



## SET MENU A



**(to share) dips** with gourmet breads, olives & fetta



**grilled barramundi** on a crisp summer salad with a balsamic dressing

or

**marinated chicken breast steaks** served on a greek style salad with bocconcini & balsamic syrup



**citrus tartlet** with double cream & raspberry coulis



## SET MENU B



**bruschetta** with roma tomato salsa and shaved parmesan

or

**salt & pepper squid** with dipping sauce



**graziers rump** served with sautéed potato, roasted sweet pepper & duo of onion finished with a red wine jus

or

**grilled barramundi** on a crisp summer salad with a balsamic dressing

or

**marinated chicken breast steaks** served on a greek style salad with bocconcini & balsamic syrup



**citrus tartlet** with double cream & raspberry coulis

or

**semi-freddo** made of orange oil, cinnamon & craisin infused white chocolate



## SET MENU C



### ENTRÉE

**australian prawn salad** with chilli spiced saffron & verjuice syrup and an asian influenced noodle salad

or

**spinach & pancetta salad** with sliced pear, roasted cashews, red onion & parmesan cheese, finished with cracked black pepper & basil oil dressing



### MAIN COURSE

**graziers porterhouse** served with royal blue potato mash & tomato confit, finished with a red wine jus

or

**grilled barramundi** on a crisp summer salad with a balsamic dressing

or

**marinated chicken breast steaks** served on a citrus salad of mixed leaves



### DESSERT

**citrus tartlet** with double cream & raspberry coulis

or

**semi-freddo** made of orange oil, cinnamon & craisin infused white chocolate



## SET MENU D



### APPERTISER

**scallop** in a half shell, saffron & verjuice dressing



### ENTRÉE

**australian prawn salad** with chilli spiced saffron & verjuice syrup and an asian influenced noodle salad

or

**spinach & pancetta salad** with sliced pear, roasted cashews, red onion & parmesan cheese, finished with cracked black pepper & basil oil dressing



### MAIN COURSE

**graziers scotch fillet** served on blue potato mash & tomato confit, finished with a red wine jus

or

**baked tasmanian salmon** on a greek style salad with bocconcini

or

**marinated chicken breast steaks** served on a citrus salad of mixed leaves



### DESSERT

**citrus tartlet** with double cream & raspberry coulis

or

**semi-freddo** made of orange oil, cinnamon & craisin infused white chocolate



# TERMS & CONDITIONS

The Saint does not accept 'tentative' bookings due to the high demand of our function rooms. To avoid disappointment we advise that you fax or email your completed Function Confirmation Form with credit card details to The Saint as soon as possible. Once our Function Coordinator has received the form, we can fully secure your booking. No function will be considered booked until our functions coordinator has received this form and confirmed it with you.

**Liquor Licensing:** The Saint is a responsible server of alcohol and for this reason we reserve the right to: Refuse service to intoxicated persons; Refuse entry and service to underage persons; Remove any persons creating a disturbance. Any guests deemed by a staff member to be intoxicated may be asked to leave the premises. It is also a requirement of entry to the venue, that all underage persons be accompanied by their legal parent or guardian. To comply with WA law all guests under the age of 18 years of age must be accompanied by their own parents or guardian who must stay with them for the duration of their time within the Saint. All persons attending the venue must be able to provide adequate identification or proof of age on request at any time. Current passport, proof of age card or drivers license is the only acceptable form of identification in Western Australia. These guidelines reflect both the legal requirements and the desire of The Saint to be caring and ethical and a leader in the leisure and hospitality industry.

**Confirmed Bookings:** The Function Confirmation form must be signed & returned to The Saint to secure the booking date & room. A deposit is not necessary, however we do ask for your credit card details in order to secure your booking. Receipt of credit card information will be used for security purposes only and will not be charged until the function date. The credit card details are in lieu of a cash deposit. We will only debit the credit card if the function is cancelled within 14 days of the function date or if the function is not paid for at its conclusion. We will not debit your card for a deposit or payment of the function prior to your event, unless you request for us to do so in writing.

**Pricing & Availability:** The availability of some products, as well as industry changes, sometimes causes a necessity to review menus and pricing. Prices and menus quoted at the time of booking are subject to alteration without notice. All prices were current at the time of distribution of the Saint's Function Pack.

