



# ST. BREW

## FUNCTION PACKAGES

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**BALCONY  
CATERING  
FOR 100  
GUESTS**



**ST. BREW**

# PROFESSIONAL SERVICES

St. Brew has been established distinctly to offer specialty corporate catering as well as provide an exclusive in-house function space for local tenants and surrounding offices.

## CORPORATE CATERING

**Breakfasts, lunches, morning and afternoon teas for individual meetings to events & seminars delivered to your office on platters  
READY to SERVE.**

**95% of all catering provided from our in-house commercial kitchen.**

**Gluten -free menu & special dietary requirements catered for.**

**Flexible menu selection - we are happy to work with you to provide choices that best represent your company, event or meeting.**

**Last minute, same day service available**

**(please refer to catering menu)**

## FUNCTIONS

**Flexible in-house packages as well as the option to use your own company caterer for food and/or beverages.**

**Heated & weather-proof balcony-garden for up to 200 people.**

**Dedicated internal spaces for up to 300 people.**

**Flexible function packages**

**Professional bar & wait staff**

**Exclusive area options available**

# FUNCTION PACKAGES

St. Brew can accommodate a wide range of events and functions from casual meet & greets to formal corporate gatherings and product launches. Choose from three distinct spaces for your event, including an exclusive balcony that can cater for up to 100 guests. Utilising all three, interconnecting, spaces St. Brew can cater functions for up to 300 guests.

Area capabilities & minimum spends - A booking fee and minimum spend is applicable when an area is booked exclusively for a function. The minimum spend relates to the canapé and/or beverage selection, or applied to hiring out the space should you choose

MINIMUM SPEND**	INTERNAL	BALCONY	COMMUNAL FOYER	ALL OF VENUE
MON // TUES // WED // THURS	\$2,500	\$2,500	\$2,500	\$5,000
FRIDAY (NON-EXCLUSIVE)	\$2,500	\$2,500	(N/A)	(N/A)
SAT // SUN	\$5,000	\$5,000	(N/A)	\$7,500
BOOKING FEE (Deposit)	\$500	\$500	\$500	\$1500
MAX. STANDING CAPACITY	150 guests	100 guests	60 guests	300 guests

## \*\*700 Collins St Event Requirements:

Please note there will be an on-charge by 700 Collins St Management for security guards which will be required for any event that involves more than 50 guests (one guard for every 50 people/minimum 4 hours - \$41.84 per guard/per hour).

\*SUBJECT TO PROVISION OF OWN PUBLIC LIABILITY INSURANCE & LETTER PROVIDING LIQUOR LICENSE INFORMATION AND STATING LIABILITY FOR ANY LOSS OR DAMAGES INCURRED IN THE PROCESS OF UTILISING THE SPACE UNDER THAT LICENSE



# FUNCTION PACKAGES

## PACKAGES

**BUDGET: \$15 PP** (4 selections - 1 piece per person)

**BASIC: \$24 PP** (7 selections - 1 piece per person)

**PREMIUM: \$30 PP** (9 selections - 1 piece per person)

**DELUXE: \$40 PP** (11 selections\*\* - 1 piece per person)

## CANAPÉS

assorted club sandwiches  
mini sausage rolls  
assorted cocktail pies  
mini cheese & spinach rolls  
samosas  
assorted pizzette  
assorted mini quiche  
assorted arrancini w Napoli  
chicken skewers (herb/satay/Moroccan)  
cumin & coriander pork & chicken kofta w hommus  
marinated chicken goujons w lime & sesame  
crumbed fish goujons w lime-tartare  
crumbed spinach & ricotta balls  
pork, veal & fennel meatballs w Napoli sauce  
smoked salmon blinis, creme fraiche & dill  
tartlets  
polenta squares w mushroom & olive tapenade  
grilled parmesan polenta chips w aioli  
traditional bruschetta  
\*\*roasted pork belly, honey-glazed bacon & apple cube  
\*\*beef & chicken sliders  
\*\*chilli prawn, chorizo & capsicum skewers  
\*\*braised beef w micro herbs, pickle & relish w turkish  
\*\*bruschetta w buffalo mozzarella & prosciutto  
\*\*herbed-chicken pastry cup with Waldorf salad



**\*\*DELUXE PACKAGE option ONLY**

(We are happy to cater for unlisted special request/event-specific food requirements within the DELUXE PACKAGE option ONLY. Please talk to our friendly function staff to organise)

# FUNCTION PACKAGES

Once the food package has been selected, a BAR TAB will be allocated to your event on a consumption basis. We are happy to work with you on a selection that best suits your function and budget. Spirits are also available on consumption. Generally all wine & beer is charged by the bottle (save for tap beer). We are happy to accommodate special requests for varieties of alcohol that we

