

SRB
SAN REMO BALLROOM





Christmas Events at San Remo Ballroom

The beautiful city of Melbourne, renowned for its bustling business scene, lights up even more during the Christmas Season. We offer the city's stand-out location for social and corporate end-of-year celebrations of all shapes and sizes.

Just 2km from the CBD, San Remo Ballroom is the epitome of grand elegance, boasting 1920s art deco details, mesmerizing chandeliers, exquisite styling and luxury finishes. Our dedicated in-house events team prides itself on turning your dream festivities into fantastic realities.

With a complimentary cocktail on arrival, our luxurious finishes with bon bons at every table, and our unmatched hospitality, your Christmas event will be a celebration you won't forget!

Location

Located just two kilometres from the heart of Melbourne's CBD, San Remo Ballroom is well served by public transport with the city's trams and Parliament Train Station in close proximity, while all metropolitan freeways are also easily accessible. San Remo Ballroom has 200 car spaces available for guests in the church car park opposite the venue.



Capacity

San Remo Ballroom can provide you with a venue that suits your occasion best. Our spacious function venue is perfect for an intimate sit-down lunch or dinner, whilst still boasting the ability to hold 150–550 banquet style, 550 guests for sit down and 800 people for larger cocktail events. With decades of experience in event hosting and hospitality around Melbourne, San Remo Ballroom can tailor its event space to suit your needs, all in a stunningly elegant setting.





Venue Features

Striking interior with a contemporary edge and lush furnishings

Art Deco details and brass finishes throughout venue

6 metre, 5 tier 7000+ crystal grand chandelier suspended above the dance floor

12 show stopping crystal chandeliers surrounding the grand chandelier

22 metre dark stained circular dance floor - the largest in Melbourne!

High ornate art deco ceilings

Capacity 150-550 sit down guests or up to 800 cocktail style

Large stage for entertainment plus presentation stage

Split level room and table plan for unobstructed views

Curved fluted bar with marble top and brass accents

Terrazzo bar area for pre-dinner drinks

Fluted glass entry doors to ballroom

Original Adelphi Theatre Terrazzo floor entrance

Concierge to assist your guests

Private VIP room with bathroom

Safe in VIP room for personal items and valuables

Additional VIP green room

Parking available for up to 200 car spaces

Car park attendant

State of the art PA system

LED theme lighting and spotlights to create ambience and mood

Lectern & microphone for speeches and announcements

Who we are

Meet your events dream team...

The one constant that San Remo Ballroom will never change is our commitment and passion to create the most memorable experiences for our clients and guests. We promise to always put the client experience at the forefront and provide the absolute best customer service possible – tailored and unique to each client – from initial enquiry through to pack down and everything in between!

Under the steady helm of Directors Rob and Maria Cadoni, our fabulous dedicated team work tirelessly to create the most magical events for you. We proudly offer you a complete team of warm, friendly service oriented event professionals – from the Event Executive greeting you at your first client meeting, to the attentive and happy waitstaff refilling your wine on the day of your event – every interaction you have with a staff member of SRB will be refreshingly positive.

We have over 50 years experience and over that time our team has finely honed our craft of planning and executing epic events – that’s a whole lot of skill, creativity, knowledge, reliability, professionalism and wisdom to assist you with planning the celebration of your dreams!





Food

Meet the Chef

With over two decades of experience in the Events & Hospitality industry, our talented Executive Chef Tristan draws on his experience from working overseas designing menus and cooking for royal family events and weddings; as a private chef in luxurious celebrity private residences; and leading the kitchen within several of Melbourne's premier catering companies, to delicately design and flawlessly execute his creative culinary delights for all San Remo Ballroom clients and guests. Well regarded amongst industry circles as a real food innovator, he is an accomplished leader in our kitchen, and revels in the details of each and every menu he creates and plates. One of his key strengths is finding a marriage of flavours and designing an unexpected but delightful, creative taste profile.







