



ST. | ORD  
S

*Function Package*





# About us

**LOOKING FOR A VENUE FOR YOUR NEXT FUNCTION OR PARTY?**

**WITH A NEWLY RENOVATED INTERIOR AND A BRAND NEW MENU, WE ARE A FAMILY FRIENDLY HOTEL IN THE HEART OF GEELONG. A SHORT WALK FROM GMHBA STADIUM, WE'RE YOUR FAVOURITE LOCAL FOR PRE AND POST GAME DRINKS, OR YOUR NEXT FUNCTION.**

**WE HAVE A NEWLY RENOVATED BEER GARDEN WITH A RETRACTABLE ROOF FOR ALL WEATHER CONDITIONS, AND SPACIOUS INDOOR ROOMS. WE HAVE 3 ROOMS AVAILABLE TO CHOOSE FROM FOR YOUR NEXT FUNCTION;- THE COURTYARD, THE ISLE HALL, AND THE DINING ROOM.**

**WITH NO ROOM HIRE FEE AND A RANGE OF FOOD & BEV PACKAGES TO SUIT EVERY BUDGET, LET US KNOW HOW WE CAN MAKE YOUR NEXT EVENT THE BEST ONE YET AT ST LORDS!**

## **ST LORDS**

**A: 3 West Fyans St, Newtown 3220**

**PH: (03)5224 2522**

**E: [info@stlords.com.au](mailto:info@stlords.com.au)**

**FB: [/stlords](https://www.facebook.com/stlords)**

**INSTA: [@st\\_lords](https://www.instagram.com/st_lords)**

# Our Function Rooms

## COURTYARD.

The Courtyard is newly renovated with a retractable roof for any weather conditions. This space is perfect for your next cocktail style event or a lunch in the summer. Whatever you would like this space for, we can help make it possible! Completely private from the rest of the venue, and with a separate entrance, this room will feel like your very own.



CANAPÉ  
PACKAGES



PRIVATE  
BAR



72  
PPL



TEA & COFFEE  
AVAILABLE



AUDIO VISUAL  
CAPABILITIES



BEVERAGE  
PACKAGES



DISABILITY  
ACCESS

## THE DINING HALL.

The Dining Hall is our largest room and is normally the public bistro area. This room is ideal for larger events, both seated or cocktail style events. We can fully cater to you and your guests with either a canapé menu or alternate seated menu. The Dining Hall features it's own private bar and server, fireplace, booth seating, and an easily accessible private entrance.



CANAPÉ  
PACKAGES



SEATED  
MENU  
PACKAGES



PRIVATE  
BAR



134  
PPL



TEA & COFFEE  
AVAILABLE



AUDIO VISUAL  
CAPABILITIES



BEVERAGE  
PACKAGES



DISABILITY  
ACCESS



## THE ISLE HALL.

The Isle Hall is our most popular function space, with all audio & visual needs installed and ready to go. Professionally partitioned off with luxe black curtains and glass doors, this room will feel like your very own for your next event. The Isle Hall has a private & newly renovated bar, exclusive bathroom access, and if there is no function in the Courtyard, guests are welcome to enjoy the outdoors.

This room is ideal for corporate events as the tables can be arranged in a theatre or conference style to face the projector. Fitting 60 people with no restrictions, this room is also the perfect setting for a large corporate lunch, completely catered by our talented chefs.



**CANAPE  
PACKAGES**



**SEATED  
MENU  
PACKAGES**



**PRIVATE  
BAR**



**60  
PPL**



**TEA & COFFEE  
AVAILABLE**



**AUDIO VISUAL  
CAPABILITIES**



**BEVERAGE  
PACKAGES**



**DISABILITY  
ACCESS**



**BUILT IN  
PROJECTOR**





# Canapes

MINIMUM OF 20 PER CANAPE SELECTION. SERVED PLATTER STYLE



## EVERY PACKAGE INCLUDES:

venue & room hire, a fully staffed event team, function manager,  
audio/visual facilities (byo device), a gift & cake table



## SILVER | \$3 PER PIECE

vegetarian spring rolls (v) w sweet chilli sauce

southern fried cauliflower bites (v) w sweet chilli mayo

sausage rolls w tomato relish

chicken kiev bites w aioli

vegetable dumplings (v) w soy sauce

salt & pepper crumbed calamari (gfo) w aioli

point sandwiches (vo/gfo) chicken & salad, ham cheese & mustard salad, egg salad

## GOLD | \$4 PER PIECE

mini bruschetta (v/gfo) w parmesan & balsamic glaze

mac & cheese croquettes w chipotle aioli

pumpkin & feta arancini (v) w aioli

halloumi bites (v) w sweet chilli sauce

southern fried chicken (v) w chipotle aioli

crispy pork belly bites (gf) w asian dipping sauce

gourmet beef pie

## PLATINUM | \$5 PER PIECE

smoked salmon blini w cream cheese & chives

natural oysters (gf) w mignonette sauce

satay or tandoori marinated chicken skewers (gfo)

lamb koftas w tzatziki sauce

prawn skewers

duck spring rolls w hoisin sauce

mini silders (vo) crumbed chicken slider w kewpie mayo, pulled pork w smoky bbq sauce & aioli, falafel w tahini sauce



