

CORPORATE MENU PACKAGES

CORPORATE DINNER, PRESENTATION,
OR FULL DAY MEETING



TEA ROOM, SIGLO & MELBOURNE SUPPER CLUB



CORPORATE VENUES

.....

Whether you are planning a corporate dinner, a presentation or a full day conference, our iconic Melbourne venues, The Tea Room, Melbourne Supper Club, Siglo and the Spring Street Grocer offer distinctly versatile spaces. This versatile space caters to all types of events, allowing for a variety of room configurations, including theatre style, board room or stand up cocktail events and intimate dining.



FOR FURTHER INFORMATION PLEASE CONTACT

Jess Lazzaro, Sara Dean or Caroline Shek

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

CORPORATE PACKAGES

GUIDELINES

OPERATION TIMES

Reservations exceeding 5 hours will incur an additional minimum spend requirement of \$1,000 per hour.

	<i>Tea Room</i>	<i>Siglo/Melbourne Supper Club</i>
Half Day	7.00am - 11.00am	9.00am - 11.00am
Full Day	9.00pm - 5.00pm	12.00pm - 4.00pm

- **PLEASE NOTE** - Siglo and the Melbourne Supper Club are not available for groups after 4pm

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 within the building will not be permitted.

SEATING CAPACITY

<i>Configuration</i>	<i>Tea Room</i>	<i>Melbourne Supper Club</i>	<i>Siglo</i>
Cocktail	70	90	150
Seated Event	50	20	60
Boardroom	30	20	N/A
Class Room	40	N/A	N/A

MINIMUM CHARGES

January - October	<i>Tea Room</i>	<i>Melbourne Supper Club</i>
Half Day	\$3,000	\$2,000
Full Day	\$3,500	\$2,500
November - December	<i>Tea Room</i>	<i>Melbourne Supper Club</i>
Half Day	\$3,500	\$3,000
Full Day	\$4,500	\$4,000

Prices are subject to change

We understand that every event is unique, and we are happy to tailor a package to your requirements. Please use the enquiry form to ask about availability and a quote appropriate to your event.

CORPORATE PACKAGES

HALF DAY

\$88.50 PER PERSON

Includes Arrival Beverage, Morning Tea, Baguette Lunch

ON ARRIVAL

\$10 PER PERSON

Tea & Coffee
Cold pressed orange juice

MORNING TEA

\$25.50 PER PERSON

Seasonal Fruit Board
Mini Pastries
Mini Muffins
Tea & Coffee
Cold pressed orange juice

BAGUETTE LUNCH

\$55 PER PERSON

Assortment of baguettes
Mini Croque Monsieur
'European' Salad
Roasted cauliflower with wild rice & ancient grains
Soft drink,
Cold pressed orange juice
Tea & Coffee

FULL DAY

OPTION 1: \$108.50 PER PERSON

OPTION 2: \$118.50 PER PERSON

Includes Arrival Beverage, Morning Tea, Baguette Lunch & Afternoon Tea

ON ARRIVAL

\$10 PER PERSON

Tea & Coffee
Cold pressed orange juice

MORNING TEA

\$25.50 PER PERSON

Seasonal Fruit Board
Mini Pastries
Mini Muffins
Tea & Coffee
Cold pressed orange juice

AFTERNOON TEA

OPTION 1

\$20.00 PER PERSON

Scones with jam & cream
Tea & Coffee
Cold pressed orange juice

OPTION 2

\$30.00 PER PERSON

Cheese boards to share with housemade condiments
(based on 30g per person)
Tea & Coffee
Cold pressed orange juice

BAGUETTE LUNCH

\$55 PER PERSON

Assortment of baguettes
Mini Croque Monsieur
'European' Salad
Roasted cauliflower with wild rice & ancient grains
Soft drink, mineral water, cold pressed orange juice
Tea & Coffee



.....
CONTINUED NEXT PAGE
.....

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

CORPORATE PACKAGES CONTINUED

OR

LA FAMIGLIA LUNCH

\$95.00 PER PERSON FOR 3 COURSES

\$80.00 PER PERSON FOR 2 COURSES

A shared menu either running down the middle of the table or set up on a side, buffet style table.

