



SAINTS
event
CENTRE

SAINTS *event* CENTRE

Saints Event Centre is part of St Marys Rugby League Club and adjacent to Holiday Inn Sydney St Marys. An ideal location at the foothills of the stunning Blue Mountains, just minutes from the M4 & M7 motorways and only a short drive from Western Sydney's ever-expanding business parks and the new Western Sydney International (Nancy-Bird Walton) Airport.

Saints Event Centre offers six rooms, over 500m² of flexible, stylish and contemporary event space and state-of-the-art audio visual technology. Audio visual technicians can also be on hand to create the perfect ambience with specialty lighting and sound and to ensure a professional and seamless event.

Custom-built for multi-day conferencing and gala events, at Saints Event Centre we provide full-service event solutions with premium facilities such as pre-function and breakout areas, multiple restaurants, lounges, sports bar, one of the best outdoor terraces in Sydney, four-star globally branded accommodation and free on-site parking for delegates and guests. In addition, the Club also offers the Boronia Showroom, "The Deck" in our outdoor terrace, St Marys Leagues Stadium and Corporate Area and two meeting rooms at the Holiday Inn Sydney St Marys.

Saints Event Centre is truly a one-stop destination for all your conference and event needs, where guest experience and satisfaction are first and foremost as we believe *every detail counts*.

If you're planning your wedding, our dedicated events team will help bring your special day to life and turn all of your dreams into a personalised and memorable reality.

Saints Event Centre is the perfect venue in the perfect location.

First time visitors call us the best kept secret in the west, *now the secret is out!*

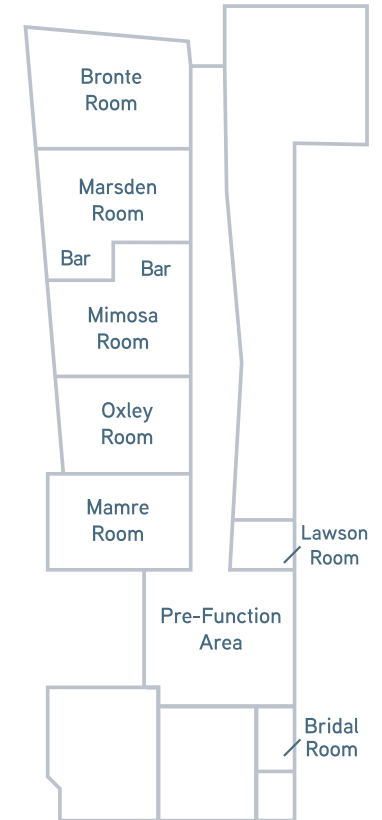


For your event you will enjoy complimentary standard inclusions:

- Unlimited high-speed WiFi internet access
- Cordless microphone
- Lectern
- Mints, notepads, pens, whiteboards and flipcharts
- State-of-the-art audio visual and lighting technology
- Hearing loop receivers
- Recharging stations
- Access to all other Club facilities



Our Spaces



Saints Events Centre

We offer 6 purpose-built, highly versatile rooms that are ideal for meetings, seminars, conferences, workshops, events and exhibitions.

The state-of-the-art technology, warm and inviting décor and personal service from our team, ensures your next event is made easy.

Our venue includes a pre-function area and caters for small meetings for 20 up to larger events for 120.



Ironbark Deck

Ever considered having your next event or celebration Al-fresco style?

The Ironbark Deck is suitable for up to 120 guests and perfect for private celebrations including birthdays, engagement parties, bridal and baby showers, Christmas parties, team meetings, life celebrations and corporate breakouts.

This is truly a unique space offering a comfortable, relaxed environment, multiple TV screens, heating, on-trend décor, bar access and is perfectly positioned to catch all the action on the HUGE sports screen if desired.

Wood-fired pizza packages, signature cocktails and craft beers guarantee a memorable special event or “work in disguise” occasion.

This space is as much yours, as it is ours and we can arrange for it to be as fun, or professional as you wish. The Deck is both an event space in its own right or a wonderful addition to your primary event in the Saints Event Centre.



Boronia Showroom

Set the stage for a memorable event in the Boronia Showroom.

The capacity and contemporary design of the Showroom provides the ideal canvas to create your unique setting and atmosphere, perfect for any occasion.

