



SPRING STREET EVENTS

# HARDWARE LANE

## MENU PACKAGES

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# Hardware Lane Event Spaces

## 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 versatile space caters to all types of events, including stand up cocktail parties, intimate dining, corporate events and exclusive weddings.



## SALON DE THÉ

Salon de Thé is a refined, handsome 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.



## KIRK'S CELLAR

Kirk's Cellar - a subterranean gem of a room that is splendid. Smart, white cabinets laden with wine are offset by rough walls hewn from original Victorian bluestone; this cellar is a perfect space for a private party, significant celebration, or just to enjoy cocktails, wine and snacks amongst friends & clients.



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FOR FURTHER INFORMATION PLEASE CONTACT

SARA DEAN ~ Phone: 03 9654 0811· Email: [sara@springstreetevents.com.au](mailto:sara@springstreetevents.com.au)

# Guidelines

## Operation Times

Reservations are for a maximum of 5 hours.

Reservations exceeding 5 hours will incur an additional fee.

Lunch	12pm to 5pm
Dinner	6pm until 11pm

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## Venue Capacity

	<i>Seated</i>	<i>Cocktail</i>
French Saloon	60	62
Salon de Thé	18	N/A
Kirk's Cellar	22	22

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## Minimum Charges

This can be used towards food and beverages.

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

Jan - Oct	French Saloon	Salon de Thé	Kirk's Cellar
Lunch (Tue- Sat)	\$3,000	\$1,500	\$1,500
Lunch (Sun - Mon)	\$5,000	N/A	N/A
Dinner (Tue- Sat)	\$4,500	\$2,000	\$2,000
Dinner (Sun - Mon)	\$6,500	N/A	N/A

Nov - Dec	French Saloon	Salon de Thé	Kirk's Cellar
Lunch (Tue- Sat)	\$4,000	\$2,500	\$2,500
Lunch (Sun - Mon)	\$6,500	N/A	N/A
Dinner (Tue- Sat)	\$5,500	\$3,000	\$3,000
Dinner (Sun - Mon)	\$7,500	N/A	N/A



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

# Hardware Lane - Dining

## **\$95** Set menu for seated events

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### **To begin** – to share

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** – to share

Roasted loin of Cape Grim beef, mustard and pepper sauce  
Ora King Salmon, sauce vierge, capers & basil

### **On the side** – to share

Seasonal green leaves  
Hand cut chips

### **To finish** – to share

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

## Gold

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

## Flot

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 Hour 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 Hour 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 Hour 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

Please select 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	Jeaunaux-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

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## 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



# Beverage Packages

## CLASSIC 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 Ruggieri '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*

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## SUPERIOR 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*

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# Hardware Lane - Weddings

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## *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

## *Ceremony*

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)



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# 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

There is no wheelchair access to Hardware Lane

# Location



## Flowers



THE ROAD STALL

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

CLICK ON MAP



PLEASE REFER TO THESE LOCATIONS IN YOUR INVITATIONS:

**KIRK'S CELLAR:** Basement Dining Room (below Kirk's Pub) 382 Little Bourke Street, Melbourne, VIC 3000 AUSTRALIA

# 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: Lunch Dinner Cocktail Wedding Other:

Room / Area:

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## 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, French Saloon, Salon de Thé and Kirk's Cellar 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 and Kirk's Cellar 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 the event 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 6 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.

## Cancellation Policy November & December

<b>Outside 90 days</b>	Full Refund.
<b>Within 90 to 60 days</b>	The paid deposit amount may be transferred for use to book another event. This credit must be used within 6 months of booking date.
<b>Within 60 to 30 days</b>	Deposit is forfeited. No refund.
<b>Within 30 days</b>	Minimum spends for the room will be charged.

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# Deposit

## I WILL BE PAYING MY DEPOSIT BY:

### ELECTRONIC TRANSFER

(Please email remittance advice stating the Reservation Name)

### ACCOUNT DETAILS:

Account name: French Saloon  
BSB: 013-030 Account Number 4620 87067

### CREDIT CARD

### CASH

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

Card type: Amex Visa MasterCard Agreed Minimum Spend:

*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 functions 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) - with the attention of Sara Dean