

SAN LORENZO 

EVENTS

WEDDINGS
ENGAGEMENTS
CORPORATE
BIRTHDAYS
CHRISTENINGS
CHRISTMAS





A STYLISH AMBIENCE FOR MEMORABLE EVENTS

San Lorenzo has a variety of options available for private functions and events making us one of the best restaurants in Melbourne with function rooms. Our team will work closely with you to create a memorable experience to best suit your special occasion. Whether it is a wedding, corporate function or intimate birthday dinner, our personal service and attention will ensure it is an occasion to remember.

SAN LORRENZO

BAR LORRENZO

SALA PRIVATA

OUR SPACES

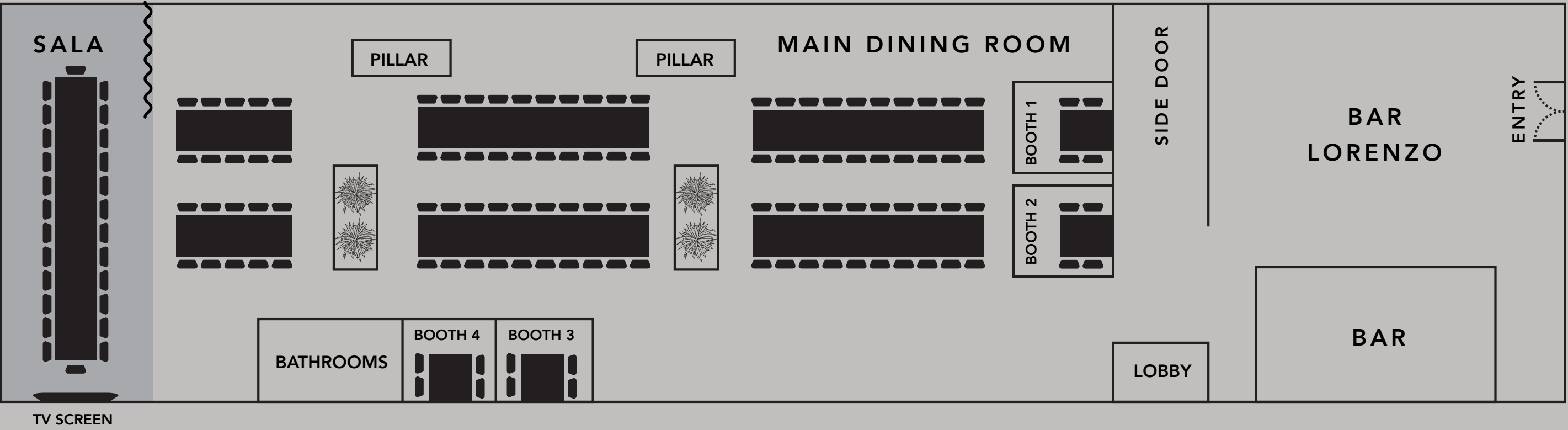
OUR BEAUTIFUL RESTAURANT WITH FUNCTION ROOMS IN MELBOURNE PROVIDES A STUNNING BACKDROP TO MAKE ANY OCCASION MEMORABLE. WITH SEATING FOR UP TO 142 GUESTS, YOU ARE ASSURED THAT WE HAVE THE SPACE AND AMENITIES TO ACCOMMODATE ANY EVENT SIZE.



SAN LORENZO RESTAURANT

RESERVED JUST FOR YOU!

WEDDINGS / ENGAGEMENTS / CORPORATE / BIRTHDAYS / CHRISTMAS / CHRISTENINGS



San Lorenzo Restaurant can be yours to enjoy exclusively, offering refined styling, relaxed elegance and a sense of space.

Seats: up to 142 guests
Standing: up to 200 guests

For minimum spends please refer to finer details section at the back of this brochure.

