

BUTCHERS DINER UPSTAIRS / MENU PACKAGES 2018

RECOLETA

SPRING ST.
EVENTS



Recoleta



Beyond butcher and diner, a grand staircase leads to this beautiful first floor room reminiscent of the well heeled, leafy district of Buenos Aires, Recoleta. A part of town showcasing its diverse European past in sweeping classical architecture, elegant mansions and some of the country's most treasured cultural icons.

Well worn, weathered timber floors, faded murals and ornate stained glass open out to a secluded terrace offering glimpses of Parliament and the top end of Bourke Street.

Celebrating, excellent simple cooking in warm, inviting surroundings, this is a room to come together in, to gather for an impressive party, or to mark your next important milestone.

FOR FURTHER INFORMATION PLEASE CONTACT

Jess Lazzaro or Amy Collins

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

www.springstreetevents.com.au

Guidelines

Operation Times

Recoleta is available for exclusive hire Monday – Sunday

	<i>Recoleta</i>
LUNCH	12pm to 5pm
DINNER	5pm until late
COCKTAIL	12pm until late

Seating Capacity

<i>Configuration</i>	<i>Recoleta</i>
Cocktail	80
Seated Event	40

Minimum Charges

This can be used towards food and beverages.

**Please note: this is not a room hire fee*

<i>January – October 2018</i>	<i>Recoleta</i>	<i>November – December 2018</i>	<i>Recoleta</i>
Lunch (Mon – Wed)	2250	Lunch (Mon – Wed)	2850
Lunch (Thur – Sun)	2850	Lunch (Thur – Sun)	3250
Dinner (Mon – Wed)	3000	Dinner (Mon – Wed)	4000
Dinner (Thur – Sun)	3500	Dinner (Thur – Sun)	4850

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

Recoleta

\$90.00 per person for 3 courses

\$80.00 per person for 2 courses

with the option to add on items

Menu to be shared.

Entrée

Please choose a maximum of three dishes – to share

House Charcuterie, pickled vegetables

Crispy tofu, vermicelli slaw, carrot & ginger dressing

Venison tartare, ginger gin, pickled shallots,

Dutch spice mayo, house crisps

Wagyu beef carpaccio, rocket, pecorino
& pickled mushrooms

Wood fired vegetables, goats curd

Cured Kingfish, gravlax dressing

Raw tuna, avocado, radish, crème fraîche

Main Course

Please choose a maximum of two dishes – to share

Pork belly, fennel sausage, apple & sauerkraut

18hr beef brisket, kohlrabi slaw, house pickles, mustard

Beer brined roast chicken, cheese grits, Cavolo nero

Crispy skin duck, Chinese pickled vegetables, chilli jam

Hickory smoked trout, steamed greens, thousand
island dressing

Grilled Spanish mackerel, potato Brandada de bacalao,
smoked tomato sauce vierge

Lamb shoulder, roasted over beets & fennel,
chimichurri

Pan fried gnocchi dell'orto, torn mozzarella

Side Dishes – to share

Green salad

Hand cut chips

To Finish

Please choose one option

Cheese – to share

A selection of cheese served
with house made condiments

OR

A selection of petit fours



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Canapé Menu

Canapés \$7.50 per person, per piece
Tasting dishes \$15.00 per person, per piece

'Yakitori Style' *skewers*

Great Ocean duck hearts with soy ginger glaze
Cape Grim Wagyu ox tongue
Hervey Bay ocean King Prawns with garlic & chilli
Octopus & Lap Cheong sausage
Shiitake mushroom

Cold

Oysters natural
Venison tartare, ginger gin, pickled shallots, Dutch spice mayo, potato crisp
Tuna tartare, avocado cream, tostada
Chicken, cucumber, aioli tea sandwiches
Smokey tomato, basil, buffalo mozzarella crostini

