

SPRING **ST.**EVENTS

PRIVATE DINING

Lunch or Dinner

2019



TEA ROOM • SIGLO • MELBOURNE SUPPER CLUB



ICONIC MELBOURNE VENUE

Whether you are planning a corporate dinner, a personal celebration, a presentation or a full day conference, our iconic Melbourne venue, the Tea Room, offers a distinctly versatile space.

Complete with dark wood panelling and impressive high ceilings, the Tea Room is reminiscent of a Victorian Gentleman's Club.

This versatile space caters 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 · Mobile: 0427 230 166 · Email: info@springstreetevents.com.au

GUIDELINES

OPERATION TIMES

*Reservations are for a maximum of 5 hours.

Reservations exceeding 5 hours will incur an additional minimum spend requirement of \$1000 per hour.

	<i>Tea Room</i>	<i>Siglo / Melbourne Supper Club</i>
Breakfast	7.30am – 11.00am	9.00am – 11.00am
Lunch	12.00pm – 5.00pm	12.00pm – 4.00pm
Dinner	5.00pm – 11.00pm	NOT AVAILABLE
Cocktail	7.00am – 12.00am	7.00am – 4.00pm

- PLEASE NOTE – Siglo is not available for groups after 4pm

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	<i>Tea Room</i>	<i>Melbourne Supper Club</i>	<i>Siglo</i>
Cocktail	80	90	150
Seated Event	56	20	80

MINIMUM CHARGES

This can be used towards food and beverages. *Please note: this is not a room hire fee

JAN – OCT 2019	Tea Room	NOV – DEC 2019	Tea Room
Breakfast (Mon – Sun)	\$1500		\$2500
Lunch (Mon – Wed)	\$2500		\$3000
Lunch (Thur – Sun)	\$2850		\$3500
Dinner (Mon – Wed)	\$3000		\$4000
Dinner (Thur – Sun)	\$3500		\$4850

MAY – SEPT 2019	Melbourne Supper Club	Siglo	OCT – APRIL 2020	Melbourne Supper Club	Siglo
Breakfast (Mon – Sun)	\$1500	\$3000		\$1500	\$4000
Lunch (Mon – Wed)	\$1850	\$5000		\$2000	\$7250
Lunch (Thurs – Sun)	\$3500	\$7500		\$4000	\$8500
Dinner (Mon – Wed)	NOT AVAILABLE	NOT AVAILABLE		NOT AVAILABLE	NOT AVAILABLE
Dinner (Thurs – Sun)	NOT AVAILABLE	NOT AVAILABLE		NOT AVAILABLE	NOT AVAILABLE

Please use the online enquiry form to ask about availability and a quote appropriate to your event.

LUNCH & DINNER

MENUS

\$80.00 PER PERSON	Set Menu 2 courses – served alternately	PLEASE SELECT A MAX OF 2 OPTIONS PER COURSE
\$95.00 PER PERSON	Set Menu 3 courses – served alternately	PLEASE SELECT A MAX OF 2 OPTIONS PER COURSE
\$110.00 PER PERSON	A La Carte 3 courses	PLEASE SELECT A MAX OF 3 OPTIONS PER COURSE

To add canapés on arrival, side dishes & cheese to share, please refer to the 'Additional Items' page.

FIRST COURSE

PLEASE SELECT FROM THE FOLLOWING OPTIONS

Whipped cod roe, salmon pearls, blini
Buffalo mozzarella, pickled fennel, basil, sourdough
Raw tuna, avocado, horseradish cream
Beetroot, goats cheese & bitter leaf salad
Wagyu carpaccio, green tomato, anchovy, sage, grissini
Country style terrine, pickles, sourdough
Tasmanian scallops, chorizo, hazelnut butter

DESSERTS

PLEASE SELECT FROM THE FOLLOWING OPTIONS

Chocolate salty caramel, peanuts & dulce de leche gelati
Lemon tart, vanilla cream
Vanilla raspberry crème brûlée, candied orange biscuit
Tiramisu & amaretti espresso crunch
Blueberry & lemon Eton Mess (GF)
Warm jaffa tart, confit orange, vanilla ice cream
Delice de Bourgogne from our Cheese Cave

MAIN COURSE

PLEASE SELECT FROM THE FOLLOWING OPTIONS

Cotoletta of chicken, Italian coleslaw
Porterhouse, onion rings, green sauce, petite salad
John Dory, clams, sauce meuniere
Chicken & pickled beef pithivier
Western Plains pork cutlet, beetroot, barley
Pan fried gnocchi dell'orto

TO FINISH ALL PACKAGES INCLUDE:

Espresso & Tea
Almond Biscotti

\$130.00 PER PERSON	5 Course Degustation
\$210.00 PER PERSON	Includes matched wine
\$95.00 PER PERSON	La Famiglia

- Please note: For groups over 30 we offer our La Famiglia or Set Menu options. A la Carte is not available for groups larger than 30.
- Please ensure that your menu selections are confirmed 2 weeks prior to your event.

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

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.

\$95.00 PER PERSON FOR 3 COURSES

\$80.00 PER PERSON FOR 2 COURSES

ENTRÉE

PLEASE CHOOSE A MAXIMUM OF THREE DISHES – TO SHARE

- Roasted Moreton Bay bug, crispy chicken, cabbage & chervil salad
- Buffalo mozzarella, pickled fennel, basil, sourdough
- Raw tuna, avocado, horseradish cream
- Beetroot, goats cheese & bitter leaf salad
- House charcuterie, pickles & grissini
- Wagyu carpaccio, pickled green tomato, anchovy, sage, grissini
- Smoked ox-tongue, oyster cream, cucumbers
- Whipped cod roe, salmon pearls, blini

ACCOMPANIMENTS

- Roquette salad with aged balsamic
- Duck fat roasted potatoes, garlic, rosemary

DESSERT

- Petit Fours
- Tea, espresso

MAIN COURSE

PLEASE CHOOSE A MAXIMUM OF TWO DISHES – TO SHARE

- Châteaubriand: Salt roasted with bourguignon garnish
- John Dory, clams, sauce meuniere
- Flinders Island roast lamb shoulder
- Porchetta, apple, sauerkraut
- (Optional suckling pig for events larger than 30pax - requires two week's notice & \$10 supplement per person)
- Roasted free range chicken, butternut squash, salsa verde, pumpkin seeds
- Duck galantine a l'orange



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

ADDITIONAL ITEMS

CANAPÉS

\$7.50 PER PERSON, PER PIECE

PLEASE SELECT

Crostini of ricotta, mint & broad beans
Oysters, mignonette
Trout rillette, blini, caviar
Beef tartare, potato crisp
Soft curd croquettes
Foie gras pâté, brioche

SIDE DISHES

*We recommend one side dish per 4 guests.
Please choose a maximum of 3 options.*

Zucchini, tomato vierge \$18.00
Roquette salad with aged balsamic \$17.00
Green salad, pickled shallots \$15.00
Broccoli, pear, almond, chilli \$16.00
Duck fat roasted potatoes, garlic, rosemary \$19.50

CHEESE

\$15.00 PER PERSON TO SHARE

Our resident Cheesemongers will put together a selection of cheese served with house made condiments (based on 30g person)

ANTIPASTO

\$18.00 PER PERSON TO SHARE

A selection of cured meats, grilled vegetables & cheese

TO FINISH

Chocolate Truffles \$5.50 PER PERSON
Petit fours \$15.00 PER PERSON

OCCASION CAKE

(SERVED WHOLE WITH PERSONALISED PLAQUE)

