

CHEESE CELLAR

SPRING ST.
EVENTS

MENU PACKAGES 2017





A specialist providore showcasing the freshest organic produce, comforting takeaway food, gelati and quality artisan cheese. Our private underground dining room and cheese cellar is accessed by spiral staircase, and accommodates up to 28 guests for an intimate dinner or cheese and wine tutorial, and up to 40 for a cocktail event.



FOR FURTHER INFORMATION PLEASE CONTACT

Jess Lazzaro or Amy Collins

Phone: 03 9654 0811 • Mobile: 0427 230 166 • Email: info@springstreetevents.com.au



SPRING STREET GROCER MENU PACKAGES 2017

GUIDELINES

OPERATION TIMES

*Reservations are for a maximum of 5 hours.
Reservations exceeding 5 hours will incur
an additional minimum spend requirement

Lunch	12pm to 4pm
Dinner	5pm to 11pm
Cocktail	12pm to 11pm

SEATING CAPACITY

CONFIGURATION

Cocktail	40
Cheese and Wine (stand up)	35
Cheese and Wine (sit down)	28
Seated Event	28

MINIMUM CHARGES

This can be used towards food and beverages * Please note: this is not a room hire fee

Jan – Oct 2017

Lunch (Mon - Wed)	\$1500
Lunch (Thurs - Sun)	\$1850
Dinner (Mon - Wed)	\$1950
Dinner (Thurs - Sun)	\$2500

Nov – Dec 2017

Lunch (Mon - Wed)	\$2000
Lunch (Thurs - Sun)	\$2500
Dinner (Mon - Wed)	\$2650
Dinner (Thurs - Sun)	\$3000

CHEESE & WINE TASTINGS

If you've been looking for an event with a difference or wondering what cheese to pair with what wine, then it's time to visit us at the Spring St Grocer Cheese Cellar. We provide answers to these questions and more in our fun and informative events. Let us be your guide to the amazing world of cheese in a setting like no other in Australia.

What you will learn about the world of cheeses include the following:

- The different styles of cheese
- Flavour profiles and sensory evaluation
- How to select your cheese and how to best store it at home
- Accompaniments
- How to match wines with cheese & why certain cheeses and wines don't mix

\$80.00 per person	4 cheeses matched with 4 wines
\$100.00 per person	6 cheeses matched with 6 wines

To add canapés and beverages on arrival please refer to the 'Additional Items' page and short wine list

Sommelier Fee	\$300 which includes the preparation, presentation and room set up.
Cheesemonger	\$300 which includes the preparation, presentation and room set up.
Cheesemonger & Sommelier	\$500 which includes the preparation, presentation and room set up.



CANAPÉ MENU

COLD

Oysters, mignonette
Foie gras pate, brioche, pear chutney
Crostini of ricotta, broadbean, mint
Tuna and avocado, squid ink cracker
Beef tartare, truffle aioli, pumpernickle
Trout rillette, blini, caviar
Spring street cheese gougeres, goats curd
Whipped cod roe, potato skin, caviar
Bresaola, anchovy grissini
Country style terrine, brioche

HOT

Soft curd croquettes
Sicilian arancini
Pulled pork, slaw, brioche bun
Tempura vegetables, bagna cauda
Beef polpette
Pork cromesquis, green sauce
Saganaki
Grilled octopus, smoked eggplant, caper dressing
Crab cakes, toasted corn
Lamb kofta skewers, garlic yoghurt

TASTING DISHES

Nicoise of petuna ocean trout
Pan fried sage and ricotta gnocchi, dell orto
Mushroom risotto, truffle oil
Fish & chips, tartare sauce
Classic Reuben, Russian dressing
Braised lamb, soft polenta, cucumber
Seafood paella
Beef cheek tortellini, pea puree
Wagyu beef burger, pickles
Buttermilk fried chicken

