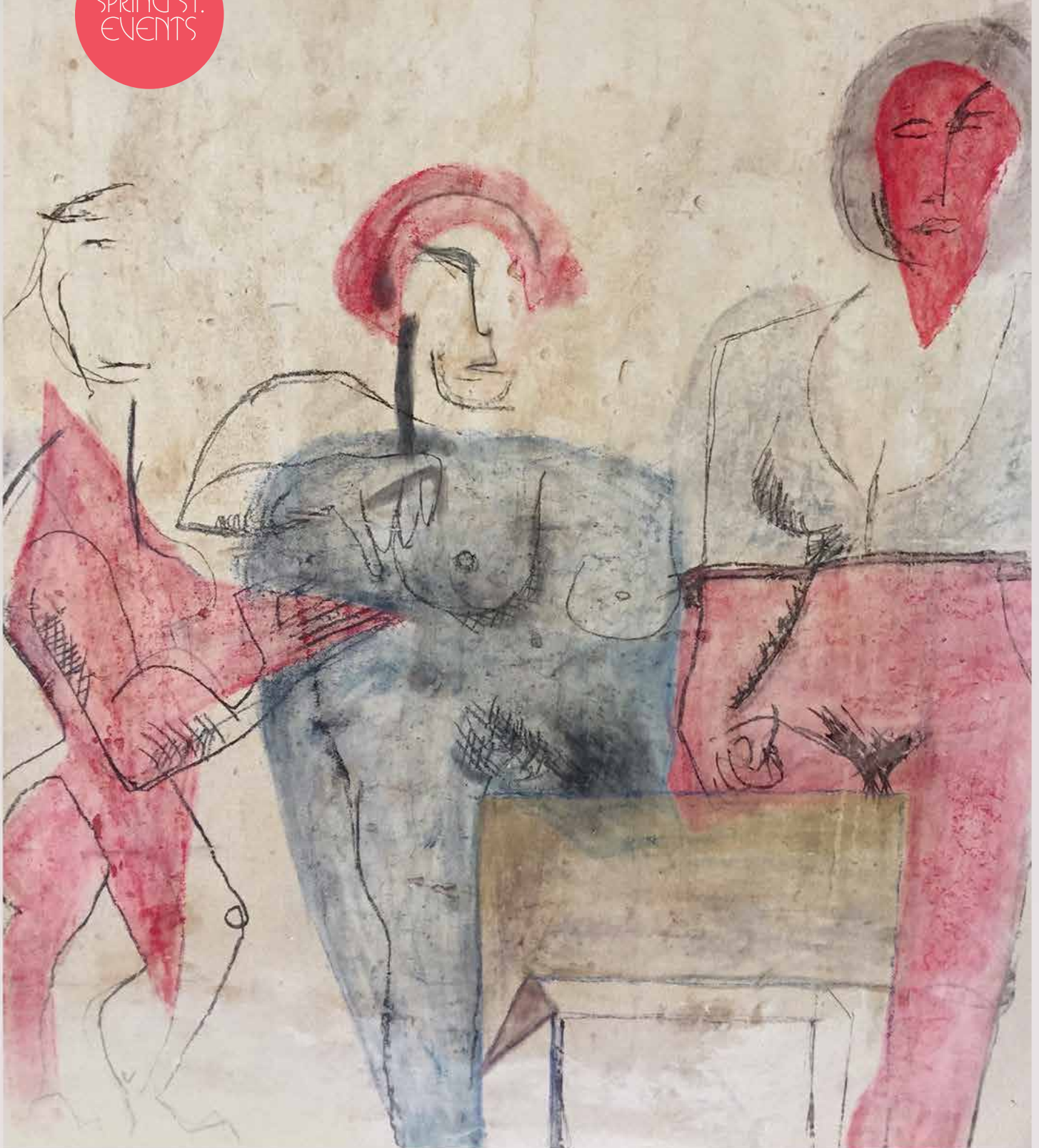


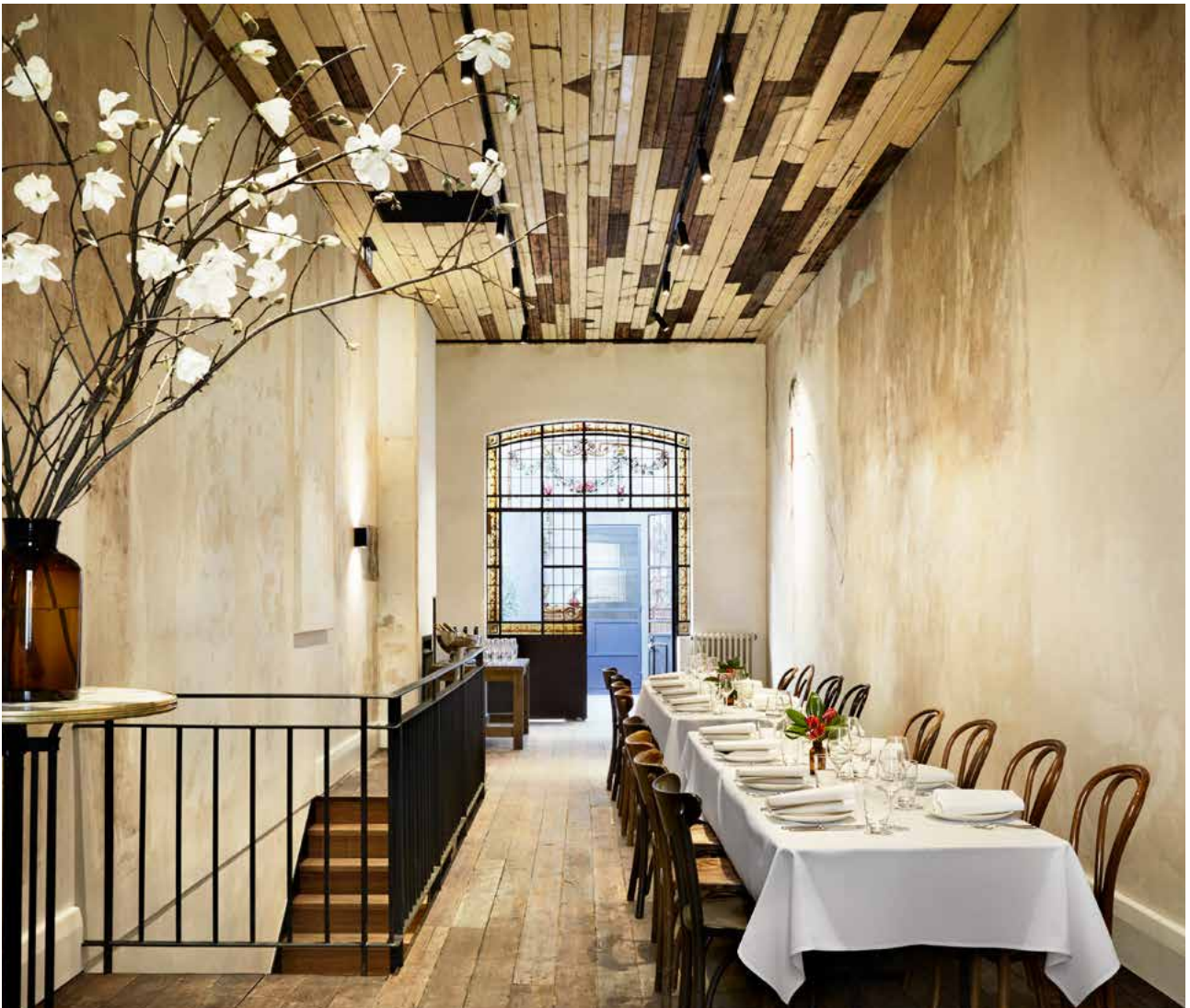
BUTCHERS DINER UPSTAIRS / MENU PACKAGES

RECOLETA

SPRING ST.
EVENTS



Recoleta



Beyond butcher and diner, a grand staircase leads to this beautiful first floor room reminiscent of the well heeled, leafy district of Buenos Aires, Recoleta. A part of town showcasing its diverse European past in sweeping classical architecture, elegant mansions and some of the country's most treasured cultural icons.

Well worn, weathered timber floors, faded murals and ornate stained glass open out to a secluded terrace offering glimpses of Parliament and the top end of Bourke Street.

Celebrating, excellent simple cooking in warm, inviting surroundings, this is a room to come together in, to gather for an impressive party, or to mark your next important milestone.

FOR FURTHER INFORMATION PLEASE CONTACT

Jess Lazzaro or Sara Dean

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

www.springstreetevents.com.au

Guidelines

Operation Times

Recoleta is available for exclusive hire Monday – Sunday.

**Reservations are for a maximum of 5 hours. Reservations exceeding 5 hours will incur an additional minimum spend requirement of \$1000 per hour.*

	<i>Recoleta</i>
LUNCH	12pm to 5pm
DINNER	5pm until 1am

Seating Capacity

<i>Configuration</i>	<i>Recoleta</i>
Cocktail	44
Seated Event	34

Minimum Charges

This can be used towards food and beverages.

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

<i>January – October</i>	<i>Recoleta</i>	<i>November – December</i>	<i>Recoleta</i>
Lunch (Mon – Fri)	2,000	Lunch (Mon – Fri)	3,000
Lunch (Sat – Sun)	2,250	Lunch (Sat – Sun)	3,500
Dinner (Mon – Fri)	2,500	Dinner (Mon – Fri)	4,000
Dinner (Sat – Sun)	2,850	Dinner (Sat – Sun)	4,850

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

Recoleta

\$95.00 per person for 3 courses

\$80.00 per person for 2 courses

with the option to add on items

Menu to be shared.

