



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 500m<sup>2</sup> 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!*



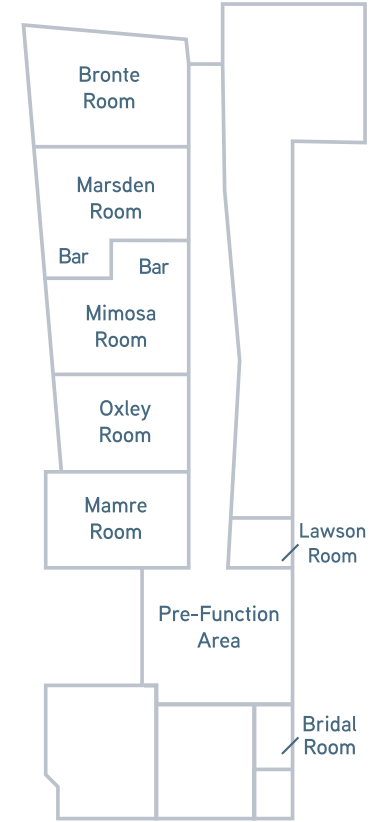
### **For your event you will enjoy complimentary standard inclusions:**

- 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 \$24.50**

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

### **Saints Big Brekky \$25.50**

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

### **Breakfast Platters (10 pieces each)**

- Assorted mini muffins \$22
- Banana bread with whipped butter \$25
- Assorted mini-Danish pastries \$30
- Homemade muesli shots with passionfruit yoghurt \$35
- Sliced fresh seasonal fruit platter \$60

# 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

# Canapes

---



## Selection

---

Minimum 3 Choices per platter

**Chicken Satay \$54**

20 skewers served with peanut sauce

**Beef Satay \$54**

20 skewers served with peanut sauce

**Crispy Spring Rolls \$35**

30 pieces served with sweet chilli lime

**Tomato Bruschetta \$45**

16 pieces served with basil and olive oil

**Tempura Barramundi Goujon \$55**

20 pieces served with tatare sauce

**Mini Semosa \$35**

30 pieces served with potato, peas and spices

**Salt & Pepper Calamari \$48**

20 pieces served with chilli and shallot

**Salt & Pepper Chicken Bites \$42**

A bowl served with coriander

**Deep Fried Dim Sims \$50**

25 pieces served with mild chilli sauce

**Crispy Tempura Prawn \$58**

20 pieces served with Japanese mayo

**Prawn Cutlet \$40**

20 pieces served with coriander and lime

**Whole Scallop Fritter \$66**

20 pieces served with dill and caper mayo

**Sticky Honey Prawn \$60**

20 pieces served with toasted sesame seeds

**Mini Beef Pies \$28**

12 pieces served with tomato ketchup

**Mini Sausage Rolls \$28**

12 pieces served with BBQ sauce

**Fried Chicken Mid-Wings \$40**

30 pieces served with chilli lime sauce

**Chicken & Mushroom Vol Au Vent \$55**

12 pieces served with chives

**Fresh Cooked Prawns \$55**

1kg served with lime and cocktail sauce (GF)

**Sydney Rock Oyster \$45**

12 pieces served with Kilpatrick, mornay or natural (Kilpatrick and natural are gluten and dairy free)

**Vegetable Crudite \$40**

1 plate served with dips (GF/DF)

**Aussie Cheese \$50**

1 plate served with cabanossi, grapes, dried fruit and crackers

# Gourmet Canapes



## Packages

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

**Option 2 | \$36 per person**  
Choose 3 Cold & 3 Hot

**Option 3 | \$47 per person**  
Choose 4 Cold & 4 Hot

**Minimum 50-60 people**  
**90 minutes**

Room hire on application

## Cold

**Whipped Mascarpone 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 shiso 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 shiso

**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



# Delegate Packages

## Packages

**Half Day** 4 hour | \$59 per person

**Full Day** 8 hour | \$69 per person

## Inclusions

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

### Full Day Package Lunch Options

**30-49 people** Choose 2 Hot & 1 Cold

**50-79 people** Choose 2 Hot & 2 Cold

**80+ people** Choose 3 Hot & 2 Cold

For less than 30 people, our Events team will discuss your options

## Cold

### Peking Duck Crepes

Tied with chive

### Vietnamese Rice Paper Rolls (Choice of 2)

Prawn rice paper rolls (GF/DF/EF)

Vegetarian rice paper rolls (GF/V)

Chicken, mango and native mint rice paper rolls (DF/EF)

### Skewer Selection (Choice of 2)

Antipasto vegetable skewers (GF/DF/EF/VG)

Thai beef skewers

Charcuterie skewers

### Blini

Smoked salmon & lemon ricotta on blini

### Assorted Sushi

Mix of sushi, all hand made (GF/DF)

## Hot

### Arancini Selection

Truffled mushroom and parmesan (V/EF)

Pumpkin and ricotta (V/EF)

### Croquette Selection

Mozzarella (V)

Ham and cheese (V)

### Handmade Pide

Lamb and pinenut

Spinach and ricotta (V)

### Gourmet Pies (Choice of 2)

Beef bourguignon

Creamy country veg pie

Chicken parmi pie

Aussie beef pie (GF)

### Spring Rolls (Choice of 2)

Peking duck spring rolls (DF/EF)

Cheeseburger spring rolls

Asian Vegetable (V)

### Cornish Pasties

Vegetable (V)