DESSERT

Hazelnut & praline Crème brûlée (GF)
Chocolate filled donuts, cinnamon sugar
Mini ice-cream cones
Mini salted caramel cheesecake



CANAPÉ PACKAGES

1-2 HOUR PACKAGE

4 pieces	Select 2 cold & 2 hot items (or dessert)	\$30.00 per person
6 pieces	Select 3 cold & 3 hot items (or dessert)	\$45.00 per person

2-3 HOUR PACKAGE

7 pieces	Select 4 cold & 3 hot items (or dessert)	\$52.50 per person
6 pieces + 1 tasting	Select 3 cold, 3 hot (or dessert) & 1 tasting dish	\$60.00 per person
9 pieces + 1 tasting	Select 5 cold, 4 hot (or dessert) & 1 tasting dish	\$75.00 per person

4-5 HOUR PACKAGE

11 pieces + 1 tasting	Select 6 cold, 5 hot (or dessert) & 1 tasting dish	\$92.50 per person
11 pieces + 2 tasting	Select 6 cold, 5 hot (or dessert) & 2 tasting dish	\$107.50 per person



LA FAMIGLIA

SHARING GOOD FOOD & WINE IS AN ESSENTIAL PART OF LIFE AT THE EUROPEAN.

This menu is reflective of our passion for these elements, lending itself to celebration & conversation shared between old famiglia & new friendships forged across the dining table.

\$90.00 per person for 3 courses

\$75.00 per person for 2 courses

To add canapés on arrival, extra side dishes or petit fours to finish, please refer to 'Additional Items' on page 6.

ENTRÉE

Please choose a maximum of three dishes – to share

Roasted Moreton Bay bug, crispy chicken, cabbage & chervil salad

Buffalo mozzarella, pickled fennel, herbs, sourdough

Raw tuna, avocado, horseradish cream

Salt-baked beetroots, goats curd, walnut & raisin

House charcuterie, pickles & grissini

Wagyu carpaccio, pickled shallots, anchovy, mustard dressing

Wagyu ox-tongue, oyster cream, cucumbers

Lyonnais sausage, scallop, fennel

MAIN COURSE

Please choose a maximum of two dishes – to share

Châteaubriand: Salt roasted with bourguignon garnish

Blue cod, scallops, lentils

Flinders Island roast lamb shoulder

Porchetta, apple, sauerkraut

(Optional suckling pig for events larger than 30pax - requires two week's notice & \$10 supplement per person)

Roasted free range chicken, butternut squash, salsa verde, pumpkin seeds

Duck galantine a l'orange

ACCOMPANIMENTS

Roquette salad with aged balsamic

Kipflers, bacon & cabbage

CHEESE – TO SHARE

A selection of cheese served with house made condiments



All menus are seasonal and maybe subject to variation

All prices are GST inclusive and are subject to change



CHEESE CELLAR MENU PACKAGES 2017

ADDITIONAL ITEMS

CANAPÉS - PLEASE SELECT \$7.50 per person, per piece
TASTING DISHES \$15.50 per person, per piece

LA FAMIGLIA TABLE

A la famiglia table is a central table with a selection of antipasti, including cured meats, parfait, marinated olives and imported cheeses.

Dishes are served on a large table \$35.00 per person

SIDE DISHES

We recommend one side dish per 4 guests.
Please choose a maximum of 3 options.

Zucchini, tomato vierge	\$15.00
Roquette salad with aged balsamic	\$15.00
Green salad, pickled shallots	\$15.00
Broccoli, pear, almond, chilli	\$16.00
Kipflers, bacon & cabbage	\$18.50

CHEESE – TO SHARE

Our resident Cheesemonger, will put together a selection of cheese served with house made condiments (based on 30g person) \$15.00 per person

ANTIPASTO – TO SHARE

A selection of cured meats, grilled vegetables & cheese \$18.00 per person

TO FINISH

Chocolate Truffles	\$5.50 per person
Petit fours	\$12.50 per person

OCCASION CAKE

(Served whole with personalised plaque)
Served as petit fours \$9.50 - served as dessert \$16.50