Hazelnut & chocolate mousse cake

Flourless orange cake with vanilla ricotta cream

Lemon drizzle cake with lemon butter frosting

Chocolate mud cake with 70% chocolate ganache

Red velvet with mascarpone

Carrot cake with candied walnuts

AS A PETIT FOUR

\$9.50 PER PERSON

\$9.50 PER PERSON

\$9.50 PER PERSON

\$9.50 PER PERSON

\$9.50 PER PERSON

\$9.50 PER PERSON

AS DESSERT

\$16.50 PER PERSON

\$16.50 PER PERSON

\$16.50 PER PERSON

\$16.50 PER PERSON

\$16.50 PER PERSON

\$16.50 PER PERSON

BYO cakes \$7.50 per person

BYO cupcakes/macarons \$5.00 per person

SOMMELIER FEE

Hire one of our highly experienced Sommeliers to walk you and your guests through our extensive range of old and new world wine \$300.00 (max 3 hours)

CHEESEMONGER FEE

Use one of our in house fromagerie experts to explore our cheeses from around the world \$300.00 (max 3 hours)

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ADDITIONAL ITEMS *continued*

KIDS MENU

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

2 x Courses (main course & dessert)	\$45.00 PER PERSON
1 x Course (main course)	\$35.00 PER PERSON

MAIN COURSE

PLEASE CHOOSE 1 DISH 2 WEEKS PRIOR TO YOUR EVENT

- Fish & chips with tomato sauce
 - Spaghetti & meatballs
 - Chicken schnitzel & chips
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DESSERT

PLEASE CHOOSE 1 DISH 2 WEEKS PRIOR TO YOUR EVENT

- Chocolate sundae
 - Kid's petit fours
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WINE LIST

BEVERAGES ON CONSUMPTION

We recommend selecting a sparkling, 2 white & 2 red wines.

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

SPARKLING WINES

NV	Francois Labet Cuvée Loraine Blanc de Blancs Brut	<i>Burgundy, France</i>	50
NV	Loredan Gasparini Asolo Superiore Prosecco	<i>Valdobbiadene, Italy</i>	58
2013	Oakridge Blanc de Blancs	<i>Yarra Valley, Victoria</i>	76
NV	Pierre-Marie Chermette Domaine du Vissoux Brut	<i>Burgundy, France</i>	89
NV	Christophe Brut Tradition	<i>Champagne, France</i>	141
NV	Doyard Cuvée Vendemiaire	<i>Champagne, France</i>	172
NV	Pol Roger Brut Réserve	<i>Champagne, France</i>	203

WHITE WINES

2018	Crawford River Young Vines Riesling	<i>Henty, Victoria</i>	62
2018	Greywacke Sauvignon Blanc	<i>Marlborough, New Zealand</i>	60
2017	Provenance Pinot Gris	<i>Tarrington, Victoria</i>	52
2017	Collavini Pinot Grigio	<i>Friuli, Italy</i>	69
2016	William Fèvre Chablis	<i>Burgundy, France</i>	77
2018	Punt Road Chardonnay	<i>Yarra Valley, Victoria</i>	50
2017	Burton McMahon George's Vineyard Chardonnay	<i>Yarra Valley, Victoria</i>	66

ROSÉ WINES

2017	Riator Grenache/Cinsault/Syrah	<i>Provence, France</i>	56
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RED WINES

2017	Williams Crossing (by Curly Flat) Pinot Noir	<i>Macedon Ranges, Victoria</i>	63
2016	Ocean Eight Pinot Noir	<i>Mornington Peninsula, Victoria</i>	80
2016	Faiveley Bourgogne Rouge Pinot Noir	<i>Burgundy, France</i>	72
2017	Pierre-Marie Chermette Beaujolais Griottes	<i>Beaujolais, France</i>	62
2016	Gilles Robin Terroir de Bramarel Grenache/Syrah	<i>Cotes-du-Rhone, France</i>	60
2016	Fiore Nero Chianti	<i>Tuscany, Italy</i>	50
2017	Oakridge Local Vineyard Cabernet Sauvignon	<i>Yarra Valley, Victoria</i>	68
2014	Bellwether Cabernet Sauvignon	<i>Coonawarra, South Australia</i>	103
2017	Clonakilla O'Riada Shiraz	<i>Canberra District, New South Wales</i>	85
2017	Bress Silver Label Shiraz	<i>Heathcote, Victoria</i>	50
2015	Poonawatta 'Four Corners' Shiraz	<i>Eden Valley, South Australia</i>	70

DESSERT WINE

2015	Carmes de Rieussec Sauternes (375ml)	<i>Bordeaux, France</i>	71
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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.

