



# FRENCH SALOON

*Salon de Thé*

MENU PACKAGES





## *French Saloon*

Spanning the late 1800's and early 1900's, French Saloon borrows from the decadence and familiarity of the Parisian bar & bistro, while finding common ground with the enjoyment of raucous company, a sense of mischief and the unchecked frontiers of the west.

This new and versatile space caters to all types of events, including stand up cocktail parties, intimate dining, corporate events and exclusive weddings. 60 guests seated or 110 guests standing and is available for exclusive reservation Saturday to Sunday until late.

## *Salon de Thé*

Secluded from the more boisterous Saloon Bar next door, the Salon de Thé is a refined, handsome first floor private dining room.

From a corner vantage overlooking Hardware Lane, long iron-framed windows flood the space with natural light.

Weathered, original floorboards, elegant wall panelling and a delicate, cut glass chandelier contrast against a magnificent timber table set with bentwood chairs.

The private dining room can accommodate up to 20 guests seated and is available for exclusive reservation Monday to Sunday until late.

**FOR FURTHER INFORMATION PLEASE CONTACT**

Sara Dean

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# Guidelines

## Operation Times

Reservations are for a maximum of 5 hours.

2 hour bump in prior to the event (subject to availability) and 30 minutes bump out time.

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

- Salon de Thé is available for exclusive hire Monday – Sunday.
- French Saloon is available for exclusive hire Saturday – Sunday only.

	Salon de Thé	French Saloon
Lunch	12pm to 5pm	12pm to 5pm
Dinner	5pm until 12am	5pm until 12am
Cocktail	12pm until 12am	12pm until 12am

## Seating Capacity

Configuration	Salon de Thé	French Saloon	Whole Venue
Cocktail	NOT AVAILABLE	100	110
Seated Event	20	60	60

## Minimum Charges

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

Jan – Oct	Salon de Thé	French Saloon	Whole Venue
Lunch (Mon – Fri)	\$1,500	NOT AVAILABLE	NOT AVAILABLE
Lunch (Sat – Sun)	\$5,000	\$5,000	\$7,500
Dinner (Mon – Fri)	\$2,000	NOT AVAILABLE	NOT AVAILABLE
Dinner (Sat – Sun)	\$7,500	\$7,500	\$10,250
Nov – Dec	Salon de Thé	French Saloon	Whole Venue
Lunch (Mon – Fri)	\$2,350	NOT AVAILABLE	NOT AVAILABLE
Lunch (Sat – Sun)	\$6,000	\$6,000	\$8,500
Dinner (Mon – Fri)	\$2,750	NOT AVAILABLE	NOT AVAILABLE
Dinner (Sat – Sun)	\$8,500	\$8,500	\$11,500



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

# French Saloon Dining

**\$95** per person

## *To begin*

– shared dishes

Whipped cod roe, salmon pearls, warm potato blini

Lightly cured kingfish, avocado, pickled fennel & sweet ginger

Cucumber & radishes, fried chickpeas & buttermilk

A selection of house cured meats, pickles & baguette

Burrata curds, roasted beetroots, green goddess & candied walnuts

## *To continue*

– shared dishes

Roasted loin of Cape Grim beef, mustard and pepper sauce

Ora King Salmon, sauce vierge, capers & basil

## *On the side*

Seasonal green leaves

Hand cut chips

## *To finish*

– shared dishes

A selection of cheese from the Spring Street Cheese Cellar, sesame lavosh & fresh honeycomb

A selection of sweet fancies

*All dietary requirements can be catered for with notice*

♻️

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# Canapé Menu

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

## Cold

Freshly shucked oysters, classic mignonette  
Salmon rillettes crostini, smoked caviar  
Raw beef tartare, truffle aioli, potato crisp  
Raw tuna, avocado on sesame flatbread  
Whipped chicken liver parfait, spiced raisins  
Tomato & buffalo ricotta crostini, black olive  
Baked pumpkin custard tartlet, candied walnuts  
Country terrine, baguette, cornichons, mustard fruits  
Whipped cod roe tartlets, Salmon caviar

## Hot

Comté reserve gougeres, smoked garlic aioli  
Baked ½ shell scallops, salsa verde  
Duck pithivier, quince and star anise  
Braised oxtail and mushroom pie  
French saloon fried chicken, truffled dijonaise  
Polenta chips, herbed sour cream  
Cauliflower & cheddar arancini, red pepper mayo  
Confit duck leg croquette, golden raisin puree

