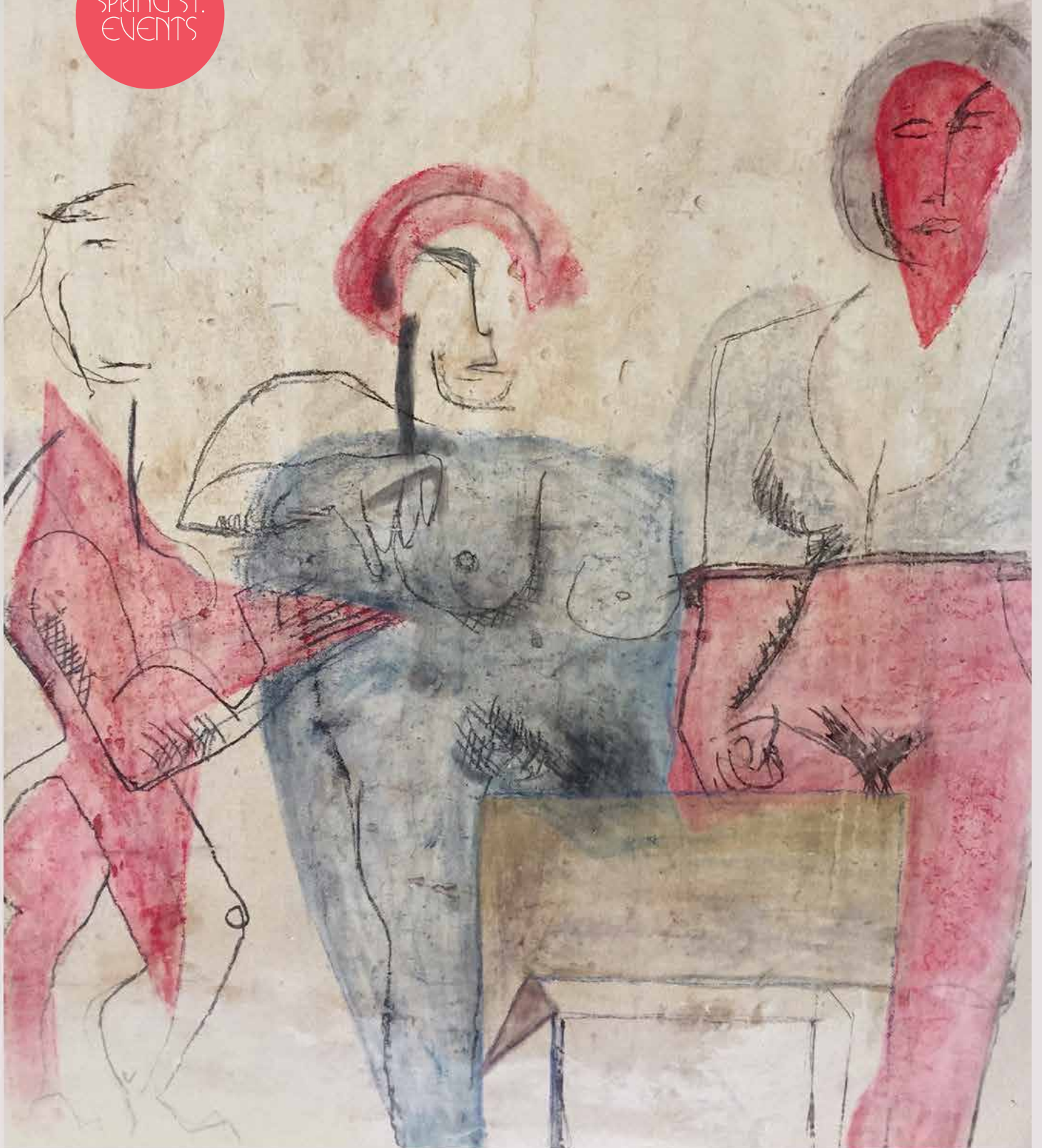


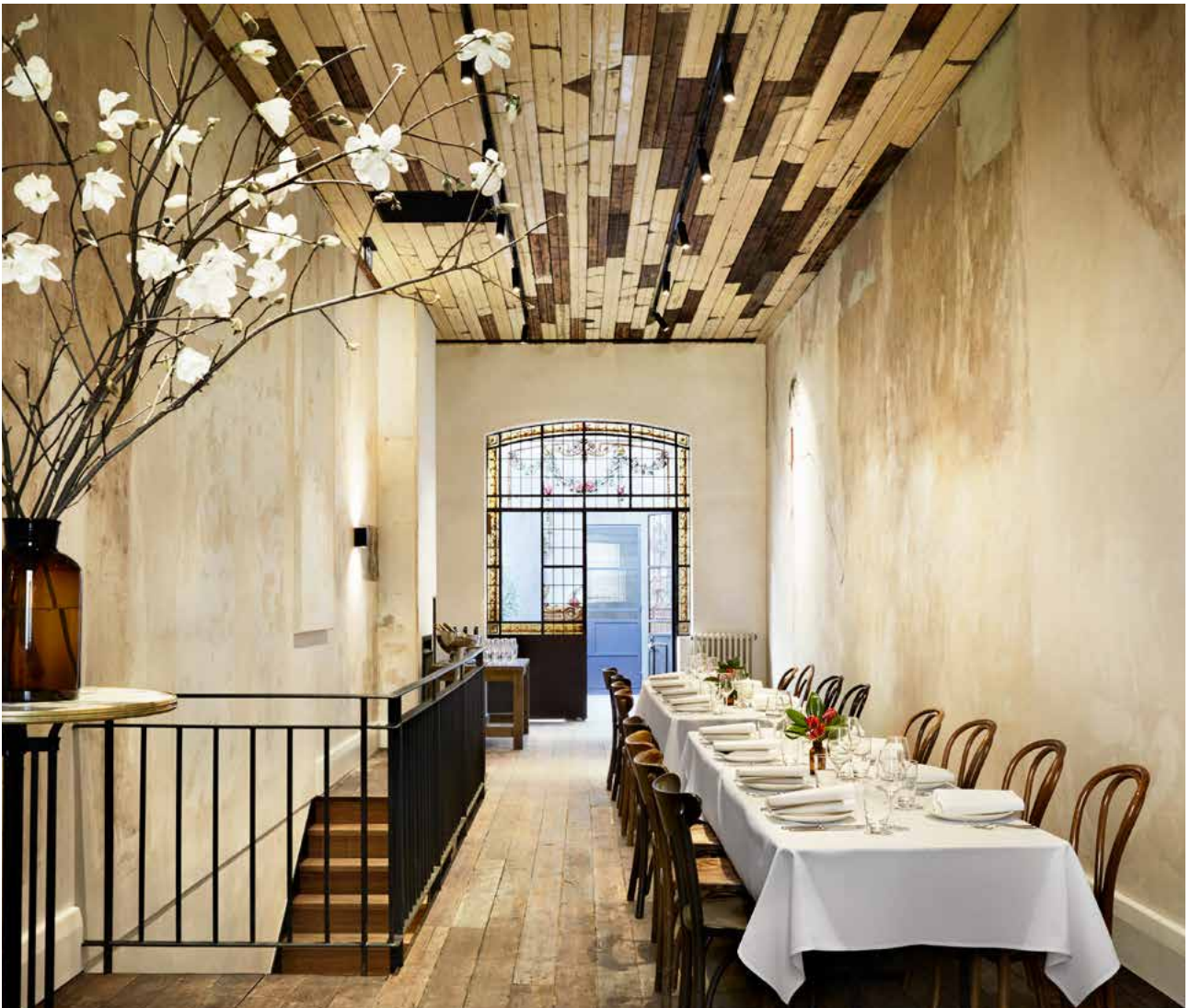
BUTCHERS DINER UPSTAIRS / MENU PACKAGES

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 4 hours for a lunch event and 5 hours for an evening event.*

Reservations exceeding 5 hours will incur an additional minimum spend requirement of \$1000 per hour.

