



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 170, a cocktail party up to 250 or your conference for up to 100. Our dedicated team are here to help you create, plan and execute the next wonderful event experience for your guests.

VENUE HIRE COSTS

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	\$300
3 Hour Event	\$450
4 Hour Event	\$600
5 Hour Event	\$750
Full Day Charge	\$1200

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 & SURCHARGE

Please note surcharges apply for Saturday, Sunday and Public Holiday events. GST will be added upon final quote.

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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SEATED PACKAGE

LUNCH AND DINNER

2-course meal

Entrée + Main or Main + Dessert - \$65 per person

3-course meal

Entrée + Main + Dessert - \$80 per person

4-course meal

Canapes + Entrée + Main + Dessert - \$95 per person

Canapes

Chefs Selection

**alternative drop service add: \$5 per person*

Sanctum Banquet Menu

Entrée - Choose 1

- *Orecchiette, Roasted Leek & Mushrooms, Creamy Parmesan Sage Sauce, Pangrattato V*
- *Seared Beef Tataki, Shaved Daikon, Sesame Balsamic Vinaigrette GF*
- *Smoked Salmon Carpaccio, Dill Horseradish Cream, Italian Capers, Parsley & Lemon Vinaigrette GF*
- *Teriyaki Salmon, Fennel & Radish Salad, Wasabi & Roast Garlic Aioli GF*
- *Szechuan Chilli Eggplant, Cucumber, Spring Onion, Sesame Miso Dressing VEG*

Main - Choose 1 (All mains served with dinner rolls & butter)

- *Roast Chicken Kiev, Creamy Mash, Charred Balsamic Carrots, Herb Wine Sauce - GF, Dairy Free*
- *Seared Barramundi, Seasonal Charred Greens, Chimichurri, Roast Cherry Tomatoes - GF, Dairy Free*
- *Wine Braised Beef Cheeks, Roast Chat Potatoes, Broccolini, Red Wine Jus - GF*
- *Slow Cooked Lamb, Spiced Dukkha Hummus, Roast Eggplant, Chickpeas, Demiglace - GF, Dairy Free*
- *Roast Capsicum Stuffed w/ Quinoa & Brown Rice, Napoli Sauce, Saffron Oil - GF VEGAN*

Dessert - Choose 1

- *Sticky Date Pudding, Butterscotch Sauce, Orange Segments, Citrus Cream*
- *Spiced Poached Pears, Caramel Nut Crumble, Vanilla Gelato GF*
- *Vanilla Pannacotta, Strawberry White Chocolate Cream, Raspberry Coulis GF*



COCKTAIL PARTY - STAND & MINGLE 2025

Cocktail Party Package 1

\$60 pp - 5 choices / \$75 pp - 7 choices / \$90 pp - 9 choices

- *Crunchy Cheese Arancini w/ Chipotle Mayo - Veg*
- *Vegetable Samosas w/ Herbed Yoghurt - Veg*
- *Herbed Felfel w/ Tomato Chutney - Veg, GF*
- *Assorted Mini Savoury Tartlets – Cheese & Bacon, Chorizo & Cheese, Spinach Ricotta*
- *Spinach & Fetta Puff Pastry Rolls - Veg*
- *Mini Margherita Pizza Squares - Veg*
- *Mini Fetta & Olive Pizza Squares – Veg*
- *Mini Pepperoni Pizza Squares – Pepperoni, Mushrooms, Olives, Chilli*
- *Beef Sliders w/ Angus Patties, Cheese, Caramel Onions, Pickles, Chutney*
- *Crispy Sesame Fish Bites w/ Tartare Sauce GF*
- *Salt & Pepper Squid w/ Aioli*
- *Cold Chicken & Herbed Mayo Tea Sandwiches*

Cocktail Party Package 2

\$70 pp - 5 choices / \$85 pp - 7 choices / \$100 pp - 9 choices

- *Tomato, Basil & Parmesan Bruschetta - Veg*
- *Smoked Salmon, Spinach Blini, Dill Creme Fraiche, Herbs - GF*
- *Assorted Sushi – Chicken, Vegetarian & Seafood - GF*
- *Greek Spiced Beef Meatballs w/ Herbed Yoghurt - GF*
- *Polenta Cakes w/ Beetroot Relish & Whipped Fetta – VEG/GF*
- *Mini Teriyaki Chicken Skewers w/ Toasted Sesame*
- *Potato Gratin Cakes, Swiss Cheese, Thyme & Caramel Onions - VEG*
- *Pumpkin, Feta & Roast Capsicum Frittata w/ Seeds – VEG/GF*
- *Golden Baked Ricotta & Fetta Pastizzi - VEG*
- *Spiced Cauliflower Pops w/ Toasted Seeds & Hummus – VEGAN/GF*
- *Kimchi, Charred Carrot & Spring Onion Pikelets w/ Gochujang Dipping Sauce VEG*
- *Kung Pao Chicken Bao Buns w/ Peanuts, Chillies & Greens*



