

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.

\$105.00 per person for 3 courses (ENTREE, MAIN COURSE WITH SIDES AND CHEESE)

\$95.00 per person for 2 courses (ENTREE AND MAIN COURSE WITH SIDES OR MAIN COURSE WITH SIDES AND CHEESE)

ENTRÉE ~ TO SHARE

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

MAIN COURSE ~ TO SHARE

Butcher's Cut, pepper sauce & mustard
Grilled salmon, cauliflower, meuniere sauce

SIDE DISHES ~ SERVED WITH MAIN COURSE

Green leaf & herb salad
Pomme frites

CHEESE ~ TO SHARE

A selection of cheese from the Cheese Cellar

Our menu is served to share and all dishes will be served to the table. We are dedicated to accommodating all dietary requirements.

To add something sweet see additional items overleaf.

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.

Broccoli, almond, chilli	\$17.00
Duck fat roasted potatoes, garlic, rosemary	\$19.50

SOMETHING SWEET

PLEASE SELECT	TO SHARE	PLATED
Chocolate delice, salted caramel	N/A	\$20.00
Tiramisu & amaretti espresso crunch	\$18.00	\$20.00
Crème renversée	N/A	\$20.00
Petit Fours	\$15.00	N/A

OCCASION CAKE (served whole) \$9.50 per person

Our cakes are not styled. We recommend organising coordinated cake flowers through your chosen florist.

Dark chocolate & raspberry roulade
Flourless orange cake, citrus butter cream
Lemon syrup cake, lemon frosting
Carrot cake, mascarpone frosting, pecan praline
Chocolate gâteau, hazelnut butter cream

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)	\$55.00 per person
1 x Course (main course)	\$45.00 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



CANAPÉ MENU

COLD

\$9.50 per person, per piece

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, tomato, toast

HOT

\$9.50 per person, per piece

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

DESSERT

\$9.50 per person, per piece

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

GRAZING TABLE *\$30.00 per person*

Components can also be ordered individually

House cured meats, pickles, sourdough - \$10.00pp
Salmon gravlax, fennel, capers, crackers - \$10.00pp
A selection of cheese from the Cheese Cellar - \$10.00pp

TASTING DISHES

\$20.00 per person, per piece

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

RECOMMENDED COCKTAIL PACKAGES

1-2 Hour Package

4 Pieces \$38.00 per person

6 Pieces \$57.00 per person

2-3 Hour Package

7 Pieces \$66.50 per person

6 Pieces + 1 Tasting \$77.00 per person

9 Pieces + 1 Tasting \$105.50 per person

4-5 Hour Package

Grazing Table + 8 Pieces + 1 Tasting \$126.00 per person

Grazing Table + 8 Pieces + 2 Tasting \$146.00 per person

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



BEVERAGES ON CONSUMPTION

WINE LIST

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

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

SPARKLING WINE

Barringwood Tasmanian Cuvée Methode Traditionelle	<i>Tamar Valley, Tasmania</i>	71
Oakridge Estate Vintage Blanc de Blancs	<i>Yarra Valley, Victoria</i>	92
Mainegra Cava Brut	<i>Navarra, Spain</i>	60
Bellussi Extra Dry Prosecco	<i>Veneto, Italy</i>	73
Domaine Chermette Crémant de Bourgogne Brut	<i>Burgundy, France</i>	104
Jean-Paul Deville 'Carte Noire' Brut	<i>Champagne, France</i>	155
Philipponnat Royale Reserve Brut	<i>Champagne, France</i>	176
Louis Roederer Collection Brut	<i>Champagne, France</i>	209