BEVERAGE PACKAGES

CLASSIC BEVERAGE PACKAGE

WINES ARE SUBJECT TO CHANGE

2 hours	\$50.00 per person
3 hours	\$62.00 per person
4 hours	\$72.00 per person
5 hours	\$80.00 per person



SPARKLING

NV Francois Labet Cuvée Loraine Blanc de Blancs Brut *Burgundy, France*

WHITE

2017	Provenance Pinot Gris	<i>Tarrington, Victoria</i>
2018	Punt Road Chardonnay	<i>Yarra Valley, Victoria</i>

RED

2018	De Bortoli Villages Pinot Noir	<i>Yarra Valley, Victoria</i>
2017	Bress Silver Label Shiraz	<i>Heathcote, Victoria</i>

Heavy & light beer, soft drink & mineral water

SUPERIOR BEVERAGE PACKAGE

WINES ARE SUBJECT TO CHANGE

2 hours	\$60.00 per person
3 hours	\$70.00 per person
4 hours	\$80.00 per person
5 hours	\$90.00 per person



SPARKLING

2013 Oakridge Blanc de Blancs *Yarra Valley, Victoria*

WHITE

2018	Crawford River Young Vines Riesling	<i>Henty, Victoria</i>
2017	Burton McMahon George's Vineyard Chardonnay	<i>Yarra Valley, Victoria</i>

RED

2017	Williams Crossing (by Curly Flat) Pinot Noir	<i>Macedon Ranges, Victoria</i>
2016	Gilles Robin Terroir de Bramarel Grenache/Syrah	<i>Cotes-du-Rhone, France</i>

Heavy & light beer, soft drink & mineral water

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BEVERAGE PACKAGES 2

EXCLUSIVE BEVERAGE PACKAGE

WINES ARE SUBJECT TO CHANGE

2 hours	\$95.00 per person
3 hours	\$115.00 per person
4 hours	\$130.00 per person
5 hours	\$145.00 per person



CHAMPAGNE

NV Christophe Brut Tradition

Champagne, France

WHITE

2017 Collavini Pinot Grigio

Friuli, Italy

2016 William Fèvre Chablis

Burgundy, France

RED

2016 Ocean Eight Pinot Noir

Mornington Peninsula, Victoria

2017 Clonakilla O'Riada Shiraz

Canberra District, New South Wales

BEER

Pilsner	Trumer Pils ~ 4.8%	<i>Austria</i>	\$14.00
Lager	Peroni Red Label ~ 4.7%	<i>Italy</i>	\$10.00
Lager	McKay ~ 4.5%	<i>Victoria</i>	\$10.50
Pale Ale	Sierra Nevada Pale Ale ~ 5.6%	<i>United States</i>	\$12.50
Cider	Hills Apple Cider ~ 5%	<i>South Australia</i>	\$10.50
Low Alcohol	Coopers Light ~ 2.8%	<i>South Australia</i>	\$9.00

COCKTAILS

<i>Aperol Spritz</i>	Prosecco, Aperol & Soda	\$19.50
<i>Southside</i>	Tanqueray Gin, Mint & Lime	\$22.00
<i>Negroni</i>	Campari, Gin & Rosso Vermouth	\$22.00
<i>Pimms Cup</i>	Pimms, Dry Ginger Ale, Lemonade, Mint, Cucumber & Orange	\$19.50

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

ADDITIONAL INFO

SECURE PARKING



SECURE PARKING
392 Bourke Street
Melbourne VIC 3000
Telephone: (03) 9613 0000



WILSON PARKING
34-60 Little Collins Street,
Melbourne VIC 3000
Phone: 1800 PARKING
Entry via Little Collins
or 55 Bourke Street

WHEELCHAIR ACCESS

There is no wheelchair access to the Tea Room, Melbourne Supper Club or Siglo. The only private room that has wheelchair access is the Spring St Grocer Cheese Cellar, which has service lifts.

