



HARDWARE LANE

MENU PACKAGES

Salon de Thé

FRENCH
SALON



French Saloon Dining

Set menu for seated events

\$95 per person for 3 courses

To begin

– shared dishes

Whipped cod roe, salmon pearls, warm potato blini

Cured kingfish, burnt cucumber, dill, horseradish

Heirloom beetroot, 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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FOR FURTHER INFORMATION PLEASE CONTACT

Sara Dean

Phone: 03 9654 0811 Email: sara@springstreetevents.com.au

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 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



Recommended Cocktail Packages

1-2 Flour Package

4 pieces	4 cold & 2 hot items (or sweet)	\$30.00 per person
6 pieces	3 cold & 3 hot items (or sweet)	\$45.00 per person

2-3 Flour Package

7 pieces	4 Cold & 3 Hot items (or sweet)	\$52.50 per person
6 pieces + 1 tasting	3 cold, 3 hot (or sweet) & 1 tasting dish	\$60.00 per person
9 pieces + 1 tasting	5 cold, 4 hot (or sweet) & 1 tasting dish	\$82.50 per person

4-5 Flour Package

Grazing Table + 8 pieces + 1 tasting	4 cold, 4 hot (or sweet) & 1 tasting dish	\$105.00 per person
Grazing Table + 8 pieces + 2 tasting	4 cold, 4 hot (or sweet) & 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	\$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
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BYO cupcakes/macarons	\$5.00 per person
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Beverages on Consumption

We need you to select 1 sparkling, 2 white & 2 red wines and you will only be charged per bottle opened.

With beverages on consumption you are also welcome to select up to 2 cocktails.

A heavy & light beer, soft drink & mineral water will also be available

Wine List

Sparkling Wine

NV	Ruggeri 'Quartese' Prosecco Superiore Brut	Veneto, Italy	55
2018	Ghost Rock 'Catherine' Cuvée	Northdown, Tasmania	75
2019	J. Laurens Crémant de Limoux 'Clos des Demoiselles'	Limoux, France	90
NV	Doyard Vendemiaire Brut BdB	Champagne, France	140
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
2020	Toolangi Chardonnay	Yarra Valley, Victoria	65

Rosé Wine

2019	Saint Sidoine Côtes du Provence Rosé	Provence, France	50
2020	Chateaux L'Aurmerade Côtes du Provence	Provence, France	55

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
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

A beverage package runs for the duration of your event and is free flowing and charged per person. Should you wish to include any spirit or cocktails, these are charged on consumption.

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

Sparkling Wine

NV Ruggeri '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 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

2018 Ghost Rock 'Catherine' Cuvée Northdown, Tasmania

White Wine

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

Red Wine

2021 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	Doyard Vendemiaire Brut BdB	Champagne, France
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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	12.00
Akasha 'Freshwater' Pale Ale ~ 5% 375ml	Five Dock, NSW	12.00
Arquiteka Cider ~ 6.6% 330ml	Yarra Valley, Victoria	13.50
The Public Brewery 'Featherweight' ~ 2.9% 330ml	Croydon, Victoria	9.50

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

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	Kirks Cellar
Lunch	12pm – 4pm	12pm – 4pm	12pm – 4pm
Dinner	6pm – 11pm	6pm – 11pm	6pm – 11pm

Seating Capacity

Configuration	Salon de Thé	French Saloon	Kirks Cellar
Cocktail	NOT AVAILABLE	100	26
Seated	20	60	35

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

Minimum Spends

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	Kirk's Cellar
Lunch (Tue – Sat)	\$1,500 + 5% service fee	\$3,000 + 5% service fee	\$2,000 + 5% service fee
Lunch (Sun – Mon)	NOT AVAILABLE	\$5,000 + 5% service fee	NOT AVAILABLE
Dinner (Tue – Sat)	\$2,000 + 5% service fee	\$4,500 + 5% service fee	\$2,500 + 5% service fee
Dinner (Sun – Mon)	NOT AVAILABLE	\$7,500 + 5% service fee	NOT AVAILABLE

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

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, Salon de Thé or Kirks Cellar.

Location



Flowers

THE ROAD STALL

We recommend flowers by
[The Road Stall](#) (our in house florist)
0459 737 855 or 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 ·
- SALON DE THE: Upstairs at First Floor, 46 Hardware Lane, Melbourne, VIC 3000
- KIRK'S CELLAR: Basement Dining Room (below Kirk's Pub) 382 Little Bourke Street, Melbourne, VIC 3000