

A circular logo with the text "SPRING ST. EVENTS" inside, positioned at the top center of the page.

SPRING ST.  
EVENTS

# *Cheese & Wine*



CHEESE CELLAR, RECOLETA  
AND THE TEA ROOM.

TUTORED WINE EVENTS / CHEESE AND WINE TASTING / DEGUSTATION MENU

# *Wine & Cheese Events*



**A great framework for networking, team building or a leisurely evening with friends, a themed wine tutorial or cheese tasting is always a fun and social event.**

Utilising the experience and resources of the team at the City Wine Shop and Spring St Grocer Cheese Cellar we are able to tailor a wine and cheese experience to suit the event, with different levels of engagement and interaction.

The events can range from an informal group quiz over dinner to an in depth exploration of a specific country or region.



**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)**

**[www.springstreetevents.com.au](http://www.springstreetevents.com.au)**

## *Cheese Cellar*



**Hidden under a specialist providore,** our private underground dining room and cheese cellar is accessed by a spiral staircase, and is perfect for both, sit down or standing Cheese and Wine tutorials that are hosted by our award winning Cheesemongers and Sommeliers.

The Cheese Cellar accommodates up to 26 guests for a sit down event or cheese and wine tutorial and up to 35 guests for a cocktail event.

## *Recoleta*



**Come together in this space for an intimate gathering on the balcony,** a decadent dinner for up to 34 guests or a fabulous party for 70.

Upstairs from Butchers Diner and off the busy streets below, a grand staircase leads to this beautiful room reminiscent of the well heeled, leafy district of Buenos Aires.

## *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 events, allowing for a variety of room configurations, including cocktail, private dining, wine and cheese master classes and product launches.

The Tea Room can accommodate up to 40 guests seated or 60 guests standing and is available for exclusive reservation Monday to Sunday, day or night.

# Guidelines

## OPERATION TIMES

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

### *Cheese Cellar, Tea Room & Recoleta*

Lunch	12pm to 5pm
Dinner	5pm to 11pm
Cocktail	12pm to 11pm

## Minimum Charges

This can be used towards food and beverages

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

### JAN - OCT 2018

	<i>Cheese Cellar</i>	<i>Tea Room &amp; Recoleta</i>
Lunch (Mon - Wed)	\$1500	\$2250
Lunch (Thur - Sun)	\$1850	\$2850
Dinner (Mon - Wed)	\$1950	\$3000
Dinner (Thur - Sun)	\$2500	\$3500

### NOV - DEC 2018

	<i>Cheese Cellar</i>	<i>Tea Room &amp; Recoleta</i>
Lunch (Mon - Wed)	\$2000	\$2850
Lunch (Thur - Sun)	\$2500	\$3250
Dinner (Mon - Wed)	\$2650	\$4000
Dinner (Thur - Sun)	\$3000	\$4850

## Seating Capacity

CONFIGURATION	<i>Cheese Cellar</i>	<i>Tea Room</i>	<i>Recoleta</i>
Cocktail	35	70	70
Seated Event	26	46	34



Please use the  
**online enquiry form**  
to ask about availability  
and a quote appropriate  
to your event.

—

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

# *Tutored Wine Events*



Listed below are some of the examples of wine events we offer.  
The format and level of engagement is tailored to the needs of the guests attending.

## **CHEESE AND WINE TUTORIAL**

If you've been looking for an event with a difference or wondering which 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.

## **WINE QUIZ**

A casual evening involving teams competing to win a prize by answering a series of wine related questions. The questions vary in difficulty, and involve questions about history, regions, winemakers and the wines poured at the table.

## *Tutored Wine Events continued*



The events can range from an informal group quiz over dinner to an in depth exploration of a specific country or region.

### **SPARKLING WINE MASTERCLASS**

Using tasting examples of the wines from each great sparkling region of the world we explore the difference of region and production and how they influence the taste of the wines.

Using Champagne as a benchmark, we explore what producers closer to home are both copying and shunning from their French counterparts.

### **CLASSIC FRENCH GRAPES AND THEIR HOME IN THE NEW WORLD**

While grapes like Chardonnay, Shiraz or Pinot Noir are common place in Australian wine, they do owe their heritage exclusively to one country - France. It's the same story in many new world regions, California, South Africa and New Zealand owing their success to varieties taken from France. Exploring the difference in where these grapes are grown and how they are treated allows us to see how other factors than just the choice of variety can impact how a wine will taste.