Lunch & Dinner Menu

Entrée

(Choice of two menu items served alternating)

Potato gnocchi, pulled beef ragu, tomato sugo ricotta

Crispy calamari, kewpie mayonnaise, nam jim, slaw, shallots

Veal and caramelised onion ravioli, rich tomato, gremolata, veal jus

Tomato, buffalo mozzarella ravioli, cherry tomato, torn mozzarella, pesto, olive oil

Crispy pork belly, coconut panna cotta, Asian slaw, pork crumble

Lamb backstrap, freekeh salad, radish, soft herd, baba ghanoush

Saffron poached chicken salad, charred corn, smoked almond dressing, snow pea tenders,

chives, red onion, saffron mayonnaise

Crispy beef salad, harissa mayonnaise, tabouli herb salad

Main Course

(Choice of two menu items served alternating)

Lamb rump, crispy potato, beetroot salsa verde

Slow cooked lamb shank, potato mash, capsicum, almond raisin salsa, parsley

Master stock braised beef cheek, cucumber relish, spring onion, carrot ginger puree

Eye of the rump, smashed lemon potatoes, herbs, jus

Oven roasted chicken breast, potato rosti, corn puree, split tomatoes

Chicken breast, soft polenta, wild mushroom, chicken jus

Pan roasted barramundi, kale, fennel and broccoli slaw, buttermilk dressing

Eye fillet steak, celeriac puree, purplebaby carrot, kipler potato, jus*

*Incurs additional cost - Market price

Shared Sides

(Choice of one menu item)

Cypriot grain salad lentil, seeds, yoghurt, pomegranate, raisins, herbs

Iceberg lettuce wedges, palm sugar dressing, chopped herbs

Rocket, blood orange, ruby grapefruit, fennel, avocado, lemon dressing

Baby cos, smashed tomato, sumac, shaved cucumber, red onion, radish, soft herbs seeds





Dessert

(Choice of two menu items served alternating)

White chocolate panna cotta, strawberry sponge, macerated raspberries

Lemon meringue tart, berry compote, meringue, Chantilly cream

Warm chocolate fondant, vanilla bean ice cream, dark chocolate glaze

Sticky date pudding, salted caramel ice cream, frosted pecans

Snickers caramel tart, crème fraiche, raspberry jelly, peanut crunch

Crème Brûlée tart, burnt meringue, hazelnut praline, macerated blueberries, raspberry jel

Gianduja cremeux chocolate tart, Frangelico ganache, hazelnut praline, fairy floss

Belgian dark chocolate mousse, chocolate cake, pistachio soil, raspberry, gold pearls

or

Roving Dessert

(Choice of three roving menu items)

Banana rum confit tart, banana mascarpone Chantilly, caramelized pecan

Rich chocolate mud, chocolate crème patissiere

San Remo rocky road, white chocolate, coconut, pistachio, raspberry liquorice

Baked blueberry cheesecake, vanilla bean cream

Passionfruit curd meringue tart, mango dust

Churros, cinnamon sugar, chocolate dipping

Package Inclusions

5 hour event duration
Personal experienced Event Coordinator to assist with the
planning of your event

Pre-dinner drinks & canapes upon arrival | 30 minute duration

Complimentary cocktail on arrival

Christmas Bon Bons per setting

Artisan bread

Entrée – served alternating

Main – served alternating

Side dish served per table with main course

Dessert (served alternating OR roving)

Coffee & selection of teas

Classic Beverage package inclusive of:

De Bortoli Willowglen Sparkling, Riverina

De Bortoli Willowglen Semillon Sauvignon Blanc, Riverina

De Bortoli Willowglen Shiraz Cabernet, Riverina

Carlton Draught OR Furphy Ale

James Boags Premium Light (available on request)

Mineral Water, Soft Drinks and Orange Juice

Large circular dance floor

Grand chandelier with additional crystal chandeliers framing the ballroom

Photographer service

Black Tiffany chairs

White or black table linen

Additional styling can be organised via our industry friends at Feel Good Events & Pro

Light & Sound

Choice of 8 coloured LED lights to transform the ballroom and enhance your theme

State of the art lighting including laser lights & motion lighting

Lectern & microphone

AV can be hired based on your event needs via our preferred suppliers





Package Pricing

2024

Monday - Thursday
Minimum 150 guests

\$140 per person

Friday
Minimum 180 guests

\$145 per person

Saturday
Minimum 200 guests

\$155 per person

Sunday
Minimum 150 guests

\$150 per person

Security is required for all events pricing starting from \$330.00

Parking available at \$250.