A unique and adaptable venue with superb decor and lighting. The Showroom is equipped with all the latest sound and lighting technology plus three large screens hidden in the ceiling which can be lowered at the touch of a button. This space can provide that extra special touch of audio-visual concepts for any event.

Our attentive staff and sophisticatedly cured menus add extra wow to Corporate Events, Weddings, Training Sessions, Fundraisers, Concerts and Tradeshows.

The Showroom offers style, comfort and functionality, suitable for up to 350 guests seated banquet style or 500 guests' theatre style.



Saints Sports

It's game on! This unique American styled sports bar offers an experience like no other.

You can hire the entire sports bar on Mondays or Tuesdays for corporate and networking events, with a real WOW factor.

With an extensive range of beverages including 18 beers on tap, signature cocktails and wine on tap, and a menu featuring pizzas, pastas, wings, sliders and all your favorite sports bar food, this would be an event that your guests will surely remember.

Minimum spend \$7,500

Wentworth Meeting Room

With technology including a TV suitable for both presentation and conference video calling and high-speed WiFi included, our beautifully designed Wentworth Meeting Room will enable collaboration and suitability for teams and clients of up to 20 guests. This room can be configured in Boardroom, Classroom or Theatre style seating layouts



10-14 Guests



20 Guests



14-16 Guests



Blaxland Boardroom

With technology including a TV suitable for both presentation and conference video calling and high-speed WiFi included, our purposefully designed Blaxland Boardroom caters for groups of up to 14 guests.



10-14 Guests



The Wentworth Meeting Room and Blaxland Boardroom are situated in the adjoining Holiday Inn.

Half and full day delegate packages are available as well as Signatures Buffet, Waterstone Grill and the Ironbark Terrace for additional lunch or post meeting options.



Stadium Corporate Area

Located adjacent to the Club and the Holiday Inn, this magnificent complex boasts one of the best playing surfaces in Sydney. Facilities include a 720-seat grandstand, ground capacity of 7,000, electronic scoreboard, lighting for night games, PA system and a training field. The corporate area located at the top of the grandstand has panoramic views over the field and surrounding bushland. Suitable for events from 10 to 120 people. Full bar service and specialised catering requirements are available. A great venue for those looking for something a little different.



Packages



Breakfast

Eggs Benedict \$18.50

2 poached eggs topped with hollandaise sauce, Parma ham, semi-dried cherry tomatoes and grilled asparagus served with an English muffin

Saints Big Brekky \$19.25

Scrambled eggs, crispy bacon, chicken sausage, grilled tomato, hash brown and thyme sauteed mushrooms served with toasted sourdough

Tea & Coffee Station \$3.50 per person

Breakfast Platters (10 pieces each)

- Assorted mini muffins \$22
- Banana bread with whipped butter \$25
- Assorted mini-Danish pastries \$28
- Yoghurt shots with a berry coulis \$30
- Homemade muesli shots with passionfruit yoghurt \$35
- Sliced fresh seasonal fruit platter \$55

Set Menu: A



Packages

2 Course Menu | \$55 per person

Your choice of entrée & main
OR main & dessert

3 Course Menu | \$70 per person

Entrée, main & dessert

Minimum 50-60 people

Requests for vegetarian or
special dietary requirements
can be catered for.

Room hire on application

Entree

Alternate serve, please select two

Mixed Grain Wild Arugula Salad (V)
with roasted honey balsamic beet,
spiced pecans, feta and a honey
cider vinaigrette

Smoked Salmon Nicoise Salad
with kalamata olives, green beans,
boiled potatoes, coddled egg and a
garlic mustard dressing

Chicken Caesar

Tender chicken breast with
baby cos lettuce, crispy bacon,
Parmigiana Reggiano, sourdough
croutons and Dijon dressing

Ricotta & Spinach Ravioli (V)
with tomato and basil ragout

Slow Roast Mexican Style Beef Salad
with charred corn, lettuce, jalapenos,
avocado mousse, red peppers, sour
cream and chipotle dressing

Spinach & Desiree Potato Soup (V)
with pistachio gremolata and
whipped herb cream

Mains

Alternate serve, please select two

Pumpkin & Ricotta Ravioli (V)
with cherry tomatoes and Pecorino
cheese in a burnt butter sage sauce

Tasmanian Salmon

with haricot beans, cauliflower cream
and a caperberry verde

Chicken Breast Supreme

with broccolini, baby beets, parsley
mashed potato and a natural jus

Grilled Pork Cutlet

with fig jam, polenta puree,
baby pearl onion, fennel and puy
lentil casserole

Slow Roasted Grain Fed Lamb Rump

with snow peas, kumara puree,
tzatziki and a pomegranate and
molasses jus

Braised Shiraz Waygu Beef Cheek

with green peas,
sauteed mushrooms, parsnip garlic
mash and a red wine jus

All served with freshly baked
bread rolls and butter

Desserts

Alternate serve, please select two

Sticky Date Pudding

with salted bourbon butterscotch
sauce and whipped mascarpone

Mixed Berry Pavlova

with lemon curd, whipped cream
and sugar almond

Callebaut Chocolate Fondant

with a berry salad and
coconut lime sorbet

Coconut Panna Cotta

with a berry compote and
crushed pistachios

Apple & Strawberry Crumble

with coconut caramel sauce and
vanilla bean ice cream

Set Menu: B



Packages

2 Course Menu | \$65 per person

Your choice of entrée & main
OR main & dessert

3 Course Menu | \$80 per person

Entrée, main & dessert

Minimum 50-60 people

Requests for vegetarian or
special dietary requirements
can be catered for.

Room hire on application

Entree

Alternate serve, please select two

Freekeh, Black Barley & Heirloom Baby Carrot Salad (V)
with crushed pistachios, fresh mint and pomegranate molasses

Slow Cooked Chicken Roulade
twice cooked chicken with wild honey and fragrant rosemary

Citrus & Juniper Berry Cured Salmon Carpaccio
with a fennel cucumber salad and lime crème fraiche

Slow Roast Moroccan Beef Salad
with smoky eggplant puree, quinoa tabbouleh and lemon tahini

BBQ Chicken Salad
tender chicken breast, kalamata olives, green beans, boiled potatoes, coddled egg and a garlic mustard dressing

Persian Cauliflower Saffron Soup (V)
a creamy saffron infused soup drizzled with za'atar oil and chives

Spinach Ricotta Gnocchi (V)
homemade with tomato concasse and Grana Padano cheese

Mains

Alternate serve, please select two

Orecchiette Caponata (V)
tossed with red capsicum, eggplant, tomato, chickpeas, ricotta and basil

Beef Cheek Ravioli
Slow cooked beef cheek with ravioli in a red wine sauce

Pan Seared Barramundi
with green beans, sauteed mushrooms, pea puree and a salsa verde aioli

Chicken Breast Supreme
with broccolini, baby beets, parsley mashed potato and a natural jus

Grilled Sirloin Steak 200g
with roasted baby root vegetables, pommes boulangère and chimichurri sauce

Slow Roast Lamb Rump
with grilled aubergine, crushed green pea puree and dukkah oil

All served with freshly baked bread rolls and butter

Desserts

Alternate serve, please select two

Callebaut Chocolate Mousse
with a citrus salad and Baileys crème anglaise

PassionFruit Panna Cotta
with almond tuille and strawberry compote

Classic Tiramisu
with coffee cream and biscotti

Spiced Pear & Rhubarb Nutty Crumble
with vanilla bean anglaise and coconut lime sorbet

Lemon Meringue Tart
with pistachio praline and raspberry sorbet

Buffet Menu



Packages

Option 1

\$60 per person

Choice of 3 salads,
5 mains, 2 sides
& 2 desserts

Option 2

\$70 per person

Choice of 4 salads,
5 mains, 3 sides
& 4 desserts

Minimum 80 people

Room hire on application

Salads

Greek Salad (V)

with feta cheese, tomatoes, olives, capsicum, cucumber, red onion and a Dijon red wine vinaigrette

Roasted Beet, Avocado and Goat Cheese Salad (V)

with wild rocket, toasted pine nuts and a basil balsamic dressing

Roasted Chat Potatoes & Dill Salad (V)

with cornichons, shallots and a grainy mustard mayo

Thai Beef Salad

grilled marinated sliced beef, iceberg lettuce, bean sprouts, toasted peanuts, Thai basil, ginger and brown sugar soy

Grilled Shrimp, Baby Bean Olives Salad

with radish, green peas, cannellini beans, butter lettuce, capers and a tarragon mustard vinaigrette

Middle Eastern Spiced Chicken Salad

with baby spinach, tomatoes, cucumber, red onion, pita chips and garlic tahini

Mains

Salt & Pepper Calamari

with chilli, shallots and lime

BBQ Roast Beef

with a variety of mustards and a red wine jus

Roast Honey Mustard Pork

with apple and a sweet port wine jus

Crispy Honey Shrimp

topped with sesame seeds, ginger and garlic sauce

Grilled Lemon & Herb Barramundi

with capers and a chive beurre Blanc sauce

Butter Chicken

with garam masala in a creamy and buttery tomato-based sauce

Greek Style Slow Roasted Lamb Shoulder

with thyme, lemon, garlic and sweet paprika

Malaysian Beef Rendang

with coconut cream, tamarind, kaffir lime and galangal

Sides

Steamed Fragrant Jasmine Rice (V)

topped with crispy shallots

Thai Fried Rice

with chicken, zucchini, capsicum, broccoli and Thai basil

Roast Chat Potatoes (V)

with rosemary, fennel seeds and sea salt

Baked Pumpkin Wedges (V)

with smoked paprika, cumin seeds and thyme

Malaysian Mee Goreng Mamak (V)

Hokkien noodles, tofu, potato, red chilli, crushed peanuts and kicap manis

Stir Fried Asian Greens

with ginger, sesame seeds and oyster sauce

Roast Whole Cauliflower (V)

Moroccan spiced topped with coriander

Roasted Root Vegetables (V)

with sage, garlic and extra virgin olive oil

Desserts

Tiramisu

with expresso anglaise

Vanilla Bean Pavlova

with citrus fruits and a passion coulis

Chocolate Truffle Cake

with mixed berries and a raspberry coulis

Seasonal Fruit Platter

Australian Aged Cheese Platter

with dried fruits, grapes and artisan crackers

Premium Menu



Packages

\$105 per person

Chefs selection of
2 Cold and 2 Hot canapes
served on arrival

3 Course sit down menu

Minimum 50-60 people

Requests for vegetarian or
special dietary requirements
can be catered for.

Room hire on application

Entree

Alternate serve, please select two

Sydney Rock Oysters 3 Ways

Ceviche and salmon pearl, shitake
and shallot relish and pickled
radishes and tabiko

Beet and Orange Cured Ora King Salmon

with celeriac cucumber remoulade
and saffron aioli

Corn Fed Chicken Salad

with grilled portobello mushrooms,
sweet corn, avocado, caperberry
aioli and crispy leek

Roasted Beet, Avocado and Goat Cheese Salad (V)

with wild rocket, toasted pine nuts
and basil balsamic dressing

Dukkah Spiced Lamb Loin

with roast turmeric cauliflower
bulgur, black currants, pepitas
and mint yoghurt

Pork Belly Confit

with a creamy cauliflower puree,
nashi pear and fennel salad and
red capsicum jam

Mains

Alternate serve, please select two

King Prawn Linguine

drizzled with chili oil, garlic, parmesan
cheese, lemon and wild rocket

Chicken Breast Supreme

With broccolini, baby beet, parsley
mashed potato and a natural jus

Pan Seared Milk Fed Veal Cutlet

With butternut squash, spinach
risotto and a sage jus

Sirloin Fillet 200g

With parmesan potato gratin,
thyme & honey baby carrots and a
porcini mushroom jus

Rosemary and Garlic Rack of Lamb

with green beans, sauteed
mushrooms, creamy parsnip mash
and a merlot & balsamic jus

Pan Fried Tasmania Salmon

With creamed potato & spinach,
roasted artichoke and eggplant relish

All served with freshly baked
bread rolls and butter

Desserts

Alternate serve, please select two

Passionfruit Mousse Timbale

with hazelnut praline and
passionfruit sorbet

Coconut Raspberry Dome

with chocolate & walnut sand
and raspberry sorbet

Macadamia Caramel Tart

with balsamic mint berry and
whipped Chantilly cream

Callebaut White & Dark Chocolate Mousse

with coconut tuille and
hazelnut ice cream

Australian Aged Cheese Platter

with artisan crackers, dried fruits
and quince paste

Gourmet Canapes



Packages

Option 1 | \$24.50 per person
Choose 2 Cold & 2 Hot

Option 2 | \$35.20 per person
Choose 3 Cold & 3 Hot

Option 3 | \$46.20 per person
Choose 4 Cold & 4 Hot

Minimum 50-60 people
90 minutes

Room hire on application

Cold

Whipped Marcarpone Tart (V)
with ricotta, spiced walnuts and beetroot jam

Heirloom Tomato Tart (V)
with bocconcini, pomegranate molasses and micro basil

Crushed Green Pea (V)
with reggiano parmigiana, aged balsamic
and sourdough crostini

