

SPRING ST.
EVENTS

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 Monday to Sunday.

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 Tuesday to Saturday.

FOR FURTHER INFORMATION PLEASE CONTACT

Sara Dean

Phone: 03 9654 0811 Email: sara@springstreetevents.com.au

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 Tuesday – Saturday.

French Saloon is available for exclusive hire 7 days a week.

	Salon de Thé	French Saloon
Lunch	12pm to 5pm	12pm to 5pm
Dinner	5pm until 11pm	5pm until 11pm
Cocktail	12pm until 11pm	12pm until 11pm

Seating Capacity

Configuration	Salon de Thé	French Saloon
Cocktail	NOT AVAILABLE	62
Seated Event	18	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
Lunch (Tue – Sat)	\$1,500	\$3,000
Lunch (Sun – Mon)	NOT AVAILABLE	\$5,000
Dinner (Tue – Sat)	\$2,000	\$4,500
Dinner (Sun – Mon)	NOT AVAILABLE	\$7,500
Nov – Dec	Salon de Thé	French Saloon
Lunch (Tue – Sat)	\$2,500	\$4,000
Lunch (Sun – Mon)	NOT AVAILABLE	\$6,500
Dinner (Tue – Sat)	\$3,000	\$5,500
Dinner (Sun – Mon)	NOT AVAILABLE	\$7,500



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

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.

Sparkling Wine

NV	Ruggeri 'Quartese' Prosecco Superiore Brut	Veneto, Italy	60
NV	Delamere Brut Cuvée	Derwent Valley, Tasmania	75
NV	Domaine Rolet Cremant de Jura	Jura, France	95
NV	Jeuniaux-Robin 'Éclats du Miuliere'	Champagne, France	150
NV	Jacquesson Cuvée 743	Champagne, France	245

White Wine

2020	Frankland Estate Riesling	Frankland River, Western Australia	57
2019	Reichstrat Von Buhl Riesling Trocken	Pfalz, Germany	67
2018	Huia Sauvignon Blanc	Marlborough, New Zealand	60
2019	Foxey's Hangout Pinot Gris	Mornington Peninsula, Victoria	58
2017	Kalleriei Kaltern Pinot Grigio	Alto Adige, Italy	65
2019	Louis Michel Petit Chablis	Chablis, France	85
2018	Punt Road Chardonnay	Yarra Valley, Victoria	50
2019	Toolangi Chardonnay	Yarra Valley, Victoria	65

Rosé Wine

2019	Saint Sidoine Côtes du Provence Rosé	Provence, France	50
2018	Château Gabriel Cinsaut/Grenache/Syrah Rosé	Provence, France	65

Red Wine

2020	Airlie Bank Pinot Noir	Yarra Valley, Victoria	50
2019	Shadowfax Pinot Noir	Macedon Ranges, Victoria	65
2017	Domaine Perraud Bourgogne Rouge	Burgundy, France	85
2019	Dominique Piron Beaujolais-Villages Gamay	Beaujolais, France	55
2019	Mas de Libian 'Bout d'Zan' Côtes-du-Rhône	Rhône Valley, France	72
2017	Seneca Cabernet Sauvignon	Nagambie Lakes, Victoria	83
2018	Glaetzer Bishop Shiraz	Barossa Valley, South Australia	75
2018	Monopole Shiraz (by Bress)	Heathcote, Victoria	60
2018	Frankland Estate 'Isolation Ridge' Shiraz	Frankland River, Western Australia	82

Beer

LAGER	Peroni Red Label ~ 4.7% 330mL (Bottle)	Italy	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
3 hours \$70 per person

4 hours \$80 per person
5 hours \$90 per person

Sparkling Wine

NV Ruggeri 'Quartese' Prosecco Superiore Brut Veneto, Italy

White Wine

2019 Foxey's Hangout Pinot Gris Mornington Peninsula, Victoria

Red Wine

2020 Airlie Bank Pinot Noir Yarra Valley, Victoria

Heavy and light beer, mineral water and soft drink

Superior Beverage Package

WINES ARE SUBJECT TO CHANGE

2 hours \$65 per person
3 hours \$78 per person

4 hours \$88 per person
5 hours \$98 per person

Sparkling Wine

NV Delamere Cuvée Pipers River, Tasmania

White Wine

2019 Reichstrat Von Buhl Riesling Trocken Pfalz, Germany
2019 Toolangi Chardonnay Yarra Valley, Victoria

Red Wine

2019 Shadowfax Pinot Noir Macedon Ranges, Victoria
2018 Glaetzer 'Bishop' Shiraz Barossa Valley, South Australia

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



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)

DECORATIONS: We do not permit rose petals, confetti or rice.

DANCING & MUSIC: Please note we do ask guests to be mindful of our other venues whilst enjoying each individual space. We do have restrictions in place to protect the atmosphere of our other venues, therefore dancing and DJ's do need to be approved by the event organiser prior to booking.

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:



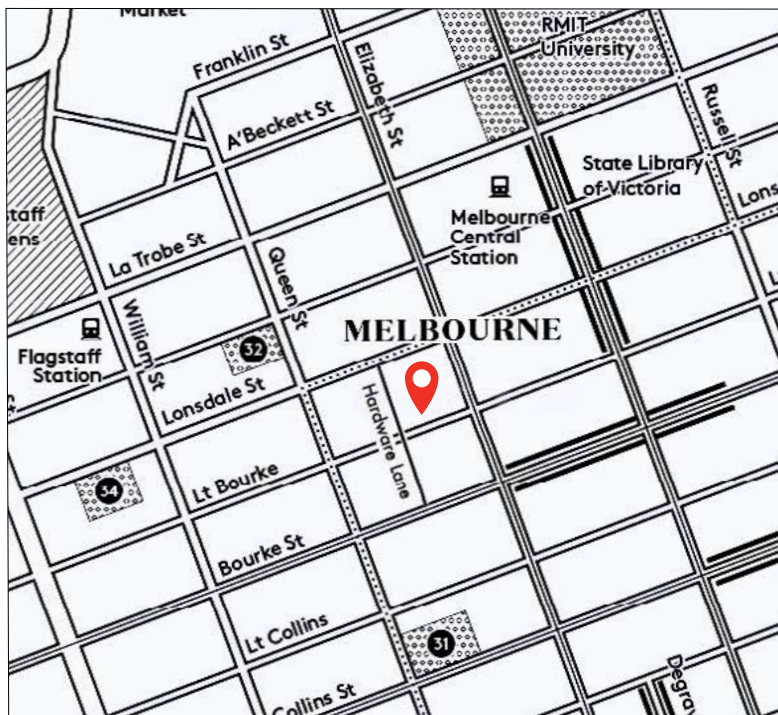
SECURE PARKING

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



 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:

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 15% 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 - to the attention of Sara Dean