## SPRING ST. EVENTS

## PRIVATE DINING

Lunch or Dinner



TEA ROOM • CHEESE CELLAR • SIGLO • MELBOURNE SUPPER CLUB



### ICONIC MELBOURNE VENUES

Whether you are planning a corporate dinner, a personal celebration, a presentation or a networking event, our iconic Melbourne venues, offer distinctly versatile experiences.

These versatile spaces cater to all types of events, allowing for a variety of room configurations, including theatre style, board room, stand up cocktail events and intimate dining.



#### FOR FURTHER INFORMATION PLEASE CONTACT

Jess Lazzaro or Sara Dean

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

## 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 and new friendships forged across the dining table.

\$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)

#### ENTRÉE ~ TO SHARE

Marinated olives

Whipped cod roe, salmon caviar, focaccia Raw scallop, preserved lemon, green chilli Charcuterie selection, house pickles Buffalo mozzarella, pickled zucchini, pistachio

#### MAIN COURSE ~ TO SHARE

Market fish, globe artichoke dressing, skordalia Porterhouse, pepper sauce, mustard

#### SIDE DISHES ~ SERVED WITH MAIN COURSE

Pomme frites
Green leaf & herb salad

#### 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 canapés, oysters or caviar on arrival, side dishes or something sweet, please refer to the 'Additional Items'.

## TEA ROOM SET MENUS (Lunch Only, not available for Dinner)

#### MENUS - Please note, these menus are only available for lunch service in the Tea Room

\$110.00 per person Set Menu 2 courses – served alternately please select a max of 2 options per course \$125.00 per person Set Menu 3 courses – served alternately please select a max of 2 options per course

\$125.00 per person À La Carte 2 courses Choice of 3 options per course \$140.00 per person À La Carte 3 courses Choice of 3 options per course

To add canapés, oysters or caviar on arrival, side dishes or something sweet, please refer to the 'Additional Items'.

#### ENTRÉE ~ CHOICE OF

Buffalo mozzarella, pickled zucchini, pistachio Wagyu carpaccio, anchovy, rocket Raw kingfish, cucumber, roast chilli

#### MAIN COURSE ~ CHOICE OF

Chicken schnitzel, Italian coleslaw Market fish, globe artichoke dressing, skordalia Steak au poivre

#### SIDE DISHES ~ SERVED WITH MAIN COURSE

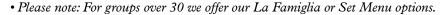
Green leaf, herb salad Pomme frites

#### DESSERT ~ CHOICE OF

Tiramisu & amaretti espresso crunch

Crème renversée

Chocolate and mandarin delice, mandarin sorbet



- À la Carte is not available for groups larger than 30.
- Please ensure that your menu selections are confirmed 3 weeks prior to your event.



## ADDITIONAL ITEMS

#### TO BEGIN

Freshly shucked oysters, classic mignonette, lemon \$7.50 each

#### **CAVIAR SELECTION**

served with potato & horseradish blini, crème fraîche, chives, lemon

Yarra Valley Salmon Caviar 30g	\$34.00
Yarra Valley Salmon Caviar 100g	\$105.00
Yarra Valley Salmon Caviar 250g	\$230.00

Oscietra Caviar 30g \$160.00 Oscietra Caviar 50g \$260.00

#### SIDE DISHES

We recommend one side dish per 4 guests.

Broccolini, almond, chilli \$21.00 PER SERVE

Duck fat roasted potatoes, garlic, rosemary \$24.00 PER SERVE

Bitter leaves, pear, pecorino \$21.00 PER SERVE

#### TO FINISH

PLEASE SELECT FROM THE BELOW	To Share	PLATED
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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

## ADDITIONAL ITEMS cont.

#### OCCASION CAKE

SERVED WHOLE

Please select one option from the below.