## Tasting Dishes

Wagyu pastrami milk bun, Comté cheese & pickled onions  
Slow roasted lamb shoulder, broccoli tabouleh, mint yoghurt  
Flathead goujons, hand cut chips & tartare  
Orecchiette, walnuts, chilli and broccoli, Manchego  
Confit Salmon Nicoise salad

## Dessert

Vanilla custard & berry tartlets  
Mini Madeleine, salted caramel  
Peanut butter & sesame shortbread  
Chocolate ganache & sour cherry  
Baked raspberry meringue



## Optional Grazing Table

**\$30** per person - Chef's Selection

Selection of house cured meats, pickles and sourdough  
Cold smoked NZ King Salmon, horseradish and capers  
Selection of cheeses from the Spring Street Cheese Cave

## Additional Caviar Supplement

**\$10** per person

Start your experience with caviar served with traditional accompaniments

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# Recommended Cocktail Packages

## 1-2 Flour Package

4 pieces select 2 cold & 2 hot items	\$30.00 per person
6 pieces select 3 cold & 3 hot items	\$45.00 per person

## 2-3 Flour Package

6 pieces + 1 tasting select 3 cold, 3 hot & 1 tasting dish	\$60.00 per person
9 pieces + 1 tasting select 5 cold, 4 hot & 1 tasting dish	\$75.00 per person

## 4-5 Flour Package

Grazing Table + 8 pieces + 1 tasting select 6 cold, 5 hot & 1 tasting dish	\$105.00 per person
Grazing Table + 8 pieces + 2 tasting select 6 cold, 5 hot & 2 tasting dish	\$120.00 per person

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# Additional Items

## Cheese – to share

A selection of cheese served with house made condiments (based on 30g person)	\$15.00 per person
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## Occasion Cakes

	As Petit Fours	As Dessert
Dark chocolate & raspberry roulade	\$9.50 per person	\$16.50 per person
Flourless mandarin cake with citrus butter cream	\$9.50 per person	\$16.50 per person
Lemon chiffon cake with lemon frosting	\$9.50 per person	\$16.50 per person
Carrot cake with mascarpone frosting, pecan praline	\$9.50 per person	\$16.50 per person
'Red velvet' with vanilla cream cheese mousse	\$9.50 per person	\$16.50 per person
BYO cakes	\$7.50 per person	
BYO cupcakes/macarons	\$5.00 per person	

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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 in Salon de Thé wines can be selected on the day with our sommelier.

### Sparkling Wine

NV	Francois Labet Cuvée Loraine Blanc de Blancs Brut	Burgundy, France	50
NV	Vaporetto Prosecco Brut	Veneto, Italy	65
NV	Stefano Lubiano Brut Réserve	Derwent Valley, Tasmania	75
NV	Pierre-Marie Chermette Domaine du Vissoux Brut	Burgundy, France	89
NV	Veuve Fournay Grande Réserve	Champagne, France	141
NV	Doyard Cuvée Vendemiaire	Champagne, France	172
NV	Pol Roger Brut Réserve	Champagne, France	203

### White Wine

2018	Crawford River Young Vines Riesling	Henty, Victoria	62
2018	Te Whare Ra Sauvignon Blanc	Marlborough, New Zealand	60
2017	Pasqua Pinot Grigio	Trentino/Alto Adige, Italy	50
2017	Paul Blank Pinot Gris	Alsace, France	60
2018	Louis Michel Petit Chablis	Chablis, France	80
2018	Punt Road Chardonnay	Yarra Valley, Victoria	50
2018	Burton McMahon Georges Vineyard Chardonnay	Yarra Valley, Victoria	69

### Rosé Wine

2017	Pierre Amadieu Côtes du Rhône 'Roulepierre' Grenache/Cinsault	Southern Rhône, France	55
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### Red Wine

2018	Shadowfax Pinot Noir	Macedon Ranges, Victoria	65
2017	Matrot Bourgogne Rouge	Burgundy, France	100
2018	Charteris Central Otago Pinot Noir	Central Otago, New Zealand	85
2018	Dominique Piron Gamay	Beaujolais-Villages, France	60
2016	Gilles Robin Terroir de Bramarel Grenache/Syrah	Cotes-du-Rhone, France	60
2015	Crawford River Cabernet Merlot	Henty, Victoria	68
2014	Bellwether Cabernet Sauvignon	Coonawarra, South Australia	103
2017	Glaetzer Bishop Shiraz	McLaren Vale, South Australia	75
2016	S.C. Pannell 'Field Street' Shiraz	McLaren Vale, South Australia	55
2016	Frankland Estate 'Isolation Ridge' Shiraz	Frankland River, Western Australia	75

