

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](mailto:sara@springstreetevents.com.au)

# Guidelines

## Operation Times

Reservations are for a maximum of 4 hours for a lunch event and 5 hours for an evening event.

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

Reservations exceeding these timeframes will incur an additional minimum spend 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 – 4pm	12pm – 4pm
Dinner	6pm – 11pm	6pm – 11pm
Cocktail	NOT AVAILABLE	12pm – 11pm

## Seating Capacity

Configuration	Salon de Thé	French Saloon
Cocktail	NOT AVAILABLE	100
Seated	20	60

\*\*Please note that our venues may have reduced capacities due to government restrictions.  
Please contact your event co-ordinator for details.

## Minimum Charges

All your food and beverages count towards your minimum spend. \*Please note: this is not a room hire fee.

Jan – Oct	Salon de Thé	French Saloon
Lunch (Tue – Sat)	\$1,500 + 5% service fee	\$3,000 + 5% service fee
Lunch (Sun – Mon)	NOT AVAILABLE	\$5,000 + 5% service fee
Dinner (Tue – Sat)	\$2,000 + 5% service fee	\$4,500 + 5% service fee
Dinner (Sun – Mon)	NOT AVAILABLE	\$7,500 + 5% service fee
Nov – Dec	Salon de Thé	French Saloon
Lunch (Tue – Sat)	\$2,500 + 5% service fee	\$4,500 + 5% service fee
Lunch (Sun – Mon)	NOT AVAILABLE	\$7,000 + 5% service fee
Dinner (Tue – Sat)	\$3,000 + 5% service fee	\$6,000 + 5% service fee
Dinner (Sun – Mon)	NOT AVAILABLE	\$8,500 + 5% service fee



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

# French Saloon Dining

*Set menu for seated events*

**\$95** *per person*

## *To begin*

– shared dishes

Whipped cod roe, salmon pearls, warm potato blini

Cured kingfish, burnt cucumber, dill, horseradish

Heirloom tomatoes, whipped goats cheese, scorched onion, aged Pedro Ximinez vinegar

A selection of house cured meats, pickles & baguette

Burrata curds, heirloom zucchini and black garlic dressing

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

# Cocktail Menu ~ For standing events

Grazing Table ~ \$30.00 per person

Canapés ~ \$7.50 per person, per piece

Tasting dishes ~ \$15.00 per person, per piece

## Grazing Table

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

## 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

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



# 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 4 cold, 4 hot & 1 tasting dish	\$105.00 per person
Grazing Table + 8 pieces + 2 tasting select 4 cold, 4 hot & 2 tasting dish	\$120.00 per person

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## Additional Items

### Caviar Supplement

Start your experience with caviar served with traditional accompaniments	\$10.00 per person
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### Dessert Supplement

Tarte citron with vanilla cream and poached red fruits	\$15.00 per person
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### 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

Dark chocolate & raspberry roulade	\$9.50 per person
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 cakes	\$7.50 per person
BYO cupcakes/macarons	\$5.00 per person

# Wines

## Beverages on Consumption

We need you to select 1 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	55
NV	Delamere Brut Cuvée	Derwent Valley, Tasmania	75
2019	J. Laurens Crémant de Limoux 'Clos des Demoiselles'	Limoux, France	90
NV	Andre Clouet Silver Brut Nature	Champagne, France	150
NV	Jacquesson Cuvée 744	Champagne, France	245

## White Wine

2021	Frankland Estate Riesling	Frankland River, Western Australia	57
2020	Reichstrat Von Buhl Riesling Trocken	Pfalz, Germany	67
2021	Te Whare Ra Sauvignon Blanc	Marlborough, New Zealand	60
2021	Ottelia Pinot Gris	Limestone Coast, South Australia	55
2020	Kalleriei Kaltern Pinot Grigio	Alto Adige, Italy	65
2019	Domaine des Hates Chablis	Chablis, France	90
2021	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	Domaine les Fouques Rosé	Provence, France	65

## Red Wine

2021	Airlie Bank Pinot Noir	Yarra Valley, Victoria	50
2021	Monopole Pinot Noir	Yarra Valley, Victoria	65
2018	Lucien Muzard Bourgogne Rouge	Burgundy, France	88
2020	Dominique Piron Beaujolais-Villages Gamay	Beaujolais, France	55
2020	Domaine la Florane 'A Fleur de Pampre' Côtes du Rhône Villages	Rhône Valley, France	70
2017	Seneca Cabernet Sauvignon	Nagambie Lakes, Victoria	83
2019	Glaetzer Bishop Shiraz	Barossa Valley, South Australia	75
2020	Syrahmi 'Demi' Shiraz	Heathcote, Victoria	60
2019	Frankland Estate 'Isolation Ridge' Shiraz	Frankland River, Western Australia	82

# Classic Beverage Package

WINES ARE SUBJECT TO CHANGE

2 hours	\$55 per person	4 hours	\$90 per person
3 hours	\$75 per person	5 hours	\$105 per person

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## Sparkling Wine

NV Ruggieri 'Quartese' Prosecco Superiore Brut Veneto, Italy

## White Wine

2020 Ottelia Pinot Gris Limestone Coast, South Australia

## Red Wine

2021 Airlie Bank Pinot Noir Yarra Valley, Victoria

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	\$100 per person
3 hours	\$85 per person	5 hours	\$115 per person

## Sparkling Wine

NV Delamere Cuvée Pipers River, Tasmania

## White Wine

2020 Kalleriei Kaltern Pinot Grigio Alto Adige, Italy  
2019 Toolangi Chardonnay Yarra Valley, Victoria

## Red Wine

2020 Monopole Pinot Noir Yarra Valley, Victoria  
2019 Glaetzer 'Bishop' Shiraz Barossa Valley, South Australia

Heavy and light beer, mineral water and soft drink



# Exclusive Beverage Package

WINES ARE SUBJECT TO CHANGE

2 hours	\$95 per person	4 hours	\$135 per person
3 hours	\$120 per person	5 hours	\$150 per person

## Sparkling Wine

NV Andre Clouet Silver Brut Nature Champagne, France

## White Wine

2019 Reichstrat Von Buhl Riesling Trocken Pfalz, Germany  
2019 Domaine des Hates Chablis Chablis, France

## Red Wine

2018 Lucien Muzard Bourgogne Rouge Burgundy, France  
2019 Frankland Estate 'Isolation Ridge' Shiraz Frankland River, Western Australia

Heavy and light beer, mineral water and soft drink

# Additional Beverage Options

## Beer & Cider

Peroni Red Label ~ 4.7% 330ml	Italy	11.00
Akasha 'Freshwater' Pale Ale ~ 5% 375ml	Five Dock, NSW	12.00
Arquiteka Cider ~ 6.6% 330ml	Yarra Valley, Victoria	9.50
The Public Brewery 'Featherweight' ~ 2.9% 330ml	Croydon, Victoria	6.50

## Cocktails

\*\*Choose up to 2 options

Aperol Spritz	Prosecco, Aperol & Soda	19.50
Negroni	Campari, Gin & Rosso Vermouth	24.00
Pimms Cup	Pimms, Dry Ginger Ale, Lemonade, Mint, Cucumber & Orange	19.50
Saloon Martini	Gin or Vodka, Vermouth	24.00
Espresso Martini	Vodka, Coffee Liqueur, Espresso	24.00
Tom Collins	Gin, Lemon & Soda	24.00

\*Basic spirits are available on request. Please speak to your event co-ordinator.

# 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 tablecloths 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

*Availability (French Saloon Only)*

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 (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 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](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:

Approximate 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.

## 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 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.

## 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: 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 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 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