Beef and vegetable



## Bakery Selection

### Chocolate Cake Slice

### Assorted Danish pastries

### Assorted Muffins

### Banana Bread

### Chocolate Brownies

### Assorted Quiches

### Mini pies/Sausage rolls

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

GF – Gluten free

DF – Dairy free

EF – Egg free

V – Vegetarian

VG – Vegan

Hot and Cold options are Halal





## 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.

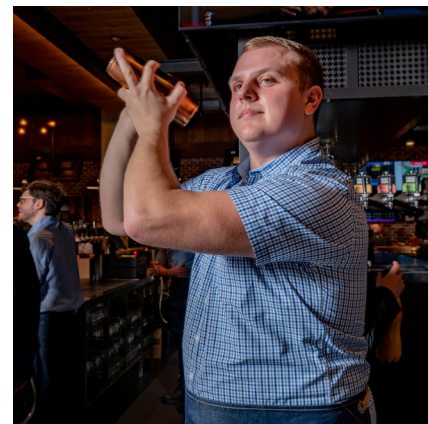
## **Holiday Inn Sydney St Marys**

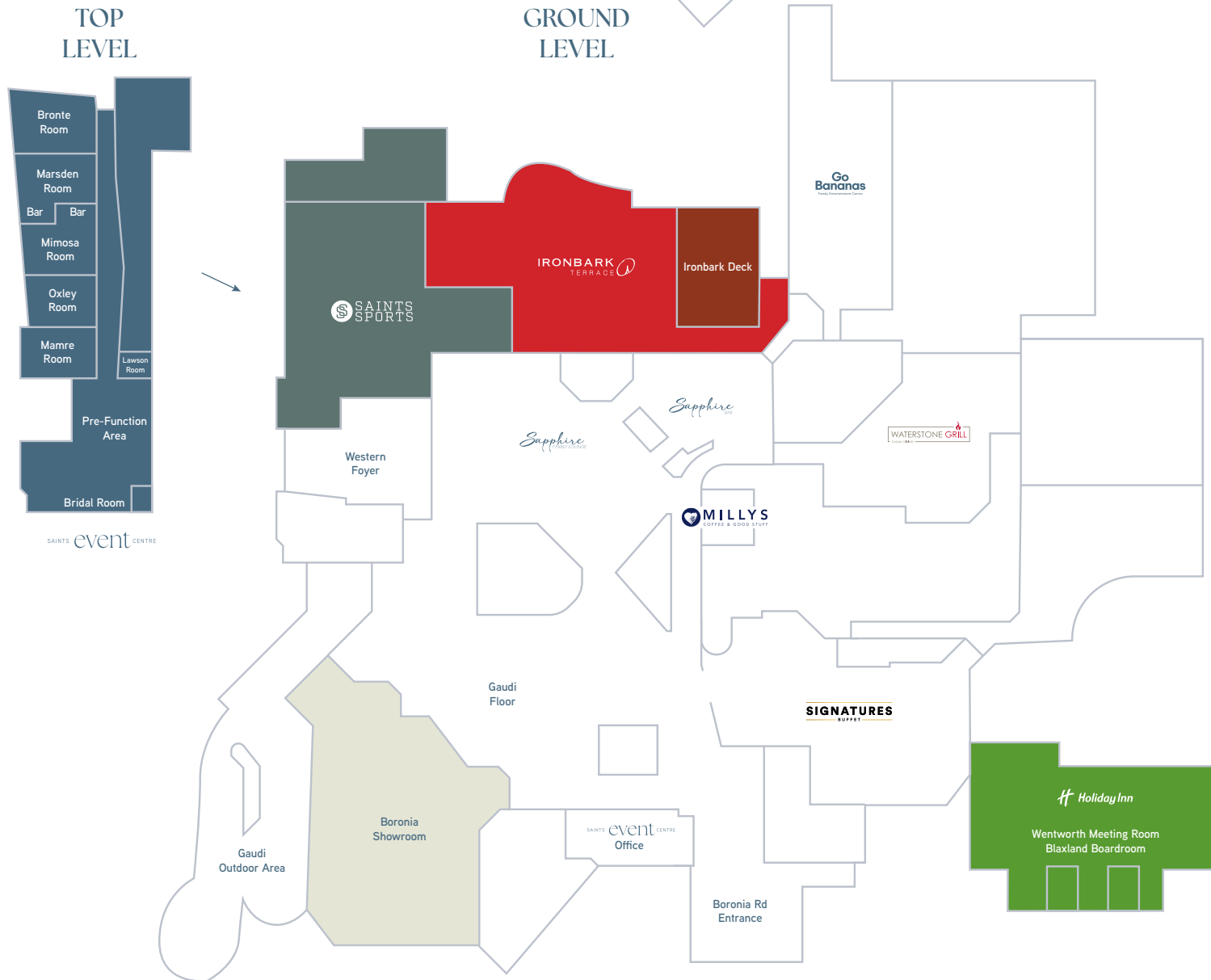
Cnr Forrester & Boronia Roads St Marys, NSW 2760, Australia  
[www.holidayinnsydneystmarys.com.au](http://www.holidayinnsydneystmarys.com.au) | T +61 2 9208 5678 | F +61 2 9208 5679



# 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.









## 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](http://www.saintseventcentre.com.au) | T 02 9677 7703 | E [events@saintsrl.com.au](mailto:events@saintsrl.com.au)



SAINTS *event* CENTRE

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