### Beer

LAGER	Mornington Peninsula Brewery ~ 4.7% 330mL (Can)	Mornington Peninsula, Victoria	9.50
CIDER	Arquiteka Cider ~ 6.6% 330ml	Yarra Valley, Victoria	9.50
LOW ALCOHOL	The Public Brewery 'Featherweight' ~ 2.9% 330ml	Croydon, Victoria	6.50

Cocktail list available on request



# Classic Beverage Package

## WINES ARE SUBJECT TO CHANGE

2 hours	\$55 per person	4 hours	\$80 per person
3 hours	\$70 per person	5 hours	\$90 per person

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### Sparkling Wine

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

### White Wine

2017 Pasqua Pinot Grigio *Trentino/Alto Adige, Italy*  
2018 Punt Road Chardonnay *Yarra Valley, Victoria*

### Red Wine

2019 Punt Road Pinot Noir *Yarra Valley, Victoria*  
2016 S.C. Pannell 'Field Street' Shiraz *McLaren Vale, South Australia*

Heavy and light beer, mineral water and soft drink

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# Superior Beverage Package

## WINES ARE SUBJECT TO CHANGE

2 hours	\$65 per person	4 hours	\$88 per person
3 hours	\$78 per person	5 hours	\$98 per person

### Sparkling Wine

NV Stefano Lubiano Brut Réserve *Derwent Valley, Tasmania*

### White Wine

2018 Crawford River Young Vines Riesling *Henty, Victoria*  
2018 Burton McMahon George's Vineyard Chardonnay *Yarra Valley, Victoria*

### Red Wine

2018 Shadowfax Pinot Noir *Macedon Ranges, Victoria*  
2016 Gilles Robin Terroir de Bramarel Grenache/Syrah *Cotes-du-Rhone, France*

Heavy and light beer, mineral water and soft drink



# Weddings

*What is included in hosting your wedding with us:*

- Exclusive use of French Saloon
- Cake table and cake cutting knife
- Gift table
- Tea light candles and holders (evening only)
- Linen table cloths and 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*

- 1 x 1 hour consultation 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

Please note booking periods are based on 5 hours  
Anything longer will incur additional fees

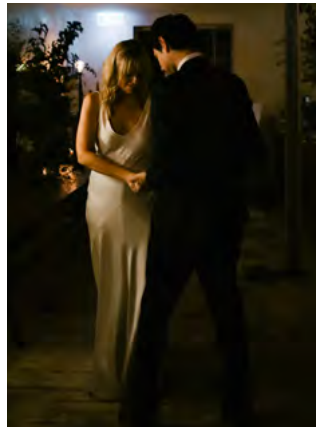
Ceremony Fee \$500 (minimum spends also apply)

### Including

- Speaker with corded microphone
- Up to 16 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 3 (Booking Terms & Conditions)



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. We suggest:  
parking is available at the location below:



### SECURE PARKING

392 Bourke Street  
Melbourne VIC 3000

## Wheelchair Access

There is no wheelchair access  
to French Saloon or Salon de Thé.

# Location



## Flowers

### THE ROAD STALL

We recommend flowers by  
[The Road Stall](#) (our in house florist)  
0459 737 855 or [events@theroadstall.com.au](mailto:events@theroadstall.com.au)



 CLICK ON MAP



### PLEASE REFER TO THESE LOCATIONS IN YOUR INVITATIONS:

• FRENCH SALOON: First Floor, 46 Hardware Lane, Melbourne, VIC 3000 AUSTRALIA •

+61 3 9600 2142

# 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:

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## 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 French Saloon/Salon de Thé 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 or cash. 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. All items and equipment must be bumped out at the conclusion of the event. French Saloon/ Salon de Thé accepts no responsibility for any items left behind.** 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 1.5% 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: French Saloon

BSB: 013 030 Account Number: 4620 87067

### 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 1.8%.**

Credit Card Number:

Expiry Date:

CCV N° (Credit Card Verification):

**VISA AND MASTERCARD:** 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 event manager, and signed authorisation 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: [sara@springstreetevents.com.au](mailto:sara@springstreetevents.com.au) - to the attention of Sara Dean