Entrée – to share

House charcuterie, pickled vegetables

Cured Kingfish, gravlax dressing

Buffalo mozzarella, tomato, fresh basil, sourdough toast

Main Course – to share

Confit Albacore tuna, braised fennel, orange, dried black olive & soft herbs

The Butchers Cut: aged on site, cooked over charcoal and served with mustard and horseradish

Side Dishes – to share

Green salad

Hand cut chips

To Finish

A selection of cheese

A selection of petit fours



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Canapé Menu

Canapés \$7.50 per person, per piece
Canapés are served to the table.

Cold

Oysters natural
Butchers Deviled eggs
Raw tuna, avocado cream, tostada
Chicken, cucumber, aioli, tea sandwiches
Smokey tomato, basil, buffalo mozzarella, crostini
Duck liver pâté, mushroom, Madeira, brioche
Salmon rillettes, crème fraîche & chives
Comté, manuka honey, dukkah
Chèvre brûlée, piment d'Espelette, crostini

Hot

Panko crumbed oyster, sesame seaweed
Red chorizo tostadas, arbol salsa, lime cream
Polenta chips, chive, sour cream
Japanese fried chicken, pickled daikon, kewpie mayo
Chevap sausage rolls, house chutney
Pork tongue croquettes, horseradish, pickled apple
Grilled flatbread pizza, wild mushrooms, Reggiano, truffle oil, Rooftop Honey
Saffron & mozzarella arancini
Green falafel, hummus, pomegranate dressing
Hervey Bay King prawn with garlic & chilli
Octopus & Lap Cheong sausage

Tasting dishes

Butchers Diner burger, aged cheddar, house smoked bacon, Butchers sauce
Blood sausage burger, curried egg, dill pickle
Greek style pork skewer, parsley, lemon, feta
Charcoal roasted broccoli, radish, tahini dressing
Crispy tofu, sweet black pepper glaze, vermicelli slaw
Reuben, pastrami, sauerkraut, Swiss cheese
Baked gnocchi, mozzarella, primavera

Dessert

Spanish cinnamon & sugar doughnuts
Spring Street Gelati

Butchers Feast

\$30 per person - Chef's Selection

Includes house made cured meats, pickles, marinated olives, spice roasted nuts & a selection of cheese from the Spring Street Grocer Cheese Cellar served with house made condiments

Seafood Feast

\$30 per person - Chef's Selection

Includes oysters natural, marinated octopus, pickled sardines, taramasalata, blini & salmon pearls, smoked trout, preserved cucumber & dark rye



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Recommended Cocktail Packages

1 — 2 HOUR PACKAGES

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 PACKAGES

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 PACKAGES

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*

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Additional items

Cheese – to share

\$15.00 per person

A selection of cheese served with house made condiments (based on 30g person)

Kid's Menu

please choose 2 weeks prior to your event (*appropriate for children 12 and under*)

2 x Courses ~ \$45.00 per person

1 x Course ~ \$35.00 per person

MAIN COURSE

please choose 1 dish 2 weeks prior to your event

Fish & chips

Spaghetti & meatballs

Burger & chips

DESSERT

Spring Street Grocer Gelato

Sides – to share

\$18.00

We recommend one side dish per 4 guests.

Please choose a maximum of 3 options.

Charcoal roasted broccoli, radish, tahini dressing

Warm organic potato salad

Italian coleslaw

Seasonal crudité

Wood fired vegetables, goats curd

Truffle polenta with Parmigiano-Reggiano

Occasion Cakes

As Petit Fours \$9.50 / As a Dessert \$16.50

Dark chocolate & raspberry roulade

Flourless mandarin cake with citrus butter cream

Lemon chiffon cake with lemon frosting

Carrot cake with mascarpone frosting, pecan praline

'Red velvet' with vanilla cream cheese mousse

BYO cake \$7.50 per person

BYO cupcakes/macarons \$5.00 per person

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Wine

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	Mainegra Cava Brut Nature	<i>Penedès, Spain</i>	50
NV	Bellussi Extra Dry Prosecco	<i>Valdobbiadene, Italy</i>	64
2015	Oakridge Blanc de Blancs	<i>Yarra Valley, Victoria</i>	80
NV	Verve Fourny Grand Réserve	<i>Champagne, France</i>	136

White Wine

2020	Clos Clare Riesling	<i>Clare Valley, South Australia</i>	60
2018	Terlan Pinot Grigio	<i>Alto Adige, Italy</i>	85
2019	Domaine William Fevre Chablis AC	<i>Chablis, France</i>	101
2019	Bouchard Pere & Fils Bourgogne Blanc	<i>Burgundy, France</i>	76

