



HARDWARE LANE

MENU PACKAGES

Salon de Thé

FRENCH
SALON



Hardware Lane Dining

Set menu for seated events

\$105 per person for 3 courses (Entrée, Main Course, Sides and Cheese)

\$95 per person for 2 courses (Entrée, Main Course and Sides or Main Course, Sides and Cheese)

Entrée

– shared dishes

Herbed crème fraîche, salmon pearls, warm potato blini

Cured Kingfish, blood plum, jalapeño

Heirloom tomatoes, whipped goats cheese, sorrel, vermouth vinegar

A selection of house cured meats, pickles, sourdough

Padron peppers, sesame yogurt, Aleppo

Main Course

– shared dishes

Roast porterhouse, Jus de Saloon, tarragon mustard

Market fish, sauce Grenobloise

On the side

– served with Main Course

Pommes frites

Mixed leaves, Champagne vinaigrette, fine herbs

To finish

– shared dishes

A selection of cheese from the Spring Street Cheese Cellar, sesame lavosh, fresh honeycomb

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.

FOR FURTHER INFORMATION PLEASE CONTACT

Sara Dean

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

Additional Items

Caviar Supplement

Start your experience with caviar served with traditional accompaniments \$15.00 per person

Something Sweet

A selection of sweet fancies \$15.00 per person

Tarte citron, vanilla cream, poached red fruits \$18.00 per person

Occasion Cakes ~ served whole

\$9.50 per person

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

Dark chocolate and 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 cakes (no ice cream cakes)

\$7.50 per person

BYO cupcakes/macarons

\$5.00 per person



Canapé Menu ~ For standing events

Gold

\$9.50 per person, per piece

Freshly shucked oysters, classic mignonette, house hot sauce
Smoked mackerel rillettes, toasted English muffin
Raw beef tartare, cured egg yolk, potato crisp
Raw tuna, avocado, green chilli, sesame flatbread
Whipped chicken liver parfait, brioche
Tomato, buffalo ricotta, crostini, black olive
House terrine, baguette, cornichons
Whipped cod roe, blini, salmon caviar

Flot

\$9.50 per person, per piece

Comté gougère
Baked ½ shell scallop, salsa verde
Truffled mushroom arancini, herb aioli
Duck croustillant
Pork and Comté doughnut, aioli
Braised beef and mushroom pie
French Saloon fried chicken, house hot sauce, aioli

Dessert

\$9.50 per person, per piece

Lemon and raspberry tartlet
Mini Madeleine, passionfruit curd
Chocolate ganache, sour cherry
Baked raspberry meringue
Petite choux, honey chantilly

Grazing Table ~ \$30.00 per person

Each component can be ordered individually

Selection of house cured meats, pickles, sourdough - \$10pp
Cold smoked salmon, lemon, caperberries - \$10pp
Selection of cheeses from the Spring Street Cheese Cellar - \$10pp

Tasting Dishes

\$20.00 per person, per piece

Wagyu pastrami milk bun, Comté, pickled onions
Slow roasted lamb shoulder, broccoli tabouleh, mint yoghurt
Flathead goujons, hand cut chips, tartare
Orecchiette, pine nuts, chilli, broccoli, pecorino
Confit duck salade Normande

Recommended Canapé Selections

We have suggested quantities based on the duration of your event.

All catering is per person.

1-2 Hour Event

4 Pieces	\$38.00 per person
6 Pieces	\$57.00 per person

2-3 Hour Event

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 Event

Grazing Table + 8 Pieces + 1 Tasting	\$126.00 per person
Grazing Table + 8 Pieces + 2 Tasting	\$146.00 per person



Beverages on Consumption

Wine List

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

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

For events Tuesday - Friday in Salon de Thé wines can be selected on the day with our sommelier. We do recommend pre-organising arrival beverages.