ENTRÉE

PLEASE CHOOSE A MAXIMUM OF THREE DISHES – TO SHARE

Roasted Moreton Bay bug, crispy chicken, cabbage & chervil salad

Buffalo mozzarella, pickled fennel, basil, sourdough

Raw tuna, avocado, horseradish cream

Beetroot, goats cheese & bitter leaf salad

House charcuterie, pickles & grissini

Wagyu carpaccio, pickled green tomato, anchovy, sage, grissini

Smoked ox-tongue, oyster cream, cucumbers

Whipped cod roe, salmon pearls, blini

ACCOMPANIMENTS

Roquette salad with aged balsamic

Duck fat roasted potatoes, garlic, rosemary

CHEESE – TO SHARE

A selection of cheese served with house made condiments

MAIN COURSE

PLEASE CHOOSE A MAXIMUM OF TWO DISHES – TO SHARE

Châteaubriand: Salt roasted with bourguignon garnish

John Dory, clams, sauce Meunière

Flinders Island roast lamb shoulder

Porchetta, apple, sauerkraut

(Optional suckling pig for events larger than 30pax - requires two week's notice & \$10 supplement per person)

Roasted free range chicken, butternut squash, salsa verde, pumpkin seeds

Duck galantine à l'orange

Pan fried gnocchi dell'orto



.....

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

BREAKFAST

OPTION 1

BREAKFAST MENU \$65 PER PERSON

ON ARRIVAL - PLEASE CHOOSE ONE

Bircher muesli with yoghurt
Seasonal fruit salad pots with yoghurt
Croissants with condiments - to share

MAIN COURSE

PLEASE CHOOSE A MAXIMUM OF THREE

For groups exceeding 30 guests, please select 1 dish only

European Breakfast - scrambled eggs, bacon, mushroom, tomato & toast
Toasted nut & seed bread with poached eggs & avocado
Eggs Florentine (spinach)
Eggs Benedict (ham)
Eggs Atlantic (salmon)
Petuna salmon, herb blinis, horseradish
Pikelets, clotted cream & maple syrup

- 2 hour continuous cold pressed orange juice, tea & coffee
- All other beverages are charged on consumption

.....

ADDITIONAL ITEMS

ADDITIONAL ITEMS TO HAVE ON ARRIVAL

- **\$7.50 PER PERSON**
Fruit muffins, pastries, sourdough toast with condiments
- **\$30 PER PERSON**
A glass of NV Doyard Champagne, France

.....

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

OPTION 2

CONTINENTAL BREAKFAST MENU

\$45.00 PER PERSON

Savoury muffins
Pastries including croissant's with condiments
Fruit Salad

- 2 hour continuous cold pressed orange juice, tea & coffee



OPTION 3

CANAPÉ MENU

\$55.00 ALL INCLUSIVE

Trout rillette, blini, caviar
Fruit and yoghurt pots
Pikelet with clotted cream and strawberries
Mini Croque Monsieur

- 2 hour continuous cold pressed orange juice, tea & coffee



CANAPÉ MENU

COLD

Oysters, mignonette
Foie gras pâté, brioche, pear chutney
Croستini of ricotta, broadbean, mint
Tuna and avocado, squid ink cracker
Beef tartare, potato crisp
Trout rillette, blini, caviar
Truffled spring street cheese gougères
Whipped cod roe, potato skin, caviar
Bresaola, anchovy grissini
Country style terrine, brioche

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

.....

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) & 2 tasting dish	\$107.50	PER PERSON

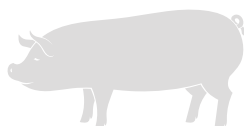
TASTING DISHES

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



DESSERT

Vanilla crème brûlée
Cinnamon sugar donuts
Mini ice-cream cones
Mini berry cheesecake
Mini Meyer lemon tart



CORPORATE PACKAGES

ADDITIONAL ITEMS

SIDE DISHES

WE RECOMMEND 1 SIDE DISH PER 4 GUESTS.