Rosé Wine

2018	Riator Grenache/Cinsault/Syrah	<i>Provence, France</i>	60
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Red Wine

2016	Lucien Muzard Bourgogne Rouge	<i>Burgundy, France</i>	66
2018	Pierre Amadieu Cotes Du Rhone Rouge	<i>Rhone Valley, France</i>	50
2017	Woodlands Clementine Cabernet Merlot	<i>Margaret River, Western Australia</i>	93
2016	Poonawatta Four Corners Shiraz	<i>Eden Valley, South Australia</i>	69

Dessert Wine

2015	Lions de Suduiraut (375ml)	<i>Sauternes, France</i>	58
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***Please note that Tea & Coffee service is not available*

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Beer

Pilsner	Trumer Pils ~ 4.8%	<i>Austria</i>	\$14.00
Lager	Peroni Red Label ~ 4.7%	<i>Italy</i>	\$10.00
Pale Ale	Sierra Nevada ~ 5.5%	<i>United States</i>	\$12.50
Cider	Arquiteka Cider ~ 6.6%	<i>Yarra Valley</i>	\$9.50
Low alcohol	Trumer Hopfenspiel ~ 2.9%	<i>Austria</i>	\$8.50

**Select a maximum of 2 options*

Cocktails

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

**Select a maximum of 2 options*



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Beverages Packages

Classic Beverage Package

WINES ARE SUBJECT TO CHANGE

- 2 hours **\$55.00** per person
- 3 hours **\$70.00** per person
- 4 hours **\$80.00** per person
- 5 hours **\$90.00** per person

Sparkling Wines

NV Mainegra Cava Brut Nature *Penedès, Spain*

White Wines

2020 Harvest Moon Pinot Grigio *King Valley, Victoria*

Red Wines

2018 Pierre Amadieu Cotes Du Rhone Rouge *Rhone Valley, France*

Heavy and light beer, mineral water and soft drink will also be available

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 Wines

2015 Oakridge Blanc de Blancs *Yarra Valley, Victoria*

White Wines

2020 Clos Clare Riesling *Clare Valley, South Australia*

2019 Bouchard Pere & Fils Bourgogne Blanc *Burgundy, France*

Red Wines

2019 Monopole Pinot Noir *Yarra Valley, Victoria*

2016 Poonawatta Four Corners Shiraz *Eden Valley, South Australia*

Heavy and light beer, mineral water and soft drink will also be available

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Beverages 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

Sparkling Wines

NV Verve Fourny Grand Réserve *Champagne, France*

White Wines

2018 Terlan Pinot Grigio *Alto Adige, Italy*
2019 Domaine William Fevre Chablis AC *Chablis, France*

Red Wines

2016 Lucien Muzard Bourgogne Rouge *Burgundy, France*
2017 Woodlands Clementine Cabernet Merlot *Margaret River, Western Australia*

Heavy and light beer, mineral water and soft drink will also be available



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Weddings at Recoleta

What is included in hosting your wedding with us:

- Exclusive use of Recoleta
- Cake table and cake cutting knife
- Gift table
- Tea light candles and holders (evening only)
- Linen table cloths, 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 consultations with our wedding coordinator to discuss menus and running of the day
- 1 x 30 minute consultation with one of our amazing Sommeliers (up to 6 wines)
- 1 x 1 hour practice rehearsal at a convenient time to both parties
- Staff member to specially assist and direct guests

CEREMONY

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

Ceremony Fee \$1,000 (minimum spends also apply)

INCLUDING

- Speaker with corded microphone
- Up to 10 chairs for your guests (standing events only)
- 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 three (Booking Terms & Conditions)



All menus are seasonal and may be 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

There is no wheelchair access to Recoleta.

Location



 **CLICK ON MAP**

Flowers



THE ROAD STALL

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

 **VISIT WEBSITE**



PLEASE REFER TO THESE LOCATIONS IN YOUR INVITATIONS

RECOLETA: Upstairs at 10 Bourke Street, Melbourne, VIC 3000 AUSTRALIA

+61 3 9639 7324

RECOLETA MENU PACKAGES

Confirmation Form

Today's Date:

Event Organisers Name:

Reservation Date:

Contact for the event:

Business Hours N°:

Mobile N°:

Email Address:

Postal Address:

Number of Guests:

Start Time:

End Time:

I'm booking the following event: 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. All items and equipment must be bumped out at the conclusion of the event. Recoleta accepts no responsibility for any items left behind. 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. 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

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: Spring St Events

BSB: 013030 Account Number: 4660 79144

CREDIT CARD

BANK / COMPANY CHEQUE

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, 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:

