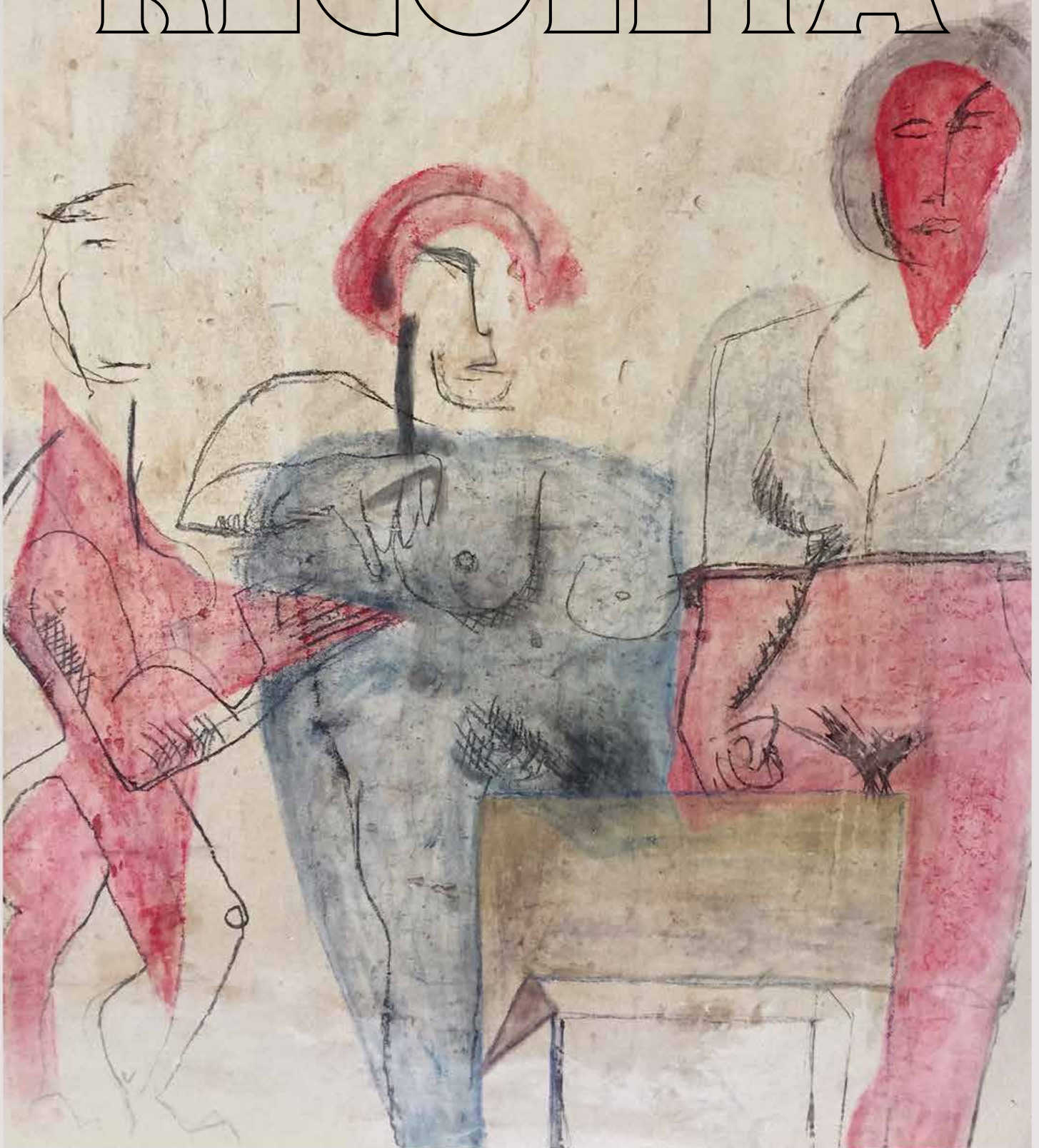


SPRING ST.
EVENTS

BUTCHER'S DINER UPSTAIRS | MENU PACKAGES

RECOLETA



Recoleta



Beyond butcher and diner, a grand staircase leads to this beautiful first floor room reminiscent of the well heeled, leafy district of Buenos Aires, Recoleta. A part of town showcasing its diverse European past in sweeping classical architecture, elegant mansions and some of the country's most treasured cultural icons.

Well worn, weathered timber floors, faded murals and ornate stained glass open out to a secluded terrace offering glimpses of Parliament and the top end of Bourke Street.

Celebrating, excellent simple cooking in warm, inviting surroundings, this is a room to come together in, to gather for an impressive party, or to mark your next important milestone.

FOR FURTHER INFORMATION PLEASE CONTACT

Jess Lazzaro or Sara Dean

Phone: 03 9654 0811 · **Email:** info@springstreetevents.com.au

www.springstreetevents.com.au

Seated Menu

\$115.00 per person for 3 courses (*Entrée, Main Course with Sides and Cheese*)

\$105.00 per person for 2 courses (*Entrée and Main Course with Sides or Main Course with Sides and Cheese*)

with the option to add on items

Entrée – to share

Olives & house pickles

Cured kingfish, citrus, cucumber,
buttermilk vinaigrette

Mushroom parfait, truffle, focaccia

Butcher's selected skewers

Buffalo mozzarella, basil, tomato

Main Course – to share

Butcher's Cut: O'Connor striploin, cooked over charcoal,
with green & red chimichurri

Monger's Cut: Market fish, charred zucchini,
beurre blanc, sorrel

Side Dishes – to share, served with main course

House salad

Pomme frites

To Finish – 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 maybe 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.

Heirloom roasted carrots, smoked yogurt, orange, thyme	\$24.00 per serve
Charcoal broccoli, whipped tahini, chilli and almond	\$21.00 per serve
Greek roasted potatoes, mountain oregano, lemon	\$24.00 per serve

To Finish

Please select from the below

	<i>To Share</i>	<i>Plated</i>
Chocolate and mandarin delice, mandarin sorbet	N/A	\$25.00 per person
Tiramisu & amaretti espresso crunch	\$20.00 per person	\$22.00 per person
Crème renversée	N/A	\$22.00 per person
Petit Fours	\$18.00 per person	N/A
Cheese from the Cheese Cellar (30g per person)	\$20.00 per person	N/A

Occasion Cake

SERVED WHOLE

Our cakes are not styled.

We recommend organising coordinated cake flowers through your chosen florist.

\$14.50 per person

MINIMUM ORDER 20 PEOPLE

Lemon syrup cake, lemon frosting
Chocolate gâteau, hazelnut butter cream

BYO cakes (no ice cream cakes)	\$7.50 per person
BYO cupcakes/macarons	\$5.00 per person



Kid's 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

Fish & chips
Kid's Burger & chips
Spaghetti & meatballs
Chicken schnitzel & chips

Dessert

A selection of gelato & sorbet



Canapé Menu

Canapés \$9.50 per person, per piece

Tasting dishes \$20.00 per person, per piece

Cold

\$9.50 per person, per piece

Freshly shucked oyster, yuzu kosho, compressed pineapple

Cured salmon, blini, horseradish crème fraîche, dill

Beef tartare, corn crisp, aioli

Smoked tomato crostini, whipped ricotta, basil

Vitello tonnato, rosemary cracker

Hot

\$9.50 per person, per piece

Manchego cheese puff, chilli tomato jam

Enoki mushroom beignet, Kyoto hot sauce

Polpette di melanzane, smoked carrot

Kataifi wrapped Crystal Bay prawn, harissa honey

Butcher's Karaage style fried chicken, Kewpie mayo

Herb crumbed brisket and cheddar croquette

Dessert

\$9.50 per person, per piece

Vanilla crème brûlée

Cinnamon sugar donut

Gelato Primavera, mini cup

Mini berry cheesecake

Grazing Table

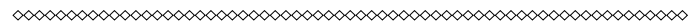
\$30 per person - Chef's Selection

Each component can be ordered individually for \$10 per person

House charcuterie, pickles

Whipped cod roe, crudités

A selection of cheese, crackers, focaccia



Tasting Dish

\$20.00 per person, per piece

Flathead goujons, chips, tartare sauce

Gnocchi, baked ricotta, pumpkin, sage brown butter, pepitas

Butcher's beef burger, cheddar, pickles

Fried green falafel, golden beet hummus, soft herbs, pomegranate

Ponzu glazed pork belly, cucumber and sesame slaw, black vinegar, chilli



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



Recommended Cocktail Packages

1 — 2 HOUR PACKAGES

4 pieces	\$38.00 <i>per person</i>
6 pieces	\$57.00 <i>per person</i>

2 — 3 HOUR PACKAGES

7 pieces	\$66.50 <i>per person</i>
6 pieces + 1 tasting	\$77.00 <i>per person</i>
9 pieces + 1 tasting	\$105.50 <i>per person</i>

4 — 5 HOUR PACKAGES

Grazing Table, 8 Pieces + 1 Tasting	\$126.00 <i>per person</i>
Grazing Table, 8 Pieces + 2 Tasting	\$146.00 <i>per person</i>

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 recommend selecting a sparkling, 2 white & 2 red wines. A heavy & light beer, soft drink & mineral water will also be available.