142	200	✓	✓	✓	✓	✓

SAN LORENZO



SAN LORENZO RESTAURANT

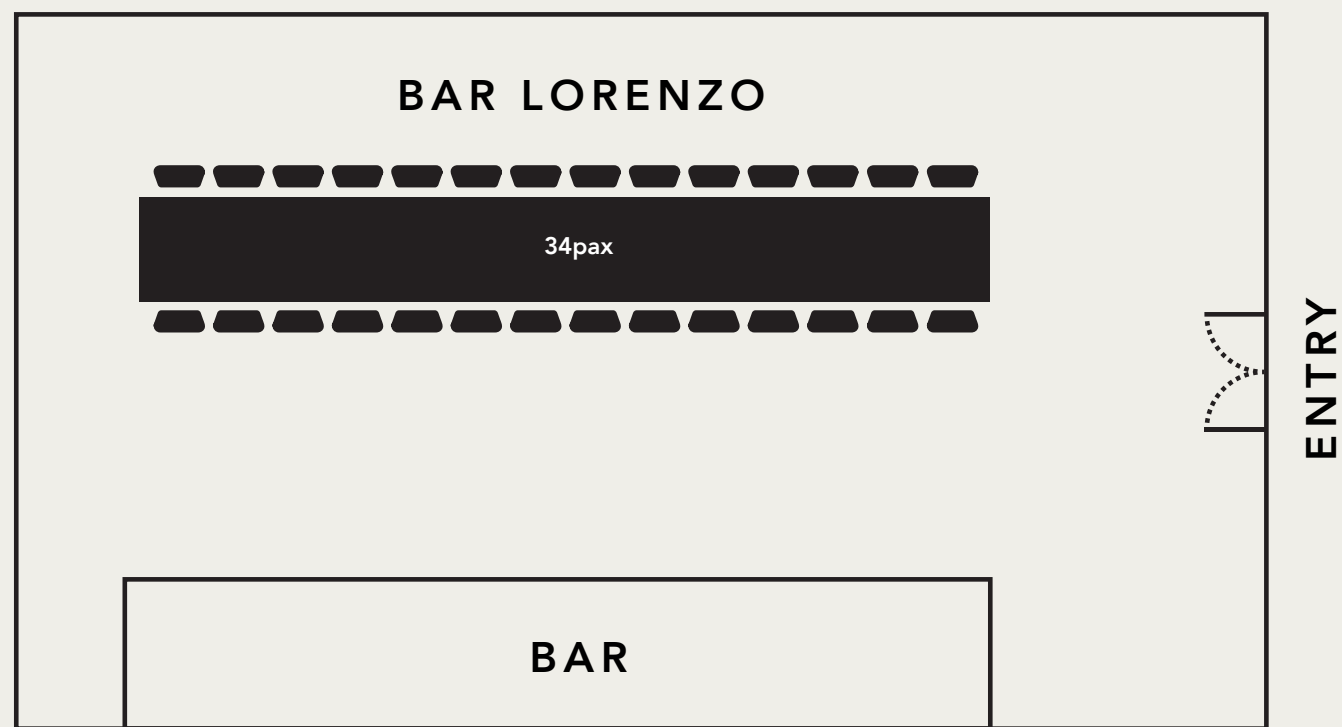
GALLERY



BAR LORENZO

MOST STYLISH ROOM IN TOWN!

ENGAGEMENTS / CORPORATE / BIRTHDAYS / CHRISTENINGS



40	✓	✓	✓

Nestled along the impressive, architectural bar is Bar Lorenzo, a private dining space. It is light, relaxed and filled with textural finishes, high ceilings, arches and a world class selection of wine and spirits. Bar Lorenzo is the perfect space for a more intimate gathering.