\$14.50 PER PERSON
MINIMUM ORDER 20 PEOPLE

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

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

Burger & chips

Spaghetti & meatballs

#### DESSERT

A selection of gelato & sorbet

## CANAPÉ MENU

COLD

\$9.50 per person, per piece

Gilda ~ anchovy, olive, guindilla

Oyster Bar ~ freshly shucked oyster, mignonette

Crostini of ricotta, broadbean, mint Whipped cod roe, caviar, blini

Beef tartare, potato crisp

Chicken liver parfait, toast, Madeira

Comté gougère, truffle aioli

Buffalo mozzarella, roast tomato, foccacia

Mortadella roll

HOT

\$9.50 per person, per piece

Fried oyster, horseradish cream

Pigs head fritti, gribiche, pickled fennel

Baked scallop, shellfish butter

Smoked beef, remoulade, milk bun

Roast Jerusalem artichoke, truffle honey, pecorino

European fried chicken, Dijonnaise

Globe artichoke fritti

Escargot, garlic butter, baguette

Spiced cheese croquettes

**GRAZING TABLE** 

\$30.00 per person

Each componant can be ordered individually

House cured meats, pickles, sourdough \$10.00 per person Salmon gravlax, fennel, capers, crackers \$10.00 per person

A selection of cheese from the Cheese Cellar \$10.00 per person

TASTING DISHES

\$20.00 per person, per piece

Prawn & lobster roll

Flathead goujons, chips, tartare sauce

Pan fried sage and ricotta gnocchi, dell orto

Wagyu beef burger, pickles

Risotto Primavera, aged Parmesan

Braised lamb shoulder, polenta, salsa verde

**DESSERT** 

\$9.50 per person, per piece

Vanilla crème brûlée

Cinnamon sugar donut

Gelato Primavera, mini cup

Mini berry cheesecake

#### RECOMMENDED CANAPÉ SELECTIONS

We have suggested quantites 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

Please select a sparkling, 2 white & 2 red wines.

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

SPARKLING WINE		
Thalia 'Brut' Sparkling	Pipers River, Tasmania	90
Dominique Portet Sparkling Rosé	Yarra Valley, Victoria	101
Bellussi Extra Dry Prosecco	Veneto, Italy	97
Domaine Chermette Crémant de Bourgogne Brut	Burgundy, France	139
Pichot Vouvray Brut	Loire Valley, France	91
Jean-Paul Deville 'Carte Noire' Brut	Champagne, France	194
Philipponnat Royale Reserve Brut Louis Roederer Collection Brut	Champagne, France Champagne, France	215 251
Louis Rocuerer Confection Brut	Gnumpagne, Prance	231
WHITEWINE		
Ansgar Clüsserath Vom Schiefer Riesling Trocken	Mosel, Germany	95
Kanta Riesling	Adelaide Hills, South Australia	85
Erste+Neue Pinot Grigio Moorooduc Estate Pinot Gris	Alto Adige, Italy	97
Moorooduc Estate Pinot Gris  Monte Ronca Colle Marianna Soave	Mornington Peninsula,Victoria Veneto, Italy	106 80
Greywacke Sauvignon Blanc	veneto, italy Marlborough, New Zealand	85
Shadowfax 'Macedon' Chardonnay	Macedon Ranges, Victoria	97
Fervor Funka Chardonnay	Great Southern, Western Australia	77
Prosper Maufoux Bourgogne Chardonnay	Burgundy, France	109
Kooyong 'Estate' Chardonnay	Mornington Peninsula, Victoria	121
Vincent Tremblay Chablis	Burgundy, France	120
Aubuisieres Bernard Fouquet Vouvray Sec 'Cuvée de Silex'	Loire Valley, France	99
Domäne Wachau Grüner Veltliner 'Liebenberg'	Wachau, Austria	97
ROSÉ & SKIN CONTACT WINE		
GioVino Orange	Sicily, Italy	73
Prancing Horse Skin Contact Pinot Gris	Mornington Peninsula, Victoria	106
Gavoty 'La Cigale' Rosé	Provence, France	80
Vannières Bandol Rosé (Mourvèdre/Grenache/Cinsault)	Bandol, France	131
REDWINE		
Toolangi Pinot Noir	Yarra Valley, Victoria	87
Kate Hill Pinot Noir	Huon Valley, Tasmania	112
Joseph Faiveley Bourgogne Rouge	Burgundy, France	160
Antinori 'Pèppoli' Chianti Classico	Tuscany, Italy	109
G.D. Vajra Langhe Nebbiolo	Piedmont, Italy	121
Chaume Arnaud Côtes-du-Rhône Rouge 'Chaume Arnaud'	Rhône Valley, France	94
Hedonist 'Ecology' Shiraz	McLaren Vale, South Australia	85
Mt. Camel Ridge Estate Syrah	Heathcote, Victoria	103
Craiglee Cabernet Sauvignon	Sunbury, Victoria	106
Howard Park Leston Cabernet Sauvignon	Margaret River, West Australia	97
DESSERT WINE		
Lions de Suduiraut Sauternes 375ml	Bordeaux, France	86
Royal Tokaji Late Harvest 500ml	Tokaj, Hungary	75

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.