### **ITALIAN WINES - AN INTRODUCTION**

With over 800 varieties currently used in Italian winemaking, the array of styles produced in Italy is truly staggering. Once overlooked for its traditional techniques, the Italy of today features many truly unique tasting wines that have utilized modern winemaking to the benefit of everyone enjoying them.

This tutorial introduces guests to the great red and white wines of Italy, while also exploring some of the lesser known or rediscovered gems that fly under the radar.

### **REGIONAL EXPLORATION - MARGARET RIVER, W.A**

Known for its allure as a great holiday destination, the backbone of Margaret River's success is its unique wine culture. Confidently the source of some of Australia's finest Cabernet blends and Chardonnay, the contrast in style and ideology varies enormously from producer to producer. This session explores the history of Margaret River, sub regional variation and different producer styles.

# Cheese and Wine Tasting



## OPTION 1

4 cheeses matched with 4 wines \$80.00 per person + \$300 Cheesemonger fee

## OPTION 2

6 cheeses matched with 6 wines \$100.00 per person + \$300 Cheesemonger fee

### — What you will learn about the world of cheeses:

- The different styles of cheese
- Flavour profiles and sensory evaluation
- How to select your cheese and how to best store it at home
- Choosing your accompaniments to go with your cheese
- How to match wines with cheese and why certain cheeses and wines don't mix
- Booklets with personalised logo
- 10% off all cheese & wine purchased after event (within 24 hours)

*\* Final numbers to be confirmed one week prior to your event.*

## OPTIONAL EXTRAS

**Antipasto** from \$18.00 per person

**Set Menu** 2 course starting from \$85.00 per person

**La Famiglia** 2 course sharing menu starting from \$80.00 per person

**Petit fours** \$12.50 per person

### **Sommelier Fee \$300**

which includes the preparation, presentation and room set up for a 90 minute wine tasting.

### **Cheesemonger \$300**

which includes the preparation, presentation and room set up.

### **Cheesemonger & Sommelier \$500**

which includes the preparation, presentation and room set up.

# Tutored Wine Events ~ Quiz



FACT SHEET

## WINE QUIZ

Wine quiz, wine food & 30 minutes of canapés & drinks on arrival \$160 per person + \$300 sommelier fee

*Please note minimum spends still apply.*

—

## FORMAT

### *On arrival (option 2)*

- 30 minutes of canapés (3 pieces per person) and drinks.
  - Guests are seated at tables of 8 – 9 (depending on final numbers)
  - Wine quiz commences.
  - Wine food, a selection of City Wine Shop food to come out slowly throughout the tasting:
- **Cured meats ~ Smoked salmon ~ Hard cheese**  
- **Soft cheese ~ Olives ~ Breads**

## OPTIONAL EXTRAS

<b>Antipasto</b>	from \$18.00 per person
<b>La Famiglia Table</b>	from \$35.00 per person
<b>Set Menu</b>	2 course starting from \$85.00 per person

### **Sommelier Fee \$300**

which includes the preparation, presentation and room set up for a 90 minute wine tasting.

### **Cheesemonger \$300**

which includes the preparation, presentation and room set up.

### **Cheesemonger & Sommelier \$500**

which includes the preparation, presentation and room set up.

**Optional Prizes** for the winners of the quiz (in the past we have given the winning team a bottle of wine each. This would be charged in addition so please confirm if you would like us to do this and a rough price per bottle).

—

# Tutored Wine Events ~ Sparkling Masterclass



FACT SHEET

## WINE MASTER CLASS

Wine food, tutorial & 30 minutes of canapés & drinks on arrival \$190 per person + \$300 sommelier fee

*Please note minimum spends still apply.*

—

## FORMAT

### *On arrival (option 2 only)*

- 30 minutes of canapés (3 pieces per person) and drinks.
- Wine tutorial to begin, guests will be seated with four glasses, and a total of 8 wines will be tasted.
- Introduction to Sparkling winemaking techniques (inc. two examples)
  - Bellussi Extra Dry Prosecco
    - *Valdobbiadene, Italy*
  - Vissoux Cremant de Bourgogne
    - *Burgundy, France*

## OPTIONAL EXTRAS

**Antipasto** from \$18.00 per person

**Set Menu** 2 course starting from \$85.00 per person

**La Famiglia** 2 course sharing menu starting from \$80.00 per person

### **Sommelier Fee \$300**

which includes the preparation, presentation and room set up for a 90 minute wine tasting.

