

SPRING ST. EVENTS



WEDDINGS

FRENCH SALOON PACKAGES

Set menu for seated events

\$115 per person for 3 courses (Entrée, Main Course, Sides and Cheese)

\$105 per person for 2 courses (Entrée, Main Course and Sides or Main Course, Sides and Cheese)

Entrée

- shared dishes
- Herbed crème fraiche, salmon pearls, warm potato blini
- Abrolhos Island scallop, lemonade fruit, lardo, green pepper
- Asparagus, whipped goats cheese, sorrel, vermouth vinegar
- A selection of house cured meats, pickles, sourdough
- Grilled fioretto cauliflower, sesame yoghurt, 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

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

Additional Items

Caviar Supplement

Start your experience with caviar served with traditional accompaniments \$20.00 per person

Something Sweet

A selection of sweet fancies \$18.00 per person

Tarte citron, vanilla cream, poached red fruits \$20.00 per person

Occasion Cakes ~ served whole

Our cakes are not styled.

We recommend organising coordinated cake flowers through your chosen florist.

Lemon syrup cake, lemon frosting

Chocolate gâteau, hazelnut butter cream (*vanilla buttercream option available*)

BYO cakes (no ice cream cakes) \$7.50 per person

BYO cupcakes/macarons \$5.00 per person

\$14.50 per person
MINIMUM ORDER 20 PEOPLE



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

Additional Items cont.

Kids Menu

PLEASE CHOOSE 2 WEEKS PRIOR TO YOUR EVENT (APPROPRIATE FOR CHILDREN 12 AND UNDER)

2 x Courses (main course & dessert)	\$65.00 per person
1 x Course (main course)	\$50.00 per person

MAIN COURSE

PLEASE CHOOSE 1 DISH 2 WEEKS PRIOR TO YOUR EVENT

A choice of chicken, steak or fish served with chips and salad

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

Gold

\$9.50 per person, per piece

Freshly shucked oyster, 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

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

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



All menus are seasonal and maybe 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 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.

Sparkling Wine

Continental Platter Prosecco	King Valley, Victoria	60
Thalia 'Brut'	Tasmania, Australia	90
Voyager Estate 'Sparkling Chenin Blanc'	Margaret River, WA	80
Domaine de Bel-Air Crémant de Bourgogne Blanc de Blancs	Burgundy, France	103
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
Jo Landron Muscadet Sèvre et Maine La Louvetrie	Loire Valley, France	87
Jean-Max Roger Sancerre 'Marnes et Caillottes'	Loire Valley, France	109
Toolangi Chardonnay	Yarra Valley, Victoria	76
Taturry 'Banjo' Chardonnay	Mornington, Victoria	93
Famille Gueguen AC Chablis	Chablis, France	121

Rosé Wine

Fleet 'Lichen' Rose	Yarra Valley, Victoria	69
Domaines les Fouques 'Cuvée Tradition'	Provence, France	77

Red Wine

Airlie Bank Pinot Noir	Yarra Valley, Victoria	66
William Downie 'Cathedral' Pinot Noir	Multi-regional, Victoria	75
Metrat 'W' Fleurie	Beaujolais, France	82
Joseph Faiveley Bourgogne Rouge	Burgundy, France	118
François-Xavier Lambert Côtes-du-Rhône Grenache Blend	Southern Rhône, France	79
Ravensworth Sangiovese	Canberra District, ACT	72
Stéphane Ogier IGP Collines Rhodaniennes 'La Rosine'	Northern Rhône, France	129
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
Lobo Cider ~ 5.5% 330ml	Yarra Valley	12.50
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

Monday Aperitz Spritz ~ 0%	15.50
T.I.N.A ~ Oolong, calamansi, pear ~ 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 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	\$60 per person	4 hours	\$95 per person
3 hours	\$80 per person	5 hours	\$110 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	\$80 per person	4 hours	\$115 per person
3 hours	\$100 per person	5 hours	\$130 per person

Beverage packages include 30 minutes for last drink service.

Sparkling Wine

Thalia 'Brut' *Tasmania, Australia*

White Wine

Mader Pinot Blanc *Alsace, France*
Toolangi Chardonnay *Yarra Valley, Victoria*

Red Wine

Monopole by William Downie Pinot Noir *Multi-regional, Victoria*
François-Xavier Lambert Côtes-du-Rhône Grenache Blend *Southern Rhône, France*

Heavy and light beer, mineral water and soft drink

Beverage Packages cont.

Exclusive Beverage Package

WINES ARE SUBJECT TO CHANGE

2 hours	\$140 per person	4 hours	\$180 per person
3 hours	\$160 per person	5 hours	\$200 per person

Beverage packages include 30 minutes for last drink service.

