



Functions, Events and Celebrations



at St Vincent

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Good food, great wine, beautiful spaces and absolutely no boring parties.

Whether you're planning a birthday, engagement party, work celebration, Christmas do, baby shower, family gathering or something completely your own, St Vincent is the perfect place to bring people together. Relaxed enough to feel easy, special enough to feel like an occasion, we offer stylish private spaces, generous menus and a team who know how to make an event feel effortless.

Our spaces can be tailored to suit the size and style of your celebration. The first floor bar and function room is ideal for private parties, drinks receptions, birthdays, hen parties, festive gatherings and work events. With its own bar and a lovely, sociable feel, it gives you the freedom to celebrate in your own space while still enjoying the atmosphere of St Vincent.

For larger groups, our ground floor offers a vibrant setting for dining, drinks and celebrations with a little more buzz. It works beautifully for bigger parties, group meals, informal receptions and events where you want guests to feel part of the energy of the restaurant.

For something truly special, our full venue hire gives you exclusive use of St Vincent. Perfect for milestone birthdays, weddings, company celebrations, Christmas parties and larger private events, it allows you to make the whole place your own — from the food and drinks to the flow of the evening.

Food is at the heart of every great event, and we have plenty of ways to feed your guests well. Our buffet menus are perfect for relaxed celebrations, with hot and cold options designed for grazing, mingling and going back for "just one more." Our canapes add a little sparkle to drinks receptions, arrival drinks or pre-dinner gatherings.

For a more refined dining experience, our set menu gives guests a full three-course meal with the St Vincent touch. Or, for something relaxed, sociable and full of flavour, our group tapas menu is perfect for sharing, chatting and making the table feel properly abundant.

And then, of course, there's Bottomless Brunch — the celebration classic. Ideal for birthdays, hen parties, catch-ups, team socials and any occasion that calls for good food, flowing drinks and a little bit of daytime mischief.

Whatever you have in mind, we'll work with you to make it feel right. From choosing the best space and menu to planning drinks, timings, arrival details and those extra little touches, we'll help shape your event around you.

At St Vincent, we don't believe you should have to pay a room hire fee just to celebrate with us. Instead, we work on a minimum spend basis, meaning the agreed amount goes towards the food and drinks for your event. Minimum spends vary depending on the space you would like to use, the date of your event, the time of day, and how long you would like the celebration to last. Once we know a little more about what you're planning, we'll be able to advise on the minimum spend for your chosen space and help you make the most of it with the right food, drinks and setup for your event.

Big celebration, intimate gathering, long lunch, lively brunch or full venue party — bring us the idea, and we'll bring the food, wine and good times!

Set Menu

Three course 38.95

Chefs Focaccia - Gordal Olives

To Start

Soup of the Day
chefs focaccia

Chicken Liver Parfait

toasted brioche - red onion marmalade - rocket

Salmon, sweet potato and chilli fish cakes

- lime mayo - beansprout, chilli and spring onion salad

Pea + Mint Arancini

pea puree - mint oil - parmesan crisp

Main Course

Roast Chicken Supreme

- potato rosti - tenderstem broccoli - pancetta crisps - chicken jus

Cider Braised Pork Belly

creamed potatoes - cavolo nero - pork and cider sauce

Beer battered fish and chips

- pea puree - tartar sauce - charred lemon

Sweet potato, chickpea + apricot tagine

- herb cous cous - tzatziki - chefs flatbread

8oz Sirloin Steak (£8 Supplement)

roasted vine tomatoes - roast mushroom - triple cooked chips - rocket salad

Dessert

Lemon Meringue Tart

pistachio - raspberries

Warm Chocolate Brownie

vanilla ice cream - cherries

Vanilla Creme brulee

prosecco strawberries - shortbread

Affogato

vanilla ice cream - amaretto syrup - fresh espresso

Cheese Board (£4 Supplement)

chefs selection of cheese - red onion marmalade - Spanish honey - grapes - sea salt crackers

