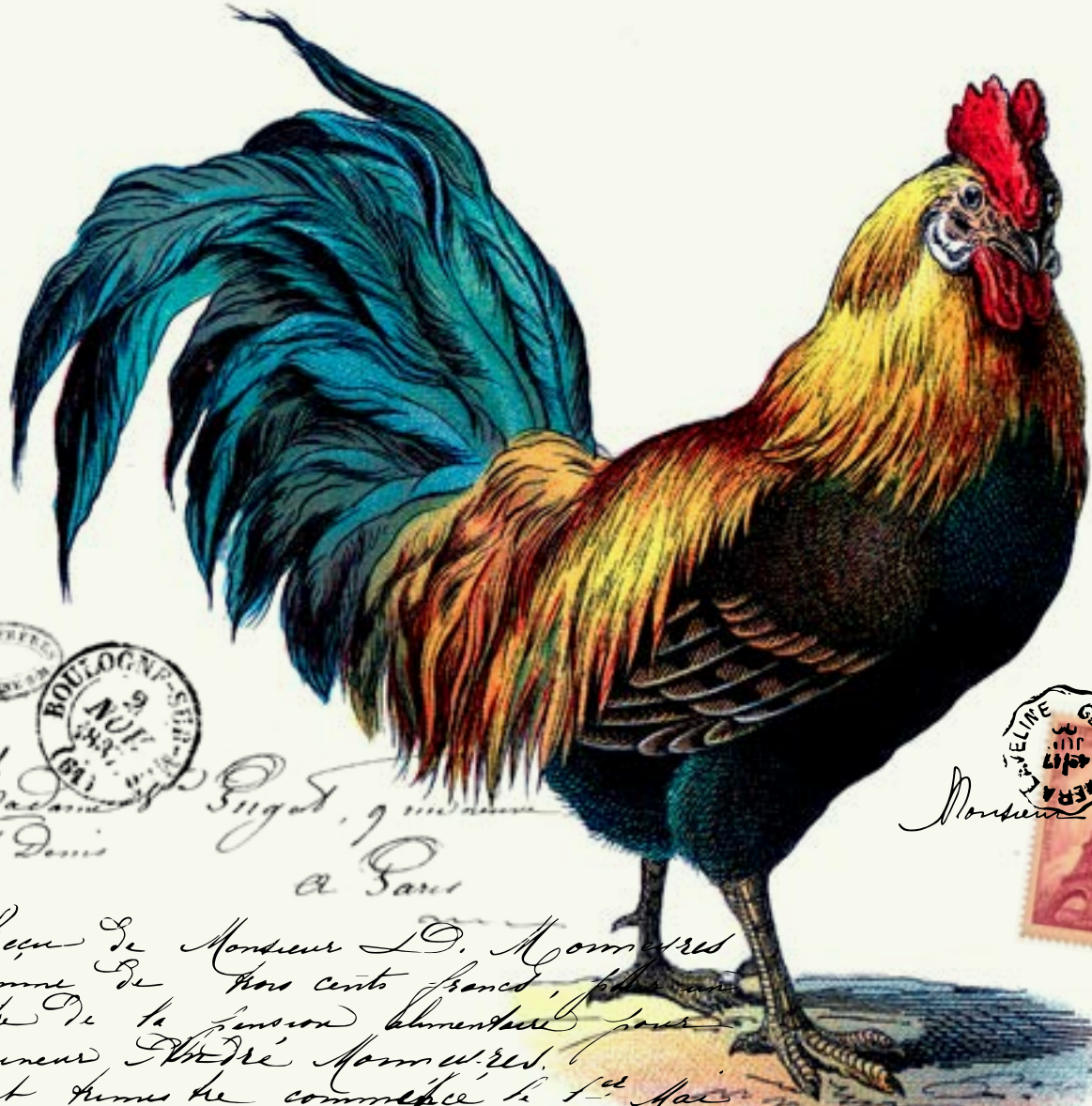


SPRING ST. EVENTS

# COCKTAIL



Madame Sigot, 9 rue de la Harpe  
Paris

Monsieur  
MELBOURNE  
1907

Reçu de Monsieur L. D. Mornet  
la somme de deux cents francs, pour  
l'annuité de la pension alimentaire pour  
le mineur André Mornet.  
Le dit annuité commencée le 1<sup>er</sup> Mai  
prochain et finissant le 31 juillet prochain



## 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 Sara Dean**

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

# GUIDELINES

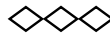
## OPERATION TIMES

\*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



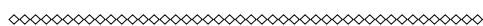
## MINIMUM CHARGES

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

<b>JAN – OCT 2018</b>	<i>Tea Room</i>		<b>NOV – DEC 2018</b>	<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	

<b>MAY – SEPT 2018</b>	<i>Melbourne Supper Club</i>	<i>Siglo</i>	<b>OCT – APRIL 2018</b>	<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 polpette  
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

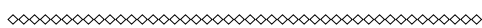
4 pieces	SELECT	2 Cold & 2 Hot items (or Dessert)	\$30.00 per person
6 pieces	SELECT	3 Cold & 3 hot items (or dessert)	\$45.00 per person

### 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



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

# 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.

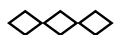
Dishes are served in a cocktail setting, and tailored to complement your canapé selections.



## 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

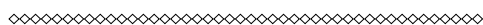


## SOMMELIER FEE

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	Cuvée Lorraine Blanc de Blancs Brut	<i>Bourgogne, France</i>	50
NV	Conte Loredan Gasparini Prosecco	<i>Colli Asolani, Italy</i>	55
2015	Laurens Cremant de Limoux Clos de Demoiselles	<i>Languedoc-Roussillon, France</i>	68
2013	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	William Fèvre Chablis	<i>Burgundy, France</i>	71
2017	Punt Road Chardonnay	<i>Yarra Valley, Victoria</i>	40
2016	Montalto Estate Chardonnay	<i>Mornington Peninsula, Victoria</i>	77
2016	Burton McMahon D'Alouisio's Chardonnay	<i>Yarra Valley, Victoria</i>	61

## ROSÉ WINES

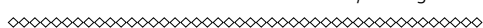
2016	Riotor Grenache/Cinsault/Syrah	<i>Provence, France</i>	52
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## RED WINES

2016	Williams Crossing (by Curly Flat) Pinot Noir	<i>Macedon Ranges, Victoria</i>	58
2017	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

2017	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

2013	Oakridge Blanc de Blancs	Yarra Valley, Vic
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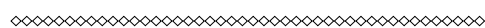
### WHITE

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

### RED

2016	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
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### WHITE

2016	Terlan Pinot Grigio	Alto Adige, Italy
2016	William Fèvre Chablis	Burgundy, 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%	Austria	\$12.00
LAGER	McKay ~ 4.5%	Vic, Australia	\$10.00
LAGER	Peroni Red Label ~ 4.7%	Italy	\$10.00
LAGER	Barrow Boys Stormy Amber Lager ~ 6.5%	Vic, Australia	\$11.00
CIDER	Hills Apple Cider ~ 5%	S.A, Australia	\$10.00
LOW ALCOHOL	Coopers Light ~ 2.8%	SA, Australia	\$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



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

# 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](mailto:info@springstreetevents) - with the attention of Jess Lazzaro or Sara Dean