# Set Menu



(v) vegetarian (vo) vegetarian option  
(gf) gluten friendly

## SIT DOWN, ALTERNATE SERVINGS

**2 COURSES \$50 PP | 3 COURSE \$60 PP**

### ENTREES

**lemon pepper calamari (gfo)** w mixed leaf, aioli

**housemade arancini (v)** w saffron aioli, parmesan, pistachio dukka

**bruschetta (v)** souldough, tomato salsa, fresh basil, balsamic glaze, parmesan

**pork belly bites** w/ slaw, asian dipping sauce

### MAIN MEALS

**fresh fish of the day** cauliflower puree, roast vegetables, green beans, garlic butter

**roast pork shoulder** w chat potatoes, pumpkin, sweet potato, broccolini, housemade gravy

**prawn & calamari rissoto** onion, garlic, bacon, sun-dried tomato, baby spinach, parmesan

**lamb shank** creamy mash potato, broccolini, red wine just

**beetroot risotto (v)** w/ green peas, sun-dried tomatoes, baby spinach, parmesan

**chicken parma** w chips, salad

**southern ranges 300g porterhouse (+\$5PP)** served medium, seasonal vegetables, chips, red win jus

### DESSERT

**lemon meringue** w double cream

**chocolate mousse** w double cream, fresh strawberries

**panacotta** w berry compot

**creme brulee** w mixed berries



# Beverage Packages



**JUICE & SOFT DRINK INCLUDED IN BASIC & PREMIUM PACKAGES**



## BASIC PACKAGE

**\$60PP 2HR | \$70PP 3HR**

**BEER |** Carlton Draught, VB, Great Northern SC,  
Carlton Dry, Flying Brick Cider

**WINE |** House Wine

## PREMIUM PACKAGE

**\$75PP 2HR | \$90PP 3HR**

**BEER |** All tap beers & ciders

**WINE |** House Wines + Choice of Premium Red &  
Premium White

**SPIRITS |** All house spirits

### CASH BAR

guests pay for their own  
beverages at their own  
expense

### BAR TAB

a choice of beverages & limit,  
decided and paid for by the  
host before the event date

### COCKTAIL UPGRADE

cocktail on arrival for your  
guests



# *Celebration of Life*





This can be a difficult time for you and your family, so be rest assured that our team are committed to making this process as easy as possible for you and your family.

We offer a range of platter & beverage options for post funeral gatherings and can provide the use of screens on request.

If you require something specific, please don't hesitate to discuss details further with our staff, who will ensure the event is tailored to your requests.



# Corporate Events





The Isle Hall is the perfect setup for your next corporate event, as there is a built in projector to support all of your audio & visual needs. The room can be arranged to suit a theatre style for presentations, or a board room style setting.

Whatever your needs for your corporate event, we can provide it! We can supply a morning tea platter which is perfect for light nibbles, or more substantial canapes to suit a bigger lunch. If you have any requests for food or drinks,

## Food Packages

### **MORNING TEA | \$95**

a selection of danishes, muffins and assorted pastries

The morning tea platter has 25 pieces

### **CANAPE SELECTION AVAILABLE**

please refer to canape packages for options and prices





*Booking Form*

*Term & Conditions*



# Booking Form

FULL NAME \_\_\_\_\_

CONTACT NUMBER \_\_\_\_\_

CONTACT EMAIL \_\_\_\_\_

COMPANY \_\_\_\_\_

DATE OF FUNCTION \_\_\_\_\_

TIME OF FUNCTION \_\_\_\_\_

OCCASION \_\_\_\_\_

NO. OF GUESTS \_\_\_\_\_

PACKAGE SELECTED \_\_\_\_\_

BEVERAGE DETAILS \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

CANAPE DETAILS \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

CAKE YES / NO \_\_\_\_\_

DEPOSIT AMOUNT \$ \_\_\_\_\_



## **BOOKING CONFIRMATION**

To confirm a reservation, on date of booking, 50% of payment must be made and signed booking form (including terms and conditions) must be returned. Tentative reservations may be held for seven days upon request. If a signed booking form and the 50% of payment amount has not been received in this time, the venue reserves the right to release the space. Please note all minimum spend requirements are inclusive of catering and beverage spend only, and any additional costs incurred, including security and entertainment are not counted towards the final minimum spend figure. Payment may be paid via any major credit card, EFTPOS or cash. All prices quoted in the above functions pack are inclusive of GST and subject to change.

## **FINAL PAYMENT**

Full payment must be made 14 days prior to the event. All room set up requirements, and catering and beverage details are to be confirmed a minimum of 10 days prior to the function date. Full payment of all catering is required no less than 14 days prior to the event date. Beverage payments can be made in advance or at the commencement of the function. Should payment not be made, management reserves the right to cancel the function and the deposit will be forfeited. In the event that attendance differs from the final booking (14 days before the event), you will be charged per head for each additional guest, with no guarantee they will be catered for. If attendance is less than the finalised number, no refund will be made for those guests.