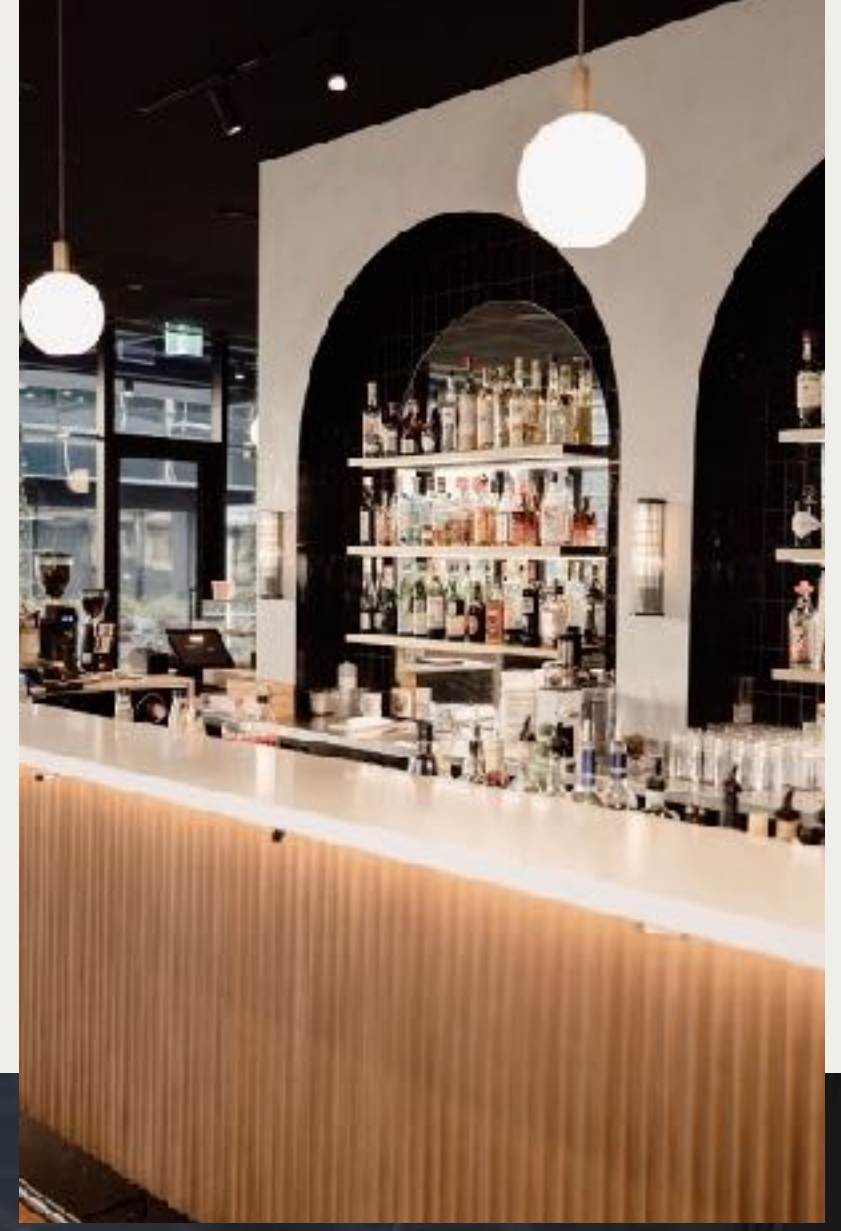
Seats: up to 40 guests

BAR LORENZO



BAR LORENZO

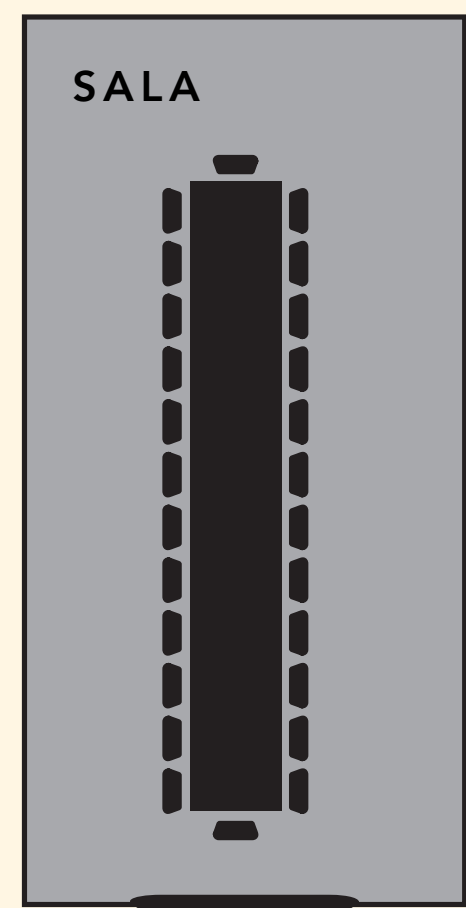
GALLERY



SALA PRIVATA

EXCLUSIVE DINING!

ENGAGEMENTS / CORPORATE / BIRTHDAYS / CHRISTENINGS



TV SCREEN

			
24	✓	✓	✓

Our ‘Sala Privata’ offers an intimate dining experience for up to 24 seated guests. Dress this private dining room up for the ultimate luxe event or keep it minimal and enjoy its sleek simplicity. Either way, this space is perfect for a birthday dinner or corporate lunch. Views over immaculately landscaped gardens make this an ideal space for your next occasion.

Seats: up to 24 guests

SALA PRIVATA



SALA PRIVATA

GALLERY



RENOWNED FOR OUR UNFORGETTABLE
EVENTS AND CELEBRATIONS,
SAN LORENZO HAS BUILT A SOLID
REPUTATION FOR EXCEPTIONAL
SERVICE AND FOOD.

V – vegetarian GF - gluten free DF - dairy free N - contains nuts

Our menu items are subject to change based on seasonality and availability. Please advise our team of prior any specific dietary requirements with prior notice so that we may cater for these guests separately. *Canapes dependent on function timing.

* MENU IS INDICATIVE ONLY AND SUBJECT TO CHANGE WITHOUT NOTICE

SAMPLE MENUS



FUNCTION MENU

THREE COURSES
\$110 PER PERSON

ENTRÉE COURSE
THE SHARED OPTION

SHARED PLATES

SALUMI PLATE; SLICED PROSCIUTTO DI PARMA,
SALAMI COTTO, CAPOCOLLO, GUINDILLA, GRANA
PADANO, HOUSE BAKED FOCACCIA

SAINT ANDREA CALAMARI, LIGHTLY FRIED

ENTRÉE COURSE
THE CHOICE OPTION

ENTREE COURSE MENU GUESTS TO CHOOSE ONE OF THE FOLLOWING

BEEF CARPACCIO

THIN SLICED BEEF FILLET, BABY CAPERS, PARMESAN CUSTARD,
ROCKET LEAVES, CURED EGG YOLK (GF)

OCEAN TROUT CRUDO

DILL-CURED OCEAN TROUT, CELERY RELISH, PICKLED JALAPEÑO,
LEMON THYME HONEY GEL (DF/GF)

ZUCCHINI FLOWERS

CRISPY BATTERED ZUCCHINI FLOWERS, BUTTERNUT SQUASH,
GOAT'S CURD, GRAPE MUST (2 PIECES) (V/GF)

SEAFOOD GRIGLIATA

BUTTERFLIED KING PRAWN, GREEN MANGO DRESSING, BAKED
SCALLOPS, ROASTED PEPPER SALSA, BASIL CRUMB

MEZZE MANICHE

SMALL TUBE-SHAPED PASTA, CHIANTI BRAISED BEEF
CHEEK RAGÙ, HERB GREMOLATA

‘Only available for groups 40 or less’
For groups over 40 you may pre-select two entree’s to
be served alternating

FOLLOWED BY YOUR CHOICE OF
MAIN COURSE

PORTERHOUSE GRASS-FED ANGUS MB4 COLLECTION 300G,
SWEET CARROT, CARROT MUSTARD, BRANDY GREEN
PEPPERCORN SAUCE (GF)

COTOLETTA PORK RIB EYE, GOLDEN CRUMB, PARSNIP
PURÉE, GREEN GODDESS DRESSING, SAGE

FISH OF THE DAY PLEASE ASK YOUR WAIT STAFF FOR
TODAY'S SELECTION

PORCINI & CHICKEN RISOTTO SLOW FREE-RANGE
CHICKEN MARYLAND, PORCINI MUSHROOM RAGÙ (GF, VO)

GNOCCHI PUGLIESE HOUSE-MADE POTATO DUMPLINGS,
BROCCOLINI CREAM, BROCCOLINI FLORETS, BLACK
OLIVES, ALMONDS (V, N)

SPAGHETTI GAMBERI KING PRAWNS, CHERRY TOMATOES,
BRANDY, SEAFOOD BISQUE

FUNCTION MENU



FUNCTION MENU

FOLLOWED BY YOUR CHOICE OF DESSERT COURSE

TIRAMISU CLASSIC ITALIAN DESSERT, COFFEE-SOAKED SPONGE, MASCARPONE CREAM, COCOA

TART PEAR & RHUBARB ALMOND FRANGIPANE, ORANGE-SCENTED CUSTARD, RHUBARB GEL (N)

BASQUE CHEESECAKE BRÛLÉE CRUST, LEMON LIME BITTERS SORBET

CHEESE PLATE HOMEMADE LAVOSH, DRIED FRUIT TOAST, FRUIT PRESERVE WITH MILAWA BRIE (AUSTRALIA), BERRY'S CREEK BLUE (AUSTRALIA) AND MARCEL PETITE COMTÉ (FRANCE)

