



SPRING STREET EVENTS

KIRK'S CELLAR

Kirk's Cellar Menu Packages 2018





KIRK'S CELLAR

Just a step off Little Bourke Street, at the corner of Hardware Lane, you will find Kirk's Cellar. Its facade of wavy white iron work, brightly coloured glass & timber bench seats welcome you in off the busy footpath outside.

Over the threshold, interiors of warm wood panelling and red leather barstools are the perfect spot to perch yourself for a quiet drink. If you can avert your eyes from the beautiful curved timber bartop, with its founts of cold draft beer, funnel your way down the black steel stairs to reveal Kirk's Cellar - a subterranean gem of a room that is splendid. Smart, white cabinets laden with wine are offset by rough walls hewn from original Victorian bluestone; this cellar is a perfect space for a private party, significant celebration, or just to enjoy cocktails, wine and snacks amongst friends & clients.

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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

Guidelines

Operation Times

Kirk's Cellar is available for exclusive hire Monday – Sunday

	<i>Kirk's Cellar</i>
Lunch	12pm to 5pm
Dinner	5pm until late
Cocktail	12pm until late

Seating Capacity

<i>Configuration</i>	<i>Kirk's Cellar</i>
Cocktail	50
Seated Event	28

Minimum Charges

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

Jan - Oct 2018

Lunch (Mon – Fri)	2000
Lunch (Sat – Sun)	2250
Dinner (Mon– Fri)	2500
Dinner (Sat – Sun)	2850

Nov – Dec 2018

	<i>Kirk's Cellar</i>
Lunch (Mon – Fri)	2500
Lunch (Sat – Sun)	2850
Dinner (Mon– Fri)	3000
Dinner (Sat – Sun)	3250



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

Kirk's Cellar - Dining

95 food menu

To Begin – to share

Olives & house pickles

Whipped cod roe, salmon pearls, warm potato blini

Lightly cured kingfish, avocado, pickled fennel & sweet ginger

To continue – to share

A selection of house cured meats, grilled sourdough

Salad of burrata, beetroots and hazelnuts, soft herbs

And more – shared dishes

Roasted loin of Cape Grim beef, mustard & pepper sauce

Ora King Salmon, cauliflower, anchovy & caper butter sauce

Side Dishes – to share

Seasonal green leaves

Hand cut chips

To Finish – to share

A selection of cheeses from the Spring Street Cheese Cellar & honeycomb

A selection of sweet fancies



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Canapé Menu

Cold

Anchovy toasts, guanciale, espelette
Blini of smoked salmon & pearls, horseradish cream
French Saloon oysters, mignonette
Duck rillettes, sour cherry & capers
Kingfish crudo, chilli & gravalax dressing
Country style terrine, brioche & fruits

Hot

Cured ham & jalapeño croquettes
Polenta chips, sour cream
Bruschetta with seasonal vegetables
Arancini of braised beef cheek /or vegetarian options
Pulled pork buns, pickles, sriracha mayo

Tasting Dishes

John Dory, cauliflower & bean salad, pickled fennel
Lamb shoulder, spiced cucumber, yoghurt & sesame
Orecchiette, broccoli, smoked walnuts, chilli & garlic

Dessert

Warm chocolate madeleines filled with
chocolate mousse
Lemon curd tarts with raspberry meringue
Seasonal fruit tart with brown sugar cream

Recommended Cocktail Packages

1 – 2 Hour Packages

4 pieces select 2 Cold & 2 Hot items (or Dessert)	30.00 per person
6 pieces select 3 Cold & 3 hot items (or Dessert)	45.50 per person

2 – 3 Hour Packages

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 Packages

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



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Additional Items

Cheese – to share 15.0 per person

A selection of cheese served with house made condiments (based on 30g person)

Cake

Petit Four 9.50 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**

Grazing Table

30 per person - Chef's Selection

Including house made cured meats, & pickles, breads & lavosh

Cheese table, fresh honeycomb, water crackers and breads



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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.

For events Monday - Friday wines are selected on the day with our sommelier.

