



RITO

LEVEL TWO

Wedding Venue 2023/24

LET YOUR LOVE UNFOLD



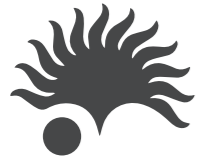


Congratulations

Thank you for considering Rito at Saint Malo for your wedding. Our dedicated staff are here to help curate your ideas and vision into something unique and memorable.

Whether you're dreaming of an extravagant affair or intimate cocktail party, our experienced events team are here to assist you every step of the way. Your dedicated coordinator will discuss the finer details of your event to help mindfully curate your special day, your way.

Allow Saint Malo to host you and your loved ones as you embark on the next chapter of your love story. Let your love unfold big and bold. Whether it's a showstopper or something more intimate, our inner-city venue is the perfect place for your special day.



Welcome to Rito

Saint Malo is Canberra's newest multi-level venue, with a space for every occasion. Rito is part of the Saint Malo empire, located on the second floor of the venue.

This unique space is the perfect blank canvas for couples to bring the vision to life. Allow your imagination to run wild in Rito's airy dining room as it lends itself to a myriad of colour palettes and styling arrangements to bring out each couple's individual flair. The simplicity of the grand dining room juxtaposed with the luxurious and modern furnishings of the private bar & lounge area make Rito an undeniably inviting space to host your loved ones.

Our custom-made round tables allow for up to 12 people seated on timeless Chiavari chairs, ensuring lively conversation while feasting on a curated dinner of Spanish delicacies. Rito's versatile space can hold up to 250 for cocktail style fiesta or up to 150 guests seated.

Cocktail Party Capacity

Let your guests mingle and enjoy the night.
Cocktail capacity 50 - 250 guests.

Seated Capacity

Enjoy a curated dinner of Spanish delicacies.
Seated capacity 50 - 150 guests

Rito focuses on the finer details, so you can enjoy an elevated dining experience with loved ones.



SAINT
MALO



Curated Escapism

Be transported to the Mediterranean as you enter through our 300 year-old Mediterranean oak doors.

Rito will be sure to wow your guests with its carefully curated styling from the oversized foliage, natural sunlight, dreamy floral installations, brass accents and chandeliers, it will feel nothing less than sacred. The hidden Mediterranean oasis in Canberra CBD is the perfect place for your special day.





Our sun-drenched courtyard is the perfect setting for drinks, canapes (or even vows) before heading upstairs to feast and party.





The Details

Whether it's a showstopper or something more intimate, our inner-city venue is the perfect place to create ever-lasting memories. Our vast space focuses on all the details with luxurious standard inclusions to elevate your special day.

Included

- A dedicated coordinator to discuss the finer details of your event.
- Senior staff and floor managers to ensure your day runs smoothly.
- Round and Oblong tables
- Gift Table
- Cake Table
- Chiavari chairs
- Crockery by Serax
- Cutlery by Sant'andrea
- Glassware by Luigi Bermolli & Robert Gordon
- Modern bar & lounge furnishing
- Custom dried floral installations
- Table cloths and napkins
- Personalised Menus and table number
- Built in sound System
- Table set-up including placement of name cards, and any additional décor provided by you*

Additional hires

- Lectern (\$100)
- Microphone (\$100)

*Conditions apply



Menu package

Rito is where the drama, spectacle and celebration of classic Spanish dishes await.

Head chef John Santos and his team are on hand to ensure Saint Malo's signature Mediterranean feasting-style food is honed to provide a perfect event menu.

Our menu boasts fresh produce and flavours, derived directly from the Mediterranean. Be transported to not only a place, but the taste and sound of the Mediterranean sea. It has all the things you love about European dining, without the long distance flight...

