

SPRING **ST.** EVENTS

PRIVATE DINING

Lunch or Dinner



TEA ROOM • CHEESE CELLAR • SIGLO • MELBOURNE SUPPER CLUB



ICONIC MELBOURNE VENUES

Whether you are planning a corporate dinner, a personal celebration, a presentation or a full day conference, our iconic Melbourne venues, offer distinctly versatile experiences.

These versatile spaces cater to all types of events, allowing for a variety of room configurations, including theatre style, board room, stand up cocktail events and intimate dining.



FOR FURTHER INFORMATION PLEASE CONTACT

Jess Lazzaro or Sara Dean

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

GUIDELINES

OPERATION TIMES

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

Reservations exceeding 5 hours will incur an additional minimum spend requirement of \$1,000 per hour.

	<i>Cheese Cellar</i>	<i>Tea Room / Supper Club</i>	<i>Siglo</i>
Lunch	12.00pm – 4.00pm	12.00pm – 4.00pm	12.00pm – 4.00pm
Dinner	6.00pm – 11.00pm	6.00pm – 12.00am	6.00pm – 12.00am (Sun - Mon ONLY)

It is the responsibility of the organiser to inform all guests attending that the event is exclusive to the reserved area ie. the Tea Room, and that entry into other venues within the building will not be permitted.

SEATING CAPACITY

Configuration	<i>Tea Room</i>	<i>Cheese Cellar</i>	<i>Supper Club</i>	<i>Siglo</i>
Cocktail	80	40	90	150
Seated	50	28	20	80

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

Please contact your event co-ordinator for details.

MINIMUM SPEND ~ TEA ROOM, CHEESE CELLAR & SUPPER CLUB

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

JAN – OCT	Tea Room	Cheese Cellar	Supper Club
Lunch (Mon – Fri)	\$2,500 + 5% service fee	\$2,000 + 5% service fee	\$2,000 + 5% service fee
Lunch (Sat – Sun)	\$2,850 + 5% service fee	\$2,250 + 5% service fee	\$2,500 + 5% service fee
Dinner (Mon – Fri)	\$3,000 + 5% service fee	\$2,500 + 5% service fee	\$3,000 + 5% service fee
Dinner (Sat – Sun)	\$3,500 + 5% service fee	\$2,750 + 5% service fee	\$3,500 + 5% service fee

NOV – DEC	Tea Room	Cheese Cellar	Supper Club
Lunch (Mon – Fri)	\$3,000 + 5% service fee	\$2,250 + 5% service fee	\$2,500 + 5% service fee
Lunch (Sat – Sun)	\$3,500 + 5% service fee	\$2,500 + 5% service fee	\$3,500 + 5% service fee
Dinner (Mon – Fri)	\$4,000 + 5% service fee	\$2,650 + 5% service fee	\$3,500 + 5% service fee
Dinner (Sat – Sun)	\$4,850 + 5% service fee	\$3,000 + 5% service fee	\$4,000 + 5% service fee

MINIMUM SPEND ~ SIGLO

MAY – SEPT		OCT – APRIL	
Lunch (Mon – Wed)	\$5,500 + 5% service fee	Lunch (Mon – Wed)	\$8,000 + 5% service fee
Lunch (Thurs – Sun)	\$8,000 + 5% service fee	Lunch (Thurs – Sun)	\$9,000 + 5% service fee
Dinner (Tues – Sat)	N/A	Dinner (Tues – Sat)	N/A
Dinner (Sun – Mon)	\$10,000 + 5% service fee	Dinner (Sun – Mon)	\$15,000 + 5% service fee

Please use the online enquiry form to ask about availability.

LA FAMIGLIA



*Sharing good food & wine
is an essential part of life
at the European.*

—————
This menu is reflective of our passion for these elements, lending itself to celebration and conversation shared between old famiglia and new friendships forged across the dining table.

\$95.00 PER PERSON FOR 3 COURSES

\$85.00 PER PERSON FOR 2 COURSES

ENTRÉE

Olives
Oysters, mignonette
Whipped cod roe, salmon caviar, focaccia
House salumi, pickles
Buffalo mozzarella, pickled fennel, herbs

MAIN COURSE

Butcher's Cut, pepper sauce & mustard
Grilled salmon, fennel and basil vierge

ACCOMPANIMENTS

Green leaf & herb salad
Pomme frites

CHEESE

A selection of cheese from the Cheese Cellar



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

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

House cured meats, pickles, sourdough
Salmon gravlax, fennel, capers, crackers
A selection of cheese from the Cheese Cellar

COLD

Oysters, mignonette
Crostini of ricotta, broadbean, mint
Whipped cod roe, caviar, blini
Beef tartare, potato crisp
Comté gougères, truffle aioli
Prosciutto, pickled melon, lavosh
Buffalo ricotta and tomato toast

HOT

Beef polpette
Soft curd croquettes
Baked 1/2 shell scallop, salsa verde
Polenta chip, sour cream
European fried chicken, dijonnaise
Sicilian arancini
Grilled king prawn

TASTING DISHES

Flathead goujons, chips, tartare sauce
Pan fried sage and ricotta gnocchi, dell orto
Wagyu beef burger, pickles
Mushroom risotto, truffle oil
Classic Reuben, Russian dressing

DESSERT

Vanilla crème brûlée
Cinnamon sugar donuts
Gelato Primavera, mini cups
Mini berry cheesecake

RECOMMENDED COCKTAIL PACKAGES

1–2 Hour Package

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 Package

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	\$82.50 per person

4–5 Hour Package

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

SIDE DISHES

We recommend one side dish per 4 guests.

Please choose a maximum of 3 options.

Green beans, confit shallots	\$17.00
Green leaf & herb salad	\$17.00
Pomme frites	\$17.00
Duck fat roasted potatoes, garlic, rosemary	\$19.50

DESSERT

PLEASE SELECT

Chocolate delice, salted caramel	\$19.50
Tiramisu & amaretti espresso crunch	\$19.50
Petit Fours	\$15.00

HIGH TEA

\$60.00 PER PERSON TO SHARE

Mini chicken sandwiches
Traditional cucumber sandwiches
Savoury muffin
Mini Meyer lemon tart
Mini ice-cream cups
Scones - cream and jam
Fresh fruit
All beverages charged on consumption

OCCASION CAKE

(SERVED WHOLE WITH PERSONALISED PLAQUE) \$9.50 PER PERSON

Please select one option from the below.

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

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

ADDITIONAL ITEMS *continued*

KIDS MENU

PLEASE CHOOSE 2 WEEKS PRIOR TO YOUR EVENT (APPROPRIATE FOR CHILDREN 12 AND UNDER)

2 x Courses (main course & dessert)	\$45.00 PER PERSON
1 x Course (main course)	\$35.00 PER PERSON

MAIN COURSE

PLEASE CHOOSE 1 DISH 2 WEEKS PRIOR TO YOUR EVENT

- Fish & chips
 - Spaghetti & meatballs
 - Chicken schnitzel & chips
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DESSERT

A selection of gelato & sorbet

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

WINE LIST

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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All our prices are GST inclusive. Please note that beverages are charged on consumption and that we cannot guarantee if all of the above selection is available. Where an item is not available a suitable replacement will substitute it. Vintages are subject to change.

BEVERAGE PACKAGES

CLASSIC BEVERAGE PACKAGE

WINES ARE SUBJECT TO CHANGE

2 hours	\$55.00 per person
3 hours	\$75.00 per person
4 hours	\$90.00 per person
5 hours	\$105.00 per person



SPARKLING WINE

NV Vallformosa MVSA Cava Brut

Penedès, Spain

WHITE WINE

2019 Toolangi Chardonnay

Yarra Valley, Victoria

RED WINE

2019 Pierre Amadieu Côtes-du-Rhône Rouge

Rhône Valley, France

Heavy & light beer, soft drink & mineral water

SUPERIOR BEVERAGE PACKAGE

WINES ARE SUBJECT TO CHANGE

2 hours	\$65.00 per person
3 hours	\$85.00 per person
4 hours	\$100.00 per person
5 hours	\$115.00 per person



SPARKLING WINE

NV Clover Hill Tasmanian Cuvée

Tamar Valley, Tasmania

WHITE WINE

2021 Clos Clare Riesling

Clare Valley, South Australia

2019 Bouchard Pere & Fils Bourgogne Blanc

Burgundy, France

RED WINE

2019 Tarrawarra Estate Pinot Noir

Yarra Valley, Victoria

2016 Poonawatta Four Corners Shiraz

Eden Valley, South Australia

Heavy & light beer, soft drink & mineral water

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BEVERAGE PACKAGES

EXCLUSIVE BEVERAGE PACKAGE

WINES ARE SUBJECT TO CHANGE

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



CHAMPAGNE

NV Veuve Fourny Grande Réserve

Champagne, France

WHITE WINE

2020 Terlan Pinot Grigio

Alto Adige, Italy

2019 William Fèvre Petit Chablis

Chablis, France

RED WINE

2018 Lucien Muzard Bourgogne Rouge

Burgundy, France

2018 Vasse Felix Cabernet Sauvignon

Margaret River, Western Australia

Heavy & light beer, soft drink & mineral water

BEER

Trumer Pils ~ 4.8%	<i>Austria</i>	\$14.00
Peroni Red Label ~ 4.7%	<i>Italy</i>	\$11.00
Sierra Nevada Pale Ale ~ 5.6%	<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

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

**Select a maximum of 2 options*

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ADDITIONAL INFO

SECURE PARKING



SECURE PARKING
392 Bourke Street
Melbourne VIC 3000
Telephone: 03 9613 0000



FIRST PARKING
34 – 60 Little Collins Street,
Melbourne VIC 3000
Telephone: 1300 178 727

WHEELCHAIR ACCESS

There is no wheelchair access to the Tea Room, Melbourne Supper Club or Siglo. The only private room that has wheelchair access is the Spring St Grocer Cheese Cellar, which has service lifts.

LOCATION



 [CLICK ON MAP](#)

AUDIO VISUAL

Myles AV

8a Abbott St
Alphington VIC 3078
Telephone: 03 9499 5097

Quotes can be provided on request
(not included in the minimum spend)

 [VIEW WEBSITE](#)

FLOWERS

The Road Stall

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

 [VIEW WEBSITE](#)



PLEASE REFER TO THESE LOCATIONS IN YOUR INVITATIONS:

- TEA ROOM: Adjacent Melbourne Supper Club Level 1/161 Spring St Melbourne VIC 3000
- SPRING STREET GROCER CHEESE CELLAR: Basement, 157 Spring St Melbourne VIC 3000
 - MELBOURNE SUPPER CLUB: Level 1/161 Spring St Melbourne VIC 3000
 - SIGLO (above the Melbourne Supper Club): Level 2/161 Spring St Melbourne VIC 3000

BOOKING CONFIRMATION

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:

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 European / MSC/ CWS/ Siglo/ Tea Room 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. The venue 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 ie. The Tea Room and that entry into other venues are not permitted.

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: The European

BSB: 013 030 **Account Number:** 4620 86056

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 1.7%.

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:

PLEASE NOTE we will deduct the following deposit amount from your card.

• Weddings/Events Nov-Dec	\$2000
• All other Events Jan-Oct	\$1000

✉ PLEASE EMAIL THIS PDF TO: info@springstreetevents.com.au - with the attention of Jess Lazzaro or Sara Dean