Hot

Blood sausage slider, egg curry mayo
Polenta chips, chive sour cream
Japanese fried chicken, pickled daikon, kewpie mayo
Chevap sausage rolls, house chutney
Crumbed cheese curds, ranch cream
Grilled flatbread pizza, wild mushrooms, Reggiano, truffle oil, Rooftop Honey
Saffron & mozzarella arancini
Green falafel, hummus, pomegranate dressing

Tasting dishes

Butchers Diner burger, aged cheddar, house smoked bacon, butchers sauce
Burnt ends chilli cheese fries
Greek style pork skewer, parsley, lemon, feta
Puerto Rican chicken tacos
Crispy tofu, sweet black pepper glaze, vermicelli slaw

Dessert

Spanish cinnamon & sugar doughnuts
Spring Street Gelati

Butchers Feast

30 per person - Chef's Selection

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

Cheese table, fresh honeycomb, water crackers & breads



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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

15.50 per person

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

Cake

As a Petit Four 9.50 / As a 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

Sides – to share

\$18

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

Wood fired vegetables

Warm organic potato salad

Creamy coleslaw

Green salad

Raw seasonal veggies

Hand cut chips

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Wine

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 Colli	<i>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 Peninsula, Victoria</i>	54
2016	Terlan Pinot Grigio	<i>Alto Adige, Italy</i>	79
2016	Louis Michel AC Chablis	<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	Riotor 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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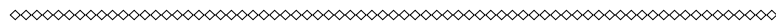
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Beer

Pilsner	Trumer Pils ~ 4.8%	Austria	12.00
Lager	Peroni Red Label ~ 4.7%	Italy	10.00
Lager	McKay ~ 4.5%	Victoria, Australia	10.00
Lager	Barrow Boys Stormy Amber Lager ~ 6.5%	Victoria, Australia	11.00
Cider	Hills Apple Cider ~ 5%	S.A, Australia	10.00

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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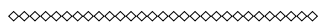
Weddings at Recoleta

What is included in hosting your wedding with us:

- Exclusive use of Recoleta
- Cake table and cake cutting knife
- Gift table
- Tea light candles and holders (evening only)
- Linen table cloths, napkins
- iPod facilities and background music to suit
- Professional and experienced staff dedicated to you on the day
- Specialised list of preferred suppliers
- Personalised menus for every guest
- Access to award winning in-house florist

On top of this, to make your day seamless, we also offer the following package for \$850

- 3 x 1 hour consultations with our wedding coordinator to discuss menus and running of the day
- 1 x 30 minute consultation with one of our amazing Sommeliers
- 1 x 1 hour practice rehearsal at a convenient time to both parties
- Enjoy a food tasting for yourself and partner (additional guests will be charged accordingly)
- Staff member to specially assist and direct guests



CEREMONY

AVAILABILITY

11.00am to 11.30pm ~ Inclusive

Please note booking periods are based on 5 hours

Anything longer will incur additional fees

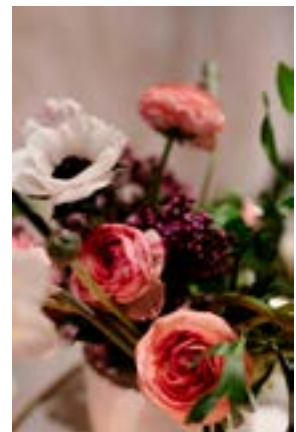
Ceremony Fee \$500 (minimum spends also apply)

INCLUDING

- Speaker with corded microphone
- Up 12 chairs for your guests
- Signing Table clothed with white linen and two chairs
- Gift table

This is inclusive of a 2 hour bump in prior to the event and a half an hour bump out time

Plus the venue minimum spend requirement – please refer to page three (Booking Terms & Conditions)



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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 Recoleta.

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

RECOLETA: Upstairs at 10 Bourke Street, Melbourne, VIC 3000 AUSTRALIA

+61 3 9639 7324

Confirmation Form

Today's Date:

Event Organisers Name:

Reservation Date:

Contact for the event:

Business Hours N°:

Mobile N°:

Email Address:

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, Recoleta 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: Spring St Events

BSB: 013030 Account Number: 4660 79144

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:

