, paprika mayonnaise

Mushroom arancini, zesty crème fraîche *V*

Steamed bao bun, teriyaki mushroom, kewpie mayo *V*

Prawn toast, sriracha kewpie

5 seed falafel, cumin hummus *VE GF*

### Substantial options

Choose two of the following:

Gnocchi, portobello mushroom, asparagus, pea, micro basil *V*

Chicken breast, creamy mash, baby carrots, pepitas, tarragon jus *GF*



Fish and Chips, tartare sauce

Roast beef, kipflers, broccolini, chimichuri *GF DF*

Baby carrots, coconut reduction, quinoa, coriander, chilli,  
coconut flakes, eggplant *VE GF*

### Roaming dessert

*Choose two of the following:*

Churros, chocolate sauce

Mini lemon tartlet

Mini jam donuts

Brownies, dulce de leche *GF*

# canapes dessert supper



# BEVERAGE PACKAGE

**2 hour beverage package**

\$36 per person

**3 hour beverage package**

\$44 per person

**4 hour beverage package**

\$52 per person

**5 hour beverage package**

\$60 per person

**Beverages:**

- Mitchelton Cuvee NV
- Mitchelton Preece Rose 2020
- Preece Chardonnay 2019
- Preece Shiraz 2018
- Furphy Lager
- Furphy Refreshing Ale
- James Boags Draught
- Kirin Ichiban
- Hahn Premium Light



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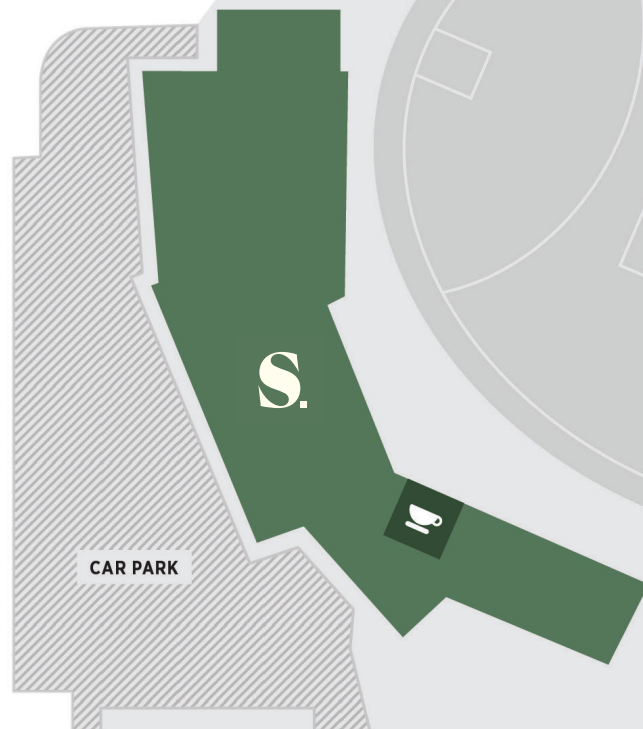
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