Group Tapas Menu

37.50 per person

For the Table

Hummus + Pita – Gordal Olives – Chefs Focaccia

Pick Two

pea arancini – pea puree – mint oil – parmesan crisps
pulled chicken croquettes – black garlic emulsion – serrano ham crisps
beer battered fish goujons – tartar sauce – lemon
tempura king prawns – marie rose sauce – gem lettuce
crispy halloumi – hot honey – tomato + cider vinegar chutney
salmon, sweet potato + chilli fish cakes – lime mayo – beansprout, chilli and spring onion salad
cauliflower pakora – mango aioli – spring onions – chilli
roast hispi cabbage – blue cheese sauce – candied walnuts
crispy squid – sweet chilli dip
roast chorizo – toasted pine nuts – red wine reduction
padron peppers
crispy whitebait – lemon mayo

Pick One

patatas bravas – garlic aioli
truffle + parmesan fries
rocket, shallot + parmesan salad
garlic + chilli tenderstem broccoli – toasted almonds

Dessert

Lemon Meringue Tart
pistachio – raspberries

Warm Chocolate Brownie
vanilla ice cream – cherries

Vanilla Creme brulee
prosecco strawberries – shortbread

Affogato
vanilla ice cream – amaretto syrup – fresh espresso

Cheese Board (£4 Supplement)
chefs selection of cheese – red onion marmalade – Spanish honey – grapes – sea salt crackers

Bottomless Brunch

35.00 per person

12-5 PM

12-9pm Fridays

Pick Two

pea arancini – pea puree – mint oil – parmesan crisps
pulled chicken croquettes – black garlic emulsion – serrano ham crisps
beer battered fish goujons – tartar sauce – lemon
tempura king prawns – marie rose sauce – gem lettuce
crispy halloumi – hot honey – tomato + cider vinegar chutney
cauliflower pakora – mango aioli – spring onions – chilli
roast hispi cabbage – blue cheese sauce – candied walnuts
crispy squid – sweet chilli dip
roast chorizo – toasted pine nuts – red wine reduction
padron peppers
crispy whitebait – lemon mayo

Pick One

truffle + parmesan fries
rocket, shallot + parmesan salad
garlic + chilli tenderstem broccoli – toasted almonds

Drinks Included

house fizz
house wines
house spirits
bottles of peroni
mimosa

Upgrade to Cocktails for 15.00

Cold Buffet Menu

19.50 per person

Our buffets require a group of 25 or more guests

Includes

Hummus + Pita Bread
Focaccia
Toasted Almonds
Gordal Olives
Chicken + Chorizo Arabiata Pasta
New Potato + Creme Fraiche Salad
Tomato + Basil Bruschetta
Pork + Apple Sausage Rolls
Mixed Salad or Greek Salad
Crisps

Looking For Something extra

Add on any of the following

Tomato, mozzarella, + basil salad - 2.50
Manchego, Spanish honey, + sea salt crackers - 2.00
Spanish cured meats - 4.50
Broccoli + stilton quiche - 3.50

- Selection of Finger Sandwiches - 3.50
Choose Three From:
cheese + red onion chutney
ham + mustard mayo
coronation chicken
hummus, rocket + sun-dried tomatoes
smoked salmon, cucumber + cream cheese

Hot Buffet Menu

24.50 per person

Our buffets require a group of 25 or more guests

Includes

chicken + chorizo skewers
crispy halloumi + hot honey
pulled pork taco – bbq sauce – crispy onions.
tempura king prawns – marie rose sauce.
roasted mediterranean vegetables.
french fries
house salad or greek salad
hummus + pita bread
focaccia
crisps

Looking For Something extra

Add on any of the following

Tomato, mozzarella, + basil salad - 2.50
Manchego, Spanish honey, + sea salt crackers - 2.00
Spanish cured meats - 4.50
Broccoli + stilton quiche - 3.50
Pea + mint arancini 3.00
Pork meatballs – tomato sauce – basil 4.00

- Selection of Finger Sandwiches - 3.50
Choose Three From:
cheese + red onion chutney
ham + mustard mayo
coronation chicken
hummus, rocket + sun-dried tomatoes
smoked salmon, cucumber + cream cheese

Main Plate Buffet

27.50 per person

our buffets require a group of 25 or more guests

Includes

gordal olives
hummus + pita
focaccia
mixed salad or greek salad

Pick One Meat/Fish + One Vegetarian Option

Meat/Fish

lemon + herb chicken supreme – new potatoes – roasted mediterranean vegetables
pulled beef chilli con carne – coriander rice – sour cream – guacamole
lamb kofta – herb cous cous – harrisa yoghurt – flatbreads
roast salmon fillet – ratatouille – green beans
beef bourguignon – creamy mash – roasted carrots (3.50 supplement)

Meat/Fish

sweet potato, apricot + chickpea tagine – herb cous cous – tzatziki
vegetarian chilli con carne – coriander rice – sour cream – guacamole
mac + cheese – garlic bread

Desserts

8.50 per person

lemon meringue tart – pistachio – raspberries
dark chocolate brownie – chantilly cream – fresh strawberries
eton mess
apple + blackberry crumble – creme anglaise

Canapes

three for 11.00 or five for 15.00

Savoury

smoked salmon, creme fraiche + dill bellini
crispy pork bites
pea + mint arancini – pea puree – parmesan
pulled chicken croquettas – black garlic emulsion – parmesan
tomato + mozzarella bruschetta
tempura king prawn – marie rose sauce
pulled beef Yorkshire puddings – horseradish
salmon, sweet potato and chilli fish cake – lime mayo
goats cheese + beetroot tart
cauliflower pakora – mango aioli

Something Sweet

chocolate brownie bites - orange gel

Entertainment

Want to add a little extra sparkle to your event? We're all for it.

Whether you're imagining relaxed acoustic music, a brilliant DJ, live vocals, a sax player, or something that gets everyone on the dance floor, we're happy to help point you in the right direction.

During the planning of your event, we can talk through what style of entertainment will work best for your space, timings and atmosphere. From background music during arrival drinks to a proper party soundtrack later in the evening, we'll help you create the right mood from start to finish. You're welcome to arrange your own entertainment, or we can recommend musicians and DJs we know and trust to help make your celebration feel even more special.

Drinks

Because no great party ever started with an empty glass.

We know that getting the drinks right is an essential part of making your event feel brilliant.

Whether you want a glass of fizz waiting on arrival, cocktails flowing through the room, bottles on the table or a few crowd-pleasing classics to keep everyone happy, we can help you choose the perfect drinks for your celebration.

From the first pour to the final toast, we'll make sure your guests are well looked after.

Arrival Drinks

Start the party from the second your guests walk through the door with a drink ready and waiting.

Choose from:

Glasses of fizz - from 6.00

Bottled beers - from 4.25

Spritz - from 7.50

Gin & tonics - from 6.00

Glasses of wine - from 4.50

Curated cocktails - from 9.00

Go classic, seasonal, sparkly or bold — we'll help you pick the perfect welcome drink to set the tone.

For the Table

Keep the good times flowing with drinks ready on the table for your guests to enjoy throughout the event.

Choose from:

Bottles of wine - from 21.95

Bottles of beer - from 4.25

Jugs of cocktails - from 25.00

Perfect for sharing, topping up and making sure nobody has to wander too far when it's time for another sip.

As part of the planning of your event we will work with you to make sure that your selection of drinks is just what you are looking for.

Terms & Conditions

To ensure everything runs smoothly for your party, please take a moment to read the following:

1. **Provisional Bookings:** All bookings are considered provisional until we receive a deposit. The deposit is dependent on the event and the space(s) that you are booking. This will be discussed with you as part of the planning stage. (Deposits can be made by card, debit card, or BACS transfer only.)
2. **Cancellations & Damages:** Please note, deposits are non-refundable for cancellations made less than 7 days before your booking. Charges may also apply for any loss or damage caused during your event.
3. **Hire Time:** This will be discussed through out the planning stage and must be adhered to as may affect other bookings. Any changes to your hire time must be agreed with the venue.
4. **Punctuality:** It's essential that your entire party arrives and is seated at the time of your booking. Late arrivals or incomplete parties may result in your food being served at a later time.
5. **Table Requests:** While we'll do our very best to honour specific table or layout requests, we cannot guarantee exact seating arrangements.
6. We ask for your full food and drinks pre-order, along with any dietary requirements, to be submitted a minimum of seven days prior to your booking.
7. **Decorations:** Please coordinate with the St Vincent team regarding any table decorations ahead of your booking to avoid any issues on the day.
8. **Payment:** For some events we may require full payment up front. We will discuss the payment options with you during the planning stage. Where payment of the balance is required on the day, we ask that this is made in one single payment either on card or with cash.
9. **Menus** - please note that the menus provided in this brochure are subject to change. You will be provided with a final menu during the planning stage of the event for you to order from.
10. **Service Charge:** A discretionary 10% service charge will be added to your final bill.



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