Hazelnut & Chocolate Mousse Cake
Flourless Orange Cake with vanilla ricotta cream
Lemon drizzle Cake with lemon butter frosting
Chocolate Mud Cake with 70% chocolate ganache
Red velvet with mascarpone
Carrot cake with candied walnuts

BYO cakes	\$7.50 per person
BYO cupcakes/macaroons	\$5.00 per person

KIDS MENU

*please choose 2 weeks prior to your event
(appropriate for children 12 and under)*

2 x Courses (main course & dessert)	\$45.00 per person
1 x Course (main course)	\$35.00 per person

MAIN COURSE

please choose 1 dish 2 weeks prior to your event

Fish & Handcut chips with tomato sauce
Spaghetti & Meatballs
Chicken Schnitzel and Handcut chips

DESSERT

please choose 1 dish 2 weeks prior to your event

Chocolate Sundae
Kid's Petit Fours
Soft Drink

SOMMELIER FEE

Hire one of our highly experienced Sommeliers to walk you and your guests through our extensive range of old and new world wine \$300.00 (max 3 hours)

CHEESEMONGER FEE

Use one of our in house fromagerie experts to explore our cheeses from around the world \$300.00 (max 3 hours)



*All menus are seasonal and maybe subject to variation
All prices are GST inclusive and are subject to change*



WINES

BEVERAGES ON CONSUMPTION

We recommend selecting a sparkling, 2 white & 2 red wines.
A heavy & light beer, soft drink & mineral water will also be available.

SPARKLING WINES

NV	Cuvée Loraine Blanc de Blancs Brut	<i>Bourgogne, France</i>	50
NV	Conte Loredan Gasparini Prosecco	<i>Colli Asolani, Italy</i>	55
2013	Laurens Cremant de Limoux Clozs de Demoiselles	<i>Languedoc-Roussillon, France</i>	68
2012	Oakridge Blanc de Blanc	<i>Coal River, Tasmania</i>	70
NV	Vissoux Crémant de Bourgogne Brut	<i>Burgundy, France</i>	83
NV	Jean-Noël Haton Brut Héritage	<i>Champagne, France</i>	135
NV	Doyard Cuvée Vendemiaire	<i>Champagne, France</i>	150
NV	Pol Roger Brut	<i>Champagne, France</i>	192

WHITE WINES

2016	Crawford River Young Vines Riesling	<i>Henty, Victoria</i>	54
2016	Greywacke Sauvignon Blanc	<i>Marlborough, NZ</i>	55
2016	Onannon Pinot Gris	<i>Mornington Pen, Vic</i>	54
2016	Terlan Pinot Grigio	<i>Alto Adige, Italy</i>	78
2015	Louis Michel AC Chablis	<i>Chablis, France</i>	77
2016	Seville Estate 'The Barber' Chardonnay	<i>Yarra Valley, Victoria</i>	45
2016	Montalto Estate Chardonnay	<i>Mornington Peninsula, Victoria</i>	77
2016	Burton McMahon D'Aloisio's Chardonnay	<i>Yarra Valley, Victoria</i>	61

ROSÉ WINES

2015	Riotor Grenache/Cinsault/Syrah	<i>Provence, France</i>	52
------	--------------------------------	-------------------------	----

RED WINES

2016	De Bortoli Villages Pinot Noir	<i>Yarra Valley, Victoria</i>	43
2014	Charteris Central Otago Pinot Noir	<i>Central Otago, NZ</i>	73
2016	Fiore Nero Chianti	<i>Tuscany, Italy</i>	44
2016	Mesta Tempranillo	<i>Uclés, Spain</i>	45
2015	Monopole Cabernet Sauvignon	<i>Yarra Valley, Victoria</i>	49
2009	Bellwether Cabernet Sauvignon	<i>Coonawarra, Victoria</i>	89
2015	Clonakilla O'Riada Shiraz	<i>Canberra District, NSW</i>	79
2015	Bress Silver Chook Shiraz	<i>Heathcote, Victoria</i>	48
2012	Poonawatta 'Four Corners' Shiraz	<i>Eden Valley, S.A</i>	63