**Food & Beverage Selections and Final Numbers:** Menu choices and dietary requirements must be confirmed seven days prior to the event. This is to allow our chefs to ensure the quality and availability of food. Our function coordinator will contact you prior to this date advising what information is required. Failure to do so may result in some food/beverage options being unavailable. Final number of guests attending must be confirmed 72 hours prior to your function. This is the minimum number that you will be charged for. NO EXCEPTIONS. Due to circumstances beyond our control, prices may be subject to change.

**Cancellation:** A cancellation fee may apply to functions cancelled **within 14 days of the event date**. A cancellation fee, in the amount of the room hire, or \$100 if room hire is not applicable, may apply. This amount may be deducted from the credit card nominated on the confirmation form.

**Payment:** Payment in full is required on the day of the function. All payments must be made by close of business on the day of your function. Failure to make payment will result in your credit card being debited for the full amount of your bill (as authorised by the signature on the credit card details supplied on the Function Confirmation form containing these Terms and Conditions) **Unfortunately we will not accept individual payments.** We accept all major credit cards, including AMEX and Diners Club, however we do NOT accept payment by EFT direct deposit. Payment by cheque must be arranged and approved 48 hours prior to your function.

**General:** No food may be brought on site without the prior consent of the Venue Manager. Food & beverages purchased at The Saint are strictly for consumption on the premises. No 'take-aways' will be allowed. Only beverages purchased at The Saint Hotel may be consumed on these premises (bottleshop excluded). You are not permitted to bring beverages on the premises. Only staff are permitted to be behind the bar – this applies to all guests at all times.

**Unforeseen Circumstances:** The Saint will endeavour to provide the required services contingent on being able to do so. The Saint will not accept liability in the Case of Business Interruption (ie. labour disputes, major mechanical failure or any other circumstances that may inhibit the trading capacity of the venue) In such circumstances, The Saint reserves the right to cancel any booking without notice at any time.

**Function:** The client agrees to conduct any function in an orderly manner, respecting the rights of other clients and guests of The Saint. All conduct must be in full compliance with all applicable laws. The Saint accepts no responsibility for any gifts or goods at the function or left behind at the conclusion of a function. No responsibility is taken for the loss of clothing and other personal items left with management or staff. The client accepts responsibility for costs for any equipment, furniture, fittings or parts of the building damaged by their guests and associates. Cost of any excess cleaning or fixing of property damage will be assessed by the Venue Manager at The Saint and passed onto the client. No nails, staples, screws, blu tac or other materials are to be attached to walls, doors or other parts of the building without prior consultation with the Venue Manager. No responsibility will be accepted by The Saint for loss or damage of your equipment. The full cost of any damage incurred to the property of The Saint is the financial responsibility of the person(s) who have provided the deposit or credit card details.





# CONFIRMATION

To confirm your function, please complete and fax to 9446 3878 or e-mail to [thesaint@alhgroup.com.au](mailto:thesaint@alhgroup.com.au)

Company: \_\_\_\_\_

Name: \_\_\_\_\_

Postal address: \_\_\_\_\_

Phone: \_\_\_\_\_ Fax: \_\_\_\_\_

Email: \_\_\_\_\_

Day & Date of function: \_\_\_\_\_ Time: \_\_\_\_\_

Room/Area: \_\_\_\_\_ Number of Guests: \_\_\_\_\_ Minors: \_\_\_\_\_

Occasion: \_\_\_\_\_

Food Service: \_\_\_\_\_ Time: \_\_\_\_\_ Drinks Service: \_\_\_\_\_ Limit: \$ \_\_\_\_\_

Special Requests: \_\_\_\_\_

Function Contact: \_\_\_\_\_

## CUSTOMER CREDIT CARD DETAILS

Credit card type: Amex  Diners  Visa  Mastercard

Card no: \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_ Exp: \_\_\_\_ / \_\_\_\_

Cardholder Name: \_\_\_\_\_

Signed: \_\_\_\_\_ Date: \_\_\_\_\_

By completing this form either electronically or by hand, I acknowledge that I agree to the terms & conditions and understand that should the above function be cancelled with in 14 days of the event, a cancellation fee may be deducted from the account nominated.

Note: Credit Card details must be provided for booking to be confirmed  
Your Credit Card will not be debited before your function, but will be kept as security