Sparkling Wines

Thalia 'Brut' Sparkling	<i>Pipers River, Tasmania</i>	90
Dominique Portet Sparkling Rosé	<i>Yarra Valley, Victoria</i>	101
Bellussi Extra Dry Prosecco	<i>Veneto, Italy</i>	97
Domaine Chermette Crémant de Bourgogne Brut	<i>Burgundy, France</i>	139
Pichot Vouvray Brut	<i>Loire Valley, France</i>	91
Jean-Paul Deville 'Carte Noire' Brut	<i>Champagne, France</i>	194
Philipponnat Royale Reserve Brut	<i>Champagne, France</i>	215
Louis Roederer Collection Brut	<i>Champagne, France</i>	251

White Wines

Ansgar Clüsserath Vom Schiefer Riesling Trocken	<i>Mosel, Germany</i>	95
Kanta Riesling	<i>Adelaide Hills, South Australia</i>	85
Erste+Neue Pinot Grigio	<i>Alto Adige, Italy</i>	97
Moorooduc Estate Pinot Gris	<i>Mornington Peninsula, Victoria</i>	106
Monte Ronca Colle Marianna Soave	<i>Veneto, Italy</i>	80
Greywacke Sauvignon Blanc	<i>Marlborough, New Zealand</i>	85
Shadowfax 'Macedon' Chardonnay	<i>Macedon Ranges, Victoria</i>	97
Fervor Funka Chardonnay	<i>Great Southern, Western Australia</i>	77
Prosper Maufoux Bourgogne Chardonnay	<i>Burgundy, France</i>	109
Kooyong 'Estate' Chardonnay	<i>Mornington Peninsula, Victoria</i>	121
Vincent Tremblay Chablis	<i>Burgundy, France</i>	120
Aubuisieres Bernard Fouquet Vouvray Sec 'Cuvée de Silex'	<i>Loire Valley, France</i>	99
Domäne Wachau Grüner Veltliner 'Liebenberg'	<i>Wachau, Austria</i>	97

Rosé & Skin Contact Wines

GioVino Orange	<i>Sicily, Italy</i>	73
Prancing Horse Skin Contact Pinot Gris	<i>Mornington Peninsula, Victoria</i>	106
Gavoty 'La Cigale' Rosé	<i>Provence, France</i>	80
Vannières Bandol Rosé (Mourvèdre/Grenache/Cinsault)	<i>Bandol, France</i>	131

Red Wines

Toolangi Pinot Noir	<i>Yarra Valley, Victoria</i>	87
Kate Hill Pinot Noir	<i>Huon Valley, Tasmania</i>	112
Joseph Faiveley Bourgogne Rouge	<i>Burgundy, France</i>	160
Antinori 'Pèppoli' Chianti Classico	<i>Tuscany, Italy</i>	109
G.D. Vajra Langhe Nebbiolo	<i>Piedmont, Italy</i>	121
Chaume Arnaud Côtes-du-Rhône Rouge 'Chaume Arnaud'	<i>Rhône Valley, France</i>	94
Hedonist 'Ecology' Shiraz	<i>McLaren Vale, South Australia</i>	85
Mt. Camel Ridge Estate Syrah	<i>Heathcote, Victoria</i>	103
Craiglee Cabernet Sauvignon	<i>Sunbury, Victoria</i>	106
Howard Park Leston Cabernet Sauvignon	<i>Margaret River, West Australia</i>	97

Dessert Wine

Lions de Suduiraut Sauternes 375ml	<i>Bordeaux, France</i>	86
Royal Tokaji Late Harvest 500ml	<i>Tokaj, Hungary</i>	75

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

Beverages on consumption cont.

Beer

**Select a maximum of 2 options*

McKay Lager ~ 4.5%	<i>Derrimut</i>	\$13.00
Trumer Pils ~ 4.8%	<i>Austria</i>	\$15.50
Peroni Red Label ~ 4.7%	<i>Italy</i>	\$13.00
Sierra Nevada Pale Ale ~ 5.6%	<i>United States</i>	\$15.00
Hart's Farm Medium Dry Apple Cider ~ 5.6%	<i>Mornington Peninsula</i>	\$12.00
Coopers Light ~ 2.9%	<i>South Australia</i>	\$11.00

Cocktails

**Select a maximum of 2 options*

Aperol Spritz ~ <i>Prosecco, Aperol & Soda</i>	\$21.00
Southside ~ <i>Gin, Mint & Lime</i>	\$26.50
Negroni ~ <i>Campari, Gin & Rosso Vermouth</i>	\$26.50
Pimms Cup ~ <i>Pimms, Dry Ginger Ale, Lemonade, Mint, Cucumber & Orange</i>	\$26.00
Tom Collins ~ <i>Gin, Lemon & Soda</i>	\$26.00
Margarita ~ <i>Tequila, Cointreau, Lime & Salt</i>	\$26.50
Espresso Martini ~ <i>Vodka, Coffee Liqueur, Espresso</i>	\$26.50
Old Fashioned ~ <i>Bourbon, Bitters, Orange</i>	\$26.50

