



SPRING STREET EVENTS

HARDWARE LANE

MENU PACKAGES



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 or with clients.



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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.

Reservations exceeding 5 hours will incur an additional fee.

Lunch	12pm – 4pm
Dinner	6pm – 11pm

Venue Capacity

	French Saloon	Salon de Thé	Kirk's Cellar
Cocktail	100	N/A	35
Seated	60	20	26

***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.*

	French Saloon	Salon de Thé	Kirk's Cellar
Jan – Oct			
Lunch (Tue– Sat)	\$3,000 + 5% service fee	\$1,500 + 5% service fee	\$2,000 + 5% service fee
Lunch (Sun - Mon)	\$5,000 + 5% service fee	N/A	N/A
Dinner (Tue– Sat)	\$4,500 + 5% service fee	\$2,000 + 5% service fee	\$2,500 + 5% service fee
Dinner (Sun - Mon)	\$7,500 + 5% service fee	N/A	N/A
Nov – Dec			
Lunch (Tue– Sat)	\$4,500 + 5% service fee	\$2,500 + 5% service fee	\$3,000 + 5% service fee
Lunch (Sun - Mon)	\$7,000 + 5% service fee	N/A	N/A
Dinner (Tue– Sat)	\$6,000 + 5% service fee	\$3,000 + 5% service fee	\$3,500 + 5% service fee
Dinner (Sun - Mon)	\$8,500 + 5% service fee	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

To begin – to share

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 – 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

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

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

Country terrine, baguette, cornichons, mustard fruits

Whipped cod roe tartlets, Salmon caviar

Hot

Comté reserve gougères, smoked garlic aioli

Baked 1/2 shell scallops, salsa verde

Duck pithivier, quince and star anise

Braised oxtail and mushroom pie

French saloon fried chicken, truffled dijonnaise

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



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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

Additional Items

Caviar Supplement

Start your experience with caviar served with traditional accompaniments	15.00 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	
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

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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	60
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

Beverage Packages

CLASSIC PACKAGE

WINES ARE SUBJECT TO CHANGE

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



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

SUPERIOR PACKAGE

WINES ARE SUBJECT TO CHANGE

2 hours	\$65 per person
3 hours	\$85 per person
4 hours	\$100 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

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Beverage Packages continued

EXCLUSIVE PACKAGE

WINES ARE SUBJECT TO CHANGE

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

Beer & Cider

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

Cocktails

**Choose up to 2 options

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

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

Hardware Lane - 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 ~ French Saloon Only

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)



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 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:

Approximate 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.

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 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 - with the attention of Sara Dean