WHITE WINE

Frankland Estate Riesling	<i>Frankland River, West Australia</i>	56
Mount Horrocks Riesling	<i>Clare Valley, South Australia</i>	77
Terlan Pinot Grigio	<i>Alto Adige, Italy</i>	87
Provenance Pinot Gris	<i>Henty, Victoria</i>	60
Weaver Lenswood Sauvignon Blanc	<i>Adelaide Hills, South Australia</i>	63
Craggy Range 'Te Muna' Sauvignon Blanc	<i>Martinborough, New Zealand</i>	68
Toolangi Chardonnay	<i>Yarra Valley, Victoria</i>	60
Shadowfax 'Macedon' Chardonnay	<i>Macedon Ranges, Victoria</i>	77
Prosper Maufoux Bourgogne Chardonnay	<i>Burgundy, France</i>	90
Louis Jadot Chablis	<i>Burgundy, France</i>	114
Voyager Estate Chenin Blanc	<i>Margaret River, West Australia</i>	58

ROSÉ WINE

Triennes Rosé IGP Méditerranée	<i>Provence, France</i>	60
Nocturne SR Rosé	<i>Margaret River, West Australia</i>	64
Domaine Ott 'By OTT' Ros	<i>Provence, France</i>	94

RED WINE

Tarrawarra Estate Pinot Noir	<i>Yarra Valley, Victoria</i>	71
Clarence House Reserve Pinot Noir	<i>Coal River Valley, Tasmania</i>	92
Bouchard Bourgogne Rouge "La Vignee"	<i>Burgundy, France</i>	106
Monopole by Steve Pannell Shiraz/Grenache Blend	<i>McLaren Vale, South Australia</i>	69
Mont-Redon Côtes-de-Rhône Rouge	<i>Rhône Valley, France</i>	58
Poonawatta Four Corners Shiraz	<i>Eden Valley, South Australia</i>	74
Heathcote Estate Single Vineyard Shiraz	<i>Heathcote, Victoria</i>	99
Parker Terra Rossa Cabernet Sauvignon	<i>Coonawarra, South Australia</i>	68
Fraser Gallop Parterre Cabernet Sauvignon	<i>Margaret River, West Australia</i>	102

DESSERT WINE

Lions de Suduiraut Sauternes 375ml	<i>Bordeaux, France</i>	68
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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.



BEVERAGES ON CONSUMPTION CONT.

BEERS & CIDER

McKay Lager ~ 4.5%	<i>Derrimut</i>	\$12.50
Trumer Pils ~ 4.8%	<i>Austria</i>	\$15.00
Peroni Red Label ~ 4.7%	<i>Italy</i>	\$12.50
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/NO ALCOHOL

Italian Spritz ~ 0%		\$14.50
Richard Juhlin Blanc de Blancs ~ 0%		\$52.00
'NON' Non Alcoholic Wine ~ 0%		\$54.00
Leitz Eins-Zwei-Zero Riesling 0%		\$49.00
Leitz Eins-Zwei-Zero Pinot Noir 0%		\$49.00
Heaps Normal Quiet XPA ~ 0%		\$11.00
Coopers Light ~ 2.9%		\$9.50

**Mineral water and soft drink will also be available*

COCKTAILS

Aperol Spritz	<i>Prosecco, Aperol & Soda</i>	\$19.50
Southside	<i>Gin, Mint & Lime</i>	\$25.00
Negroni	<i>Campari, Gin & Rosso</i>	\$25.00
Pimms Cup	<i>Pimms, Dry Ginger Ale, Lemonade, Mint, Cucumber & Orange</i>	\$25.00
Tom Collins	<i>Gin, Lemon & Soda</i>	\$25.00
Margarita	<i>Tequila, Cointreau, Lime & Salt</i>	\$26.00
Espresso Martini	<i>Vodka, Coffee Liqueur, Espresso</i>	\$26.00
Old Fashioned	<i>Bourbon, Bitters, Sugar, Orange</i>	\$25.00

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

SPIRITS

Ketel One Vodka		\$14.50
Tanqueray Gin		\$14.50
Johnnie Walker Black Label Whisky		\$15.00
Makers Mark Kentucky Straight Bourbon		\$14.50
Pampero Añejo Especial Rum		\$14.50

**Select a maximum of 2 options.*



BEVERAGE PACKAGES

A beverage package runs for the duration of your event and is free flowing and charged per person.

Beverage packages include 30 minutes for last drink service.