Please select two desserts

EXTRAS

ADD PASTA COURSE + \$15 PP

ADD CHEF'S SELECTION CANAPES + \$20 PP

ADD FRESHLY SHUCKED OYSTERS + \$6 PP

SWAP PLATED DESSERT FOR PETIT FOUR MINIATURES + CHEESE BOARDS NO CHARGE



COCKTAIL EVENTS
FOOD MENU

CHOOSE YOUR BASE

ANTIPASTO GRAZING TABLE
+ ROAMING CANAPÉS

6 CHOICES | 4 SMALL, 2 LARGE
\$90 PER PERSON

8 CHOICES | 6 SMALL, 2 LARGE
\$100 PER PERSON

ANTIPASTO GRAZING TABLE

ALL COCKTAIL EVENT PACKAGES INCLUDE AN ANTIPASTO GRAZING TABLE FEATURING A SELECTION OF COLD MEATS, IMPORTED CHEESES, COLD DELICACIES, HOUSE MADE FOCACCIA AND AN ARRAY OF VEGETABLES BEAUTIFULLY PRESENTED AS A CENTRE PIECE FOR YOUR SPECIAL EVENT.



COCKTAIL MENU

ROAMING CANAPÉS

SMALL CANAPES

- Arancini, mushroom, porcini, burrata
- Duck pie, braised duck leg ragu, filo pastry, vincotto
- Chargrilled lamb cutlet, salsa verde (GF/DF)
- Bao buns, steamed bun, smoky BBQ pulled beef, giardiniera (DF)
- Smoked salmon, melba toast, dill sprig, crème fraiche
- Verdura tart, confit cherry tomato, basil, whipped feta
- Caramelised mortadella tart, pickle zucchini, mustard
- Beef burgers, tomato relish, crisp leaves, melted cheese
- Croquette zucchini leek and goats cheese
- Southern Fried chicken ribs, American hot sauce
- Crispy polenta chips, roasted garlic aioli
- Tempura prawn cutlets, caper mayo
- Glazed Italian pork and fennel sausages
- Crab cake, crab meat, potato, Panko, saffron aioli
- Eggplant parmigiano, tomato, mozzarella
- Mini bruschetta selection (select 2 types)
 - Tomato, basil
 - Spring pea, mint, ricotta
 - Spicy nduja, dried olives
- Mini sliders (select 2 types)
 - Southern fried chicken
 - Smoky beef brisket & coleslaw
 - Crispy pork
- Skewers chargrilled and marinated
 - Wagyu beef
 - Chicken thigh
 - Lamb shoulder

LARGE CANAPES

- Rigatoni pasta bowls, with choice of tomato sugo OR bolognese sugo
- Mushroom risotto, king oyster, porcini, parmesan (GF)
- Prawn & crab seafood risotto
- Porchetta rolls, rotisserie pork belly, Italian slaw, ciabatta bread
- Calamari cones, lightly fried, garden salad
- Traditional pork & veal meatballs, baked in tomato sugo
- Wagyu striploin, malaysian-style sticky rice, salsa verde
- Mini souvlaki, rotisserie meat lamb shoulder, iceberg, garlic sauce
- Fish & chip cones, flathead goujons, shoestring fries
- -Fish taco, iceberg, avocado salsa, siracha sour cream

COCKTAIL MENU

SOMETHING TO ADD...

SEAFOOD STATION

\$20 per person

- Freshly shucked oysters, served natural with accompaniments
- Cocktail prawns, seafood sauce

LATE NIGHT TOASTIES

\$5 per person

- Ham & Cheese
- Ham, Cheese & Tomato
- Cheese & Tomato

DESSERT CANAPES

\$10 per person

Choose two:

- Italian fried 'spinge' doughnuts, nutella custard, cinnamon sugar
- Custard or Ricotta filled cannoli
- Chocolate caramel tart
- Mini tiramisu cups
- White chocolate pannacotta cups
- Mini lemon meringue tarts
- Orange flourless cake (GF)

GIANT PAELLA

\$1,000

(minimum of 80 guests)

CHAMPAGNE TOWER

\$600 Italian Prosecco | \$1200 French Champagne

This beautiful champagne tower includes 55 crystal sauces, arranged in a 'tower' over an acrylic base, giving your guests that "wow factor". Pricing includes set-up, glassware & bubbles.