Zucchini, tomato vierge	\$18.00
Roquette salad with aged balsamic	\$17.00
Green salad, pickled shallots	\$15.00
Broccoli, pear, almond, chilli	\$16.00
Duck fat roasted potatoes, garlic, rosemary	\$19.50

CHEESE

\$15.00 PER PERSON

TO SHARE

Our resident Cheesemongers will put together a selection of cheese served with house made condiments (Based on 30g per person)

ANTIPASTO

\$18.00 PER PERSON

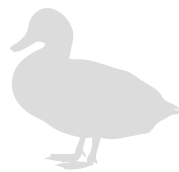
TO SHARE

A selection of cured meats, grilled vegetables & cheese

TO FINISH

Petit fours

\$15.00 PER PERSON



All menus are seasonal, and therefore subject to change.
Where a particular item is not available, a suitable replacement will substitute it.
All prices are inclusive of GST

AUDIO VISUAL PRICE LIST

ITEM	DESCRIPTION	AMOUNT
Plasma Screen & Stand	64.5" Diag Portable Screen Plasma Aspect Ration 16:9	\$520
Projector Screen	100 inch Diag Portable Screen Aspect ratio 4:3	\$90
Data Projector	XD250U	\$250
PA System	Speaker w/ corded microphone	\$235
Cable - HDMI		\$5
Laser Presentation Remote		\$25
Power Boards		\$5
Extension Leads		\$5
Coffee Machine	2 Group handle	\$250
Grass Runner	1.5 x 12.5m	\$250
White Board	1.5 x 0.9m w/ 2 markers	\$100
Flip Chart and Paper		\$75
Wooden Lecturn (no microphone)		\$70
Microphone Stand with Boom		\$35

These prices include delivery and damage waiver

PACKAGE PRICE LIST

ITEM	DESCRIPTION	AMOUNT
Projector Screen Data Projector PA System Extension Leads Power Boards Laser Presentation Remote	100 inch Diag Portable Screen XD250U Speaker w/ corded microphone	\$495

These prices include delivery and damage waiver



If you require more extensive Audio Visual our preferred supplier is: Complete Function Hire. PH: 9699 9935

www.cfhire.com.au

CORPORATE PACKAGES

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 WINE

NV	Francois Labet Cuvée Loraine Blanc de Blancs Brut	<i>Burgundy, France</i>	50
NV	Loredan Gasparini Asolo Superiore Prosecco	<i>Valdobbiadene, Italy</i>	58
2016	Pichot Vouvray Brut	<i>Loire Valley, France</i>	60
2014	Oakridge Blanc de Blancs	<i>Yarra Valley, Victoria</i>	84
NV	Pierre-Marie Chermette Domaine du Vissoux	<i>Burgundy, France</i>	89
NV	Veuve Fournay Grande Réserve	<i>Champagne, France</i>	141
NV	Doyard Cuvée Vendemiaire	<i>Champagne, France</i>	172
NV	Pol Roger Brut	<i>Champagne, France</i>	203

WHITE WINE

2018	Crawford River Young Vines Riesling	<i>Henty, Victoria</i>	62
2018	Greywacke Sauvignon Blanc	<i>Marlborough, New Zealand</i>	63
2018	Bass River Pinot Gris	<i>Gippsland, Victoria</i>	50
2018	Collavini Pinot Grigio	<i>Friuli, Italy</i>	69
2016	William Fèvre Chablis	<i>Burgundy, France</i>	85
2018	Punt Road Chardonnay	<i>Yarra Valley, Victoria</i>	50
2018	Burton McMahon George's Vineyard Chardonnay	<i>Yarra Valley, Victoria</i>	76

ROSÉ WINE

2017	Riator Grenache/Cinsault/Syrah	<i>Provence, France</i>	56
------	--------------------------------	-------------------------	----

RED WINE

2017	Williams Crossing (by Curly Flat) Pinot Noir	<i>Macedon Ranges, Victoria</i>	63
2016	Ocean Eight Pinot Noir	<i>Mornington Peninsula, Victoria</i>	80
2016	Faiveley Bourgogne Rouge Pinot Noir	<i>Burgundy, France</i>	72
2018	Pierre-Marie Chermette Beaujolais Griottes	<i>Beaujolais, France</i>	67
2016	Gilles Robin Terroir de Bramarel Grenache/Syrah	<i>Cotes-du-Rhone, France</i>	60
2018	Fiore Nero Chianti	<i>Tuscany, Italy</i>	50
2016	Crawford River Cabernet Merlot	<i>Henty, Victoria</i>	66
2015	Bellwether Cabernet Sauvignon	<i>Coonawarra, South Australia</i>	115
2018	Clonakilla O'Riada Shiraz	<i>Canberra District, New South Wales</i>	85
2018	Bress Shiraz	<i>Heathcote, Victoria</i>	52
2015	Poonawatta 'Four Corners' Shiraz	<i>Eden Valley, South Australia</i>	70

DESSERT WINE

2013	Chartreuse de Coutet 375ml Semillon/Sauvignon Blanc	<i>Barsac, France</i>	70
------	---	-----------------------	----

.....