## WINE MENU

	REGION	Glass	Bottle
<b>SPARKLING</b>			
McWilliams Markview	NSW	8.0	32.0
Mionetto Prosecco	Treviso, Italy	9.5	38.0
Henkell Trocken Piccolo (200ml)	Germany	9.0	
Henkell Rose Piccolo (200ml)	Germany	9.0	
Champagne Taittinger Prestige Cuvee NV	Rheims, France	-	95.0
<b>ROSE &amp; MOSCATO</b>			
Chant Du Midi Rose	France	9.0	36.0
McWilliams Markview Moscato	NSW	8.0	32.0
<b>WHITE</b>			
McWilliams Markview Chardonnay	NSW	8.0	32.0
Under & Over Pinot Gris	King Valley, VIC	9.0	36.0
McW 480 Sauvignon Blanc	Tumbarumba, NSW	9.0	36.0
Framingham Classic Reisling	Marlborough, NZ	9.5	38.0
Nobody's Hero Sauvignon Blanc	Marlborough, N	9.5	38.0
Coombe Farm Chardonnay	Yarra Valley, VC	-	48.0
<b>RED</b>			
McWilliams Markview Cabernet Merlot	NSW	8.0	32.0
McWilliams Markview Shiraz	NSW	8.0	32.0
Under & Over Shiraz	Heathcote, VIC	8.5	34.0
Evans & Tate Breathing Space Cabernet Sauv.	Margaret River, WA	9.0	36.0
Tightrope Walker Pinot Noir	Yarra Valley, VIC	9.5	38.0

## BEER MENU

	BOTTLE	POT (285ML)	PINT (570ML)
STERLLA ARTOIS	-	6.5	11.0
RUBY TUESDAY	-	6.0	10.0
LAZY YAK	-	6.0	10.0
CARLTON DRAUGHT	-	5.0	9.0
CORONA	8.5	-	-
ASAHI	8.5	-	-
PURE BLONDE	8.0	-	-
FAT YAK PALE ALE	8.5	-	-
LITTLE CREATURES INDIA PALE ALE	9.5	-	-
LITTLE CREATURES BRIGHT ALE	9.0	-	-
CRICKETERS ARM SUMMER ALE	9.0	-	-
MOUNTAIN GOAT SUMMER ALE (CAN)	9.0	-	-
WHITE RABBIT DARK ALE	9.5	-	-
SAN MIGUEL PALE PILSEN	8.5	-	-
BULMERS APPLE CIDER	9.0	-	-
SOMERSBY APPLE CIDER	8.5	-	-
HEINEKEN	8.5	-	-
COOPERS RED	8.5	-	-
COOPERS GREEN	8.5	-	-
COOPERS PREMIUM LIGHT	8.0	-	-

# TERMS & CONDITIONS

## CATERING

St. Brew can design a catering & function menu to suit your event requirements and budget. Please speak to our friendly in-house management staff to arrange. Special dietary requirements can be catered for - please be very specific regarding requirements when ordering and we are more than happy to do our best to oblige. Please be advised that our kitchen is not a nut-free kitchen and traces of nuts may be found in all foods.

Please allow at least 48 hours notice for catering orders and 5 days notice for functions.

## FUNCTION USING OWN COMPANY CATERER

Provided minimum spends are adhered to, we are happy for you to use your own company caterer for your function. Please note that your caterer will be required to setup their own serving space for food and alcohol. We are happy to facilitate this process. Please ensure that prior to the event, your caterer provides: 1. OWN PUBLIC LIABILITY INSURANCE DOCUMENTATION; 2. LETTER PROVIDING LIQUOR LICENSE INFORMATION; 3. LETTER PROVIDING HEALTH LICENSE INFORMATION; 4. LETTER STATING LIABILITY FOR ANY LOSS OR DAMAGES INCURRED IN THE PROCESS OF UTILISING THE SPACE UNDER THAT LICENSE FOR THE EVENT.

## BEVARAGE

St. Brew offers an extensive range of premium domestic and international tap and bottled beer, a well-considered wine range, spirits and non-alcoholic beverages. We are happy to accommodate special requests for varieties of alcohol that we do not stock on-premise, although specified purchase quantities by the customer pre-event will have to be paid for in full at the conclusion of the event.

## DEPOSIT

St. Brew requires a deposit at the time of booking of \$500. This deposit ensures your booking and is used as part-payment for the total cost of your function.

## CANCELLATION

Functions cancelled within 5 days of the event will forfeit the booking deposit. Functions cancelled within 48 hours of the date of the event will be required to pay 35% of the minimum spend for the function.

## PAYMENT

Settlement of your account is required at the conclusion of your function. St. Brew accepts: Cash, EFTPOS, Visa, MasterCard & AMEX. Settlement can be arranged via invoice/EFT if pre-arranged with management.

## EQUIPMENT

Please notify management if you are supplying any equipment, furniture or electronic devices to your event. We are happy to facilitate this in the setup of your event to ensure the most effective vantage points.

## DECORATIONS

Decorations can be brought in for your event (self-provided). We are happy to arrange for decorations at an additional charge. Glitter & confetti are not permitted to be used at St. Brew as decorations.

## RESPONSIBLE SERVICE OF ALCOHOL

All staff are trained in 'Responsible Service of Alcohol' and adhere to the practices specified by Victorian Law there-in.

## SECURITY

Please note there will be an on-charge by 700 Collins St Management for security guards which will be required for any event that involves more than 50 guests (one guard for every 50 people/minimum 4 hours - \$41.84 per guard/per hour). The amount incurred to supply security guards for an event will be on-charged to the function.