



# HARDWARE LANE

## MENU PACKAGES

*Salon de Thé*

**FRENCH**  
**SALON**



# Hardware Lane Dining

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## *Set menu for seated events*

*\$105* per person for 3 courses (Entree, Main Course, Sides and Cheese)

*\$95* per person for 2 courses (Entree, Main Course and Sides or Main Course, Sides and Cheese)

### *Entrée*

– shared dishes

Whipped cod roe, salmon pearls, warm potato blini

Cured kingfish, baby cucumbers, calamansi vinegar

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

A selection of house cured meats, pickles and sourdough

Burrata curds, charred zucchini and black garlic dressing

### *Main Course*

– shared dishes

Roasted loin of Cape Grim beef, mustard and pepper sauce

Ora King Salmon, sauce vierge, capers and basil

### *On the side*

– served with Main Course

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

*Our menu is served to share and all dishes will be served to the table. We are dedicated to accommodating all dietary requirements.*

*To add something sweet see additional items overleaf.*

#### **FOR FURTHER INFORMATION PLEASE CONTACT**

Sara Dean

Phone: 03 9654 0811 Email: [sara@springstreetevents.com.au](mailto:sara@springstreetevents.com.au)

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

## *Additional Items*

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### *Caviar Supplement*

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

### *Something Sweet*

Tarte citron with vanilla cream and poached red fruits \$16.50 per person

A selection of sweet fancies \$15.00 per person

### *Occasion Cakes ~ served whole*

\$9.50 per person

*Our cakes are not styled. We recommend organising coordinated cake flowers through your chosen florist.*

Dark chocolate and raspberry roulade

Flourless orange cake with citrus butter cream

Lemon syrup cake with lemon frosting

Carrot cake with mascarpone frosting, pecan praline

Chocolate gateaux, hazelnut butter cream

BYO cakes \$7.50 per person

BYO cupcakes/macarons \$5.00 per person

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# Canapé Menu ~ For standing events

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## Gold

\$9.50 per person, per piece

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

\$9.50 per person, per piece

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

## Dessert

\$9.50 per person, per piece

Lemon and raspberry tartlets  
Mini Madeleine, salted caramel  
Chocolate ganache and sour cherry  
Baked raspberry meringue  
Petite choux, honey chantilly

## Grazing Table ~ \$30.00 per person

Each component can also be ordered individually

Selection of house cured meats, pickles and sourdough - \$10pp  
Cold smoked salmon, horseradish and capers - \$10pp  
Selection of cheeses from the Spring Street Cheese Cellar - \$10pp

## Tasting Dishes

\$20.00 per person, per piece

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

# Recommended Canapé Selections

We have suggested quantities based on the duration of your event.

## 1-2 Hour Event

4 Pieces	\$38.00 per person
6 Pieces	\$57.00 per person

## 2-3 Hour Event

7 Pieces	\$66.50 per person
6 Pieces + 1 Tasting	\$77.00 per person
9 Pieces + 1 Tasting	\$105.50 per person

## 4-5 Hour Event

Grazing Table + 8 Pieces + 1 Tasting	\$126.00 per person
Grazing Table + 8 Pieces + 2 Tasting	\$146.00 per person



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# *Beverages on Consumption*

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## *Wine List*

We need you to select 1 sparkling, 2 white and 2 red wines and you will only be charged per bottle opened.  
A heavy and light beer, soft drink and mineral water will also be available.

### *Sparkling Wine*

Ruggeri 'Quartese' Prosecco Superiore Brut	Veneto, Italy	65
Ghost Rock 'Catherine' Cuvée	Northdown, Tasmania	75
Domaine Champalou Brut	Vouvray, France	89
J. Laurens Crémant de Limoux 'Clos des Demoiselles'	Limoux, France	83
Champagne Brimoncourt 'Régence' Brut	Champagne, France	140

### *White Wine*

Frankland Estate Riesling	Frankland River, Western Australia	56
Reichsrat Von Buhl Riesling Trocken	Pfalz, Germany	61
Murdoch Hill Sauvignon Blanc	Adelaide Hills, South Australia	57
Ottelia Pinot Gris	Limestone Coast, South Australia	55
Kalleriei Kaltern Pinot Grigio	Alto Adige, Italy	63
Punt Road Chardonnay	Yarra Valley, Victoria	56
Toolangi Chardonnay	Yarra Valley, Victoria	60
Domaine des Hates Chablis	Chablis, France	106

### *Rosé Wine*

Chateaux L'Aurmerade Côtes du Provence	Provence, France	59
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### *Red Wine*

Airlie Bank Pinot Noir	Yarra Valley, Victoria	55
Dominique Piron Beaujolais-Villages Gamay	Beaujolais, France	61
Monopole Pinot Noir	Yarra Valley, Victoria	58
Joseph Faiveley Bourgogne Rouge	Burgundy, France	105
Syrahmi 'Demi' Shiraz	Heathcote, Victoria	61
Domaine la Florane 'A Fleur de Pampre' Côtes du Rhône Villages	Rhône Valley, France	65
Glaetzer Bishop Shiraz	Barossa Valley, South Australia	67
Frankland Estate 'Isolation Ridge' Shiraz	Frankland River, Western Australia	93

*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.*

*Vintages are subject to change.*



## *Beverages on Consumption cont.*

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### *Beer & Cider*

McKay Lager ~ 4.5%	Derrimut	12.50
Peroni Red Label ~ 4.7% 330ml	Italy	12.50
Akasha 'Freshwater' Pale Ale ~ 5% 375ml	Five Dock	14.50
Arquiteka Cider ~ 6.6% 330ml	Yarra Valley	13.50
Prickly Moses 'Otway Light' ~ 2.9% 330ml	Croydon	9.50

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### *Cocktails*

\*\*Choose up to 2 options

Aperol Spritz	Prosecco, Aperol & Soda	19.50
Negroni	Campari, Gin and Rosso Vermouth	25.00
Pimms Cup	Pimms, Dry Ginger Ale, Lemonade, Mint, Cucumber and Orange	25.00
Saloon Martini	Gin or Vodka, Vermouth	25.00
Espresso Martini	Vodka, Coffee Liqueur, Espresso	26.00
Margarita	Tequila, Cointreau, Lime & Salt	26.00
Tom Collins	Gin, Lemon and Soda	25.00

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

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### *Low/No Alcohol*

Italian Spritz 0%	14.50
Richard Juhlin Blanc de Blancs ~ 0%	52.00
'NON' Non Alcoholic Wine ~ 0%	54.00
Leitz Eins-Zwei-Zero Riesling 0%	49.00
Leitz Eins-Zwei-Zero Pinot Noir 0%	49.00
Heaps Normal XPA ~ 0.5%	11.00

Mineral water and soft drink will always be available.

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# Beverage Packages

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A beverage package runs for the duration of your event and is free flowing and charged per person. Beverage packages include 30 minutes for last drink service. Should you wish to include any spirits 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

Ruggeri 'Quartese' Prosecco Superiore Brut      Veneto, Italy

### White Wine

Ottelia Pinot Gris      Limestone Coast, South Australia

### Red Wine

Airlie Bank Pinot Noir      Yarra Valley, Victoria

Heavy and light beer, mineral water and soft drink

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## 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

Ghost Rock 'Catherine' Cuvée      Northdown, Tasmania

### White Wine

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

### Red Wine

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

Heavy and light beer, mineral water and soft drink



# Beverage Packages cont.

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## Exclusive Beverage Package

WINES ARE SUBJECT TO CHANGE

2 hours	\$110 per person	4 hours	\$150 per person
3 hours	\$130 per person	5 hours	\$170 per person

### Sparkling Wine

Champagne Brimoncourt 'Régence' Brut | Champagne, France

### White Wine

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

### Red Wine

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

Heavy and light beer, mineral water and soft drink

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## Non Alcoholic Beverage Package

FOR ANY GUESTS WHO ARE NOT DRINKING ALCOHOL

2 hours	\$25 per person	4 hours	\$45 per person
3 hours	\$35 per person	5 hours	\$55 per person

Free flowing soft drink & mineral water for guests who are not drinking alcohol.

To be served when a beverage package is selected for your event.

# 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 Fees*

### *Availability (French Saloon Only)*

Please note booking periods are based on 4 or 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. Subwoofers are not allowed.

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# 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 a room hire of \$1,000 per hour. The maximum event duration is 6 hours.

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

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

Kirks Cellar is available for exclusive hire Tuesday – Saturday.

	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	35
Seated	18	60	26

## 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 – Fri)	\$1,750 + 5% service fee	\$4,000 + 5% service fee	\$2,500 + 5% service fee
Lunch (Sat)	\$2,000 + 5% service fee	\$4,500 + 5% service fee	\$3,000 + 5% service fee
Lunch (Sun – Mon)	NOT AVAILABLE	\$6,500 + 5% service fee	NOT AVAILABLE
Dinner (Tue – Fri)	\$2,250 + 5% service fee	\$5,500 + 5% service fee	\$3,000 + 5% service fee
Dinner (Sat)	\$2,500 + 5% service fee	\$6,000 + 5% service fee	\$3,500 + 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 – Fri)	\$2,750 + 5% service fee	\$5,500 + 5% service fee	\$3,500 + 5% service fee
Lunch (Sat)	\$3,000 + 5% service fee	\$7,000 + 5% service fee	\$4,000 + 5% service fee
Lunch (Sun – Mon)	NOT AVAILABLE	\$8,500 + 5% service fee	NOT AVAILABLE
Dinner (Tue – Fri)	\$3,250 + 5% service fee	\$6,000 + 5% service fee	\$3,500 + 5% service fee
Dinner (Sat)	\$3,500 + 5% service fee	\$8,500 + 5% service fee	\$4,500 + 5% service fee
Dinner (Sun – Mon)	NOT AVAILABLE	\$10,000 + 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](mailto: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