LOCATION



 [CLICK ON MAP](#)

AUDIO VISUAL

Complete Function Hire

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

 [VIEW WEBSITE](#)



FLOWERS

The Road Stall

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

 [VIEW WEBSITE](#)



PLEASE REFER TO THESE LOCATIONS IN YOUR INVITATIONS:

- 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
- SIGLO (above the Melbourne Supper Club): Level 2/161 Spring St Melbourne VIC 3000

BOOKING CONFIRMATION

Today's Date:

Business Hours N°:

Event Organisers Name:

Mobile N°:

Reservation Date:

Email Address:

Contact for the event:

Postal Address:

Number of Guests:

Start Time:

End Time:

I'm booking the following event:

Breakfast

Lunch

Dinner

Cocktail

Wedding

Other:

Room / Area:

BOOKINGS & CONFIRMATION

Bookings are accepted on a "first come, first served basis", so if your initial inquiry was for general information, we do highly recommend that you check the availability of dates before returning the confirmation sheet.

Bookings cannot be confirmed until this form has been completed and signed and the deposit has been made.

RESTAURANT RIGHTS

Save for any negligence on its behalf, the European / MSC/ CWS/ Siglo/ Tea Room 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. At the conclusion of your event, your account will need to be finalised by credit card or cash. 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 are not permitted.

Please note that we require menu selections as soon as possible. If menus are not selected with two weeks prior to your event, the 'chef's choice' menu will be allocated.

All prices are inclusive of GST. These prices are subject to change at management's discretion.

Please note there is a 10% surcharge on Public Holidays.

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.

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

Please note: If payment is made after the date of the event, a 5% surcharge to the total bill will apply.

My signature confirms that I have read and understood the terms and conditions as stated above and will adhere to them.

Signature:

Date:

CANCELLATION 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.

DEPOSIT

I WILL BE PAYING MY DEPOSIT BY:

ELECTRONIC TRANSFER

(Please attach remittance advice stating the Reservation Name)

Name: The European

BSB: 013 030 **Account Number:** 4620 86056

PLEASE NOTE we will deduct the following deposit amount from your card.

- Weddings/Events Nov-Dec \$2000
- All other Events Jan-Oct \$1000

CREDIT CARD

BANK / COMPANY CHEQUE

CASH

Amount: \$1000 Jan-Oct \$2000 Nov - Dec \$2000 Wedding

Card type: Amex Visa MasterCard Other:

Please note, all credit card payments will incur a processing fee of up to 1.7%.

Credit Card Number:

Expiry Date:

CCV N° (Credit Card Verification):

VISA, MASTERCARD and DINERS: The verification number is a 3-digit number printed on the back of your card. It appears after and to the right of your card number.

AMERICAN EXPRESS: The American Express verification number is a 4-digit number printed on the front of your card. It appears after and to the right of your card number.

Name of Card Holder:

In order to secure the space indicated I understand that I need to pay a deposit. Please find my credit card details or alternative payment method, as arranged with the functions manager and signed authorization agreeing to the charges being debited from my card. In the event of a cancellation I agree to the above Terms and Conditions.

My signature also confirms that I have read and understood the terms and conditions as stated above and authorise a transaction on the specified credit card.

Signature:

✉ **PLEASE EMAIL THIS PDF TO:** info@springstreetevents.com.au - with the attention of Jess Lazzaro or Sara Dean.