Beet Ora King Salmon Gravlox
with lime aioli, beet blinis and beet sorrel

Scorched Yellow Tail Nigiri
with a teriyaki glaze and sriracha aioli

Ruby Tuna Tartare Mini Cone
with lemon, caper lilliput and remoulade sauce

Petuna Ocean Trout Crudo Spoons
with nashi pear, baby shisho and ceviche dressing

Seared Rare Beef Carpaccio
with olive tapenade and parmesan and brioche toast

Sumac Lamb Loin
with cumin labna and mini taco bite

Peking Duck Pancake
with shallot, cucumber and hoisin sauce

Chipotle Chicken Tart
with an avocado mousse and cilantro

Za'atar Beef
with red onion jam, parsley hummus and tortilla chips

Hot

Pumpkin Pine Nut Arancini (V)
with parmesan and sage aioli

Persian Feta (V)
with baby spinach, shallots and lemon
in a filo puff roll

Miso Eggplant Tempura (V)
furikake spiced and chives

Crispy Cabbage Spring Roll (V)
with chilli plum sauce

Dukkah Prawn Skewer
with green tahini and chervil

Cod Fish Prawn Gow Gee
with ginger soy

Baked Miso Oyster
with wilted spinach and baby shisho

Sand Whiting Fritter
with caper aioli and toasted coriander seed salt

Chicken Yakitori
with baby leek, mushrooms and teriyaki glaze

Turkish Beef Kofta
with eggplant garlic dip

Chicken Sundried Tomato Risotto Ball
with truffle aioli

Crispy Korean Chicken Bite
with a sweet spicy gochujang dip

Kids Menu



2 Course Menu

\$28 per child (12 years and under)

Mains

Please select one

Fish & Chips

with tartare sauce and lemon wedges

Chicken Schnitzel & Creamy Mashed Potato
and tomato ketchup

Spaghetti Bolognese

topped with parmesan cheese

Garden Salad

with a balsamic dressing

Dessert

Vanilla Bean Ice Cream

topped with chocolate or caramel sauce





Pizza Parties on the Deck

Ever considered having your next event or celebration Al-fresco style?

The Ironbark Deck is suitable for up to 120 guests and perfect for private celebrations including birthdays, engagement parties, bridal and baby showers, Christmas parties, team meetings, life celebrations and corporate breakouts. This is truly a unique space offering a comfortable, relaxed environment, multiple TV screens, heating, on-trend décor, bar access and is perfectly positioned to catch all the action on the HUGE sports screen if desired.

Wood-fired pizza packages, signature cocktails and craft beers guarantee a memorable special event or “work in disguise” occasion.

This space is as much yours, as it is ours and we can arrange for it to be as fun, or professional as you wish. The Deck is both an event space in its own right or a wonderful addition to your primary event in the Saints Event Centre.

This is the only way to reserve a private section in the Ironbark Terrace Total payable at Reception before the event. Number of pizzas and selections will depend on number of attendees. Minimum of 20 adults to be eligible for the pizza packages (14 years and over) **Information not valid for special event dates. For special event dates, please contact Event Manager directly.

Pizza Parties on the Deck

Packages

Over 50 Guests

\$30 per adult (14 years and over)

Under 50 Guests

\$35 per adult (14 years and over)

Children

\$12.90 (3-13 years)

Inclusions

Exclusive use of The Deck for a maximum of 4 hours or until close

Floor balloon bunches in the colours of your choice

Wait staff for food service.

Guests are welcome to order beverages directly at the Ironbark Bar

Gluten free pizza bases are available at an extra cost

Starters

Garlic and Cheese Pizza
Bruschetta

Traditional

Margherita
Hawaiian
Australian
Vegetarian
Pepperoni
Outback BBQ
Mexicana
BBQ Chicken
Pepperoni Garlic Deluxe
Bacon Garlic Deluxe
Meat Lovers
Capricciosa
Supreme

Gourmet

4 Seasons
Sicilian
Prosciutto and Rocket
Peri-Peri Chicken
Pesto Chicken
Thai Satay Chicken
Garlic Prawn
Ironbark
The Byron Bay
The Godfather

Dessert Pizzas

Nutella
Salted Caramel and Banana
Biscoff



Full Day Delegate Package

Package includes:

- Coffee and tea on arrival
- Morning tea or afternoon break from the bakery selection
- Lunch with assorted sandwiches and wraps
- Unlimited high-speed WiFi internet access
- Mints, iced water, flipchart, whiteboard and writing materials
- Room for 8 hour duration
- Ample free parking

Bakery selection list:

- Assorted profiteroles
- Chocolate cake slice
- Assorted mini muffins
- Assorted Danish pastries
- Date and walnut bread
- Banana and walnut bread
- Chocolate brownies
- Assorted quiches
- Assorted sandwiches and wraps
- Mini pies/sausage rolls

Pricing

\$69 per person



Half Day Delegate Package

Package includes:

- Coffee and tea on arrival
- Morning tea or afternoon break from the bakery selection
- Unlimited high-speed WiFi internet access
- Mints, iced water, flipchart, whiteboard and writing materials
- Room for 4 hour duration
- Ample free parking

Pricing

\$59 per person



Room hire FREE for bookings over 10 people in the Wentworth and Blaxland Rooms

Room hire FREE for bookings over 30 people in the Saints Event Centre Rooms



Weddings

From traditional to contemporary, from your arrival to your waltz, from the first phone call until the final farewell, Saints Event Centre has tailored wedding packages and choices to suit your needs, wants and budget. Your wedding is destined to be one of the most important days of your life, and our team will be of assistance every step of the way, and no small detail will be missed, from catering to decorations, place cards to bonbonnières, you can be confident our team will ensure you have nothing short of perfection.

Whether you are dreaming of an intimate affair or a grand celebration, our dedicated Events Team are ready to turn your dreams into reality.



Holiday Inn Sydney St Marys

Delegate or guest accommodation is managed with ease at the Holiday Inn Sydney St Marys located adjacent, offering 119 modern and spacious rooms.

The internationally branded hotel offers high-speed free WiFi, business centre, gym, meeting rooms and free parking making it the standout choice for corporate, sporting and leisure visitors.

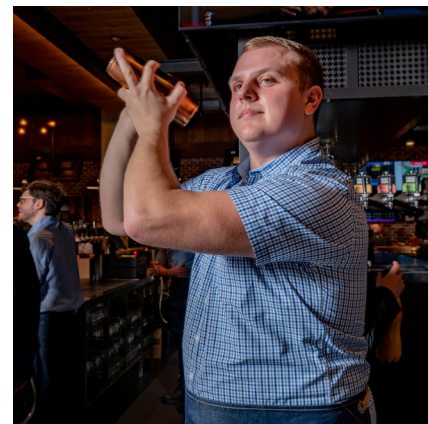
When you join IHG Rewards Club, you'll earn points which can be redeemed for free hotel nights at more than 5,100 IHG hotels around the world.

