

SPRING **ST.** EVENTS

PRIVATE DINING

Lunch or Dinner



TEA ROOM • CHEESE CELLAR • SIGLO • MELBOURNE SUPPER CLUB • RECOLETA • NEAPOLI

LA FAMIGLIA



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

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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, cauliflower, meuniere sauce



ACCOMPANIMENTS

Green leaf & herb salad
Pomme frites

CHEESE

A selection of cheese from the Cheese Cellar



FOR FURTHER INFORMATION PLEASE CONTACT

Jess Lazzaro or Sara Dean

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

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

PRIVATE DINING - LUNCH OR DINNER

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	2 Cold & 2 Hot items (or Dessert)	\$30.00 per person
6 pieces	3 Cold & 3 Hot items (or dessert)	\$45.00 per person

2–3 Hour Package

7 pieces	4 Cold & 3 Hot items (or Dessert)	\$52.50 per person
6 pieces + 1 tasting	3 Cold, 3 Hot (or Dessert) & 1 Tasting Dish	\$60.00 per person
9 pieces + 1 tasting	5 Cold, 4 Hot (or Dessert) & 1 Tasting Dish	\$82.50 per person

4–5 Hour Package

Grazing Table + 8 pieces + 1 tasting	6 Cold, 5 Hot (or Dessert) & 1 Tasting Dish	\$105.00 per person
Grazing Table + 8 pieces + 2 tasting	6 Cold, 5 Hot (or Dessert) & 2 Tasting Dish	\$120.00 per person

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ADDITIONAL ITEMS

SIDE DISHES

We recommend one side dish per 4 guests.

Please choose a maximum of 3 options.

Broccoli, almond, chilli	\$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

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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

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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	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	Frankland Estate Riesling	<i>Frankland River, Western Australia</i>	53
2020	Terlan Pinot Grigio	<i>Alto Adige, Italy</i>	85
2021	Onannon Pinot Gris	<i>Mornington Peninsula, Victoria</i>	58
2021	Weaver Lenswood Sauvignon Blanc	<i>Adelaide Hills, South Australia</i>	63
2020	Toolangi Chardonnay	<i>Yarra Valley, Victoria</i>	56
2019	William Fèvre Petit Chablis	<i>Burgundy, France</i>	84
2021	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	Clarence House Reserve Pinot Noir	<i>Coal River Valley, Tasmania</i>	92
2020	Pierre-Marie Chermette Beaujolais Griottes	<i>Burgundy, France</i>	66
2019	Mont-Redon Côtes-du-Rhône Rouge	<i>Rhône Valley, France</i>	54
2021	Ministry of Clouds Shiraz	<i>McLaren Vale, South Australia</i>	69
2019	Head Old Vine Shiraz	<i>Barossa Valley, South Australia</i>	74
2020	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

2015	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

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	\$55.00 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

2021 Onannon Pinot Gris

Mornington Peninsula, Victoria

RED WINE

2019 Mont-Redon 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 Frankland Estate Riesling

Frankland River, Western Australia

2020 Toolangi Chardonnay

Yarra Valley, Victoria

RED WINE

2019 Tarrawarra Estate Pinot Noir

Yarra Valley, Victoria

2021 Ministry of Clouds Shiraz

McLaren Vale, 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

2021 Clarence House Reserve Pinot Noir

Burgundy, France

2018 Vasse Felix Cabernet Sauvignon

Coal River Valley, Tasmania

Heavy & light beer, soft drink & mineral water

BEER

Trumer Pils ~ 4.8%	<i>Austria</i>	\$15.00
Peroni Red Label ~ 4.7%	<i>Italy</i>	\$12.00
Sierra Nevada Pale Ale ~ 5.6%	<i>United States</i>	\$14.50
Arquiteka Cider ~ 6.6%	<i>Yarra Valley</i>	\$13.50

*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 Quiet XPA ~ 0%	\$11.00
Trumer Hopfenspiel ~ 2.9%	\$11.00

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 Vermouth</i>	\$24.00
Pimms Cup	<i>Pimms, Dry Ginger Ale, Lemonade, Mint, Cucumber & Orange</i>	\$19.50
Margarita	<i>Tequila, Cointreau, Lime & Salt</i>	\$25.00

*Select a maximum of 2 options. Cocktails are charged on consumption.

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GUIDLINES

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 – 11.00pm	6.00pm – 11.00pm (Sun - Mon ONLY)
	<i>Recoleta</i>	<i>Neapoli</i>	
Lunch	12.00pm – 4.00pm	12.00pm – 4.00pm	
Dinner	6.00pm – 11.00pm	6.00pm – 11.00pm	

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	Tea Room	Cheese Cellar	Supper Club	Recoleta	Neapoli	Siglo
Cocktail	80	40	90	80	60	150
Seated	50	28	20	36	Not available	80

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



MINIMUM SPEND

JAN – OCT

Lunch (Mon – Fri)	\$2,500 + 5% service fee
Lunch (Sat – Sun)	\$2,850 + 5% service fee
Dinner (Mon – Fri)	\$3,000 + 5% service fee
Dinner (Sat– Sun)	\$3,500 + 5% service fee

Tea Room

Cheese Cellar

\$2,000 + 5% service fee
\$2,250 + 5% service fee
\$2,500 + 5% service fee
\$2,750 + 5% service fee

Supper Club

\$2,000 + 5% service fee
\$2,500 + 5% service fee
\$3,000 + 5% service fee
\$3,500 + 5% service fee

NOV – DEC

Lunch (Mon – Fri)	\$3,000 + 5% service fee
Lunch (Sat – Sun)	\$3,500 + 5% service fee
Dinner (Mon – Fri)	\$4,000 + 5% service fee
Dinner (Sat– Sun)	\$4,850 + 5% service fee

Tea Room

Cheese Cellar

\$2,250 + 5% service fee
\$2,500 + 5% service fee
\$2,650 + 5% service fee
\$3,000 + 5% service fee

Supper Club

\$2,500 + 5% service fee
\$3,500 + 5% service fee
\$3,500 + 5% service fee
\$4,000 + 5% service fee

JAN – OCT

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

Recoleta

JAN – OCT

Lunch (Mon – Sun)
Dinner (Mon – Sun)

Neapoli

\$3,000 + 5% service fee
\$5,000 + 5% service fee

NOV – DEC

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

Recoleta

NOV – DEC

Lunch (Mon - Sun)
Dinner (Mon – Sun)

Neapoli

\$4,000 + 5% service fee
\$7,000 + 5% service fee

MAY – SEP

Lunch (Mon – Sun)	\$8,000 + 5% service fee
Lunch (Tue – Sat)	Not available
Dinner (Sun – Mon)	\$10,000 + 5% service fee

Siglo

OCT – APR

Lunch (Mon – Sun)	\$9,000 + 5% service fee
Lunch (Tue – Sat)	Not available
Dinner (Sun – Mon)	\$15,000 + 5% service fee

Siglo

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

The only private room that has wheelchair access is the Spring St Grocer Cheese Cellar, which has service lifts. There is no wheelchair access to our other venues.

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
- 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
- SPRING STREET GROCER CHEESE CELLAR: Basement, 157 Spring St Melbourne VIC 3000
- RECOLETA: Upstairs at 10 Bourke Street, Melbourne, VIC 3000 AUSTRALIA
- NEAPOLI WINE BAR: 30 Russell Pl, Melbourne VIC 3000