

SPRING **ST.**EVENTS



# WEDDINGS

WEDDING PACKAGES

TEA ROOM • SIGLO • MELBOURNE SUPPER CLUB • RECOLETA

# 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 & new friendships forged across the dining table.

---

\$95.00 PER PERSON FOR 3 COURSES

\$85.00 PER PERSON FOR 2 COURSES

---

## ENTRÉE

Marinated 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

---

*All menus are seasonal and maybe 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, dijonaise  
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 - 4 cold, 4 hot & 1 tasting dish \$105.00 per person

Grazing Table + 8 pieces + 2 tasting - 4 cold, 4 hot & 2 tasting dish \$120.00 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.

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

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

## OCCASION CAKE (served whole with personalised plaque) \$9.50 PER PERSON

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 cake	\$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*



WEDDING PACKAGES

# 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

### 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*



# WINES

## 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.

## SPARKLING WINE

NV	Vallformosa MVSA Cava Brut	<i>Penedès, Spain</i>	50
NV	Bellussi Extra Dry Prosecco	<i>Veneto, 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>	53
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
------	--------------------------------	-------------------------	----

## RED WINE

2019	Tarrawarra Estate Pinot Noir	<i>Yarra Valley, Victoria</i>	61
2021	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>Rhone Valley, France</i>	54
2021	Ministry of Clouds Shiraz	<i>McLaren Vale, South Australia</i>	69
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
------	------------------------------------	--------------------------	----

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

NV Vallformosa MVSA Cava Brut *Penedès, Spain*

### WHITE

2021 Onannon Pinot Gris *Mornington Peninsula, Victoria*

### RED

2019 Mont-Redon Côtes-du-Rhône Rouge *Rhone 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

NV Clover Hill Tasmanian Cuvée *Tamar Valley, Tasmania*

### WHITE

2021 Frankland Estate Riesling *Frankland River, Western Australia*  
2020 Toolangi Chardonnay *Yarra Valley, Victoria*

### RED

2019 Tarrawarra Estate Pinot Noir *Yarra Valley, Victoria*  
2021 Ministry of Clouds Shiraz *McLaren Vale, South Australia*

*Heavy & light beer, soft drink & mineral water*

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



# BEVERAGE PACKAGES CONTINUED

## 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

2020 Terlan Pinot Grigio *Alto Adige, Italy*

2019 William Fèvre Petit Chablis *Chablis, France*

### RED

2021 Clarence House Reserve Pinot Noir *Coal River Valley, Tasmania*

2018 Vasse Felix Cabernet Sauvignon *Margaret River, Western Australia*

*Heavy & light beer, soft drink & mineral water*

## BEERS & CIDER

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

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

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



WEDDING PACKAGES



# VENUE

What is included in hosting your wedding with us:

- Exclusive use of your desired venue space
- Cake table and cake cutting knife
- Gift table
- Tea light candles and holders (evening only)
- Hand towels, organic hand soap and moisturiser
- Linen table cloths, napkins
- iPod facilities in all venues and background music to suit the venue
- Professional and experienced staff dedicated to you on the day
- Specialised list of preferred suppliers
- Personalised menus for every guest (seated events only)
- Access to award winning in-house florist

# CEREMONY

## COST

Siglo	\$1,200	Ceremony Fee + minimum spend
Melbourne Supper Club	\$750	Ceremony Fee + minimum spend
Tea Room	\$500	Ceremony Fee + minimum spend
Recoleta	\$500	Ceremony Fee + minimum spend

## INCLUDING

- 12.5m astro turf aisle runner framed with boxed hedge (Siglo Only)
- A maximum of 20 chairs for your ceremony seating (smaller venues will depend on number of guests)
- Speaker with corded microphone
- Signing table clothed with white linen and two chairs
- Gift table

This is inclusive of a 2 hour bump in if available prior to the event and half an hour bump out time.

