

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

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# Guidelines

## Operation Times

Reservations are for a maximum of 5 hours.

Reservations exceeding 5 hours will incur an additional fee.

- 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 2018	Salon de Thé	French Saloon	Whole Venue
Lunch (Mon – Fri)	\$2000	NOT AVAILABLE	NOT AVAILABLE
Lunch (Sat – Sun)	\$2850	\$4500	\$7000
Dinner (Mon – Fri)	\$2500	NOT AVAILABLE	NOT AVAILABLE
Dinner (Sat – Sun)	\$3000	\$7000	\$10000

Nov – Dec 2018	Salon de Thé	French Saloon	Whole Venue
Lunch (Mon – Fri)	\$2850	NOT AVAILABLE	NOT AVAILABLE
Lunch (Sat – Sun)	\$3250	\$5500	\$8000
Dinner (Mon – Fri)	\$3250	NOT AVAILABLE	NOT AVAILABLE
Dinner (Sat – Sun)	\$3750	\$8000	\$11000



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

# French Saloon Dining

**\$95** per person

## *To begin* – shared dishes

Olives & house pickles

Whipped cod roe, salmon pearls, warm potato blini

Lightly cured kingfish, avocado, pickled fennel & sweet ginger

## *To continue* – shared dishes

A selection of house cured meats & terrines

Salad of burrata, heritage tomato, olive & basil

## *And more* – shared dishes

Roasted loin of Cape Grim beef, mustard & pepper sauce

Ora King Salmon, sauce vierge, fine herbs

## *On the side*

Seasonal green leaves

Hand cut chips

## *Dessert* – served alternately

Today's fruit tart, vanilla cream

Crème caramel

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

♻️

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FRENCH SALOON & SALON DE THÉ MENU PACKAGES 2018

# Canapé Menu

## Cold

Freshly shucked oysters, finger lime mignonette  
Salmon rillettes crostini, smoked caviar  
Raw beef tartare, truffle aioli, potato crisp  
Raw tuna, avocado on light rye  
Whipped chicken liver parfait, spiced raisins  
Brioche with glazed fig & Roquefort  
Spanner crab filled witlof leaves  
Tomato & buffalo ricotta crostini

## Hot

Baked ½ shell scallops, salsa verde  
Duck pithivier, quince & star anise  
Truffled mushroom tartlet, goats curd  
Grilled king prawn, lime & green chilli  
Cauliflower & Roquefort Arancini, smoked garlic  
Pork belly brioche roll, sauce gribiche & watercress  
Braised oxtail & mushroom pie  
French saloon fried chicken, truffled dijonaise  
Polenta chips, herbed sour cream

## Tasting Dishes

Wagyu pastrami milk bun, comte cheese & pickled onions  
Slow roasted lamb shoulder, broccoli tabouleh, mint yoghurt  
Flathead goujons, hand cut chips & tartare  
Orecchiette, walnuts, chilli and broccoli, Manchego

## Dessert

Raspberry macaroon (GF)  
Blueberry & vanilla cheesecakes  
Dark chocolate brownie  
Baked lemon tartlets, raspberry meringue  
Lemon & poppy seed friands (GF)

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## Optional Grazing Table

**\$30** per person - Chef's Selection

Including house made cured meats & pickles,  
breads & lavosh  
Cold smoked ocean trout, horseradish & capers  
Cheese table, fresh honeycomb, water crackers  
& breads

☞



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# 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

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# Additional Items

## Cheese – to share

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

## Cake

	As A Petit Four	As Dessert
Hazelnut & Chocolate mousse cake	\$9.50 per person	\$16.50 per person
Flourless Orange Cake with vanilla ricotta cream	\$9.50 per person	\$16.50 per person
Lemon drizzle Cake with lemon butter frosting	\$9.50 per person	\$16.50 per person
Chocolate mud Cake with 70% chocolate ganache	\$9.50 per person	\$16.50 per person
BYO cakes	\$7.50 per person	
BYO cupcakes/macaroons	\$5.00 per person	



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# 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.

**For events Monday - Friday wines are selected on the day with our sommelier.**

### Sparkling Wines

2016	Isola Augusta Prosecco	Veneto, Italy	\$55.00
NV	Doyard Vendemiaire Brut Blanc de Blancs	Champagne, France	\$138.00
2011	Huia Brut	Marlborough, NZ	\$72.00

### White Wines

2016	Frankland Estate 'Isolation Ridge'	Frankland River, Western Australia	\$73.00
2016	Gunderloch Fritz Riesling	Rheinhessen, Germany	\$50.00
2016	Te Whare Ra Sauvignon Blanc	Marlborough, NZ	\$55.00
2016	SC Pannell Pinot Grigio	Adelaide Hills, SA	\$60.00
2015	Terlan Pinot Grigio	Alto Adige, Italy	\$77.00
2016	Punt Road Chardonnay	Yarra Valley, Vic	\$55.00
2015	Andre Bonhomme Mâcon Villages VV	Burgundy, France	\$82.00

### Rosé Wines

2016	Les Fouques Rosé	Provence, France	\$56.00
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### Red Wines

2016	Monopole Pinot Noir	Yarra Valley, Victoria	\$63.00
2016	Farr Rising Pinot Noir	Geelong, Victoria	\$92.00
2015	Heartland Shiraz	Langhorne Creek, SA	\$48.00
2015	Natacha Chave Syrah	Nth Rhône, France	\$89.00
2013	Craiglee Shiraz	Sunbury, Victoria	\$110.00
2015	Punt Road Cabernet Sauvignon	Yarra Valley, Vic	\$60.00

### Beer

PILSNER	Veltins Pilsener 4.6% 330ml	Westphalia, Germany	\$10.50
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
NEGRONI	Gin, Campari & Antica Rossa	\$19.50
PIMMS CUP	Pimms, Dry Ginger Ale, lemonade, mint cucumber and orange	\$20.00



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# Classic Beverage Package

**THIS IS AN EXAMPLE LIST AND SUBJECT TO CHANGE**

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

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## Sparkling Wines

2016 Isola Augusta Prosecco Veneto, Italy

## White Wines

2014 Thistle Ridge Pinot Gris North Canterbury, NZ  
2015 Punt Road Chardonnay Yarra Valley, Vic

## Red Wines

2016 Punt Road Pinot Noir Yarra Valley, Vic  
2014 Heartland Shiraz, Langhorne Creek, SA

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

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# Premium Beverage Package

**THIS IS AN EXAMPLE LIST AND SUBJECT TO CHANGE**

2 hours	\$60.00	4 hours	\$85.00
3 hours	\$75.00	5 hours	\$92.00

## Sparkling Wines

NV Château de Moncontour 'Les Quinze Arpents' Vouvray Brut Loire, France

## White Wines

2015 Guy Allion Sauvignon Blanc Loire, France  
2015 Louis Michel Petit Chablis Burgundy, France

## Rosé Wines

2016 Les Fouques Rosé Provence, France

## Red Wines

2016 Monopole Pinot Noir Yarra Valley, Vic  
2016 SC Pannell Grenache Shiraz Touriga McLaren Vale, SA

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

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# Weddings

*What is included in hosting your wedding with us:*

- Exclusive use of French Saloon
- Cake table and cake cutting knife
- Gift table
- Tea light candles and holders (evening only)
- Linen table cloths, napkins
- iPod facilities and background music to suit
- Professional and experienced staff dedicated to you on the day
- Specialised list of preferred suppliers
- Personalised menus for every guest
- Access to award winning in-house florist

*On top of this, to make your day seamless, we also offer the following package for \$850*

- 3 x 1 hour consultations with our wedding coordinator to discuss menus and running of the day
- 1 x 30 minute consultation with one of our amazing Sommeliers
- 1 x 1 hour practice rehearsal at a convenient time to both parties
- Enjoy a food tasting for yourself and partner (additional guests will be charged accordingly)
- Staff member to specially assist and direct guests

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## Ceremony

### Availability

11.00am to 11.30pm ~ Inclusive  
Please note booking periods are based on 5 hours  
Anything longer will incur additional fees

Ceremony Fee \$500 (minimum spends also apply)

### Including

- Speaker with corded microphone
- Up to 16 chairs for your guests
- Signing Table clothed with white linen and two chairs
- Gift table

This is inclusive of a 2 hour bump in prior to the event and a half an hour bump out time  
Plus the venue minimum spend requirement – please refer to page three (Booking Terms & Conditions)



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# 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)



 CLICK ON MAP



PLEASE REFER TO THESE LOCATIONS IN YOUR INVITATIONS:

- FRENCH SALOON: First Floor, 46 Hardware Lane, 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:

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## 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 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: 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, all credit card payments will incur a processing fee of up to 1.8%.**

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: [peta@springstreetevents.com.au](mailto:peta@springstreetevents.com.au)