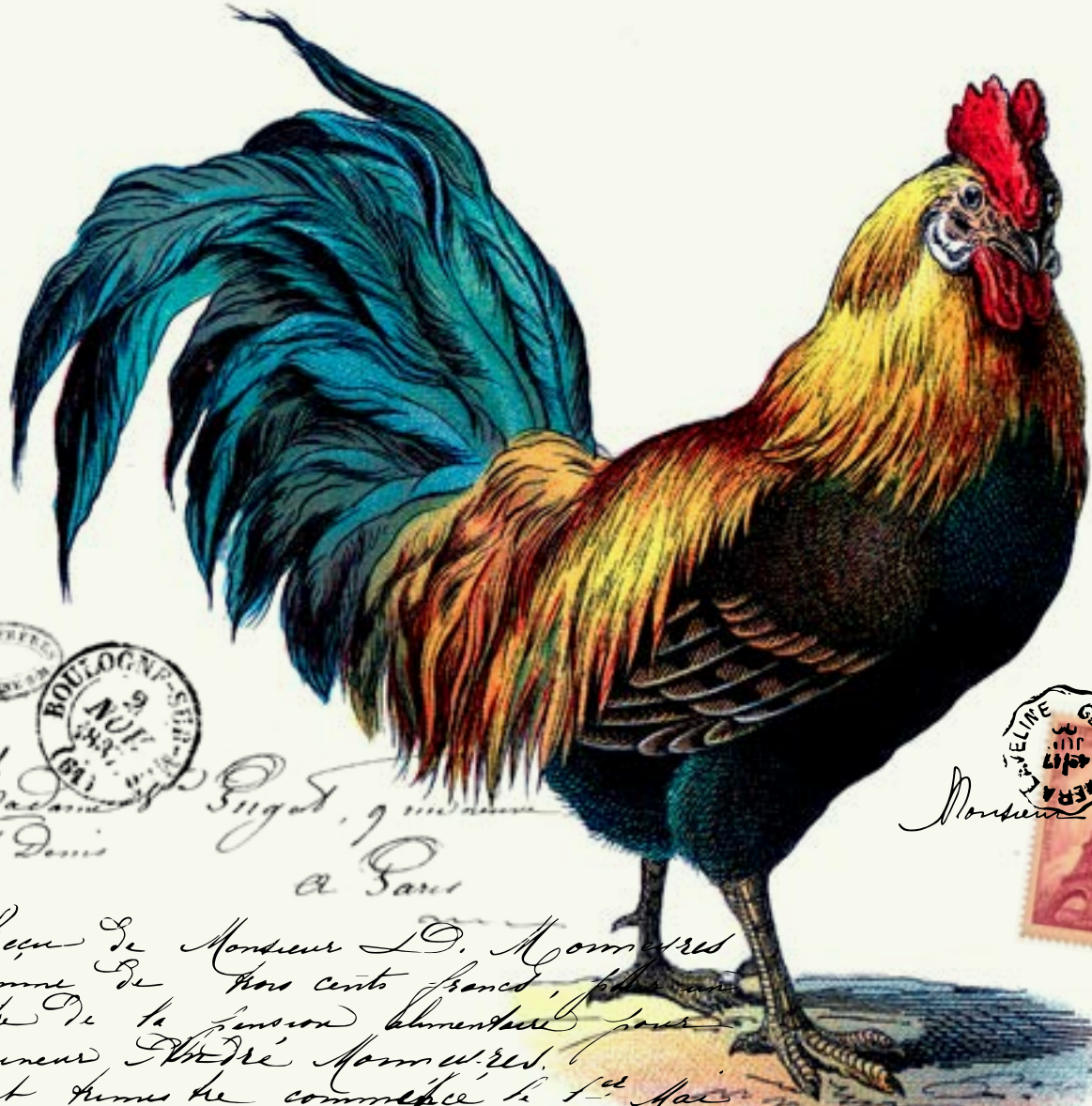


SPRING ST. EVENTS

COCKTAIL



MENU PACKAGES 2018

TEA ROOM • SIGLO • MELBOURNE SUPPER CLUB





Whether you are planning an intimate dinner or a lavish cocktail party for 150, our Executive Chef Ian Curley has designed a range of menus tailored to all your requirements. Our iconic Melbourne venues, The Tea Room and Siglo, offer distinctly versatile spaces.



THE TEA ROOM

Complete with dark wood paneling and impressive high ceilings, the Tea Room is reminiscent of a Victorian era Gentleman's Club.

This versatile space caters to all types of receptions, allowing for a variety of room configurations, including cocktail events and intimate dining.



SIGLO

Perched over Spring Street, overlooking the gothic spires of St. Patrick's Cathedral and the grandeur of Parliament House, our rooftop terrace offers a view of Old World Melbourne rarely glimpsed.

Siglo can accommodate up to 70 guests seated or 150 guests standing and is available for exclusive reservation Monday to Sunday until 4:00pm



MELBOURNE SUPPER CLUB

Plush leather suites and shaded lamp lighting evokes a cool continental chic with beautiful city views through the circular bay window.

The Melbourne Supper Club can accommodate up to 20 guests seated or 90 guests standing and is available for exclusive reservation Monday to Sunday until 4:00pm.



FOR FURTHER INFORMATION PLEASE CONTACT

Jess Lazzaro or Amy Collins

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

GUIDELINES

OPERATION TIMES

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

	<i>Tea Room</i>	<i>Siglo/Melbourne Supper Club</i>
Breakfast	7.30am – 11.00am	9.00am – 11.00am
Lunch	12.00pm – 5.00pm	12.00pm – 4.00pm
Dinner	5.00pm – 11.00pm	NOT AVAILABLE
Cocktail	7.00am – 12.00am	7.00am – 4.00pm

• PLEASE NOTE – Siglo is not available for groups after 4PM

It is the responsibility of the organizer to inform all guests attending that the event is exclusive to the reserved area ie. the Tea Room, and that entry into other venues within the building will not be permitted.



SEATING CAPACITY

Configuration	<i>Tea Room</i>	<i>Melbourne Supper Club</i>	<i>Siglo</i>
Cocktail	70	90	150
Seated Event	50	20	80

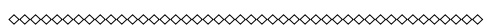


MINIMUM CHARGES

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

JAN – OCT 2018	<i>Tea Room</i>		NOV – DEC 2018	<i>Tea Room</i>
Breakfast (Mon – Sun)	\$1500		\$2500	
Lunch (Mon – Wed)	\$2250		\$2850	
Lunch (Thur – Sun)	\$2850		\$3250	
Dinner (Mon – Wed)	\$3000		\$4000	
Dinner (Thur – Sun)	\$3500		\$4850	

MAY – SEPT 2018	<i>Melbourne Supper Club</i>	<i>Siglo</i>	OCT – APRIL 2018	<i>Melbourne Supper Club</i>	<i>Siglo</i>
Breakfast (Mon – Sun)	\$1500	\$3000	\$1500	\$4000	
Lunch (Mon – Wed)	\$1850	\$5000	\$2000	\$7250	
Lunch (Thur – Sun)	\$3500	\$7500	\$4000	\$8500	
Dinner (Mon – Wed)	NOT AVAILABLE	NOT AVAILABLE	NOT AVAILABLE	NOT AVAILABLE	
Dinner (Thur – Sun)	NOT AVAILABLE	NOT AVAILABLE	NOT AVAILABLE	NOT AVAILABLE	



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



CANAPÉ MENU

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

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

HOT

Soft curd croquettes
Sicilian arancini
Pulled pork, slaw, brioche bun
Tempura vegetables, romesco
Beef polpetta
Polenta chips, sour cream
Cypriot haloumi, pickled walnut
Grilled octopus, smoked eggplant, caper dressing
Crab cakes, toasted corn
Lamb kofta skewers, garlic yoghurt

DESSERT

Vanilla Raspberry Creme Brulee (GF)
Strawberry jam filled donuts, vanilla sugar
Mini ice-cream cones
Mini blackberry white chocolate cheesecake
Mini passionfruit meringue pies



RECOMMENDED COCKTAIL PACKAGES

1-2 Hour Package

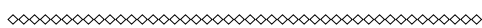
4 pieces	SELECT	2 Cold & 2 Hot items (or Dessert)	\$30.00 per person
6 pieces	SELECT	3 Cold & 3 hot items (or dessert)	\$45.00 per person

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) & 1 Tasting Dish	\$107.50 per person



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SPIT: GRYOS STYLE

COCKTAIL PARTY

Menu to be shared & served in a cocktail setting.

If you would like a seated event please discuss this with your event organiser.

\$95.00 PER PERSON

The spit is designed to be a part of your experience on the rooftop. Our in house butcher and a team of chefs will be tending and entertaining you and your guests.

The spit is made up of a mixture of leg and shoulder meat marinated and cooked slowly and carved by the chefs in front of your guests.

CANAPÉ STYLE

Please choose a maximum of three options

- Oyster Bar
- Tuna and avocado, squid ink cracker
- Crostini of ricotta, mint & broad beans
- Mini beef hamburgers, with tomato relish
- Grilled garlic prawns

MEAT

Please choose a maximum of two options

(add a third option for an additional \$10 per person)

- Lamb
- Porkbelly
- Chicken
- Milk fed goat

SIDE DISHES

- Italian coleslaw
- Potato salad
- Grilled flat bread, sauces
- Stuffed portabello mushrooms (vegetarian)

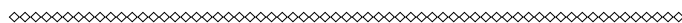
DESSERT

Served as a canapé

- Strawberry jam filled donuts, vanilla sugar
- Mini ice-cream cones

EQUIPMENT HIRE

Spit \$280 (including delivery and damage waiver)



ADDITIONAL ITEMS

LA FAMIGLIA TABLE \$35.00 per person

A la famiglia table is a central table with a selection of antipasti, including; cured meats, duck & pork terrine, marinated olives and imported cheeses.