### **Cheesemonger \$300**

which includes the preparation, presentation and room set up.

### **Cheesemonger & Sommelier \$500**

which includes the preparation, presentation and room set up.

—

# Degustation Menu

FACT SHEET

Please advise if you would like us to arrange a Sommelier to guide you through each course (\$300 fee)  
Degustation menus with matching wines can be designed to your specific requirements.

---

**\$130** PER PERSON

## FIRST COURSE

Raw tuna, avocado, horseradish cream

## SECOND COURSE

Buffalo mozzarella, pickled fennel, basil, sourdough

## MAIN COURSE

PLEASE CHOOSE PRIOR TO EVENT

Porterhouse, onion rings, green sauce, petite salad

Or

John Dory, clams, sauce meuniere

With accompaniments - to share

## CHEESE

A selection of cheese, with house made condiments

## DESSERT

PLEASE CHOOSE PRIOR TO EVENT

Tiramisu & amaretti espresso crunch

or

Blueberry & Lemon Eton Mess

~

Coffee & Tea

Almond biscotti

**\$210** PER PERSON WITH MATCHED WINE

## SAMPLE FIVE COURSE DEGUSTATION MENU WITH MATCHED WINE

### FIRST COURSE

Raw tuna, avocado, horseradish cream

NV Vissoux Crémant de Bourgogne Brut Burgundy, France

### SECOND COURSE

Buffalo mozzarella, pickled fennel, basil, sourdough

2016 Burton McMahon D'Aloisio's Chardonnay Yarra Valley, Victoria

### MAIN COURSE

Porterhouse, onion rings, green sauce, petite salad

2016 Clonakilla O'Riada Shiraz Canberra District, NSW

### CHEESE

Delice de Bourgogne from our Cheese Cave

2016 Williams Crossing (by Curly Flat) Pinot Noir Macedon Ranges, Victoria

### DESSERT

Blueberry & Lemon Eton Mess

2012 Lions de Suduiraut Semillon/Sauvignon Blanc (375ml) Sauternes, France

---

\*Final numbers to be confirmed one week prior to your event. All menus are seasonal and maybe subject to variation.  
All prices are GST inclusive and are subject to change.

# *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**

The Spring St. Cheese Cellar is wheelchair accessible.

There is no wheelchair access to the Tea Room or the Cheese Cellar.

## *Location*



## *Flowers*

### **THE ROAD STALL**

We recommend flowers  
by The Road Stall  
**0459 737 855**  
(our in house florist)



 **VISIT WEBSITE**

 **CLICK ON MAP**

# 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, 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

<b>OUTSIDE 60 DAYS</b>	Full Refund
<b>WITHIN 60 TO 30 DAYS</b>	The paid deposit amount may be transferred for use to book another event. This credit must be used within 12 months of booking date.
<b>WITHIN 30 TO 7 DAYS</b>	Deposit is forfeited. No refund.
<b>WITHIN 7 DAYS</b>	Minimum spends for the room will be charged.



**PLEASE EMAIL THIS PDF TO:**

info@springstreetevents.com.au  
with the attention of  
Jess Lazzaro or Sara Dean.

**www.springstreetevents.com.au**

## Deposit

### I WILL BE PAYING MY DEPOSIT BY:

#### ELECTRONIC TRANSFER

(Please attach remittance advice stating the Reservation Name)

Name: XXXXXXXX XXXXXXXX

BSB: 083 347      Account Number: 243708839

CREDIT CARD      BANK / COMPANY CHEQUE      CASH

Amount:      \$1000 Jan–Oct      \$2000 Nov – Dec      \$2000 Wedding

Card type:      Amex\*      Visa      MasterCard      Other:

*\*Please note there is a 2.5% surcharge that applies on Diners and Amex credit cards*

**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:**