Sparkling Wines

NV	Isola Extra Dry Superiore Prosecco (Glera)	Valdobbiadene, Italy	52.00
2010	Huia Brut	Marlborough, New Zealand	72.00
NV	Doyard Vendemiaire Brut Blanc de Blancs	Champagne, France	138.00

White Wines

2016	Frankland Estate 'Isolation Ridge'	Frankland River, WA	73.00
2015	Gunderloch Fritz Riesling	Rhienhessen, Germany	50.00
2015	Te Whare Ra Sauvignon Blanc	Marlborough, NZ	48.00
2016	SC Pannell Pinot Grigio	Adelaide Hills, SA	60.00
2015	Terlan Pinot Grigio	Alto Adige, Italy	77.00
2016	Airlie Bank Chardonnay	Yarra Valley, Vic	55.00
2015	Andre Bonhomme Mâcon-Villages	Burgundy, France	65.00

Rose

2016	Mirabeau 'la Comtesse' Rosé	Provence, France	56.00
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Red Wines

2016	Airlie Bank Pinot Noir	Yarra Valley, Victoria	55.00
2016	Farr Rising Pinot Noir	Geelong, Victoria	92.00
2015	Heartland Shiraz	Langhorne Creek, SA	48.00
2015	Kirks Sangiovese	Heathcote, Vic	50.00
2015	Natacha Chave 'Aleofane' Crozes-Hermitage	Nth Rhône, France	89.00
2013	Craiglee Shiraz	Sunbury, Victoria	110.00
2015	Monopole (Punt Road) Cabernet Sauvignon	Yarra Valley, Vic	60.00

Beer

PILSNER	Bridge Road Enigma Pilsner ~ 5% 330ml	Vic, Australia	11.00
LAGER	McKay Lager ~ 4.5% 330ml	Vic, Australia	10.00
CIDER	William Smiths Farmhouse Perry ~ 4.7% 330ml	Vic, Australia	12.50
LOW ALCOHOL	Prickly Moses Light Ale ~ 2.9% 330ml	Otways, Vic	6.50

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Beverage Packages

Classic Package

WINES ARE SUBJECT TO CHANGE

3 hours	65.00	⋮	5 hours	78.00
4 hours	70.00			

THIS IS AN EXAMPLE LIST AND SUBJECT TO CHANGE

Sparkling Wines

NV Isola Extra Dry Superiore Prosecco (Glera) *Valdobbiadene, Italy*

White Wines

2014 Thistle Ridge Pinot Gris *North Canterbury, NZ*
2015 Airlie Bank Chardonnay *Yarra Valley, Vic*

Red Wines

2016 Punt Road Pinot Noir *Yarra Valley, Vic*
2014 Heartland Shiraz *Langhorne Creek, SA*

Heavy and light beer, mineral water and soft drink will also be available

Premium Package

WINES ARE SUBJECT TO CHANGE

3 hours	75.00	⋮	5 hours	85.00
4 hours	80.00			

THIS IS AN EXAMPLE LIST AND SUBJECT TO CHANGE

Sparkling Wines

2010 Huia Brut *Marlborough, NZ*

White Wines

2015 Guy Allion Sauvignon Blanc *Loire, France*
2015 Louis Michel Petit Chablis *Burgundy, France*

Red Wines

2013 Little Cathedral Pinot Noir *Upper Goulburn, Vic*
2016 SC Pannell Grenache Shiraz Touriga *McLaren Vale, SA*

Heavy and light beer, mineral water and soft drink will also be available

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Additional Information

Secured Parking

Parking onsite is not available. The closest parking is available at the location below:



SECURE PARKING

392 Bourke Street
Melbourne VIC 3000

Wheelchair Access

There is no wheelchair access to Kirk's Cellar.

Location



 CLICK ON MAP

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:

· KIRK'S CELLAR: Basement Dining Room (access via Kirk's Public Bar) 382 Little Bourke Street, Melbourne, VIC 3000 AUSTRALIA ·
+61 3 9600 4550

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 AND 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, Kirk's Cellar 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. 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 events 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: French Saloon

BSB: 013030 Account Number: 462087067

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 1.8%.

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.