BEVERAGE PACKAGES

DURATION	COST
2-hour beverage pack	\$38 per person
3-hour beverage pack	\$46 per person
4-hour beverage pack	\$54 per person
5-hour beverage pack	\$62 per person

Beverage Inclusions

Sparkling / Rose / White Wine

- De Bortoli Prosecco 2024 King Valley VIC
- Preece Rose 2022 Central VIC
- Preece Pinot Grigio 2024 King Valley VIC
- Squealing Pig Sauvignon Blanc 2024 Marlborough NZ

Red Wine

- Preece Cabernet Sauvignon 2018 Central VIC
- Mitchelton Shiraz 2022 Nagambie Lakes VIC
- Preece Nouveau Red Cabernet Merlot 2023 VIC

Beer & Cider

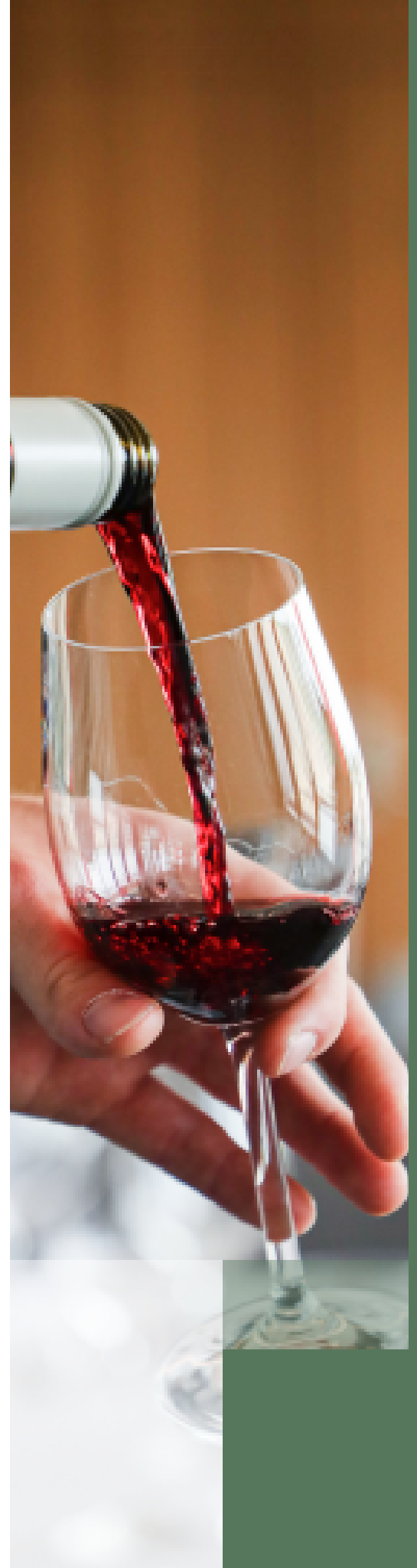
- Carlton Draught
- Carlton Dry
- Great Northern Super Crisp
- Mountain Goat Apple Cider

Light Beer / Non-Alcoholic

- Hahn Premium Light
- Carlton Zero - Non Alcoholic

Non-Alcoholic

- Assorted Soft Drinks
- Orange / Apple Juice



CONFERENCE

CONFERENCE PACKAGE

Half Day Conference

Morning Tea + Lunch or Lunch + Afternoon Tea

\$54 per person

Full Day Conference

Morning Tea + Lunch + Afternoon Tea

\$76 per person

Morning Tea

Please select two of the following:

- *Mini Overnight Oats, Apple, Cinnamon, Chia, Pepita Seeds, Yoghurt GF*
- *Mini Chia Pots – Forest Berry & Vanilla and Tropical Fruit & Turmeric GF DF NF VEG*
- *An Assortment of Mini Danishes V*
- *Chef's House Made Muffins – Triple Chocolate, Berry Vanilla, Orange Poppyseed V*
- *Savoury Croissants – Smoked Ham & Cheese, 3 Cheese & Tomato, Swiss Cheese & Pesto Chicken NF*
- *Roasted Vegetable Frittata Bites, Herbs, Parmesan & Tomato Relish V GF*
- *Assorted Mini Savoury Tartlets – Cheese & Bacon, Chorizo & Cheese, Spinach Ricotta NF*
- *Brekkie Wraps Platter - Bacon, Egg & BBQ Sauce, Egg Scramble Onion & Spinach*
- *Seasonal Fruit Platter VEG NF*

Lunch Sandwiches - Wraps, Rolls & Breads

Please select 3 of the following:

- **Classic Chicken** - Roast Lemon Pepper Chicken, Broccoli, Lemon Dill Mayo, Seeded Mustard DF
- **The Ryebein** - Roast Beef, Caramelized Onion, Pickles, Swiss Cheese, Sauerkraut, American Mustard
- **The Deli Deluxe** – Salami, Smoked Ham, Tasty Cheese, Roast Capsicum, Olives, Spinach
- **Chipotle Tuna** – Smoked Chilli Mayo, Sliced Cucumber, Caramelised Onions, Roquette DF
- **Egyptian Spiced Sweet Potato** - Hummus, Sesame Dukkha, Roquette, Balsamic Glaze, Fetta Crumble V
- **Mediterranean Grilled Eggplant** - Zucchini & Pumpkin, Ricotta, Roquette, Pesto V



Salads

Please select 1 of the following:

- *Roast Chicken, Brown Rice, Broccoli, Toasted Almonds, Spinach, Sesame Balsamic Vinaigrette DF*
- *Hot Smoked Salmon, Smashed Roast Chats, Dill, Spanish Onion, Peas, Lemon Pepper Vinaigrette GF DF NF*
- *Roast Sweet Potato, Chickpeas, Spinach, Fetta, Pomegranate, Tahini & Spiced Orange Emulsion GF V NF*
- *Pulled Beef, Israeli Couscous, Grilled Zucchini, Dukkha, Charred Celery, Cumin Dressing DF*
- *Spice Roasted Carrot, Quinoa, Caramelised Onions, Mixed Leaf, Herbed Yoghurt Dressing V GF NF*
- *Roast Cauliflower, Currants, Pepitas, Pomegranate, Spinach, Spiced Paprika Vinaigrette VEG GF DF NF*
- *Miso Grilled Eggplant, Baby Spinach, Charred Capsicum, Edamame, Shallots, Soy Sesame Dressing VEG GF*

Afternoon Tea

Please select 2 of the following:

- *Petit Pies – An Assortment of Pepper Beef, Curry Chicken & Vegetable, Lamb & Rosemary*
- *Roasted Vegetable Frittata Bites, Herbs, Parmesan & Tomato Relish V GF*
- *Chef's House Made Mini Muffins – Seasonal Varieties V*
- *Raw Salted Caramel, Peanut, Date & Nut Bars VEG GF*
- *Seasonal Fruit Platter VE GF DF NF*

Beverage Inclusions

- *Coffee and assorted teas*
- *Still and sparkling mineral water*
- *Selection of juices*

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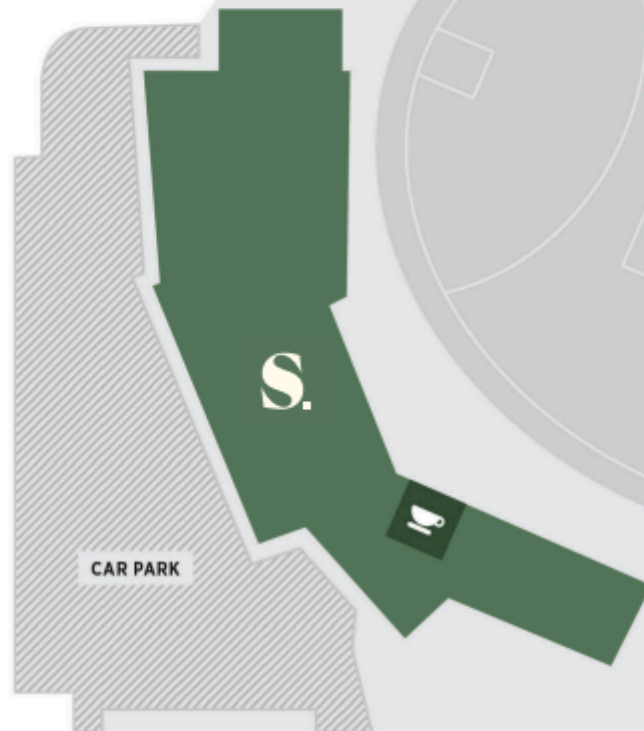
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