

*Celebrate with
Santorini*

SANT  RINI

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Established for over 20 years Santorini Restaurant in 2022 upgraded moving from the Old Williamstown Post Office, to the former and historic Bank Of Australia building.

Catering to everything from weddings, engagements, christenings, birthdays, hens and bucks to corporate events, Christmas parties and more solemn occasions, we will work with you to meet your individual needs.

Contact our Functions team on 03 9399 8520, email info@santorinirestaurant.com.au or stop by for a chat!

Spaces

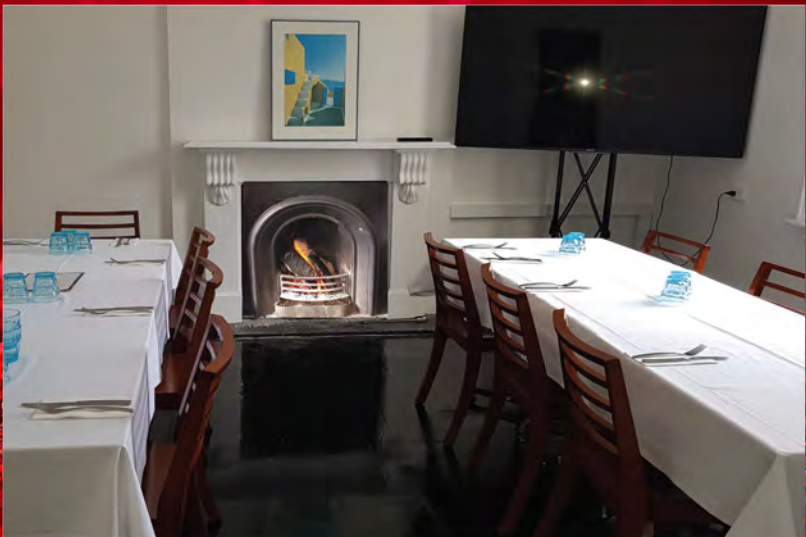
The Restaurant

Whether it's a small group of 10 or a large celebration for up to 40, the main dining room is the perfect space for a sit-down function.

A beautiful combination of original elements and classic Santorini styling, you will certainly feel our Mediterranean influences come alive. Subject to availability the whole downstairs area can be hired for exclusive use.

The Fireside Room

The perfect space for small groups up to 12 with a beautiful fireplace and screen it's also great for meetings and training.



Spaces

Upstairs Elegance

With capacity for up to 40 seated or 90-100 standing, our largest function rooms can host a variety of events. You and your guests will enjoy the privacy and space this room brings to your event.



Menus

To enhance your celebration, our sit-down menus are styled for sharing and can cater for a variety of dietary requirements. You can select from our function menus with **no room hire** or pre-order your food from our normal dining (subject to agreement) plus room hire.



Classic Banquet - sharing style

\$69 per head (no room fee)

Pre-entree

Trio of homemade dips served with fresh bread and marinated olives

Entree

Saganaki, chargrilled calamari and zucchini fritters

Mains

A platter of whole slow roasted Lamb shoulder, chicken souvlaki, beef ribs, sausage, king prawns, mussels, crumbed calamari, pita bread, potatoes with tzatziki and Greek salad

Desserts

Chef's selection of desserts to share

Available for functions held in any of our spaces.



Premium Banquet - sharing style

\$79 per head (no room fee)

Pre-entree

A trio of dips and olives served fresh village bread, marinated peppers and Dakos.

Entree

Saganaki, Zucchini Fritters, Chargrilled calamari and Beef & pork sausage.

Mains

A whole slow cooked lamb shoulder, chicken souvlaki, Biftekia king prawns, mussels, fish fillets and crumbed calamari. Served with pita bread, potatoes, tartar sauce and tzatiki

Salad (select one)

Greek & Beetroot Salad

Desserts

Barista coffee with homemade Greek desserts

Function A la Carte

\$52 per head (no room fee)

Entree (designed to share)

Trio of homemade dips served with fresh bread, chargrilled calamari, saganaki and zucchini fritters.

Main (a choice of)

Slow cooked lamb or chicken off the spit with lemon baked potatoes, garden salad, pita bread and tzatziki (can be served gluten free)

Moussaka served with a Greek salad

Spanakopita served with salad, potatoes and relish (V)

Crumbed calamari served with a rocket, pickled onion and tomato salad with rosemary & paprika chips and tartar sauce

Oven Roasted Barramundi in a homemade napoli sauce with veg and potatoes and served with Pita bread.

Available for functions held in any of our spaces for a maximum of 20 guests.

Cocktail Style (finger food)

When you're after a more stand up casual dining experience, our finger food menus will be sure to please. All finger food menus are for a minimum of 50 guests.

Classic \$29 per head

Trio of homemade dips served with our rustic house bread

Chargrilled lamb meatballs

Salt & pepper pan fried calamari

Spicy continental sausages, chargrilled

Saganaki bites, crumbed and fried

Sweet chilli chicken drumettes

Tiropita, homemade cheese parcels

Spanakopita, homemade spinach & cheese parcels

Available for functions held in Alfresco and Our Large Function Room

Cocktail Style (finger food)

Deluxe \$34 per head

Lamb skewers marinated in white wine, chargrilled

Prawn cutlets marinated in lemon, lime, garlic and cracked pepper

Chicken skewers with a lemon glaze, chargrilled

Trio of homemade dips served with our rustic house bread

Chargrilled lamb meatballs

Salt & pepper pan fried calamari

Spicy continental sausages, chargrilled

Saganaki bites, crumbed and fried

Sweet chilli chicken drumettes

Tiropita, homemade cheese parcels

Spanakopita, homemade spinach & cheese parcels

Available for functions held in Alfresco and Our Large Function Room

Cocktail Style (finger food)

Superior \$38 per head

All the options listed in our Deluxe menu plus:

Mini Greek burgers, spring lamb with Hellenic goats feta and tomato relish

Bruschetta topped with fresh tomato, feta cheese and Spanish onion

Zucchini fritters with fresh oregano, spring onion, basil, Hellenic feta and Kalamata olive oil, pan fried



Available for functions held in Alfresco and Our Large Function Room

Terms & Additional Charges

General

- Food and prices are subject to change without notice
- A valid credit card is required to secure all functions at time of booking
- Setup of tables, chairs and tablecloths are included a charge of \$40 is applied for bookings with tablecloths which is added to your final bill.
- A security deposit is required for bookings.
- Confirmation of final guest numbers are required no less than 1 (one) week prior to your function. A change in guest numbers after this time can incur a 50% charge per person
- Santorini Restaurant exercises Responsible Service of Alcohol during all functions
- Decorations are the responsibility of the guest and must be non-marking
- Strictly no outside food allowed. A cake and bomboniere excepted
- A cleaning fee of \$50 per hour will apply should excessive time be required to restore the function space
- Terms are subject to Management discretion