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	\$5500 per person
3 hours	\$70.00 per person
4 hours	\$80.00 per person
5 hours	\$90.00 per person

SPARKLING WINE

NV Francois Labet Cuvée Loraine Blanc de Blancs Brut *Burgundy, France*

WHITE WINE

2018	Bass River Pinot Gris	<i>Gippsland, Victoria</i>
2018	Punt Road Chardonnay	<i>Yarra Valley, Victoria</i>

RED WNE

2018	De Bortoli Villages Pinot Noir	<i>Yarra Valley, Victoria</i>
2018	Bress Shiraz	<i>Heathcote, Victoria</i>

Heavy & light beer, soft drink & mineral water

SUPERIOR BEVERAGE PACKAGE

WINES ARE SUBJECT TO CHANGE

2 hours	\$65.00 per person
3 hours	\$78.00 per person
4 hours	\$88.00 per person
5 hours	\$98.00 per person

SPARKLING WINE

2014 Oakridge Blanc de Blancs *Yarra Valley, Victoria*

WHITE WINE

2018	Crawford River Young Vines Riesling	<i>Henty, Victoria</i>
2018	Burton McMahon George's Vineyard Chardonnay	<i>Yarra Valley, Victoria</i>

RED WINE

2017	Williams Crossing (by Curly Flat) Pinot Noir	<i>Macedon Ranges, Victoria</i>
2016	Gilles Robin Terroir de Bramarel Grenache/Syrah	<i>Cotes-du-Rhone, France</i>

Heavy & light beer, soft drink & mineral water

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

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 Veuve Fourney Grande Réserve *Champagne, France*

WHITE WINE

2018 Collavini Pinot Grigio *Friuli, Italy*
2016 William Fèvre Chablis *Burgundy, France*

RED WINE

2016 Ocean Eight Pinot Noir *Mornington Peninsula, Victoria*
2018 Clonakilla O'Riada Shiraz *Canberra District, New South Wales*

Heavy & light beer, soft drink & mineral water

BEER

Pilsner	Trumer Pils - 4.8%	<i>Austria</i>	\$14.00
Lager	McKay - 4.5%	<i>Derrimut</i>	\$10.00
Lager	Peroni Red Label - 4.7%	<i>Italy</i>	\$10.50
Pale Ale	Sierra Nevada - 5.5%	<i>United States</i>	\$12.50
Cider	Arquiteka Cider - 6.6% 330ml	<i>Yarra Valley</i>	\$9.50
Low Alcohol	Coopers Light - 2.8%	<i>South Australia</i>	\$8.00

COCKTAILS

Aperol Spritz	Prosecco, Aperol & Soda	\$19.50
Southside	Tanqueray Gin, Mint & Lime	\$22.00
Negroni	Campari, Gin & Rosso Vermouth	\$22.00
Pimms Cup	Pimms, Dry Ginger Ale, Lemonade, Mint, Cucumber & Orange	\$19.50

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

ADDITIONAL INFORMATION

SECURE 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



 [VIEW MAP](#)

AUDIO VISUAL

COMPLETE FUNCTION HIRE

Quotes can be provided on request (not included in the minimum spend)

 [VIEW WEBSITE](#)



FLOWERS

THE ROAD STALL

We recommend Flowers by The Road Stall
0459 737 855 or events@theroadstall.com.au
(our in house florist)

 [VIEW 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

BOOKING 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:

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

CREDIT CARD BANK / COMPANY CHEQUE CASH

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

Card type: Amex Visa MasterCard 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: Expiry Date:

✉ PLEASE EMAIL THIS PDF TO: info@springstreetevents.com.au - with the attention of Jess Lazzaro, Sara Dean or Caroline Shek