ALTERNATE DROP

ENTREE

Stracciatella, artichoke a la romana, peas, mint, dark rye

Spiced pumpkin, smoked pumpkin puree, pumpkin pepita pesto

Pan seared yellowfin tuna, soft herbs, carrot escabeche, burnt eggplant puree

Seared Scallops, corn puree, semi-dried tomatoes, crisp jamon

Duck, couscous, carrot puree, mushroom adobo

Pigs head croquettes, Santa Teresa Quince paste, apple salad, gribiche

**two items*

MAINS

Whole roasted eggplant, tahini, sumac, chickpeas

Wagyu beef cheeks, Paris mashed potatoes, fried garlic, chives

Pan roasted chicken, pumpkin puree, corn and chorizo salsa

Murray cod, cauliflower, pistachio and mint couscous, cauliflower puree

Twice Cooked Crispy pork belly, saffron mashed potato, wilted spinach, baby apple

Rosemary and pistachio crusted lamb rump, soft polenta, mushrooms, tomato-saffron nage

**two items*

DESSERTS

Tocino de Cielo, anglaise, almonds

Rosquillas, dulce de leche, chocolate

Burnt cheesecake, blueberry compote, chantilly cream

Menjar Blanc, pistachio crumbs, quince

ADDITIONAL OFFER

Cochinillo Asado

Paella Station - Interactive live cooking in front of everyone

Charcuterie Grazing Station - Chef's selection of cured meats, spanish smallgoods, housemade pickles and breads

Cheese Station - Chef's selection of Cheeses, fruits, nuts, jams and crackers

Desserts Station - Chef's selection of desserts on display



CANAPES/TAPAS MENU

A selection from the cold/hot/sweet sections

COLD

Oysters with gazpacho granita (V)
Cured salmon, creme fraiche, caviar
Meredith's goats cheese, thyme, honey (V)
Roast Beef, bread and butter pudding, mango chutney
Spiced tuna taco, cabbage, toasted sesame
Iberico, manchego, rocket


HOT

Albondigas sliders, manchego
Eggplant fritters, Octopus ceviche, avocado salsa
Chorizo, manchego, smoked pimenton aioli, jamon crisp
Twice cooked pork belly, green pepper, lemon zest
Mushrooms, fried polenta, onion jam (V)
Garlic Prawns, chili, butternut pumpkin

SWEET

Churros con chocolate
Burnt cheesecake bites
Rosquillas
Avocado mousse
Tocino de cielo

**Prices may vary and are subject to change due to seasonality and product availability.*



Create your own bespoke wedding feast in consultation with John, depending on whether the event is a three-course feast or a canape-fuelled night.



Drinks package

Our special selection of our finest beverages for your guests to enjoy. They include a vast range of beers, wines, cocktails to suit everyone.

WHAT'S ON OFFER

3 or 5hr PACKAGE

Wine: Sparkling, White, Red & Rose

Beer: Draught beer, Full strength, Light beer,
Non-alcoholic beer & Cider

Non-alcoholic: Mineral water, Soft drink, Juices

Hot Beverages: Coffee & Tea

Wine & beer selections are subject to change and availability.
Upgrade option available.

ON REQUEST

SOMETHING DIFFERENT

Cocktails & Mocktails

Spirit Selections Package

Draught Beer

Sangria Station

House Steeped Water Station

PACKAGE ONE

EL ORO

BEER

Full Strength: Hahn Super Dry, Heineken, Stella Artois, Becks

Light: James Boags Premium Light

SPARKLING WINE

Kissing Bridge, South Eastern Australia

The Elitists Sparkling, South Eastern Australia

WHITE WINE

Q Reserve, Semillon Sauvignon Blanc, SEA

Q Reserve, Pinot Grigio, SEA

Q Reserve, Chardonnay, SEA

RED WINE

Q Reserve, Cabernet Merlot, SEA

Q Reserve, Shiraz, SEA

Q Reserve, Cabernet Sauvignon, SEA

ROSE

Queen of Hearts Rose, McLaren Vale, SA

Upgrade

To El Platino -
Additional \$10pp

PACKAGE TWO

EL PLATINO

BEER

Full Strength: Peroni, Corona, Hahn Super Dry, Becks, Moretti, Heineken, Furphy Ale, Stella Artois

Light: James Boags Premium Light

Non-alcoholic: Heineken Zero

Cider: Seeds Crips Light

**one item*

SPARKLING WINE

Yarran Sparkling, Yenda, NSW

Kraemer Blanc de Blanc, France

**one item*

WHITE WINE

Yarran Sauvignon Blanc, Yenda, NSW

Reschke Limestone Coast Riesling, Coonawarra, SA

Terra felix Harcourt Valley, Chardonnay, VIC

Terroir Pinot Gris, Marlborough, NZ

**two items*

RED WINE

Yarran Shiraz, Yenda, NSW

Bleeding Heart Cabernet Sauvignon, McLaren Vale, SA

Freddy Nerks Rosso Pinot Noir, Adelaide Hill, SA

Ultimo Merlot, Griffith, NSW

**two items*

ROSE

Queen of Hearts Rose, McLaren Vale, SA

Stalking Horse Rose, Langhorne Creek, SA

**one item*



PACKAGE THREE

EL DIAMANTE

BEER

Full Strength: Peroni, Corona, Asahi, Kirin Ichb, Becks, Moretti, Heineken, Stella Artois, Furphy Ale, James Squire 150 Lashes Pale ale, James Boags Premium, Hahn Super Dry

Light: James Boags Premium Light, Hahn Premium Light

Non-alcoholic: Heineken Zero

Cider: Seeds Crips, James Squire Orchard Crush

**two items*

SPARKLING WINE

Dalz Otto Pucino, King Valley, VC

Villa Teresa (organic) Prosecco, Veneto- Italy

Veuve Bonneval Champagne, Champagne, France

**two items*

WHITE WINE

Okiwi Bay Sauvignon Blanc, Marlborough, NZ

Klopp Eden Valley Riesling, Clare Valley, SA

Motley Cru Pinot Grigio, Adelaide Hill, SA

Lark Hill Riesling, Canberra District, ACT

Eden Road Chardonnay, Canberra District, ACT

**three items*

RED WINE

Morish Shiraz, Barossa Valley, SA

Marquez de Tezona Tempranillo, Spain

Bleeding Heart Cabernet Sauvignon, McLaren Vale, SA

Klopp 'Kool Is Back' Pinot Noir, Mornington, VIC

Sieger Estate Frederick GSM, Barossa Valley, SA

**three items*

ROSE

Amille Cros-Pujol - les vignes rose, Pays d'oc, France

Zinio Rosado Tempranillo, Rioja, Spain

**one or two items*



FINER DETAILS

Terms and conditions

Confirmation of Bookings

A confirmation is required within the time period specified in your booking email after a tentative booking has been placed.

Setup and Pack Down Times

Standard bump in and out times are 30 mins prior and post to package commencement and finish. Longer times can be arranged as per availability, please contact us for details.

Final Changes

Final numbers are due 14 days prior, with small changes acceptable up to 7 business days prior. Large slippages or increases may incur costs. Invoice charges will reflect the final numbers provided 7 business days prior, however increases in numbers after this date will be added to the invoice

Food and Beverage Menu Items

Every effort is made to ensure consistency of menu and beverage items across the seasonal menus and package period; however, we reserve the right to substitute menu items, or beverages including wines on offer with an appropriate alternative if the need occurs.

Finalisation of Menus and Function Details

Function details and menus must have finalised no later than 14 days prior to your event.

Payment

Please refer to the payment terms and conditions that are outlined on your booking form.

Public Holidays

A 15% surcharge on the total bill is applicable for functions held on public holidays. In order to compensate the cost of penalty rates paid to staff.

Delivery and Collection of Goods

All goods should be visibly labelled with your event name. Goods may only be delivered with prior administration. Goods not collected the following 1-2 business day are assumed abandoned and will be discarded.

Package Extensions

Extensions can only be organised with prior arrangement, and not on the day of the event. Contact us to discuss extension costs and possibilities.



Contact our team to arrange a venue, tour or request an event proposal. We look forward planning your next event at Rito.

Location

21-23 London Circuit, Canberra ACT 2601

Parking

ACT Magistrates Court, 4 Knowles Pl,
Canberra ACT 2601.

(02) 6112 8825 | info@saintmalo.com.au



SAINTMALO.COM.AU

Rito Functions Package 2023-2024

[saintmalocbr](https://www.instagram.com/saintmalocbr)