GELATI CART

\$10 per person

2 flavours of Artisan Italian Gelati, served to your guests over 1 ½ hour duration.



FINE DINING AND FLAWLESS SERVICE.

San Lorenzo Restaurant and Events is one of the most exquisite restaurants with function rooms in Melbourne, by the team who originally created the hugely successful Sette Bello restaurant, Glen Waverley. Restaurateurs Frank Ciorciari, Peter and Elvis Chiaravalle and Chef Nick Philips join forces with Sab Randazzo from the renowned Sapore restaurant, St Kilda. Combined, they bring decades of experience and old-style professional service to San Lorenzo – a unique CBD dining experience and venue space located in the Eastern suburbs.

ABOUT US



SAN LORENZO 

LA FAMIGLIA

IN GOOD COMPANY

LUCIA

RISERVA

BAIA DI VINO

THE FINER DETAILS

RESERVATIONS & DEPOSITS

Reservations are not confirmed until full prepayment of the required deposit has been made. For full venue bookings, a \$2,000 deposit is required to secure the booking, which is not confirmed until this payment had been received.

Final guest numbers are required at least 3 days before arrival. Please note that the capacity of each space as stated in the events package is the maximum and cannot be exceeded. Wherever able, we will accommodate additional numbers, however due to density and spacing restrictions this may not be possible.

MINIMUM SPEND

A minimum spend applies to all private reservations and indicates the minimum amount required to be put towards food and beverages.

For entire venue bookings, please refer to the minimum spend requirements below;

Lunch	Jan – Oct	Nov & Dec
MON – SAT	\$8,000	\$15,000
SUN	\$8,000	\$12,500
Dinner	Jan – Oct	Nov & Dec
MON & TUE	\$7,000	\$15,000
WED & THU	\$9,000	\$15,000
FRI	\$18,000	\$20,000
SAT	\$18,000	\$20,000
SUN	\$8,000	\$12,500

PAYMENT

Full payment of any balance remaining is to be made at the conclusion of the event. Accepted payments are Visa, Mastercard, American Express and cash. Please note a 1.5% surcharge applies for all credit card payments. A 15% surcharge applies on all public holidays.

CAKES

Celebration cakes are welcomed at San Lorenzo. Although we do not provide these in-house, you are welcome to bring these in from external suppliers at no additional charge. Our team will present, cut & serve to your guests. Please note our seated menus include dessert, so any external cakes brought in will be served in addition to this, in the centre of the table for guests to share.

EVENT TIMING

Please ensure your guests arrive in a timely manner to avoid any potential delays of service or restrictions to service time. Should there be any speeches or the like – please inform your events coordinator in advance so they may coordinate with the kitchen. All evening occasions at San Lorenzo restaurant must conclude by midnight, with our bar service concluding at 11:45pm.

Our spaces are available from:
Lunch 12pm – 4pm
Dinner 5:30pm onwards

MUSIC POLICY

For all private space bookings, San Lorenzo supplies beautiful background music featuring a mix of Italian classics and contemporary tunes. For full venue bookings, you are welcome to arrange a DJ / various musician perform live, or you can bring in your own device to broadcast anything from an entire playlist to a single, significant track.

DUTY OF CARE

San Lorenzo has a duty of care to all patrons and as such reserves the right to refuse the service of alcohol to any person they deem to be intoxicated. Any person providing alcohol to the said guest will also be denied service. A patron who is intoxicated must leave the premises when requested to do so.

CANCELLATIONS

For all event bookings, we require a minimum of 14 days written notice in order to cancel your reservation. Should you fail to provide the required cancellation notice, you will forfeit your deposit.

For full venue bookings, we require written notice in order to cancel your reservation, and cancellation notice periods are as follows;

More than 60 days notice
Your deposit will be fully refunded

60 days - 14 days notice
Your deposit will be provided back as a credit to be used toward another event

Less than 14 days notice
Your deposit will be forfeited

SECURITY

Security may be required for full venue cocktail functions held at San Lorenzo with guest numbers exceeding 130 guests. Your event coordinator will advise the number of guards required for your guest numbers. Security guards are required for a minimum of 4 hours. Please allow \$100 per guard per hour.