Plus the venue minimum spend requirement



# BOOKING TERMS & CONDITIONS

## OPERATION TIMES

\*Reservations are for a maximum of 4 hours for a lunch event and 5 hours for an evening event with an additional 1 hour allowed for a ceremony.

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

	Tea Room/Supper Club	Siglo
Lunch	12.00pm – 4.00pm	12.00pm – 4.00pm
Dinner	6.00pm – 11.00pm	6.00pm – 11.00pm (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	Tea Room	Supper Club	Siglo
Cocktail	80	90	150
Seated	50	20	80

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

Please contact your event co-ordinator for details.

## MINIMUM CHARGES ~ TEA ROOM, SUPPER CLUB

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

Ceremony fee is additional.

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

NOV – DEC		
Lunch (Mon – Fri)	\$3,000 + 5% service fee	\$2,500 + 5% service fee
Lunch (Sat – Sun)	\$3,500 + 5% service fee	\$3,500 + 5% service fee
Dinner (Mon – Fri)	\$4,000 + 5% service fee	\$3,500 + 5% service fee
Dinner (Sat– Sun)	\$4,850 + 5% service fee	\$4,000 + 5% service fee

## MINIMUM CHARGES ~ SIGLO

MAY – SEPT		OCT – APRIL	
Lunch (Mon – Sun)	\$8,000 + 5% service fee	Lunch (Mon – Sun)	\$9,000 + 5% service fee
Dinner (Tues – Sat)	Not available	Dinner (Tues – Sat)	Not available
Dinner (Sun –Mon)	\$10,000 + 5% service fee	Dinner (Sun –Mon)	\$15,000 + 5% service fee



# ADDITIONAL INFORMATION

## 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



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
- **RECOLETA:** Upstairs at 10 Bourke Street, Melbourne, VIC 3000
- **FRENCH SALOON:** First Floor, 46 Hardware Lane, Melbourne, VIC 3000



WEDDING PACKAGES

# ADDITIONAL INFORMATION CONTINUED

**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. Please note we have a 'no dancing' policy in the Tea Room.

## BUMP IN & BUMP OUT TIMES

- 1 Spring Street Events will be available for clients to bump in 2 hours before their event. This includes all external suppliers (for example florists, stylists & theming companies). A schedule of delivery times and supplier contact details must be provided to Spring Street Events 7 days before the event.
- 2 Spring Street Events staff is not available to assist with bumping in or bumping out of any furniture or decorations that are not belonging to the venue.
- 3 Spring Street Events do not have a cool room for flowers however there is space to store a wedding cake on the day of the event.
- 4 Bump out must be completed within 30 minutes after the conclusion of the event. This includes any furniture, table settings or floral arrangements.
- 5 If bump out is not completed within the 30 minutes, the event may be subject to additional venue hire rates. The venue takes no responsibility for damage or theft of any items left behind. The venue is not able to store items post event.

## PREFERRED SUPPLIERS

### CELEBRANT

**PRECIOUS CELEBRATIONS**

**PRECIOUS CELEBRATIONS**  
Precious Fawcett 0421 947 824  
preciouscelebrations.com.au

### FLORIST

**EST 1971 THE ROAD STALL**

**FLOWERS BY THE ROAD STALL**  
(our in house florist)  
Claire 0450 496 729  
events@theroadstall.com.au

[VISIT WEBSITE](#)

### PHOTOGRAPHERS

**LEI LEI CLAVEY**

**LEI LEI CLAVEY PHOTOGRAPHY**  
Lei Lei Clavey 0404 836 773  
hello@leileiclavey.com

[VISIT WEBSITE](#)

### ENTERTAINMENT

**ME G**

**MELBOURNE ENTERTAINMENT COMPANY**  
Nathan 1300 858 981  
www.melbourneentertainmentco.com.au

[VISIT WEBSITE](#)

*Please ask for our extended supplier list.*



WEDDING PACKAGES