DESSERT WINE

2012	Lions de Suduiraut Semillon/Sauvignon Blanc (375ml)	<i>Sauternes, France</i>	77
------	---	--------------------------	----

All our prices are GST inclusive. Please note that beverages are charged on consumption and that we cannot guarantee if all of the above selection is available.
Where an item is not available a suitable replacement will substitute it.



BEVERAGE PACKAGES

◆ CLASSIC BEVERAGE PACKAGE ◆

WINES ARE SUBJECT TO CHANGE

2 hours	\$50.00 per person
3 hours	\$62.00 per person
4 hours	\$72.00 per person
5 hours	\$80.00 per person

SPARKLING

NV Cuvée Loraine Blanc de Blancs Brut *Bourgogne, France*

WHITE

2016 Crawford River Young Vines Riesling *Henty, Victoria*
2016 Seville Estate The Barber Chardonnay *Yarra Valley, Victoria*

RED

2016 De Bortoli Villages Pinot Noir *Yarra Valley, Victoria*
2015 Bress Silver Chook Shiraz *Heathcote, Victoria*

Heavy and light beer, soft drink and mineral water



◆ SUPERIOR BEVERAGE PACKAGE ◆

WINES ARE SUBJECT TO CHANGE

2 hours	\$60.00 per person
3 hours	\$70.00 per person
4 hours	\$80.00 per person
5 hours	\$90.00 per person

SPARKLING

2012 Oakridge Blanc de Blanc *Coal River, Tasmania*

WHITE

2016 Onannon Pinot Gris *Mornington Pen, Vic*
2016 Burton McMahon D'Aloisio's Chardonnay *Yarra Valley, Victoria*

RED

2015 Williams Crossing (by Curly Flat) Pinot Noir *Yarra Valley, Victoria*
2015 Monopole Cabernet Sauvignon *Yarra Valley, Victoria*

Heavy and light beer, soft drink and mineral water

All menus are seasonal and may be subject to variation.

All prices are GST inclusive and are subject to change



BEVERAGE PACKAGES CONT.

◆ EXCLUSIVE BEVERAGE PACKAGE ◆

WINES ARE SUBJECT TO CHANGE

2 hours	\$95.00 per person
3 hours	\$115.00 per person
4 hours	\$130.00 per person
5 hours	\$145.00 per person

CHAMPAGNE

NV	Christophe Brut Tradition	<i>Champagne, France</i>
----	---------------------------	--------------------------

WHITE

2016	Terlan Pinot Grigio	<i>Alto Adige, Italy</i>
2015	Louis Michel AC Chablis	<i>Chablis, France</i>

RED

2014	Charteris Central Otago Pinot Noir	<i>Central Otago, NZ</i>
2015	Clonakilla O'Riada Shiraz	<i>Canberra District, NSW</i>

Heavy and light beer, soft drink and mineral water

BEERS

PILSNER	Trumer Pils ~ 4.8%	<i>Austria</i>	\$14.00
LAGER	McKay ~ 4.5%	<i>Vic, Australia</i>	\$10.00
LAGER	Peroni Red Label ~ 4.7%	<i>Italy</i>	\$10.00
LAGER	Barrow Boys Stormy Amber Lager ~ 6.5%	<i>Vic, Australia</i>	\$11.00
ALES	Hawkers Indian Pale Ale ~ 6.5%	<i>Vic, Australia</i>	\$12.00
CIDER	Hills Apple Cider ~ 5%	<i>Adelaide Hills, SA</i>	\$10.00
LOW ALCOHOL	Coopers Light ~ 2.8%	<i>Sth Aust, Australia</i>	\$8.00

COCKTAILS

APEROL SPRITZER	Prosecco, Aperol & Soda	\$19.50
SOUTHSIDE	Tanqueray Gin, Mint & Lime	\$20.50
NEGRONI	Campari, Gin & Rosso	\$18.50
PIMMS CUP	Pimms, Dry Ginger Ale, lemonade, mint cucumber and orange	\$20.00

.....
All menus are seasonal and may be subject to variation.