## BEVERAGES ON CONSUMPTION cont.

## BEER

\*Select a maximum of 2 options

McKay Lager ~ 4.5%	Derrimut	\$13.00
Trumer Pils ~ 4.8%	Austria	\$15.50
Peroni Red Label ~ 4.7%	Italy	\$13.00
Sierra Nevada Pale Ale ~ 5.6%	United States	\$15.00
Hart's Farm Medium Dry Apple Cider ~ 5.6%	Mornington Peninsula	\$16.50
Coopers Light ~ 2.9%	South Australia	\$11.00

## **COCKTAILS**

\*Select a maximum of 2 options

Aperol Spritz ~ Prosecco, Aperol & Soda	\$21.00
Southside ~ Gin, Mint & Lime	\$26.50
Negroni ~ Campari, Gin & Rosso Vermouth	\$26.50
Pimms Cup ~ Pimms, Dry Ginger Ale, Lemonade, Mint, Cucumber & Orange	\$26.00
Tom Collins ~ Gin, Lemon & Soda	\$26.00
Margarita ~ Tequila, Cointreau, Lime & Salt	\$26.50
Espresso Martini ~ Vodka, Coffee Liqueur, Espresso	\$26.50
Old Fashioned ~ Bourbon, Bitters, Orange	\$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
Plus Minus Prosecco ~ 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 maybe subject to variation. All prices are GST inclusive and are subject to change

## 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
 \$60.00 per person

 3 hours
 \$80.00 per person

 4 hours
 \$95.00 per person

 5 hours
 \$110.00 per person



#### Beverage packages include 30 minutes for last drink service.

#### **SPARKLING WINE**

Vallformosa Brut MVSA Cava Catalunya, Spain

WHITE WINE

Lethbridge Pinot Gris Geelong, Victoria

**RED WINE** 

Mont-Redon Côtes-de-Rhône Rouge Rhône Valley, France

Heavy & light beer, soft drink & mineral water

#### 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



#### Beverage packages include 30 minutes for last drink service.

#### SPARKLING WINE

Thalia 'Brut' Sparkling Tasmania, Australia

WHITE WINE

Frankland Estate Riesling Frankland River, West Australia

Toolangi Chardonnay Yarra Valley, Victoria

RED WINE

Strelley Farm Pinot Noir

Multi-regional, Tasmania

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 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



#### Beverage packages include 30 minutes for last drink service.

#### **CHAMPAGNE**

Jean-Paul Deville 'Carte Noire' Brut Champagne, France

WHITE WINE

Erste+Neue Pinot Grigio Alto Adige, Italy
Vincent Tremblay Chablis Burgundy, France

**RED WINE** 

Joseph Faiveley Bourgogne Rouge Burgundy, France
Mt. Camel Ridge Estate Syrah Heathcote, Victoria

Heavy & light beer, soft drink & mineral water

#### 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



#### 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 INFO

#### SECURE PARKING



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



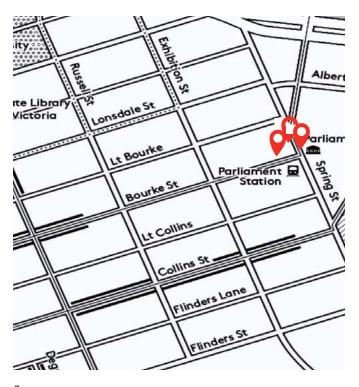
FIRST PARKING 34-60 Little Collins Street, Melbourne VIC 3000 1300 178 727

#### WHEELCHAIR ACCESS

There is no wheelchair access to Siglo, the Tea Room or the Melbourne Supper Club.

The only private room that has wheelchair access is the Spring St Grocer Cheese Cellar, which has service lifts.