Should you wish to include any spirits 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

Mainegra Cava Brut

Navarra, Spain

WHITE

Frankland Estate Riesling

Frankland River, West Australia

RED

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	\$75.00 per person
3 hours	\$95.00 per person
4 hours	\$110.00 per person
5 hours	\$125.00 per person

SPARKLING

Barrington Tasmanian Cuvée Methode Traditionelle

Tamar Valley, Tasmania

WHITE

Provenance Pinot Gris

Henty, Victoria

Toolangi Chardonnay

Yarra Valley, Victoria

RED

Tarrawarra Estate Pinot Noir

Yarra Valley, Victoria

Monopole by Steve Pannell Shiraz/Grenache Blend

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	\$120.00 per person
3 hours	\$140.00 per person
4 hours	\$160.00 per person
5 hours	\$180.00 per person

CHAMPAGNE

Jean-Paul Deville 'Carte Noire' Brut

Champagne, France

WHITE

Terlan Pinot Grigio

Alto Adige, Italy

Louis Jadot Chablis

Burgundy, France

RED

Clarence House Reserve Pinot Noir

Coal River Valley, Tasmania

Heathcote Estate Single Vineyard Shiraz

Heathcote, Victoria

Heavy & light beer, soft drink & mineral water

Non Alcoholic Beverage Package

FOR ANY GUESTS WHO ARE NOT DRINKING ALCOHOL

2 hours	\$25.00 per person
3 hours	\$35.00 per person
4 hours	\$45.00 per person
5 hours	\$55.00 per person

Free flowing soft drink & mineral water for guests who are not drinking alcohol.

To be served when a beverage package is selected for your event.

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



WEDDING PACKAGES

VENUE INCLUSIONS

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)
- Organic hand soap and moisturiser
- Linen table cloths and 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 FEES

COST

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



ADDITIONAL INFORMATION

SECURE PARKING



BOURKE SQUARE PARKING

392 Bourke Street
Melbourne VIC 3000

03 9600 1066



FIRST PARKING

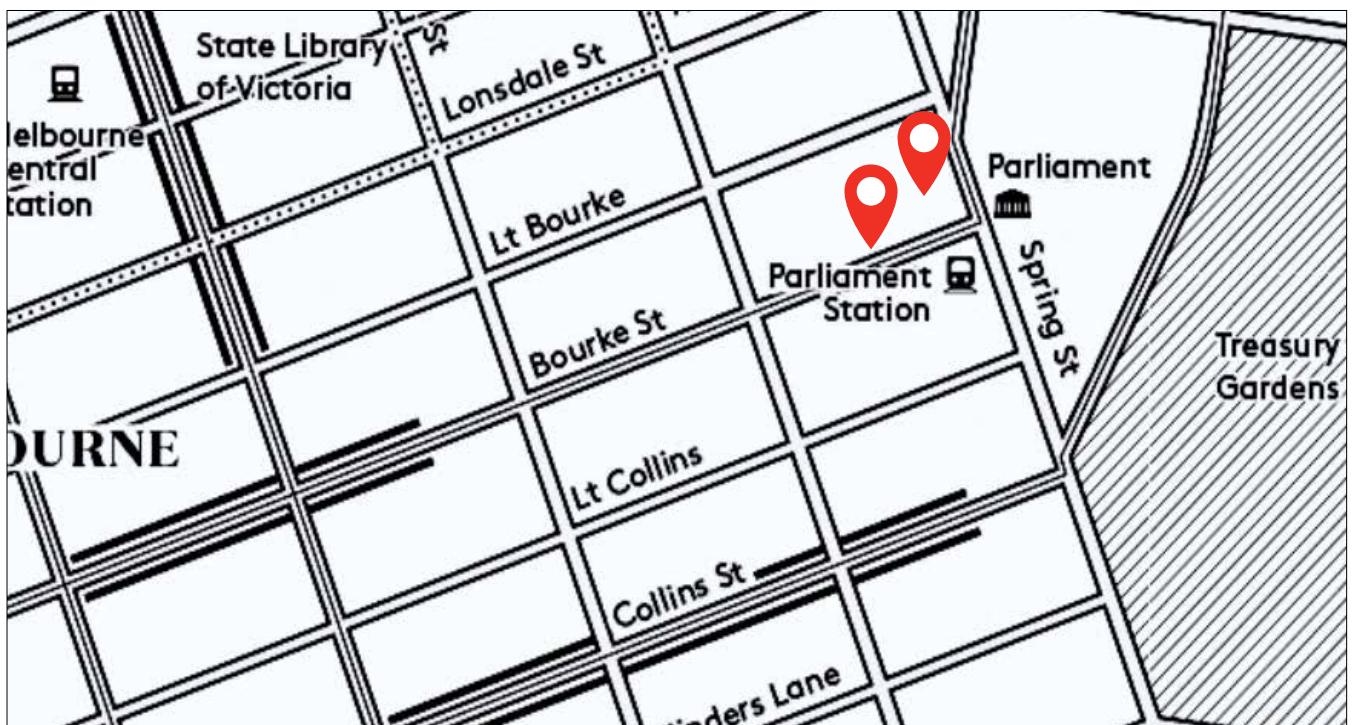
34-60 Little Collins Street,
Melbourne VIC 3000