All prices are GST inclusive and are subject to change



ADDITIONAL INFORMATION

SECURED PARKING



SECURE PARKING

80 Little Collins Street
Melbourne VIC 3000
Telephone: 1300 727 483
Phone: (03) 9613 0000



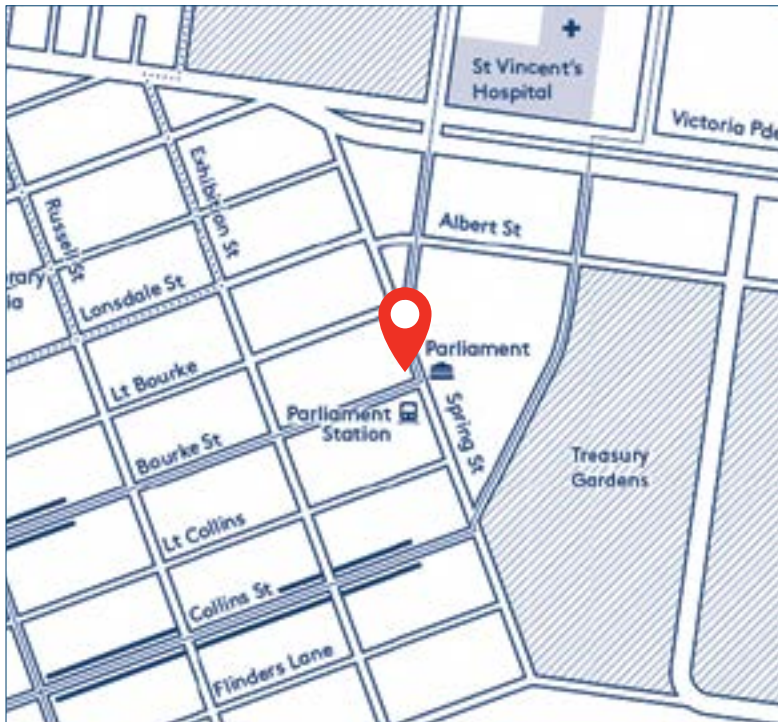
WILSON PARKING

34-60 Little Collins Street,
Melbourne VIC 300
Phone: 1800 PARKING
Entry via Little Collins
or 55 Bourke Street

WHEELCHAIR ACCESS

There is no wheelchair access to the Tea Room, Melbourne Supper Club or Siglo. The only private room that has wheelchair access is the Spring St Grocer Cheese Cellar, which has service lifts.

LOCATION



[CLICK ON MAP](#)

AUDIO VISUAL

COMPLETE FUNCTION HIRE

Quotes can be provided on request (not included in the minimum spend)

[VISIT WEBSITE](#)



FLOWERS

THE ROAD STALL

We recommend flowers by The Road Stall 0459 737 855 (our in house florist)

[VISIT WEBSITE](#)



PLEASE REFER TO THESE LOCATIONS IN YOUR INVITATIONS:

The Spring St Grocer Cheese Cellar Basement Dining Room (Access via spiral staircase at the rear of Spring Street Grocer)
157 Spring St Melbourne VIC 3000



BOOKING CONFIRMATION FORM

Today's Date:

Business Hours N°:

Event Organisers Name:

Mobile N°:

Reservation Date:

Email Address:

Contact for the event:

Postal Address:

Number of Guests:

Start Time:

End Time:

I'm booking the following event:

Breakfast

Lunch

Dinner

Cocktail

Wedding

Other:

Room / Area:

BOOKINGS & CONFIRMATION

Bookings are accepted on a "first come, first served basis", so if your initial inquiry was for general information, we do highly recommend that you check the availability of dates before returning the confirmation sheet.

Bookings cannot be confirmed until this form has been completed and signed and the deposit has been made.

RESTAURANT RIGHTS

Save for any negligence on its behalf, the European / MSC/ CWS/ Siglo/ Tea Room accepts no responsibility or liability for any loss or damage to any property belonging to the client or the client's guests. We reserve the right in our absolute discretion to exclude or remove any undesirable persons from the function or premises without liability. The client shall conduct the function in an orderly manner and in full compliance with the rules of the management and in accordance with all applicable laws.

At the conclusion of your event, your account will need to be finalised by credit card, cash or bank cheque. All guests will be required to vacate the venue and it is the responsibility of the organiser to inform all guests attending that the event is exclusive to the reserved area ie. The Tea Room and that entry into other venues are not permitted.

Please note that we require menu selections as soon as possible. If menus are not selected with two weeks prior to your event, the 'chef's choice' menu will be allocated.

All prices are inclusive of GST. These prices are subject to change at management's discretion.

Please note there is a 10% surcharge on Public Holidays.

CONFIRMATION & PAYMENT

For all catering, including beverage packages (if applicable), we require notification for the confirmed number of guests no later than 48 hours prior to the event. Once confirmed, this will be the minimum number catered and charged for. Any additional guests will be charged accordingly.

Balance of Payment is required at the close of your event unless otherwise arranged with a Functions manager.

Please note: If payment is made after the date of the event, a 5% surcharge to the total bill will apply.

My signature confirms that I have read and understood the terms and conditions as stated above and will adhere to them.

Signature:

Date:



CHEESE CELLAR MENU PACKAGES 2017

CANCELLATION POLICY

CANCELLATION POLICY

Outside 60 days	Full Refund
Within 60 to 30 days	The paid deposit amount may be transferred for use to book another event. This credit must be used within 12 months of booking date.
Within 30 to 7 days	Deposit is forfeited. No refund.
Within 7 days	Minimum spends for the room will be charged.

DEPOSIT

I WILL BE PAYING MY DEPOSIT BY:

ELECTRONIC TRANSFER

(Please attach remittance advice stating the Reservation Name)

Name: The European and Melbourne Supper Club

BSB: 013 030 **Account Number:** 4620 86056

PLEASE NOTE we will deduct the following deposit amount from your card.

- Weddings/Events Nov-Dec \$2000
- All other Events Jan-Oct \$1000

CREDIT CARD

BANK / COMPANY CHEQUE

CASH

Amount: \$1000 Jan-Oct \$2000 Nov - Dec \$2000 Wedding

Card type: Amex Visa MasterCard Diners Other:

Please note, all credit card payments will incur a processing fee of up to 1.7%.

Credit Card Number:

Expiry Date:

CCV N° (Credit Card Verification):

VISA, MASTERCARD and DINERS: The verification number is a 3-digit number printed on the back of your card. It appears after and to the right of your card number.

AMERICAN EXPRESS: The American Express verification number is a 4-digit number printed on the front of your card. It appears after and to the right of your card number.

Name of Card Holder:

In order to secure the space indicated I understand that I need to pay a deposit. Please find my credit card details or alternative payment method, as arranged with the functions manager and signed authorization agreeing to the charges being debited from my card. In the event of a cancellation I agree to the above Terms and Conditions.

My signature also confirms that I have read and understood the terms and conditions as stated above and authorise a transaction on the specified credit card.

Signature:

✉ **PLEASE EMAIL THIS PDF TO:** info@springstreetevents.com.au - with the attention of Jess Lazzaro or Amy Collins.



CHEESE CELLAR MENU PACKAGES 2016