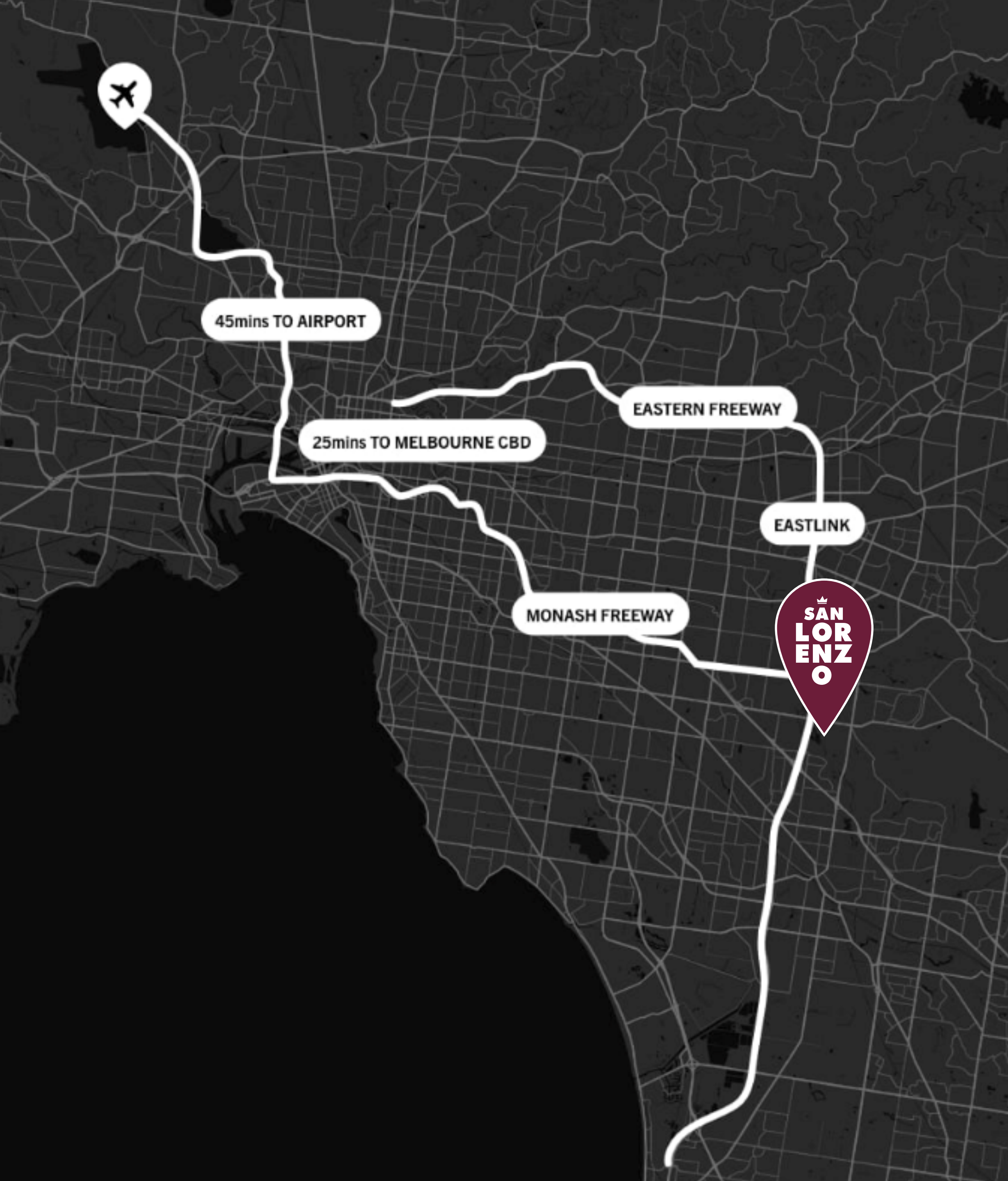
All pricing as outlined in this brochure is current at the time of quotation and subject to change without prior notice.

San Lorenzo reserves the right to modify or amend these terms and conditions at any time without prior notice. Any changes made to these terms and conditions will be effective immediately upon posting on our website or other communication channels. By continuing to use our events booking services after any such changes, you agree to be bound by the revised terms & conditions.

CARIBBEAN PARK

31 DALMORE DRIVE,
SCORESBY 3179

OUR LOCATION





MAKE YOUR EVENT AN

SAN LORENZO 

UNFORGETTABLE EXPERIENCE

GRAZIE