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



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. Subwoofers are not allowed.

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 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
theroadstall.com.au

PHOTOGRAPHERS

**LEI LEI
CLAVEY**

LEI LEI CLAVEY PHOTOGRAPHY
Lei Lei 0404 836 773
leileiclavey.com

ENTERTAINMENT

**ME
CG**

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

Please see our website for our extended supplier list.



WEDDING PACKAGES

GUIDELINES

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 a room hire of \$1,000 per hour. The maximum event duration is 6 hours.

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.

	Tea Room	Recoleta
Lunch	12.00pm – 4.00pm	12.00pm – 4.00pm
Dinner	6.00pm – 11.00pm	6.00pm – 11.00pm
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	Supper Club	Siglo
Lunch	12.00pm – 4.00pm	12.00pm – 4.00pm
Dinner	6.00pm – 11.00pm (Sun - Mon ONLY)	6.00pm – 11.00pm (Sun - Mon ONLY)

SEATING CAPACITY

CONFIGURATION	Tea Room	Supper Club	Siglo	Recoleta
Cocktail	80	80	150	70
Seated	50	18	80	36



MINIMUM SPENDS

MINIMUM CHARGES ~ TEA ROOM, RECOLETA

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

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

MINIMUM CHARGES ~ SUPPER CLUB

JAN – OCT	Supper Club
Lunch (Mon – Fri)	\$2,500 + 5% service fee
Lunch (Sat – Sun)	\$3,000 + 5% service fee
Dinner (Tues – Sat)	Not available
Dinner (Sun– Mon)	\$4,000 + 5% service fee

NOV – DEC	
Lunch (Mon – Fri)	\$3,000 + 5% service fee
Lunch (Sat – Sun)	\$3,500 + 5% service fee
Dinner (Tues – Sat)	Not available
Dinner (Sun– Mon)	\$4,500 + 5% service fee

MINIMUM CHARGES ~ SIGLO

MAY – SEPT	
Lunch (Mon – Sun)	\$8,500 + 5% service fee
Dinner (Tues – Sat)	Not available
Dinner (Sun –Mon)	\$12,000 + 5% service fee

OCT – APRIL	
Lunch (Mon – Sun)	\$9,500 + 5% service fee
Dinner (Tues – Sat)	Not available
Dinner (Sun –Mon)	\$16,000 + 5% service fee



CANCELLATION & CHANGE OF DATE 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.

BOOKING TERMS & CONDITIONS

BOOKINGS & CONFIRMATION

Bookings are accepted on a "first come, first served basis". Bookings cannot be confirmed until a contract has been signed and the deposit has been paid.

RESTAURANT RIGHTS

Save for any negligence on its behalf, Spring Street Events 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 event 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 and that entry into other venues is 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.

Please note there is a 5% service charge on all events. Any additional gratuity is at your discretion.

Balance of Payment is required at the close of your event unless otherwise arranged with your Event manager.

Please note: If payment is made after the date of the event, a 10% surcharge to the final bill will apply.