Sparkling Wine

Thierry Fournier 'Réserve' Brut	Champagne, France
---------------------------------	-------------------

White Wine

Jo Landron Muscadet Sèvre et Maine La Louvetrie	Loire Valley, France
Famille Gueguen AC Chablis	Chablis, France

Red Wine

Joseph Faiveley Bourgogne Rouge	Burgundy, France
Frankland Estate 'Isolation Ridge' Shiraz	Frankland River, Western Australia

Heavy and light beer, mineral water and soft drink

Non Alcoholic Beverage Package

FOR ANY GUESTS WHO ARE NOT DRINKING ALCOHOL

2 hours	\$30 per person	4 hours	\$50 per person
3 hours	\$40 per person	5 hours	\$60 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.

Venue Inclusions

A VENUE HIRE FEE OF \$1,500 APPLIES REGARDLESS OF REQUIREMENTS. THIS INCLUDES ACCESS TO FRENCH SALOON FOR YOUR WEDDING, ALONG WITH THE EXTENSIVE LIST BELOW:

What is included in hosting your wedding with us:

- Up to 16 Bentwood chairs for your ceremony seating (Standing Events Only)
- Cordless roaming microphone for use during the ceremony and reception
- Signing table clothed with white linen and two chairs
- Exclusive use of your desired venue space
- Liaising with external suppliers to confirm and co-ordinate the set up & pack down within access times
- Cake table and cake cutting knife
- Cutting & serving of your wedding cake when ordered from our pastry kitchen
- Gift table
- Easel Stand for your Welcome Sign
- The set up of small personal items such as place cards, bonbonnières, guest book & photo frames
- 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

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 Items

On top of this, to make your day seamless, you can also book the below options

WEDDING CEREMONY

Additional bentwood chairs for ceremony \$10 per chair

1 hour Wedding Rehearsal (at a convenient time to both parties) \$500

MENU & BEVERAGE SELECTIONS

30 minute phone Consultation with a Sommelier to organise a retail wine order to try at home \$60 (wine charged in addition)

Menu tasting at French Saloon for 2 people, showcasing a pre-set range of our most popular dishes. (seated menu only) \$115 per person
We recommend for couples to dine within 2 months of their wedding date as our menu is seasonal and subject to change. Kindly note, Spring Street Events does not offer a full tasting of our menu or canapé tastings.

Entertainment Meal (Band/Photographer) Main Course \$45 per person

Cake Service Charge for BYO Cake \$7.50 per person

TABLE SET UP

Name Place Cards \$5 each

Gold and Glass Wishing Well for your Gift Table \$30

Additional Easel Stand for your Seating Plan \$25

Table Numbers \$10 each

Bar Top Easel Stand for Beverage Menu \$15 each

Additional Information cont.

SECURE PARKING



BOURKE SQUARE PARKING

392 Bourke Street
Melbourne VIC 3000

03 9600 1066

WHEELCHAIR ACCESS

There is no wheelchair access to French Saloon.

LOCATION



 [CLICK ON MAP](#)



PLEASE REFER TO THESE LOCATIONS IN YOUR INVITATIONS:

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

Additional Information cont.

DECORATIONS: We do not permit rose petals, confetti or rice. Spring Street Events DO NOT provide styling or set up of florals, candles or any associated styling items. Please see our extensive list of suppliers for vendor suggestions.

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.

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

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
C**

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

Please see our website for our extended supplier list.

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 (Lunch and Dinner).

It is the responsibility of the organiser to inform all guests attending that the event is exclusive to the reserved area ie. French Saloon, and that entry into other venues within the building will not be permitted.

	French Saloon
Lunch	12pm – 4pm
Dinner	6pm – 11pm

Seating Capacity

Configuration	French Saloon
Cocktail	100
Seated	60
Ceremony and Seated Reception	40

Minimum Spends 2024

Minimum spends for the calendar year are reflective of food & beverage only. Venue hire fee is additional.

** Sunday events incur a 15% surcharge

Jan – Oct	French Saloon
Lunch (Tue - Fri)	NOT AVAILABLE
Lunch (Mon + Sat)	\$5,500 + 5% service fee
Lunch (Sun)	\$6,500 + 5% service fee
Dinner (Tue – Fri)	NOT AVAILABLE
Dinner (Mon + Sat)	\$6,500 + 5% service fee
Dinner (Sun)	\$7,500 + 5% service fee
Nov – Dec	French Saloon
Lunch (Tue - Fri)	NOT AVAILABLE
Lunch (Mon + Sat)	\$6,500 + 5% service fee
Lunch (Sun)	\$7,500 + 5% service fee
Dinner (Tue – Fri)	NOT AVAILABLE
Dinner (Mon + Sat)	\$7,500 + 5% service fee
Dinner (Sun)	\$8,500 + 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 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.

Spring Street Events accepts no responsibility or liability for any equipment that is brought in from an external supplier.

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. An additional venue hire fee is applicable for weddings and private parties. 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.