Sparkling Wine

Continental Platter Prosecco	King Valley, Victoria	60
Thalia 'Brut'	Tasmania, Australia	90
Domaine Champalou Vouvray Brut	Loire Valley, France	89
Thierry Fournier 'Réserve' Brut	Champagne, France	167
André Clouet 'Silver' Blanc de Noirs Brut Nature	Champagne, France	173

White Wine

Dr Loosen 'Dr. L' Riesling	Mosel, Germany	63
Mader Pinot Blanc	Alsace, France	82
Robert Weil Riesling Trocken	Rheingau, Germany	110
Crawford River 'Beta' Semillon/Sauvignon Blanc	Henty, Victoria	76
Bonnet-Huteau Muscadet 'Les Dabinières'	Loire Valley, France	74
Sebastian Treuillet Pouilly-Fumé	Loire Valley, France	91
Swinging Bridge 'Mrs. Payten' Chardonnay	Orange, NSW	71
Taturry 'Banjo' Chardonnay	Mornington, Victoria	83
Louis Jadot Chablis	Chablis, France	114

Rosé Wine

Châteaux de L'Aumerade	Provence, France	68
Clos Cibonne 'Tentations'	Provence, France	82

Red Wine

Airlie Bank Pinot Noir	Yarra Valley, Victoria	66
Monopole by William Downie Pinot Noir	Multi-regional, Victoria	75
Metrat 'VV' Fleurie	Beaujolais, France	82
Joseph Faiveley Bourgogne Rouge	Burgundy, France	118
Castemlaure 'La Buvette' Grenache/Carignan	Roussillon, France	61
Ravensworth Sangiovese	Canberra District, ACT	72
J.L. Chave Côtes-du-Rhône 'Mon Couer'	Southern Rhône, France	98
Denton Shed Nebbiolo	Yarra Valley, Victoria	85
Frankland Estate 'Isolation Ridge' Shiraz	Frankland River, Western Australia	98

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.

Beer & Cider

**Choose up to 2 options

McKay Lager ~ 4.5%	Derrimut	13.00
Peroni Red Label ~ 4.7% 330ml	Italy	13.00
Bridge Road Beechworth Pale Ale ~ 4.8% 375ml	Beechworth	12.00
Arquiteka Cider ~ 6.6% 330ml	Yarra Valley	14.00
Prickly Moses 'Otway Light' ~ 2.9% 330ml	Croydon	10.50

Cocktails

**Choose up to 2 options

Aperol Spritz	Prosecco, Aperol, Soda	21.00
Negroni	Campari, Gin, Antica Formula	26.50
Pimms Cup	Pimms, Dry Ginger Ale, Lemonade, Mint, Cucumber, Orange	26.00
Saloon Martini	Gin, Vermouth, Twist	26.50
Espresso Martini	Vodka, Coffee Liqueur, Espresso	26.50
Margarita	Tequila, Cointreau, Lime, Salt	26.50
Tom Collins	Gin, Lemon, Soda	26.00
Old Fashioned	Bourbon, Bitters, Sugar, Orange	26.50

Spirits

**Choose up to 2 options

Ketel One Vodka	15.00
Tanqueray Gin	15.00
Johnnie Walker Black	15.50
Makers Mark Kentucky Straight Bourbon Whisky	15.00
Pampero Añejo Especial Rum	15.00

Low/No Alcohol

Italian Spritz 0%	14.50
T.I.N.A ~ High mountain oolong, calamansi, rose & lemon myrtle	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 XPA ~ 0.5%	12.00

Mineral water and soft drink will always be available.

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 add any spirits 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

Beverage packages include 30 minutes for last drink service.

Sparkling Wine

Continental Platter Prosecco

King Valley, Victoria

White Wine

Dr Loosen 'Dr. L' Riesling

Mosel, Germany

Red Wine

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	\$75 per person	4 hours	\$110 per person
3 hours	\$95 per person	5 hours	\$125 per person

Beverage packages include 30 minutes for last drink service.

Sparkling Wine

Thalia 'Brut'

Tasmania, Australia

White Wine

Bonnet-Huteau Muscadet 'Les Dabinières'
Swinging Bridge 'Mrs. Payten' Chardonnay

Loire Valley, France
Orange, NSW

Red Wine

Monopole by William Downie Pinot Noir
Castemlaure 'La Buvette' Grenache/Carignan

Multi-regional, Victoria
Roussillon, France

Heavy and light beer, mineral water and soft drink

Beverage Packages cont.

Exclusive Beverage Package

WINES ARE SUBJECT TO CHANGE

2 hours	\$120 per person	4 hours	\$160 per person
3 hours	\$140 per person	5 hours	\$180 per person

Beverage packages include 30 minutes for last drink service.