	<i>Recoleta</i>
LUNCH	12pm – 4pm
DINNER	6pm – 12am

Seating Capacity

<i>Configuration</i>	<i>Recoleta</i>
Cocktail	80
Seated Event	36

***Please note that our venues may have reduced capacities due to government restrictions.*

Please contact your event co-ordinator for details.

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)	2,750 + 5% service fee	Lunch	(Mon – Fri)	3,250 + 5% service fee
Lunch	(Sat – Sun)	3,000 + 5% service fee	Lunch	(Sat – Sun)	3,750 + 5% service fee
Dinner	(Mon – Fri)	3,250 + 5% service fee	Dinner	(Mon – Fri)	4,250 + 5% service fee
Dinner	(Sat – Sun)	3,750 + 5% service fee	Dinner	(Sat – Sun)	5,000 + 5% service fee

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

\$85.00 per person for 2 courses

with the option to add on items

Menu to be shared.

Entrée – to share

Marinated olives

Cured Kingfish, gravlax dressing

Smoked carrots, whipped tahini, maple toasted almonds

House charcuterie, pickled vegetables

Buffalo mozzarella, tomato, fresh basil, sourdough toast

Main Course – to share

Seared 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 from the Cheese Cellar



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Canapé Menu

Canapés \$7.50 per person, per piece

Tasting Dishes \$15.00 per person, per piece

Cold

Oysters natural
Butchers devilled eggs
Braised octopus, avocado cream, tostada
Smokey tomato, basil, buffalo mozzarella, crostini
Duck liver pâté, crispy leek, Madeira, brioche
Salmon rillettes blini, crème fraîche & Yarra Vally caviar
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
Pigs tail 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 skewers

Tasting dishes

Butchers Diner burger, aged cheddar, house smoked bacon, Butchers sauce
Blood sausage burger, curried egg, dill pickle, paprika
Greek style pork skewer, parsley, lemon, feta
Charcoal roasted broccoli, radish, tahini dressing
Braised wagyu chuck, mojo verde, queso fresco, topos
Reuben, pastrami, sauerkraut, Swiss cheese
Baked gnocchi, mozzarella, primavera
Glazed & chargrilled eggplant, pomegranate 'tabbouleh', pickled shallots, pine nuts, harissa

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



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



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*

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



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

\$9.50 per person

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

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

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	Vallformosa MVSA Cava Brut	<i>Penedès, Spain</i>	50
NV	Bellussi Extra Dry Prosecco	<i>Valdobbiadene, Italy</i>	69
NV	Clover Hill Tasmanian Cuvée	<i>Tamar Valley, Tasmania</i>	76
NV	Veuve Fourny Grande Réserve	<i>Champagne, France</i>	150
NV	Pol Roger Brut Réserve	<i>Champagne, France</i>	188

White Wine

2021	Clos Clare Riesling	<i>Clare Valley, South Australia</i>	58
2020	Terlan Pinot Grigio	<i>Alto Adige, Italy</i>	85
2021	Onannon Pinot Gris	<i>Mornington Peninsula, Victoria</i>	58
2021	Catalina Sounds Sauvignon Blanc	<i>Marlborough, New Zealand</i>	53
2019	Toolangi Chardonnay	<i>Yarra Valley, Victoria</i>	53
2019	Bouchard Bourgogne Blanc La Vignée	<i>Burgundy, France</i>	73
2019	William Fèvre Petit Chablis	<i>Burgundy, France</i>	84
2020	Corymbia Chenin Blanc	<i>Swan Valley, Western Australia</i>	58

Rosé Wine

2020	Triennes Rosé IGP Méditerranée	<i>Provence, France</i>	52
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Red Wine

