



HARDWARE LANE

MENU PACKAGES

Salon de Thé

FRENCH
SALON



French Saloon Dining

Set menu for seated events

\$95 per person for 3 courses

To begin

– shared dishes

Whipped cod roe, salmon pearls, warm potato blini

Cured kingfish, baby cucumbers, calamansi vinegar

Asparagus, whipped goats cheese, scorched onion, aged Pedro Ximinez vinegar

A selection of house cured meats, pickles and baguette

Burrata curds, charred zucchini and black garlic dressing

To continue

– shared dishes

Roasted loin of Cape Grim beef, mustard and pepper sauce

Ora King Salmon, sauce vierge, capers and basil

On the side

Seasonal green leaves

Hand cut chips

To finish

– shared dishes

A selection of cheese from the Spring Street Cheese Cellar, sesame lavosh and fresh honeycomb

A selection of sweet fancies

All dietary requirements can be catered for with notice.

♻️

FOR FURTHER INFORMATION PLEASE CONTACT

Sara Dean

Phone: 03 9654 0811 Email: sara@springstreetevents.com.au

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

Cocktail Menu ~ For standing events

Grazing Table ~ \$30.00 per person

Canapés ~ \$7.50 per person, per piece

Tasting dishes ~ \$15.00 per person, per piece

Grazing Table

Selection of house cured meats, pickles and sourdough

Cold smoked salmon, horseradish and capers

Selection of cheeses from the Spring Street Cheese Cave

Gold

Freshly shucked oysters, classic mignonette, house hot sauce

Salmon rillettes crostini, salmon caviar

Raw beef tartare, cured egg yolk, potato crisp

Raw tuna, avocado, green chilli on sesame flatbread

Whipped chicken liver parfait, brioche

Tomato and buffalo ricotta crostini, black olive

House terrine, baguette, cornichons

Whipped cod roe, blinis, salmon caviar

Flot

Comté reserve gougeres, garlic aioli

Baked ½ shell scallops, salsa verde

Truffled mushroom arancini, herb aioli

Duck pithivier

Pork and comté doughnut, aioli

Braised beef and mushroom pie

French saloon fried chicken, house hot sauce and aioli

Tasting Dishes

Wagyu pastrami milk bun, Comté cheese and pickled onions

Slow roasted lamb shoulder, broccoli tabouleh, mint yoghurt

Flathead goujons, hand cut chips and tartare

Orecchiette, pine nuts, chilli and broccoli, pecorino

Confit Salmon Nicoise salad

Dessert

Lemon and raspberry tartlets

Mini Madeleine, salted caramel

Chocolate ganache and sour cherry

Baked raspberry meringue

Petite choux, honey chantilly



Recommended Cocktail Packages

1-2 Flour Package

| | | |
|----------|-----------------------------------|--------------------|
| 4 pieces | 4 cold and 2 hot items (or sweet) | \$30.00 per person |
| 6 pieces | 3 cold and 3 hot items (or sweet) | \$45.00 per person |

2-3 Flour Package

| | | |
|----------------------|---|--------------------|
| 7 pieces | 4 cold and 3 hot items (or sweet) | \$52.50 per person |
| 6 pieces + 1 tasting | 3 cold, 3 hot (or sweet) and 1 tasting dish | \$60.00 per person |
| 9 pieces + 1 tasting | 5 cold, 4 hot (or sweet) and 1 tasting dish | \$82.50 per person |

4-5 Flour Package

| | | |
|--------------------------------------|---|---------------------|
| Grazing Table + 8 pieces + 1 tasting | 4 cold, 4 hot (or sweet) and 1 tasting dish | \$105.00 per person |
| Grazing Table + 8 pieces + 2 tasting | 4 cold, 4 hot (or sweet) and 2 tasting dish | \$120.00 per person |

Additional Items

Caviar Supplement

| | |
|--|--------------------|
| Start your experience with caviar served with traditional accompaniments | \$15.00 per person |
|--|--------------------|

Dessert Supplement

| | |
|--|--------------------|
| Tarte citron with vanilla cream and poached red fruits | \$15.00 per person |
|--|--------------------|

Cheese – to share

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

Occasion Cakes

| | |
|--|-------------------|
| Dark chocolate and raspberry roulade Flourless mandarin cake with citrus butter cream Lemon chiffon cake with lemon frosting Carrot cake with mascarpone frosting, pecan praline 'Red velvet' with vanilla cream cheese mousse | \$9.50 per person |
|--|-------------------|

| | |
|-----------|-------------------|
| BYO cakes | \$7.50 per person |
|-----------|-------------------|

| | |
|-----------------------|-------------------|
| BYO cupcakes/macarons | \$5.00 per person |
|-----------------------|-------------------|

Beverages on Consumption

We need you to select 1 sparkling, 2 white and 2 red wines and you will only be charged per bottle opened.

With beverages on consumption you are also welcome to select up to 2 cocktails.

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

Wine List

Sparkling Wine

| | | | |
|------|---|---------------------|-----|
| NV | Ruggeri 'Quartese' Prosecco Superiore Brut | Veneto, Italy | 55 |
| 2018 | Ghost Rock 'Catherine' Cuvée | Northdown, Tasmania | 75 |
| 2019 | J. Laurens Crémant de Limoux 'Clos des Demoiselles' | Limoux, France | 90 |
| NV | Doyard Vendemiaire Brut BdB | Champagne, France | 140 |
| NV | Andre Clouet Silver Brut Nature | Champagne, France | 170 |

White Wine

| | | | |
|------|-------------------------------------|------------------------------------|----|
| 2021 | Punt Road Chardonnay | Yarra Valley, Victoria | 50 |
| 2021 | Ottelia Pinot Gris | Limestone Coast, South Australia | 55 |
| 2022 | Frankland Estate Riesling | Frankland River, Western Australia | 57 |
| 2021 | Murdoch Hill Sauvignon Blanc | Adelaide Hills, South Australia | 65 |
| 2020 | Kalleriei Kaltern Pinot Grigio | Alto Adige, Italy | 65 |
| 2020 | Toolangi Chardonnay | Yarra Valley, Victoria | 65 |
| 2020 | Reichsrat Von Buhl Riesling Trocken | Pfalz, Germany | 67 |
| 2020 | Domaine des Hates Chablis | Chablis, France | 90 |

Rosé Wine

| | | | |
|------|--|------------------|----|
| 2019 | Saint Sidoine Côtes du Provence Rosé | Provence, France | 50 |
| 2020 | Chateaux L'Aurmerade Côtes du Provence | Provence, France | 55 |

Red Wine

| | | | |
|------|--|------------------------------------|-----|
| 2021 | Airlie Bank Pinot Noir | Yarra Valley, Victoria | 50 |
| 2020 | Dominique Piron Beaujolais-Villages Gamay | Beaujolais, France | 55 |
| 2021 | Monopole Pinot Noir | Yarra Valley, Victoria | 60 |
| 2020 | Syrahmi 'Demi' Shiraz | Heathcote, Victoria | 60 |
| 2020 | Domaine la Florane 'A Fleur de Pampre' Côtes du Rhône Villages | Rhône Valley, France | 70 |
| 2019 | Glaetzer Bishop Shiraz | Barossa Valley, South Australia | 75 |
| 2020 | Frankland Estate 'Isolation Ridge' Shiraz | Frankland River, Western Australia | 82 |
| 2020 | Joseph Faiveley Bourgogne Rouge | Burgundy, France | 105 |

Beverage Packages

A beverage package runs for the duration of your event and is free flowing and charged per person. Should you wish to include any spirit or cocktails, these are charged on consumption.

Classic Beverage Package

WINES ARE SUBJECT TO CHANGE

| | | | |
|---------|-----------------|---------|------------------|
| 2 hours | \$55 per person | 4 hours | \$90 per person |
| 3 hours | \$75 per person | 5 hours | \$105 per person |

Sparkling Wine

NV Ruggieri 'Quartese' Prosecco Superiore Brut Veneto, Italy

White Wine

2020 Ottelia Pinot Gris Limestone Coast, South Australia

Red Wine

2021 Airlie Bank Pinot Noir Yarra Valley, Victoria

Heavy and light beer, mineral water and soft drink

Superior Beverage Package

WINES ARE SUBJECT TO CHANGE

| | | | |
|---------|-----------------|---------|------------------|
| 2 hours | \$65 per person | 4 hours | \$100 per person |
| 3 hours | \$85 per person | 5 hours | \$115 per person |

Sparkling Wine

2018 Ghost Rock 'Catherine' Cuvée Northdown, Tasmania

White Wine

2020 Kalleriei Kaltern Pinot Grigio Alto Adige, Italy
2020 Toolangi Chardonnay Yarra Valley, Victoria

Red Wine

2021 Monopole Pinot Noir Yarra Valley, Victoria
2019 Glaetzer 'Bishop' Shiraz Barossa Valley, South Australia

Heavy and light beer, mineral water and soft drink

Exclusive Beverage Package

WINES ARE SUBJECT TO CHANGE

| | | |
|---------|------------------|--------------------------|
| 2 hours | \$95 per person | 4 hours \$135 per person |
| 3 hours | \$120 per person | 5 hours \$150 per person |

Sparkling Wine

| | | |
|----|-----------------------------|-------------------|
| NV | Doyard Vendemiaire Brut BdB | Champagne, France |
|----|-----------------------------|-------------------|

White Wine

| | | |
|------|-------------------------------------|-----------------|
| 2019 | Reichsrat Von Buhl Riesling Trocken | Pfalz, Germany |
| 2020 | Domaine des Hates Chablis | Chablis, France |

Red Wine

| | | |
|------|---|------------------------------------|
| 2020 | Joseph Faiveley Bourgogne Rouge | Burgundy, France |
| 2020 | Frankland Estate 'Isolation Ridge' Shiraz | Frankland River, Western Australia |

Heavy and light beer, mineral water and soft drink

Additional Beverage Options

Beer & Cider

| | | |
|---|------------------------|-------|
| Peroni Red Label ~ 4.7% 330ml | Italy | 12.00 |
| Akasha 'Freshwater' Pale Ale ~ 5% 375ml | Five Dock, NSW | 12.00 |
| Arquiteka Cider ~ 6.6% 330ml | Yarra Valley, Victoria | 13.50 |
| The Public Brewery 'Featherweight' ~ 2.9% 330ml | Croydon, Victoria | 9.50 |

Cocktails

**Choose up to 2 options

| | | |
|------------------|--|-------|
| Aperol Spritz | Prosecco, Aperol & Soda | 19.50 |
| Negroni | Campari, Gin and Rosso Vermouth | 24.00 |
| Pimms Cup | Pimms, Dry Ginger Ale, Lemonade, Mint, Cucumber and Orange | 19.50 |
| Saloon Martini | Gin or Vodka, Vermouth | 24.00 |
| Espresso Martini | Vodka, Coffee Liqueur, Espresso | 24.00 |
| Tom Collins | Gin, Lemon and Soda | 24.00 |

*Basic spirits are available on request. Please speak to your event co-ordinator.

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 tablecloths 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



Ceremony

Availability (French Saloon Only)

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 (standing events only)
- 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)

DECORATIONS: We do not permit rose petals, confetti or rice.

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.

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

Guidelines

Operation Times

Reservations are for a maximum of 4 hours for a lunch event and 5 hours for an evening event.

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

Reservations exceeding these timeframes will incur an additional minimum spend of \$1,000 per hour.

Salon de Thé is available for exclusive hire Tuesday – Saturday.

French Saloon is available for exclusive hire 7 days a week.

| | Salon de Thé | French Saloon | Kirks Cellar |
|--------|--------------|---------------|--------------|
| Lunch | 12pm – 4pm | 12pm – 4pm | 12pm – 4pm |
| Dinner | 6pm – 11pm | 6pm – 11pm | 6pm – 11pm |

Seating Capacity

| Configuration | Salon de Thé | French Saloon | Kirks Cellar |
|---------------|---------------|---------------|--------------|
| Cocktail | NOT AVAILABLE | 100 | 26 |
| Seated | 20 | 60 | 35 |

Minimum Spends

All your food and beverages count towards your minimum spend.

***Please note: this is not a room hire fee.

| Jan – Oct | Salon de Thé | French Saloon | Kirk's Cellar |
|--------------------|--------------------------|--------------------------|--------------------------|
| Lunch (Tue – Sat) | \$1,500 + 5% service fee | \$3,000 + 5% service fee | \$2,000 + 5% service fee |
| Lunch (Sun – Mon) | NOT AVAILABLE | \$5,000 + 5% service fee | NOT AVAILABLE |
| Dinner (Tue – Sat) | \$2,000 + 5% service fee | \$4,500 + 5% service fee | \$2,500 + 5% service fee |
| Dinner (Sun – Mon) | NOT AVAILABLE | \$7,500 + 5% service fee | NOT AVAILABLE |

| Nov – Dec | Salon de Thé | French Saloon | Kirk's Cellar |
|--------------------|--------------------------|--------------------------|--------------------------|
| Lunch (Tue – Sat) | \$2,500 + 5% service fee | \$4,500 + 5% service fee | \$3,000 + 5% service fee |
| Lunch (Sun – Mon) | NOT AVAILABLE | \$7,000 + 5% service fee | NOT AVAILABLE |
| Dinner (Tue – Sat) | \$3,000 + 5% service fee | \$6,000 + 5% service fee | \$3,500 + 5% service fee |
| Dinner (Sun – Mon) | NOT AVAILABLE | \$8,500 + 5% service fee | NOT AVAILABLE |

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,
Salon de Thé or Kirks Cellar.

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
- SALON DE THE: Upstairs at First Floor, 46 Hardware Lane, Melbourne, VIC 3000
- KIRK'S CELLAR: Basement Dining Room (below Kirk's Pub) 382 Little Bourke Street, Melbourne, VIC 3000