All packages can be tailored to individual requirements & budgets.

Please ask our friendly team for a personalised quote.

Note: All pricing remains valid for 3 months from the date of the quote

Beverages

Luxe

upgrade for \$15 pp

SPARKLING

De Bortoli Prosecco, King Valley

WHITE - SELECT ONE

3 Tales Sauvignon Blanc, Marlborough NZ

17 Tress, Pinot Grigio, Riverina

Mister Fox Chardonnay, Victoria

RED - SELECT ONE

Deen Cabernet Sauvignon, Heathcote

Deen Shiraz, Heathcote

Mister Fox Pinot Noir, Victoria

BEER - SELECT ONE

James Boags Premium

Peroni Red

Furphy Ale

James Boags Premium Light (available on request)

Mineral Water, Soft Drinks and Orange Juice

Elegance

upgrade for \$8 pp

SPARKLING

De Bortoli Willowglen Sparkling, Riverina

WHITE - SELECT ONE

De Bortoli Willowglen Semillon Sauvignon Blanc, Riverina

De Bortoli Winemaker Selection Pinot Grigio, Riverina

RED - SELECT ONE

De Bortoli Winemaker Selection Shiraz, Heathcote

De Bortoli Winemaker Selection Cabernet Sauvignon,

Langhorne Creek

BEER - SELECT ONE

James Boags Premium

Carlton Draught

Furphy Ale

James Boags Premium Light (available on request)

Mineral Water, Soft Drinks and Orange Juice

Classic

Included

SPARKLING

De Bortoli Willowglen Sparkling, Riverina

WHITE

De Bortoli Willowglen Semillon Sauvignon Blanc, Riverina

RED

De Bortoli Willowglen Shiraz Cabernet, Riverina

BEER - SELECT ONE

Carlton Draught

Furphy Ale

James Boags Premium Light (available on request)

Mineral Water, Soft Drinks and Orange Juice

Want more

Personalise your wedding
All additional options are charged per person

ON ARRIVAL

PROSECCO BAR \$10

De Bortoli Prosecco
Selection of seasonal berries & fairy floss
Add fresh oysters with lemon and lime |
Market Price

COCKTAILS ON ARRIVAL \$15

Espresso Martini, Cosmopolitan, Sangria,
Aperol Spritz, Limoncello, Mojito or Negroni

TO START

ANTIPASTO \$10

Selection of cured meats, Mediterranean
grilled vegetables, cheese, marinated olives
& grissini

MEZZE \$8

Trio of dips, feta cheese, marinated olives &
Turkish bread

PRAWNS \$12.50

Cold prawns with lemon wedges

OYSTERS \$12.50

Freshly shucked oysters served with lemon
wedges

TO FINISH

SEASONAL FRUIT PLATTER \$8

FROMAGE PLATTER \$10

Cheddar, brie, blue vein cheese, crackers,
quince paste, dried fruit & nuts

BEVERAGES

APEROL SPRITZ BAR \$20

BEVERAGE UPGRADE \$8

Elegance

BEVERAGE UPGRADE \$15

Luxe

BEER \$5

James Boags Premium, Peroni Red, Corona

SPIRITS \$20

Premium spirits throughout the evening –
Scotch, Bourbon, Rum, Vodka & Gin

CIDER \$5

Apple or pear

WHISKEY BAR \$15

LIQUOR TROLLEY \$15

COFFEE CART POA

FROSE CART POA

AFFOGATO BAR POA



Want more

Personalise your wedding
All additional options are charged per person

CHAMPAGNE TOWER - 8 TIERS FROM \$1200

INTERACTIVE STATIONS

CHARCUTERIE GRAZING TABLE \$20

FROMAGE TABLE \$20

GELATO CART FROM \$1400

CANNOLERIA CART FROM \$1400

DESSERT STATION \$18

SEAFOOD BAR | Market price |

LATE NIGHT BITES ½ hour event extension \$15

Choice of one menu item

Twice cooked pork belly, Asian slaw, sriracha mayo, soft milk roll

Beef slider, gruyere cheese, pickles, truffle mayonnaise

Salt & pepper squid, French fries, lime aioli

Moroccan lamb kofta, quinoa tabbouleh with tzatziki

Crumbed baby whiting fillet, chips, watercress tartare





