

SPRING ST.
EVENTS

FRENCH SALOON

Salon de Thé





French Saloon

Spanning the late 1800's and early 1900's, French Saloon borrows from the decadence and familiarity of the Parisian bar & bistro, while finding common ground with the enjoyment of raucous company, a sense of mischief and the unchecked frontiers of the west.

This new and versatile space caters to all types of events, including stand up cocktail parties, intimate dining, corporate events and exclusive weddings. 60 guests seated or 110 guests standing and is available for exclusive reservation Saturday to Sunday until late.

Salon de Thé

Secluded from the more boisterous Saloon Bar next door, the Salon de Thé is a refined, handsome first floor private dining room. From a corner vantage overlooking Hardware Lane, long iron-framed windows flood the space with natural light. Weathered, original floorboards, elegant wall panelling and a delicate, cut glass chandelier contrast against a magnificent timber table set with bentwood chairs.

The private dining room can accommodate up to 20 guests seated and is available for exclusive reservation Monday to Sunday until late

FOR FURTHER INFORMATION PLEASE CONTACT

Jess Lazzaro or Amy Collins

Phone: 03 9654 0811 · Mobile: 0427 230 166 · Email: info@springstreetevents.com.au

Guidelines

Operation Times

- Salon de Thé available for exclusive hire Monday – Sunday
- French Saloon Bar available for exclusive hire Saturday – Sunday only

	Salon de Thé	French Saloon
Lunch	12pm to 5pm	12pm to 5pm
Dinner	5pm until late	5pm until late
Cocktail	12pm until late	12pm until late

Seating Capacity

Configuration	Salon de Thé	French Saloon	Whole Venue
Cocktail	NOT AVAILABLE	100	110
Seated Event	20	60	60

Minimum Charges

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

Jan – Oct 2017	Salon de Thé	French Saloon	Whole Venue
Lunch (Mon – Fri)	\$1500	NOT AVAILABLE	NOT AVAILABLE
Lunch (Sat – Sun)	\$3000	\$4000	\$7000
Dinner (Mon – Fri)	\$2000	NOT AVAILABLE	NOT AVAILABLE
Dinner (Sat – Sun)	\$3000	\$7000	\$10000

Nov – Dec 2017	Salon de Thé	French Saloon	Whole Venue
Lunch (Mon – Fri)	\$2000	NOT AVAILABLE	NOT AVAILABLE
Lunch (Sat – Sun)	\$3250	\$5500	\$8000
Dinner (Mon – Fri)	\$2500	NOT AVAILABLE	NOT AVAILABLE
Dinner (Sat – Sun)	\$3750	\$7500	\$11000

French Saloon Dining

\$95 per person

This menu is for reservations of 8 people or more
Items will come out per piece as specified or to share.

To begin – shared dishes

Olives and pickles
French Saloon oysters
Lightly cured Kingfish, cultured cream, salmon pearls & cucumber

To continue – shared dishes

Burrata, pickled fennel & soft herbs
House made cured meats and pickles, grilled sourdough

And more – shared dishes

Butchers cut of beef, mustards and pepper sauce
Roast king salmon, confit leek, peas & gem

On the side

House green salad
Hand cut chips

Dessert – served alternately

Today's tart served with vanilla cream
Crème caramel

- Additional cheese to share \$15pp
- Caviar with traditional garnishes on arrival \$10pp

Canapé Menu

Cold

Anchovy toasts, guanciale, espelette
Blini of smoked salmon and pearls, horseradish cream
French Saloon oysters, mignonette
Duck rillettes, sour cherry and capers
Kingfish crudo, chilli and gravalax dressing
Country style terrine, brioche and fruits

Hot

Cured ham and jalapeño croquettes
Polenta chips, sour cream
Bruschetta with seasonal vegetables
Arancini of braised beef cheek /or vegetarian options
Pulled pork buns, pickles, sriracha mayo

Tasting Dishes

John Dory, cauliflower and bean salad, pickled fennel
Lamb shoulder, spiced cucumber, yoghurt and sesame
Orecchiette, broccoli, smoked walnuts, chilli & garlic

Dessert

Warm chocolate madeleines filled with
chocolate mousse
Lemon curd tarts with raspberry meringue
Seasonal fruits tart with brown sugar cream

☞

Optional Grazing Table

\$30 per person - Chef's Selection

Including house made cured meats and pickles,
breads and lavosh

Cheese table, fresh honeycomb, water crackers
and breads

☞

Recommended Cocktail Packages

1-2 Flour Package

4 pieces select 2 Cold & 2 Hot items (or Dessert)	\$30.00 per person
6 pieces select 3 Cold & 3 hot items (or dessert)	\$45.50 per person

2-3 Flour Package

6 pieces + 1 tasting select 3 Cold, 3 Hot (or Dessert) & 1 Tasting Dish	\$60.00 per person
9 pieces + 1 tasting select 5 Cold, 4 Hot (or Dessert) & 1 Tasting Dish	\$75.00 per person

4-5 Flour Package

11 pieces + 1 tasting select 6 Cold, 5 hot (or Dessert) & 1 Tasting Dish	\$92.50 per person
11 pieces + 2 tasting select 6 Cold, 5 hot (or Dessert) & 1 Tasting Dish	\$107.50 per person

Additional Items

Cheese – to share

A selection of cheese served with house made condiments (based on 30g person)	\$15.00 per person
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Cake

	As A Petit Four	As Dessert
Hazelnut & Chocolate mousse cake	\$7.50 per person	\$15.50 per person
Flourless Orange Cake with vanilla ricotta cream	\$7.50 per person	\$15.50 per person
Lemon drizzle Cake with lemon butter frosting	\$7.50 per person	\$15.50 per person
Chocolate mud Cake with 70% chocolate ganache	\$7.50 per person	\$15.50 per person
BYO cakes	\$7.50 per person	
BYO cupcakes/macaroons	\$5.00 per person	

Wines

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	Isola Extra Dry Superiore Prosecco (Glera)	Valdobbiadene, Italy	\$52.00
NV	Doyard Vendemiaire Brut Blanc de Blancs	Champagne, France	\$138.00
NV	Stefano Lubiana Brut	Granton, Tas	\$72.00

White Wines

2015	Crawford River Riesling	Henty, Victoria	\$80.00
2015	Frankland Estate Riesling	Frankland, WA	\$50.00
2015	Te Whare Ra Sauvignon Blanc	Marlborough, NZ	\$48.00
2015	Scorpo Pinot Gris	Mornington Pen, Victoria	\$60.00
2014	Terlan Pinot Grigio	Alto Adige, Italy	\$77.00
2015	Airlie Bank Chardonnay	Yarra Valley, Vic	\$55.00
2015	Louis Michel Chablis	Burgundy, France	\$77.00

Red Wines

2015	Airlie Bank Pinot Noir	Yarra Valley, Victoria	\$55.00
2014	Burn Cottage Moonlight Race Pinot Noir	Central Otago, NZ	\$106.00
2014	Bress Silver Chook Shiraz	Heathcote, Vic	\$48.00
2015	Kirks Sangiovese	Heathcote, Vic	\$50.00
2015	Entrefaux Les Champ Fourme Crozes-Hermitage	Nth Rhône, France	\$77.00
2015	Monopole (Punt Road) Cabernet Sauvignon	Yarra Valley, Vic	\$60.00

Beverage Packages

· WINES ARE SUBJECT TO CHANGE

2 hours	\$50.00	4 hours	\$67.50
3 hours	\$60.00	5 hours	\$75.00

Sparkling Wines

NV Isola Extra Dry Superiore Prosecco (Glera) Valdobbiadene, Italy

White Wines

2015 Scorpo Pinot Gris Mornington Pen, Victoria
2015 Louis Michel Chablis Burgundy, France

Red Wines

2015 Airlie Bank Pinot Noir Yarra Valley, Victoria
2014 Bress Silver Chook Shiraz Heathcote, Vic

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

Beer

PILSNER	Bridge Road Chestnut Pilsner ~ 5% 330ml	Vic, Australia	\$11.00
LAGER	McKay Lager ~ 4.5% 330ml	Vic, Australia	\$10.00
CIDER	William Smiths Farmhouse Perry ~ 4.7% 330ml	Vic, Australia	\$12.50
LOW ALCOHOL	Prickly Moses Light Ale ~ 2.9% 330ml	Otways, Vic	\$ 6.50

Cocktails

FRENCH 75	Sparkling, Gin & lemon	\$19.50
SOUTHSIDE	Tanqueray Gin, Mint & Lime	\$20.50
LE NEGRONI	Gin, Amaro Montenegro, Campari & Absinthe	\$20.50
PIMMS CUP	Pimms, Dry Ginger Ale, lemonade, mint cucumber and orange	\$20.00

Additional Information

Secured Parking

Parking onsite is not available. The closest



SECURE PARKING
392 Bourke Street

Wheelchair Access

There is no wheelchair access to French Saloon or Salon de Thé.

Location



Flowers

THE ROAD STALL

We recommend flowers by
The Road Stall 0459 737 855
(our in house florist)

 VISIT WEBSITE

EST
1971
**THE
ROAD
STALL**

 CLICK ON MAP



PLEASE REFER TO THESE LOCATIONS IN YOUR INVITATIONS:

- FRENCH SALOON: Level 1, 380–384 Little Bourke Street Melbourne, VIC 3000 AUSTRALIA •
+61 3 9600 2142

Confirmation Form

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 French Saloon/Salon de Thé 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.

At the conclusion of your event, your account will need to be finalised by credit card, cash or bank cheque. 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. 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 12 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.

Deposit

I WILL BE PAYING MY DEPOSIT BY:

ELECTRONIC TRANSFER

(Please attach remittance advice stating the Reservation Name)

Name: French Saloon

BSB: 013 030 Account Number: 4620 87067

CREDIT CARD

BANK / COMPANY CHEQUE

CASH

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

Card type: Amex Visa MasterCard Diners Other:

Please note there is a 2.5% surcharge that applies on Diners and Amex credit cards

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 Amy Collins.