## **MINIMUM SPEND**

Hosts must meet the minimum spend requirement stipulated and agreed upon prior to the function and will be responsible for the difference if the amount is not met.

## **CANCELLATIONS**

Cancellation of functions after the deposit has already been paid can only be done via direct consultation with management and only by the person who made the initial reservation and paid the deposit. In the event of a cancellation, the following fees will apply:

- More than 60 days notice Entirety of deposit refunded, less \$100 booking fee.
- 14 - 60 days notice 50% of deposit forfeited
- Less than 14 days notice Entirety of deposit forfeited
- Due to Covid-19, restrictions may change with very short notice. If your function requires cancellation due to a complete lock down, or serious restrictions, you will be refunded the full deposit and any other payments made, minus a \$100 booking fee.

## **DIETARY REQUIREMENTS**

Please be advised that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Patrons requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

## **CANAPES**

Canapes ordered are portioned per head and must reflect the actual number of people attending your event. If large numbers of additional attendees arrive at an event without being catered for, you may be charged following your event. We are unable to allow the split ordering of canapes and all canapes will be the same unless there are dietary considerations which need to be taken into account. Unless previously arranged with your functions manager, your canapes will be served in a random order starting 30 minutes after your event time and in 15 minute intervals following, until all pre-ordered food has been sent out. Please inquire with your functions manager if you need to abide by any dietary requirements.

## **OUTSIDE CONTRACTORS**

Any products or services arranged externally to the hotel are the sole responsibility of the host. Any outside contractors must liaise with management in all matters such as delivery, set up, pack downs, and will adhere to any direction given by staff members/management at St Lords. Set up and pack down of such items also remains the sole responsibility of the host.



## **BYO**

No food or beverage of any kind is permitted to be brought into the venue for consumption at a function by the host with the exception of a cake, whereby the host must receive written permission from management and an additional cakeage charge may apply.

## **MINORS**

The venue allows underage guests to attend functions, under the provision that they are supervised by a parent or legal guardian at all times. These guests are not permitted to leave the function space and must leave the venue at the conclusion of the event. Under no circumstances may any patron under the age of 18 years of age consume alcohol. If any minors are found to be consuming or in the possession of alcohol they will be asked to leave immediately in the company of their parent or legal guardian.

## **GUEST ENTRY**

Guest entry to functions will be permitted only within the agreed start and finish times. It is recommended that guests arrive within the first hour of the function, as the venue is unable to guarantee entry after this time. Management reserves the right to refuse entry to any patron in accordance with responsible service of alcohol procedures and the house policy. Additional function guests (beyond the number confirmed) may only be admitted in accordance with the venue's licensed capacity. Additional function guests will be charged the fee per head as agreed upon within the booking, and may not be catered for unless it is organised 14 days before the function.

## **SECURITY**

Management reserves the right to order additional security to ensure the safety of staff and patrons. If an event requires additional security the host will be notified and charged accordingly. An extra security guard will be required if hiring own DJ for the event for an additional cost of \$150.

## **CONDUCT**

The host is responsible for conducting the function in an orderly manner. All venue policies, procedures and legal responsibilities apply to all guests and hosts, including total compliance to all responsible service of alcohol and house policy standards. It is the host's responsibility to ensure that all details given to guests in regards to the function are accurate. If a function is booked under false pretenses or a host provides false information, management reserves the right to cancel the function without notice, and at the expense of the host.

## **DAMAGE**

Please be advised that hosts are entirely financially responsible for any damage, breakage, vandalism or theft that is sustained to the function space and venue premises by guests, invitees or other persons attending the event. Should any extra cleaning or labour be required to return the premise to a satisfactory standard, this will be charged to the host. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to or after the function.

## **MINIMUM SPEND** \_\_\_\_\_

I confirm that I \_\_\_\_\_  
have read and understood the above terms and conditions and agree to comply.

**CUSTOMER SIGNATURE** \_\_\_\_\_

**MANAGER** \_\_\_\_\_

**DATE** \_\_\_\_/\_\_\_\_/\_\_\_\_

*Payment*





**DEPOSIT AMOUNT \$** \_\_\_\_\_

**DEPOSIT PAID** YES / NO

**FUNCTION DATE** \_\_\_\_\_

**FULL NAME ON CARD** \_\_\_\_\_

**CREDIT CARD NUMBER** \_\_\_\_\_

**EXPIRY DATE** \_\_\_\_\_

**3 DIGIT SECURITY CODE** \_\_\_\_\_

• I hereby authorise St Lords, Newtown to pre-authorise and deduct payment for charges from my credit card relating to the above-named deposit as per the information.

• I understand that should the function booking be canceled with less than 14 days notice, that the entire amount of the deposit is non-refundable.

• I also understand that I (the guest) may be required to produce photo identification for company security and a photocopy of this may be kept on record for security purposes.

• I agree to all Terms & Conditions stated previously which may incur charges.

**CARD HOLDERS SIGNATURE** \_\_\_\_\_

**CARDHOLDERS NAME** \_\_\_\_\_ **DATE** \_\_\_\_



**BLACK RHINO GROUP**  
YOUR LOCAL PUBLICANS