Sparkling Wine

Thierry Fournier 'Réserve' Brut | Champagne, France

White Wine

Sebastian Treuillet Pouilly-Fumé | Loire Valley, France
Louis Jadot Chablis | Chablis, France

Red Wine

Joseph Faiveley Bourgogne Rouge | Burgundy, France
J.L. Chave Côtes-du-Rhône 'Mon Couer' | Southern Rhône, France

Heavy and light beer, mineral water and soft drink

Non Alcoholic Beverage Package

FOR ANY GUESTS WHO ARE NOT DRINKING ALCOHOL

2 hours	\$25 per person	4 hours	\$45 per person
3 hours	\$35 per person	5 hours	\$55 per person

Beverage packages include 30 minutes for last drink service.

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.

Additional Information

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

FLORIST



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

PHOTOGRAPHER



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

ENTERTAINMENT



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

Please see our [website](#) for our extended supplier list.

Additional Information cont.

Secured Parking

Parking onsite is not available. We suggest parking is available at the location below:



BOURKE SQUARE PARKING
392 Bourke Street
Melbourne VIC 3000
03 9600 1066

Wheelchair Access

There is no wheelchair access to French Saloon, Salon de Thé or Kirks Cellar.

Location



 **CLICK ON MAP**



PLEASE REFER TO THESE LOCATIONS IN YOUR INVITATIONS:

- **FRENCH SALOON:** First Floor, 46 Hardware Lane, Melbourne, VIC 3000
- **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

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

French Saloon is available for exclusive hire Saturday - Monday

Salon de Thé is available for exclusive hire Tuesday – Friday.

Kirks Cellar is available for exclusive hire Tuesday – Friday.

	Salon de Thé	French Saloon	Kirk's Cellar
Lunch	12pm – 4pm	12pm – 4pm	12pm – 4pm
Dinner	6pm – 11pm	6pm – 11pm	6pm – 11pm

Seating Capacity

Configuration	Salon de Thé	French Saloon	Kirk's Cellar
Cocktail	NOT AVAILABLE	100	NOT AVAILABLE
Seated	20	60	26

Minimum Spends 2024

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

* Sunday events incur a 15% surcharge

Jan – Oct	Salon de Thé	French Saloon	Kirk's Cellar
Lunch (Tue - Fri)	\$1,750 + 5% service fee	NOT AVAILABLE	\$2,500 + 5% service fee
Lunch (Sat)	NOT AVAILABLE	\$7,500 + 5% service fee	NOT AVAILABLE
Lunch (Sun + Mon)	NOT AVAILABLE	\$8,500 + 5% service fee	NOT AVAILABLE
Dinner (Tue – Fri)	\$2,250 + 5% service fee	NOT AVAILABLE	\$3,000 + 5% service fee
Dinner (Sat)	NOT AVAILABLE	\$8,500 + 5% service fee	NOT AVAILABLE
Dinner (Sun + Mon)	NOT AVAILABLE	\$10,500 + 5% service fee	NOT AVAILABLE

Nov – Dec	Salon de Thé	French Saloon	Kirk's Cellar
Lunch (Tue - Fri)	\$2,750 + 5% service fee	NOT AVAILABLE	\$3,500 + 5% service fee
Lunch (Sat)	NOT AVAILABLE	\$9,500 + 5% service fee	NOT AVAILABLE
Lunch (Sun + Mon)	NOT AVAILABLE	\$10,500 + 5% service fee	NOT AVAILABLE
Dinner (Tue – Fri)	\$3,250 + 5% service fee	NOT AVAILABLE	\$4,000 + 5% service fee
Dinner (Sat)	NOT AVAILABLE	\$10,500 + 5% service fee	NOT AVAILABLE
Dinner (Sun + Mon)	NOT AVAILABLE	\$12,500 + 5% service fee	NOT AVAILABLE

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 AND CONFIRMATION

Bookings are accepted on a "first come, first served basis". Please note, we don't hold tentative bookings so no booking is confirmed until a contract is signed and a deposit is 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 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.

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 ie. Siglo is not permitted.

Please note that we require menu selections to be confirmed in advance with your event co-ordinator. If menus are not selected three weeks prior to your event, the 'suggested' 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.

All events operate with a minimum spend requirement on food and beverages. Anything other than food or beverages may incur additional charges.

At the conclusion of your event, your account will need to be finalised by credit card or cash. If you are not able to pay at the conclusion of your event, you are required to complete a credit card authorisation for the 'total of final bill'.

A 5% service fee applies to all event bookings and is charged in addition to the total bill. Any additional gratuity is at your discretion.

An additional surcharge of 15% applies on Sundays.

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

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