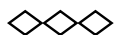
Dishes are served in a cocktail setting, and tailored to complement your canapé selections.



HIGH TEA \$65.00 per person

- Petit fours
- Mini chicken sandwiches
- Traditional cucumber sandwiches
- Savoury tart
- Mini passionfruit meringue pies
- Mini ice-cream cones
- Scones - cream and jam
- Fresh fruit
- Tea & Coffee

ALL OTHER BEVERAGES CHARGED ON CONSUMPTION

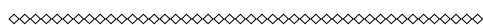


SOMMELIER FEE

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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TO FINISH

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

Occasion Cake - (served whole with personalised plaque)

- As petit four \$9.50 per person
- As a dessert \$16.50 per person

- 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



CANAPÉS \$7.50 per person

TASTING DISHES \$15.00 per person

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



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	Mainegra Cava Brut	<i>Catalunya, Spain</i>	50
NV	Conte Loredan Gasparini Prosecco	<i>Colli Asolani, Italy</i>	55
NV	Mancey Cremant de Bourgogne	<i>Burgandy, France</i>	72
2012	Oakridge Blanc de Blancs	<i>Yarra Valley, Vic</i>	70
NV	Vissoux Crémant de Bourgogne Brut	<i>Burgundy, France</i>	83
NV	Christophe Brut Tradition	<i>Champagne, France</i>	110
NV	Doyard Cuvée Vendemiaire	<i>Champagne, France</i>	150
NV	Pol Roger Brut	<i>Champagne, France</i>	192

WHITE WINES

2017	Crawford River Young Vines Riesling	<i>Henty, Victoria</i>	57
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>	79
2016	Louis Michel Chablis AC	<i>Chablis, France</i>	77
2017	Punt Road Chardonnay	<i>Yarra Valley, Victoria</i>	40
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

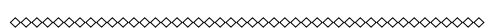
2016	Riator Grenache/Cinsault/Syrah	<i>Provence, France</i>	52
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RED WINES

2015	Williams Crossing (by Curly Flat) Pinot Noir	<i>Macedon Ranges, Victoria</i>	58
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	Oakridge Local Vineyard Cabernet Sauvignon	<i>Yarra Valley, Victoria</i>	63
2013	Bellwether Cabernet Sauvignon	<i>Coonawarra, Victoria</i>	89
2016	Clonakilla O'Riada Shiraz	<i>Canberra District, NSW</i>	79
2016	Bress Silver Chook Shiraz	<i>Heathcote, Victoria</i>	48
2015	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.

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	Mainegra Cava Brut	Catalunya, Spain
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WHITE

2017	Crawford River Young Vines Riesling	Henty, Victoria
2017	Punt Road Chardonnay	Yarra Valley, Victoria

RED

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

Heavy & light beer, soft drink & 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 Blancs	Yarra Valley, Vic
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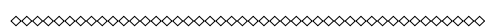
WHITE

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	Macedon Ranges, Victoria
2015	Poonawatta 'Four Corners' Shiraz	Eden Valley, S.A

Heavy & light beer, soft drink & mineral water



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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 *Champagne, France*

WHITE

2016 Terlan Pinot Grigio *Alto Adige, Italy*
2016 Louis Michel AC Chablis *Chablis, France*

RED

2014 Charteris Central Otago Pinot Noir *Central Otago, NZ*
2016 Clonakilla O’Riada Shiraz *Canberra District, NSW*

Heavy & light beer, soft drink & mineral water



BEER

PILSNER	Trumer Pils ~ 4.8%	<i>Austria</i>	\$12.00
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
CIDER	Hills Apple Cider ~ 5%	<i>S.A, Australia</i>	\$10.00
LOW ALCOHOL	Coopers Light ~ 2.8%	<i>SA, 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 & Orange	\$20.00



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ADDITIONAL INFORMATION

SECURED PARKING



SECURE PARKING

392 Bourke Street
Melbourne VIC 3000

Telephone: (03) 9613 0000



WILSON PARKING

34-60 Little Collins Street,
Melbourne VIC 3000

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:

- TEA ROOM: Adjacent Melbourne Supper Club Level 1/161 Spring St, Melbourne VIC 3000
 - MELBOURNE SUPPER CLUB: Level 1/161 Spring St, Melbourne VIC 3000
- SIGLO (above the Melbourne Supper Club): Level 2/161 Spring St, Melbourne VIC 3000

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:

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 6 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.

CANCELLATION POLICY NOVEMBER & DECEMBER

Outside 90 days	Full Refund
Within 90 to 60 days	The paid deposit amount may be transferred for use to book another event. This credit must be used within 6 months of booking date.
Within 60 to 30 days	Deposit is forfeited. No refund.
Within 30 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 - with the attention of Jess Lazzaro or Amy Collins.