#### LOCATION



#### AUDIO VISUAL



8a Abbott St Alphington VIC 3078 Telephone: 03 9499 5097

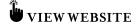
Quotes can be provided on request (not included in the minimum spend)



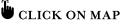
#### **FLOWERS**

The Road Stall

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









#### PLEASE REFER TO THESE LOCATIONS IN YOUR INVITATIONS:

- SIGLO (above the Melbourne Supper Club) Level 2/161 Spring St Melbourne VIC 3000
- 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
- SPRING STREET GROCER CHEESE CELLAR Basement, 157 Spring St Melbourne VIC 3000

## **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.

	Melbourne Supper Club	Siglo
Lunch	12.00pm – 3.00pm	12.00pm – 4.00pm
Dinner	Not available	6.00pm – 11.00pm (Sun - Mon ONLY)
	Tea Room	Cheese Cellar
Lunch	12.00pm – 4.00pm	12.00pm – 4.00pm
Dinner	6.00pm – 11.00pm	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. the Tea Room, and that entry into other venues within the building will not be permitted.

#### **SEATING CAPACITY**

Configuration	Siglo	Tea Room	Supper Club	Cheese Cellar
Cocktail	150	80	N/A	40
Seated	80	50	10	28



## MINIMUM SPENDS 2024

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

<sup>\*</sup> Sunday events incur a 15% surcharge

JAN – OCT	Tea Room	Cheese Cellar
Lunch (Mon - Fri)	\$3,000 + 5% service fee	\$2,250 + 5% service fee
Lunch (Sat - Sun)	\$3,500 + 5% service fee	\$2,750 + 5% service fee
Dinner (Mon - Fri)	\$4,000 + 5% service fee	\$3,250 + 5% service fee
Dinner (Sat-Sun)	\$4,500 + 5% service fee	\$3,750 + 5% service fee
NOV – DEC	Tea Room	Cheese Cellar
	rea Room	Cheese Genar
Lunch (Mon – Fri)	\$3,500 + 5% service fee	\$2,750 + 5% service fee
Lunch (Mon – Fri)	\$3,500 + 5% service fee	\$2,750 + 5% service fee
Lunch (Mon – Fri) Lunch (Sat – Sun)	\$3,500 + 5% service fee \$4,000 + 5% service fee	\$2,750 + 5% service fee \$3,250 + 5% service fee
Lunch (Mon – Fri) Lunch (Sat – Sun) Dinner (Mon – Fri)	\$3,500 + 5% service fee \$4,000 + 5% service fee \$4,500 + 5% service fee	\$2,750 + 5% service fee \$3,250 + 5% service fee \$3,500 + 5% service fee
Lunch (Mon – Fri) Lunch (Sat – Sun) Dinner (Mon – Fri)	\$3,500 + 5% service fee \$4,000 + 5% service fee \$4,500 + 5% service fee	\$2,750 + 5% service fee \$3,250 + 5% service fee \$3,500 + 5% service fee

JAN – OCT	Supper Club
Lunch (Mon – Fri)	\$2,000 + 5% service fee
Lunch (Sat – Sun) Dinner (Mon – Sun)	\$2,500 + 5% service fee Not available
Diffici (Wolf – Suff)	Not available
NOV – DEC	Supper Club
Lunch (Mon - Fri)	\$2,500 + 5% service fee
Lunch (Sat – Sun)	\$3,000 + 5% service fee
Dinner (Mon – Sun)	Not available
MAY – SEPT	Siglo
MAY – SEPT Lunch (Mon – Sun)	<b>Siglo</b> \$9,500 + 5% service fee
Lunch (Mon – Sun)	\$9,500 + 5% service fee
Lunch (Mon – Sun) Dinner (Tues – Sat)	\$9,500 + 5% service fee Not available
Lunch (Mon – Sun) Dinner (Tues – Sat)	\$9,500 + 5% service fee Not available
Lunch (Mon – Sun) Dinner (Tues – Sat) Dinner (Sun –Mon)	\$9,500 + 5% service fee Not available \$13,000 + 5% service fee
Lunch (Mon – Sun) Dinner (Tues – Sat) Dinner (Sun –Mon)  OCT – APRIL	\$9,500 + 5% service fee Not available \$13,000 + 5% service fee  Siglo
Lunch (Mon – Sun) Dinner (Tues – Sat) Dinner (Sun –Mon)  OCT – APRIL Lunch (Mon – Sun)	\$9,500 + 5% service fee Not available \$13,000 + 5% service fee  Siglo \$10,500 + 5% service fee

Please use the online enquiry form to ask about availability.

#### 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.