Spirits

**Select a maximum of 2 options*

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

Low/No Alcohol

Mischief & Brew Aperitivo Spritz 0%	\$14.50
T.I.N.A ~ High mountain oolong, calamansi, rose & lemon myrtle 0%	\$14.50
Richard Juhlin Blanc de Blancs ~ 0%	\$52.00
'NON' Non Alcoholic Wine ~ 0%	\$54.00
Leitz Eins-Zwei-Zero Reisling 0%	\$49.00
Leitz Eins-Zwei-Zero Pinot Noir 0%	\$49.00
Heaps Normal XPA ~ 0.5%	\$12.00

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

Beverages 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 \$60.00 per person
- 3 hours \$80.00 per person
- 4 hours \$95.00 per person
- 5 hours \$110.00 per person

Sparkling Wines

Vallformosa Brut MVSA Cava

Catalunya, Spain

White Wines

Lethbridge Pinot Gris

Geelong, Victoria

Red Wines

Mont-Redon Côtes-de-Rhône Rouge

Rhône Valley, France

Heavy and light beer, mineral water and soft drink will also be available

Superior Beverage Package

WINES ARE SUBJECT TO CHANGE

- 2 hours \$80.00 per person
- 3 hours \$100.00 per person
- 4 hours \$115.00 per person
- 5 hours \$130.00 per person

Sparkling Wines

Thalia 'Brut' Sparkling

Tasmania, Australia

White Wines

Frankland Estate Riesling

Frankland River, West Australia

Toolangi Chardonnay

Yarra Valley, Victoria

Red Wines

Strelley Farm Pinot Noir

Multi-regional, Tasmania

Monopole by Steve Pannell Shiraz/Grenache Blend

McLaren Vale, South Australia

Heavy and light beer, mineral water and soft drink will also be available

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

Beverages Packages cont.

Exclusive Beverage Package

WINES ARE SUBJECT TO CHANGE

- 2 hours **\$140.00** per person
- 3 hours **\$160.00** per person
- 4 hours **\$180.00** per person
- 5 hours **\$200.00** per person

Sparkling Wines

Jean-Paul Deville 'Carte Noire' Brut

Champagne, France

White Wines

Erste+Neue Pinot Grigio
Vincent Tremblay Chablis

*Alto Adige, Italy
Burgundy, France*

Red Wines

Joseph Faiveley Bourgogne Rouge
Mt. Camel Ridge Estate Syrah

*Burgundy, France
Heathcote, Victoria*

Heavy and light beer, mineral water and soft drink will also be available

Non Alcoholic Beverage Package

FOR ANY GUESTS WHO ARE NOT DRINKING ALCOHOL

- 2 hours **\$30.00** per person
- 3 hours **\$40.00** per person
- 4 hours **\$50.00** per person
- 5 hours **\$60.00** 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 may be subject to variation. All prices are GST inclusive and are subject to change

Additional information

Secured Parking

Parking onsite is not available. The closest parking is available at the location below:



SECURE PARKING

392 Bourke Street
Melbourne VIC 3000

Wheelchair Access

There is no wheelchair access to Recoleta.

Location



 **CLICK ON MAP**

Flowers



THE ROAD STALL

We recommend flowers by
The Road Stall
0459 737 855 or events@theroadstall.com.au
(our in house florist)

 **VISIT WEBSITE**



PLEASE REFER TO THESE LOCATIONS IN YOUR INVITATIONS

RECOLETA: Upstairs at 10 Bourke Street, Melbourne, VIC 3000 AUSTRALIA

+61 3 9654 0811

RECOLETA MENU PACKAGES

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 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

ENTERTAINMENT



MELBOURNE ENTERTAINMENT COMPANY

Nathan 1300 858 981

melbourneentertainmentco.com.au

PHOTOGRAPHERS



LEI LEI CLAVEY PHOTOGRAPHY

Lei Lei 0404 836 773

leileiclavey.com

Please see our website for our extended supplier list.

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

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

NOV – DEC

	Recoleta
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)	\$4,500 + 5% service fee

GUIDELINES

OPERATION TIMES

**Reservations are for a maximum of 4 hours for a lunch event and 5 hours for a dinner event. Reservations exceeding 5 hours will incur a room hire fee of \$1,000 per hour. The maximum event duration is 6 hours.*

LUNCH 12.00PM – 4.00PM

DINNER 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. Recoleta, and that entry into other venues ie. Siglo will not be permitted.

CAPACITY

Configuration	Recoleta
Cocktail	70
Seated	36

CANCELLATION OR 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. 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.