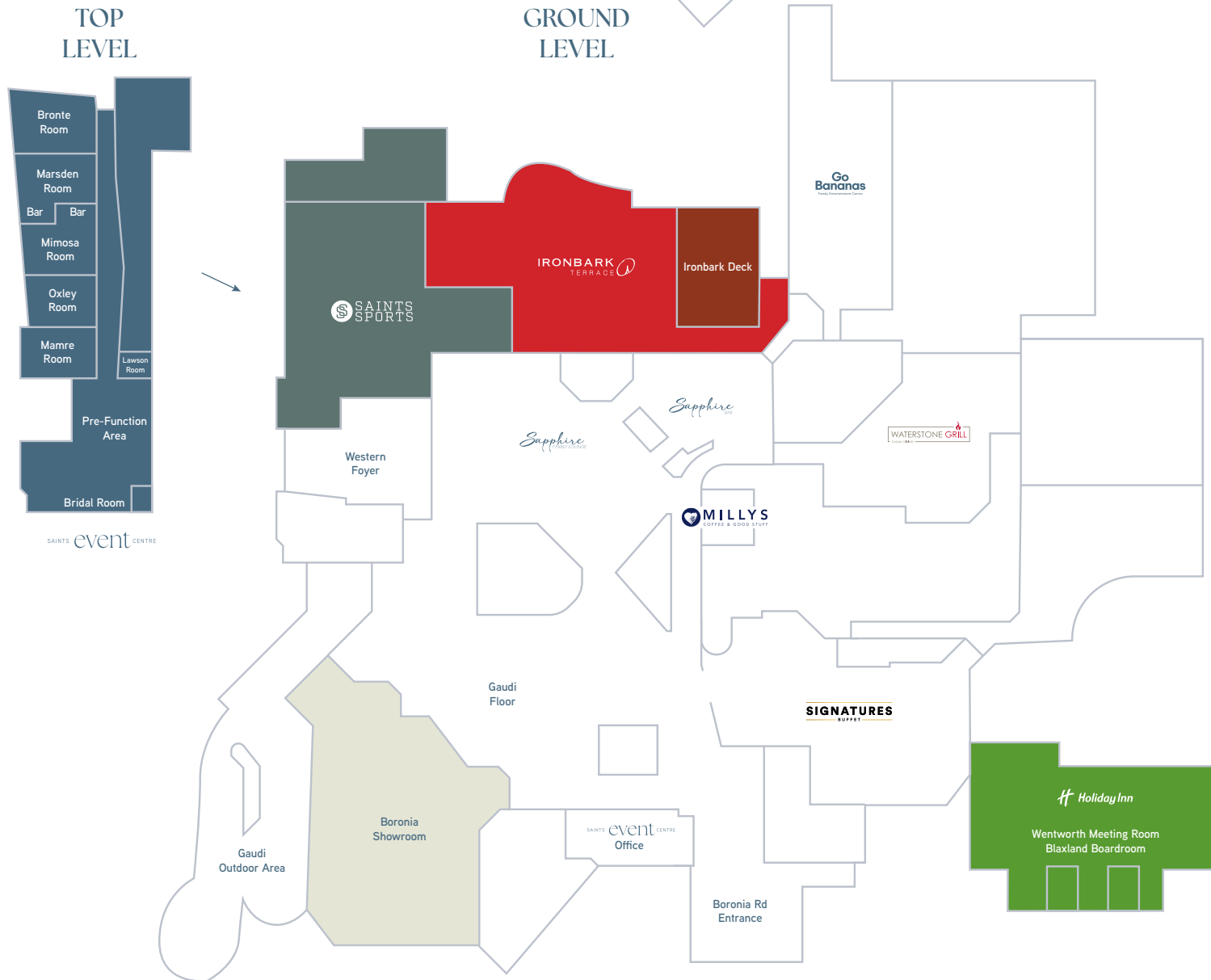
Holiday Inn Sydney St Marys

Cnr Forrester & Boronia Roads St Marys, NSW 2760, Australia
www.holidayinnsydneystmarys.com.au | T +61 2 9208 5678 | F +61 2 9208 5679

St Marys Rugby League Club

All event guests and delegates have full access to all the facilities at St Marys Rugby League Club including multiple restaurants, bars, lounges, sports bar, one of the best outdoor terraces in Sydney and the convenience of free on-site parking.





Stadium Corporate Area

GROUND LEVEL

TOP LEVEL

Bronte Room

Marsden Room

Bar

Mimosa Room

Oxley Room

Mamre Room

Lawson Room

Pre-Function Area

Bridal Room

SAINTS event CENTRE

IRONBARK TERRACE

Ironbark Deck

Go Bananas

SAINTS SPORTS

Western Foyer

Sapphirе

Sapphirе

WATERSTONE GRILL

MILLYS COFFEE & GOOD STUFF

Gaudi Floor

Boronia Showroom

SAINTS event CENTRE Office

SIGNATURES BUFFET

Gaudi Outdoor Area

Boronia Rd Entrance

Holiday Inn

Wentworth Meeting Room
Blaxland Boardroom



Contact Us

Let us customise our venue for your event.

The Saints Event Centre caters perfectly to pizza parties, milestone birthdays and celebrations, life celebrations, year 6 farewells, Christmas parties and weddings.

To talk with our friendly events team please contact us

Cnr Forrester & Boronia Roads St Marys, NSW 2760, Australia
www.saintseventcentre.com.au | T 02 9677 7703 | E events@saintsrl.com.au



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Pricing displayed is current at time of printing. Saints Event Centre reserves the right to amend pricing when required.