

SPRING **ST.**EVENTS



WEDDINGS

WEDDING PACKAGES

TEA ROOM • SIGLO

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.

\$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'.

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



WEDDING PACKAGES

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

SOMETHING SWEET

PLEASE SELECT

Chocolate and mandarin delice, mandarin sorbet
Tiramisu & amaretti espresso crunch
Crème renversée
Petit Fours

TO SHARE

N/A
\$20.00 per person
N/A
\$18.00 per person

PLATED

\$25.00 per person
\$22.00 per person
\$22.00 per person
N/A

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ADDITIONAL ITEMS cont.

OCCASION CAKE (served whole)

\$14.50 per person

Our cakes are not styled.

MINIMUM ORDER 20 PEOPLE

We recommend organising coordinated cake flowers through your chosen florist.

Lemon syrup cake, lemon frosting

Chocolate gâteau, hazelnut butter cream

BYO cake (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 and 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

Components can 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

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 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



WEDDING PACKAGES

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

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 WINE

Angar 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
Prancing Horse Estate Chardonnay	<i>Mornington Peninsula, Victoria</i>	110
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 WINE

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 WINE

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 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.

BEERS & CIDER

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>	\$16.50

**Select a maximum of 2 options*

LOW/NO ALCOHOL

Mischief & Wolf 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 Riesling 0%	\$49.00
Leitz Eins-Zwei-Zero Pinot Noir 0%	\$49.00
Heaps Normal Quiet XPA ~ 0%	\$12.00
Coopers Light ~ 2.9%	\$11.00

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

COCKTAILS

Aperol Spritz	<i>Prosecco, Aperol & Soda</i>	\$21.00
Southside	<i>Gin, Mint & Lime</i>	\$26.50
Negroni	<i>Campari, Gin & Rosso</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

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

SPIRITS

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

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

SPARKLING

Vallformosa Brut MVSA Cava

Catalunya, Spain

WHITE

Lethbridge Pinot Gris

Geelong, Victoria

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

SPARKLING

Thalia 'Brut' Sparkling

Tasmania, Australia

WHITE

Frankland Estate Riesling

Frankland River, West Australia

Toolangi Chardonnay

Yarra Valley, Victoria

RED

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 CONTINUED

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

CHAMPAGNE

Jean-Paul Deville 'Carte Noire' Brut

Champagne, France

WHITE

Erste+Neue Pinot Grigio

Alto Adige, Italy

Vincent Tremblay Chablis

Burgundy, France

RED

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

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



VENUE INCLUSIONS

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

What is included in hosting your wedding with us:

- 12.5m astro turf aisle runner framed with boxed hedge (Siglo Only)
- Bentwood chairs for your ceremony seating (maximum of 20 depending on venue)
- 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

WEDDING CEREMONY

Additional bentwood chairs for ceremony \$10 per chair

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

Photography in venues other than your primary area
(\$250 per venue 15 mins only)

Siglo Melbourne Supper Club Tea Room

Subject to availability

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)

45 minute in person Consultation with a Sommelier tasting a maximum of 6 wines \$100 per person

Menu tasting in the European for 2 people, showcasing a pre-set range of our most popular dishes.
(seated menu only) \$105 per person

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

Cake Service Charge for BYO Cake \$750 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

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:

- **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



WEDDING PACKAGES

ADDITIONAL INFORMATION CONTINUED

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.

*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 0421 947 824
preciouscelebrations.com.au

FLORIST



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

PHOTOGRAPHERS



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.



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	Siglo
Lunch	12.00pm – 4.00pm	12.00pm – 4.00pm
Dinner	6.00pm – 11.00pm	6.00pm – 11.00pm (Sun - Mon ONLY)

SEATING CAPACITY

CONFIGURATION	Tea Room	Siglo
Cocktail	80	150
Seated	50	80
Ceremony & Seated Reception	20	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

MINIMUM CHARGES ~ TEA ROOM

JAN – OCT	Tea Room
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

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

MINIMUM CHARGES ~ SIGLO

MAY – SEPT	
Lunch (Mon – Sun)	\$9,500 + 5% service fee
Dinner (Tues – Sat)	Not available
Dinner (Sun –Mon)	\$13,000 + 5% service fee

OCT – APRIL	
Lunch (Mon – Sun)	\$10,500 + 5% service fee
Dinner (Tues – Sat)	Not available
Dinner (Sun –Mon)	\$17,000 + 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 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 at the venues discretion. 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.

