



FRENCH SALOON

Salon de Thé

MENU PACKAGES 2019





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 Sara Dean

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

Guidelines

Operation Times

Reservations are for a maximum of 5 hours.

2 hour bump in prior to the event (subject to availability) and 30 minutes bump out time.

Reservations exceeding 5 hours will incur an additional fee of \$1000 per hour.

· Salon de Thé available for exclusive hire Monday – Sunday

· French Saloon 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 2019	Salon de Thé	French Saloon	Whole Venue
Lunch (Mon – Fri)	\$2000	NOT AVAILABLE	NOT AVAILABLE
Lunch (Sat – Sun)	\$2850	\$5000	\$7500
Dinner (Mon – Fri)	\$2500	NOT AVAILABLE	NOT AVAILABLE
Dinner (Sat – Sun)	\$3000	\$7500	\$10250
Nov – Dec 2019	Salon de Thé	French Saloon	Whole Venue
Lunch (Mon – Fri)	\$2850	NOT AVAILABLE	NOT AVAILABLE
Lunch (Sat – Sun)	\$3250	\$6000	\$8500
Dinner (Mon – Fri)	\$3250	NOT AVAILABLE	NOT AVAILABLE
Dinner (Sat – Sun)	\$3750	\$8500	\$11500

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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, preserved lemon, almonds & spring greens

And more

– shared dishes

Roasted loin of Cape Grim beef, mustard & pepper sauce

Ora King salmon, cauliflower cream, capers & anchovy

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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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
Comté cheese gougères, French onion puree
Pork belly brioche roll, sauce gribiche & watercress
Braised oxtail & mushroom pie
French Saloon fried chicken, truffled dijonnaise
Polenta chips, herbed sour cream

Tasting Dishes

Wagyu pastrami milk bun, Comté 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 macaron (GF)
Blueberry & vanilla cheesecakes
Dark chocolate brownie
Baked lemon tartlets, raspberry meringue
Lemon & poppy seed friends (GF)



Optional Grazing Table

\$30 per person - Chef's Selection

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

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Recommended Cocktail Packages

1-2 Hour 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)	\$45.00 per person

2-3 Hour 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 Hour 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) & 2 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	\$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/macarons	\$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 in Salon de Thé wines are selected on the day with our sommelier.

Sparkling Wines

NV	Francois Labet Cuvée Loraine Blanc de Blancs Brut	<i>Burgundy, France</i>	50
2016	J. Laurens Crémant de Limoux Clos de Demoiselles	<i>Languedoc-Roussillon, France</i>	76
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	Veuve Forny Grande Reserve	<i>Champagne, France</i>	115
NV	Doyard Cuvée Vendemiaire	<i>Champagne, France</i>	172
NV	Pol Roger Brut Réserve	<i>Champagne, France</i>	192

White Wines

2018	Crawford River Young Vines Riesling	<i>Henty, Victoria</i>	62
2017	Greywacke Sauvignon Blanc	<i>Marlborough, New Zealand</i>	60
2016	Monopole (by Wittmann) Pinot Gris	<i>Rheinhessen, Germany</i>	63
2017	Terlan Pinot Grigio	<i>Alto Adige, Italy</i>	85
2015	William Fèvre Chablis	<i>Burgundy, France</i>	77
2017	Punt Road Chardonnay	<i>Yarra Valley, Victoria</i>	50
2017	Montalto Estate Chardonnay	<i>Mornington Peninsula, Victoria</i>	84
2017	Burton McMahon D'Aloisio's Chardonnay	<i>Yarra Valley, Victoria</i>	66

Rosé Wines

2016	Riator Grenache/Cinsault/Syrah	<i>Provence, France</i>	56
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Red Wines

2016	Williams Crossing (by Curly Flat) Pinot Noir	<i>Macedon Ranges, Victoria</i>	63
2016	Charteris Central Otago Pinot Noir	<i>Central Otago, New Zealand</i>	84
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
2017	Oakridge Local Vineyard Cabernet Sauvignon	<i>Yarra Valley, Victoria</i>	68
2013	Bellwether Cabernet Sauvignon	<i>Coonawarra, South Australia</i>	96
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

Beer

PILSNER	Veltins Pilsener ~ 4.6% 330ml	<i>Westphalia, Germany</i>	10.50
LAGER	McKay Lager ~ 4.5% 330ml	<i>Victoria, Australia</i>	10.00
CIDER	Blue Elephant Cider no.1 ~ 6.5% 330ml	<i>Victoria, Australia</i>	9.50
LOW ALCOHOL	Prickly Moses Light Ale ~ 2.9% 330ml	<i>Otways, Victoria</i>	6.50

Cocktail list available on request

Classic Beverage Package

WINES ARE SUBJECT TO CHANGE

2 hours	\$50 per person	4 hours	\$72 per person
3 hours	\$62 per person	5 hours	\$80 per person

Sparkling Wines

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

White Wines

2018 Arfion Pinot Grigio *Yarra Valley, Victoria*
2017 Punt Road Chardonnay *Yarra Valley, Victoria*

Red Wines

2018 De Bortoli Villages Pinot Noir *Yarra Valley, Victoria*
2017 Bress Silver Label Shiraz *Heathcote, Victoria*

Superior Beverage Package

WINES ARE SUBJECT TO CHANGE

2 hours	\$60 per person	4 hours	\$85 per person
3 hours	\$75 per person	5 hours	\$92 per person

Sparkling Wines

2013 Oakridge Blanc de Blancs *Yarra Valley, Victoria*

White Wines

2018 Crawford River Young Vines Riesling *Henty, Victoria*
2017 Burton McMahon D'Aloisio's Chardonnay *Yarra Valley, Victoria*

Red Wines

2016 Williams Crossing (by Curly Flat) Pinot Noir *Macedon Ranges, Victoria*
2015 Poonawatta 'Four Corners' Shiraz *Eden Valley, South Australia*

Heavy and light beer, mineral water and soft drink

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 and 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



Ceremony

Availability

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

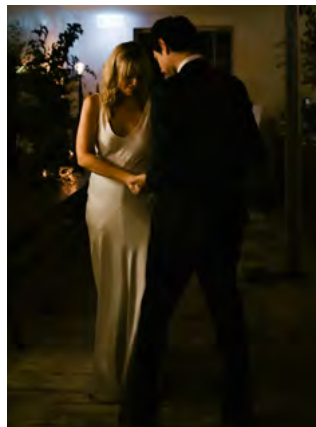
Ceremony Fee \$500 (minimum spends also apply)

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 3 (Booking Terms & Conditions)



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

Additional Information

Secured Parking

Parking onsite is not available. We suggest:
parking is available at the location below:



SECURE PARKING

392 Bourke Street
Melbourne VIC 3000

Wheelchair Access

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

Location



Flowers

THE ROAD STALL

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



 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:

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 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. All items and equipment must be bumped out at the conclusion of the event. French Saloon/ Salon de Thé accepts no responsibility for any items left behind. 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 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 AND MASTERCARD: 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 authorisation 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.