2019	Tarrawarra Estate Pinot Noir	<i>Yarra Valley, Victoria</i>	61
2018	Lucien Muzard Bourgogne Rouge	<i>Burgundy, France</i>	79
2020	Pierre-Marie Chermette Beaujolais Griottes	<i>Burgundy, France</i>	66
2019	Pierre Amadieu Côtes-du-Rhône Rouge	<i>Rhône Valley, France</i>	50
2016	Poonawatta Four Corners Shiraz	<i>Eden Valley, South Australia</i>	69
2019	Parker Terra Rossa Cabernet Sauvignon	<i>Coonawarra, South Australia</i>	68
2018	Vasse Felix Cabernet Sauvignon	<i>Margaret River, Western Australia</i>	99

Dessert Wine

2017	Lions de Suduiraut Sauternes 375ml	<i>Sauternes, France</i>	66
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***Please note that Tea & Coffee service is not available*

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

Vintages are subject to change.

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RECOLETA MENU PACKAGES

Beer

Trumer Pils ~ 4.8%	<i>Austria</i>	\$14.00
Peroni Red Label ~ 4.7%	<i>Italy</i>	\$11.00
Sierra Nevada ~ 5.5%	<i>United States</i>	\$13.00
Arquiteka Cider ~ 6.6%	<i>Yarra Valley</i>	\$12.50

**Select a maximum of 2 options*

Low Alcohol

Odd Bird Blanc de Blancs by Richard Juhlin French Sparkling Wine ~ 0%	\$48.00
'NON' Non Alcoholic Wine ~ 0%	\$50.00
Heaps Normal XPA ~ 0%	\$9.00
Trumer Hopfenspiel ~ 2.9%	\$10.00

Cocktails

Aperol Spritz	<i>Prosecco, Aperol & Soda</i>	\$19.50
Tom Collins	<i>Tanqueray Gin, Lemon & Soda</i>	\$24.00
Southside	<i>Tanqueray Gin, Mint & Lime</i>	\$24.00
Negroni	<i>Campari, Gin & Rosso</i>	\$24.00
Pimms Cup	<i>Pimms, Dry Ginger Ale, Lemonade, Mint, Cucumber & Orange</i>	\$24.00
Margarita	<i>Tequila, Cointreau, Lime & Salt</i>	\$25.00

**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 | • 4 hours | \$90.00 per person |
| • 3 hours | \$75.00 per person | • 5 hours | \$105.00 per person |

Sparkling Wines

NV Vallformosa MVSA Cava Brut *Penedès, Spain*

White Wines

2019 Toolangi Chardonnay *Yarra Valley, Victoria*

Red Wines

2019 Pierre Amadieu Côtes-du-Rhône Rouge *Rhône 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 | • 4 hours | \$100.00 per person |
| • 3 hours | \$85.00 per person | • 5 hours | \$115.00 per person |

Sparkling Wines

NV Clover Hill Tasmanian Cuvée *Tamar Valley, Tasmania*

White Wines

2021 Clos Clare Riesling *Clare Valley, South Australia*

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

Red Wines

2019 Tarrawarra Estate 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

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

Beverages Packages *continued*

Exclusive Beverage Package

WINES ARE SUBJECT TO CHANGE

- | | | | |
|-----------|---------------------|-----------|---------------------|
| • 2 hours | \$95.00 per person | • 4 hours | \$135.00 per person |
| • 3 hours | \$120.00 per person | • 5 hours | \$150.00 per person |

Sparkling Wines

NV	Veuve Fourny Grande Réserve	<i>Champagne, France</i>
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White Wines

2020	Terlan Pinot Grigio	<i>Alto Adige, Italy</i>
2019	William Fèvre Petit Chablis	<i>Chablis, France</i>

Red Wines

2018	Lucien Muzard Bourgogne Rouge	<i>Burgundy, France</i>
2018	Vasse Felix Cabernet Sauvignon	<i>Margaret River, Western Australia</i>

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



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

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 tablecloths, 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 \$500 (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:

Approximate 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.

A 5% service fee applies to all event bookings.

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.

COVID-19 CANCELLATION POLICY

If we can't go ahead with your event due to a government mandated lockdown then we will hold the deposit to be transferred over to a new date that works for both parties. Please note that if we are not locked down then a transfer or cancellation due to COVID restrictions will incur a cancellation fee.

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:

