



HARDWARE LANE

MENU PACKAGES

Salon de Thé

FRENCH
SALON



Hardware Lane Dining

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

Herbed crème fraîche, salmon pearls, warm potato blini

Raw scallop, citrus, black garlic, chicken skin, hazelnut

Beetroot, whipped goats cheese, sorrel, vermouth vinegar

A selection of house cured meats, pickles, sourdough

New season asparagus, Comté royale, crispy shallots

Main Course

– shared dishes

Roast porterhouse, smoked mushroom Bordelaise, tarragon mustard

Market fish, sauce grenobloise

On the side

– served with Main Course

Pommes frites

Mixed leaves, Champagne vinaigrette, fine herbs

To finish

– shared dishes

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

Additional Items

Caviar Supplement

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

Something Sweet

A selection of sweet fancies \$15.00 per person

Tarte citron, vanilla cream, poached red fruits \$18.00 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, citrus butter cream

Lemon syrup cake, lemon frosting

Carrot cake, mascarpone frosting, pecan praline

Chocolate gâteau, hazelnut butter cream

BYO cakes (no ice cream cakes)

\$7.50 per person

BYO cupcakes/macarons

\$5.00 per person

Canapé Menu ~ For standing events

Gold

\$9.50 per person, per piece

Freshly shucked oysters, classic mignonette, house hot sauce
Smoked mackerel rilette, toasted English muffin
Raw beef tartare, cured egg yolk, potato crisp
Raw tuna, avocado, green chilli, sesame flatbread
Whipped chicken liver parfait, brioche
Tomato, buffalo ricotta, crostini, black olive
House terrine, baguette, cornichons
Whipped cod roe, blinis, salmon caviar

Flot

\$9.50 per person, per piece

Comté gougère
Baked ½ shell scallops, salsa verde
Truffled mushroom arancini, herb aioli
Duck croustillant
Pork and Comté doughnut, aioli
Braised beef and mushroom pie
French Saloon fried chicken, house hot sauce, aioli

Dessert

\$9.50 per person, per piece

Lemon and raspberry tartlets
Mini Madeleine, passionfruit curd
Chocolate ganache, 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, sourdough - \$10pp
Cold smoked salmon, lemon, caperberries - \$10pp
Selection of cheeses from the Spring Street Cheese Cellar - \$10pp

Tasting Dishes

\$20.00 per person, per piece

Wagyu pastrami milk bun, Comté, pickled onions
Slow roasted lamb shoulder, broccoli tabouleh, mint yoghurt
Flathead goujons, hand cut chips, tartare
Orecchiette, pine nuts, chilli, broccoli, pecorino
Confit duck salade Normande

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



Beverages on Consumption

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

Continental Platter Prosecco	King Valley, Victoria	55
Thalia Chardonnay/Pinot Noir	Tasmania, Australia	84
Domaine Champalou Brut	Vouvray, France	89
Andre Clouet 'Silver' Brut Nature	Champagne, France	173
Brimoncourt Grand Cru Extra-Brut	Champagne, France	209

White Wine

Dr Loosen 'Dr. L' Riesling	Mosel, Germany	63
Mader Pinot Blanc	Alsace, France	84
Robert Weil Riesling Trocken	Rheingau, Germany	104
Crawford River 'Beta' Semillon/Sauvignon Blanc	Henty, Victoria	68
Bonnet-Huteau 'Dabinieres' Muscadet	Loire Valley, France	74
Sebastian Treuillet Sauvignon Blanc Pouilly-Fumé	Loire Valley, France	91
Swinging Bridge 'Mrs. Payten' Chardonnay	Orange, NSW	66
Taturry 'Banjo' Chardonnay	Mornington Peninsula, Victoria	83
Louis Jadot Chablis	Chablis, France	109

Rosé Wine

Chateaux L'Aurmerade Côtes du Provence	Provence, France	62
Cibonne 'Tentations'	Provence, France	82

Red Wine

Airlie Bank Pinot Noir	Yarra Valley, Victoria	66
William Downie 'Cathedral' Pinot Noir	Gippsland, Victoria	74
Metrat 'V' Fleurie	Beaujolais, France	77
Joseph Faiveley Bourgogne Rouge	Burgundy, France	118
Cuvée des Copains Cinsault/Grenache	Rhône, France	60
Ravensworth Sangiovese	Canberra District, ACT	66
Jean Louis Chave 'Mon Couer' Côtes-du-Rhône	Rhône, France	98
Heartland 'Spice Trader' Cabernet Sauvignon/Shiraz	Langhorne Creek, South Australia	51
Denton Shed Nebbiolo	Yarra Valley, Victoria	75
Frankland Estate 'Isolation Ridge' Shiraz	Frankland River, Western Australia	98

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.

Beverages on Consumption cont.

Beer & Cider

**Choose up to 2 options

McKay Lager ~ 4.5%	Derrimut	13.00
Peroni Red Label ~ 4.7% 330ml	Italy	13.00
Akasha 'Freshwater' Pale Ale ~ 5% 375ml	Five Dock	14.50
Arquiteka Cider ~ 6.6% 330ml	Yarra Valley	14.00
Prickly Moses 'Otway Light' ~ 2.9% 330ml	Croydon	10.50

Cocktails

**Choose up to 2 options

Aperol Spritz	Prosecco, Aperol, Soda	21.00
Negroni	Campari, Gin, Antica Formula	26.50
Pimms Cup	Pimms, Dry Ginger Ale, Lemonade, Mint, Cucumber, Orange	26.00
Saloon Martini	Gin, Vermouth, Twist	26.50
Espresso Martini	Vodka, Coffee Liqueur, Espresso	26.50
Margarita	Tequila, Cointreau, Lime, Salt	26.50
Tom Collins	Gin, Lemon, Soda	26.00
Old Fashioned	Bourbon, Bitters, Sugar, Orange	26.50

Spirits

**Choose up to 2 options

Ketel One Vodka	15.00
Tanqueray Gin	15.00
Johnnie Walker Black	15.50
Makers Mark Kentucky Straight Bourbon Whisky	15.00
Pampero Añejo Especial Rum	15.00

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%	12.00

Mineral water and soft drink will always be available.

Beverage Packages

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 add 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

Continental Platter Prosecco

King Valley, Victoria

White Wine

Dr Loosen 'Dr. L.' Riesling

Mosel, Germany

Red Wine

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	\$75 per person	4 hours	\$110 per person
3 hours	\$95 per person	5 hours	\$125 per person

Sparkling Wine

Thalia Chardonnay/Pinot Noir

Tasmania, Australia

White Wine

Bonnet-Huteau 'Dabinieres' Muscadet
Swinging Bridge 'Mrs. Payten' Chardonnay

Loire Valley, France
Orange, NSW

Red Wine

William Downie 'Cathedral' Pinot Noir
Cuvée des Copains Cinsault/Grenache

Gippsland, Victoria
Rhône, France

Heavy and light beer, mineral water and soft drink

Beverage Packages cont.

Exclusive Beverage Package

WINES ARE SUBJECT TO CHANGE

2 hours \$120 per person
3 hours \$140 per person

4 hours \$160 per person
5 hours \$180 per person

Sparkling Wine

Andre Clouet 'Silver' Brut Nature

Champagne, France

White Wine

Sebastian Treuillet Sauvignon Blanc Pouilly-Fumé
Louis Jadot Chablis

Loire Valley, France
Chablis, France

Red Wine

Joseph Faiveley Bourgogne Rouge
Jean Louis Chave 'Mon Couer' Côtes-du-Rhône

Burgundy, France
Rhône, France

Heavy and light beer, mineral water and soft drink

Non Alcoholic Beverage Package

FOR ANY GUESTS WHO ARE NOT DRINKING ALCOHOL

2 hours \$25 per person
3 hours \$35 per person

4 hours \$45 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 (seated events only)
- 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.

Additional Information

BUMP IN & BUMP OUT TIMES

- 1 Spring Street Events will be available for clients to bump in 2 hours before their event. This includes all external suppliers (for example florists, stylists & theming companies). A schedule of delivery times and supplier contact details must be provided to Spring Street Events 7 days before the event.
- 2 Spring Street Events staff is not available to assist with bumping in or bumping out of any furniture or decorations that are not belonging to the venue.
- 3 Spring Street Events do not have a cool room for flowers however there is space to store a wedding cake on the day of the event.
- 4 Bump out must be completed within 30 minutes after the conclusion of the event. This includes any furniture, table settings or floral arrangements.
- 5 If bump out is not completed within the 30 minutes, the event may be subject to additional venue hire rates. The venue takes no responsibility for damage or theft of any items left behind. The venue is not able to store items post event.

Preferred Suppliers

CELEBRANT

**PRECIOUS
CELEBRATIONS**

PRECIOUS CELEBRATIONS
Precious 0421 947 824
preciouscelebrations.com.au

FLORIST

**EST
1971
THE
ROAD
STALL**

FLOWERS BY THE ROAD STALL
(our in house florist)
Claire 0450 496 729
theroadstall.com.au

PHOTOGRAPHER

**LEI LEI
CLAVEY**

LEI LEI CLAVEY PHOTOGRAPHY
Lei Lei 0404 836 773
leileiclavey.com

ENTERTAINMENT

**ME
CG**

MELBOURNE ENTERTAINMENT COMPANY
Nathan 1300 858 981
melbourneentertainmentco.com.au

Please see our [website](#) for our extended supplier list.

Additional Information cont.

Secured Parking

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



BOURKE SQUARE PARKING

392 Bourke Street
Melbourne VIC 3000
03 9600 1066

Wheelchair Access

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

Location



 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

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.

French Saloon is available for exclusive hire Saturday - Wednesday (Lunch), Saturday - Monday (Dinner).

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

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	NOT AVAILABLE
Seated	20	60	28

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

Cancellation & Change of Date 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.

Booking Terms & Conditions

BOOKINGS & CONFIRMATION

Bookings are accepted on a "first come, first served basis". Bookings cannot be confirmed until a contract has been signed and the deposit has been paid.

RESTAURANT RIGHTS

Save for any negligence on its behalf, Spring Street Events 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 event in an orderly manner and in full compliance with the rules of the management and in accordance with all applicable laws.

All items and equipment must be bumped out at the conclusion of the event. The venue accepts no responsibility for any items left behind. 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 and that entry into other venues is not permitted.

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.

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.

Please note there is a 5% service charge on all events. Any additional gratuity is at your discretion.

***Balance of Payment is required at the close of your event unless otherwise arranged with your Event manager.
Please note: If payment is made after the date of the event, a 10% surcharge to the final bill will apply.***