

# CHEESE CELLAR

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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.



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FOR FURTHER INFORMATION PLEASE CONTACT

Jess Lazzaro or Amy Collins

Phone: 03 9654 0811 • Mobile: 0427 230 166 • Email: [info@springstreetevents.com.au](mailto:info@springstreetevents.com.au)



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SPRING STREET GROCER MENU PACKAGES 2017

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# GUIDELINES

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## 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

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## 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

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# CHEESE & WINE TASTINGS

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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

<b>\$80.00 per person</b>	4 cheeses matched with 4 wines
<b>\$100.00 per person</b>	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.



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# CANAPÉ MENU

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## COLD

Oysters, mignonette  
Foie gras pate, brioche, pear chutney  
Crostini of ricotta, broadbean, mint  
Tuna and avocado, squid ink cracker  
Beef tartare, potato crisp  
Trout rillette, blini, caviar  
Truffled spring street cheese gougeres  
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, romesca  
Beef polpette  
Polenta chips, sour cream  
Cypriot haloumi, pickled walnut  
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  
Orecchiette, tuna, broccoli, anchovy  
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



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## 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

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# LA FAMIGLIA

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## 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, basil, sourdough

Raw tuna, avocado, horseradish cream

Organic asparagus, soft egg, parmesan, chives

House charcuterie, pickles & grissini

Wagyu carpaccio, pickled green tomato, anchovy, sage, grissini

Smoked ox-tongue, oyster cream, cucumbers

Whipped cod roe, salmon pearls, blini

### MAIN COURSE

*Please choose a maximum of two dishes – to share*

Châteaubriand: Salt roasted with bourguignon garnish

John Dory, clams, sauce meuniere

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

Duck fat roasted potatoes, garlic, rosemary

### CHEESE – TO SHARE

A selection of cheese served with house made condiments



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*All menus are seasonal and maybe subject to variation*

*All prices are GST inclusive and are subject to change*



# 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
Duck fat roasted potatoes, garlic, rosemary	\$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)



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# WINES

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## 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
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### 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
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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.



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# BEVERAGE PACKAGES

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## ◆ 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



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## ◆ 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

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# BEVERAGE PACKAGES CONT.

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## ◆ 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>
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### 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

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# BEERS

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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

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# COCKTAILS

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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

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# ADDITIONAL INFORMATION

## SECURED PARKING



### SECURE PARKING

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



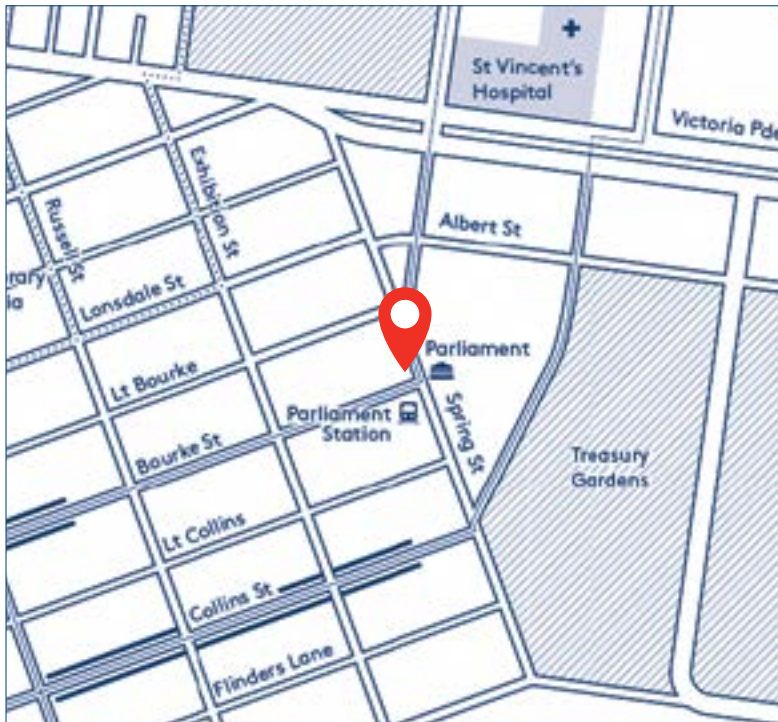
### WILSON PARKING

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



CHEESE CELLAR MENU PACKAGES 2017

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# BOOKING CONFIRMATION FORM

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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:

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## 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

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# CANCELLATION POLICY

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## 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.

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# DEPOSIT

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## 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](mailto:info@springstreetevents.com.au) - with the attention of Jess Lazzaro or Amy Collins.



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