

BUTCHERS DINER UPSTAIRS / MENU PACKAGES 2017

RECOLETA

SPRING ST.
EVENTS



Recoleta



Beyond butcher and diner, a grand staircase leads to this beautiful first floor room reminiscent of the well heeled, leafy district of Buenos Aires, Recoleta. A part of town showcasing its diverse European past in sweeping classical architecture, elegant mansions and some of the country's most treasured cultural icons.

Well worn, weathered timber floors, faded murals and ornate stained glass open out to a secluded terrace offering glimpses of Parliament and the top end of Bourke Street.

Celebrating, excellent simple cooking in warm, inviting surroundings, this is a room to come together in, to gather for an impressive party, or to mark your next important milestone.

FOR FURTHER INFORMATION PLEASE CONTACT

Jess Lazzaro or Amy Collins

Phone: 03 9654 0811 · **Mobile:** 0427 230 166 · **Email:** info@springstreetevents.com.au

www.springstreetevents.com.au

Guidelines

Operation Times

Recoleta is available for exclusive hire Monday – Sunday

	<i>Recoleta</i>
LUNCH	12pm to 5pm
DINNER	5pm until late
COCKTAIL	12pm until late

Seating Capacity

<i>Configuration</i>	<i>Recoleta</i>
Cocktail	60
Seated Event	32

Minimum Charges

This can be used towards food and beverages.

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

<i>January – October 2017</i>	<i>Recoleta</i>	<i>November – December 2017</i>	<i>Recoleta</i>
Lunch (Mon – Wed)	2000	Lunch (Mon – Wed)	2850
Lunch (Thur – Sun)	2500	Lunch (Thur – Sun)	3000
Dinner (Mon – Wed)	2850	Dinner (Mon – Wed)	3750
Dinner (Thur – Sun)	3250	Dinner (Thur – Sun)	4850

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

Recoleta

\$90.00 per person for 3 courses

\$80.00 per person for 2 courses

with the option to add on items

Menu to be shared.

Entrée

Please choose a maximum of three dishes – to share

House Charcuterie, pickled vegetables
Crispy tofu, Thai vermicelli slaw
Venison tartare, ginger gin, pickled shallots,
Dutch spice mayo, house crisps
Wagyu beef carpaccio, rocket, pecorino
& pickled mushrooms
Wood fired vegetables, goats curd
Cured Kingfish, gravlax dressing
Smoked tongue, soured cream & onion

Main Course

Please choose a maximum of two dishes – to share

Pork belly, fennel sausage, apple & sauerkraut
18hr beef brisket, kohlrabi slaw, house pickles, mustard
Beer brined roast chicken, cheese grits, Cavolo nero
Crispy skin duck, Chinese pickled vegetables, chilli jam
Hickory smoked trout, steamed greens, thousand
island dressing
Falafel salad, hummus, Kimchi
Grilled Spanish mackerel, potato Brandada de bacalao,
smoked tomato sauce vierge
Carolina style bbq pork, fried onion, slaw
Lamb shoulder, roasted over beets and fennel,
chimichurri

Side Dishes – to share

Grain salad
Hand cut chips

To Finish

Cheese – to share
A selection of cheese served
with house made condiments



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Canapé Menu

\$7.50 per person, per piece

'Yakitori Style' *Japanese skewers with Tare sauce*

Gizzards
Duck heart
Ox Tongue
Prawns
Octopus
Shiitake mushroom

Cold

Oysters natural
Venison tartare, ginger gin, pickled shallots,
Dutch spice mayo, potato crisp
Tuna tartare, wasabi Crème fraîche, rice cracker
Crispy tofu slider, pepper sauce, glaze
Chicken tea sandwiches
Smokey tomato, basil, buffalo mozzarella crostini

Hot

Blood sausage slider, egg curry mayo
Polenta chips
Japanese fried chicken, pickled daikon, kewpie mayo
Chevap sausage rolls
Fried cheese curds
Grilled flatbread pizza, wild mushrooms, Reggiano,
truffle oil, Rooftop Honey
Falafel, hummus, pomegranate dressing

Tasting dishes

Butchers Diner burger, aged cheddar, house
smoked bacon, butchers sauce
Poutine, burnt ends chilli
Fish curry, ginger, basmati rice, papadums,
yoghurt
Greek style pork skewer, parsley, lemon
Puerto Rican chicken tacos
Falafel salad
Coney Island chilli dog

Dessert

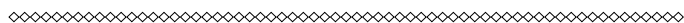
Spanish cinnamon & sugar doughnuts
Spring Street Gelati

Butchers Feast

30 per person - Chef's Selection

Including house made cured meats, & pickles,
breads & lavosh

Cheese table, fresh honeycomb, water crackers
and breads



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Recommended Cocktail Packages

1 — 2 HOUR PACKAGES

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 HOUR PACKAGES

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 PACKAGES

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*

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Additional items

Cheese – to share

15.50 per person

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

Cake

As a Petit Four 7.50 / As a Dessert 15.50

Hazelnut & Chocolate mousse cake

Flourless Orange cake with vanilla ricotta cream

Lemon drizzle cake with lemon butter frosting

Chocolate mud cake with 70% chocolate ganache

Red velvet with mascarpone

Carrot cake with candied walnuts

BYO cakes 7.50 per person

BYO cupcakes/macaroons 5.00 per person

Sides – to share

\$18

We recommend one side dish per 4 guests. Please choose a maximum of 3 options.

Wood fired vegetables

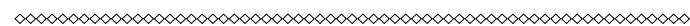
Warm organic potato salad

Creamy coleslaw

Green salad

Raw seasonal veggies

Hand cut chips



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Wine

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.

Sparkling Wines

NV	Cuvée Lorraine Blanc de Blancs Brut	Bourgogne, France	50
NV	Conte Loredan Gasparini Prosecco Colli	Asolani, Italy	55
2014	Laurens Crémant de Limoux Clos de Demoiselles	Languedoc-Roussillon, France	68
2012	Oakridge Blanc de Blanc	Coal River, Tasmania	70
NV	Vissoux Crémant de Bourgogne Brut	Burgundy, France	83
NV	Jean-Noël Haton Brut Héritage	Champagne, France	135
NV	Doyard Cuvée Vendemiaire	Champagne, France	150
NV	Pol Roger Brut	Champagne, France	192

White Wines

2016	Crawford River Young Vines Riesling	Henty, Victoria	54
2016	Greywacke Sauvignon Blanc	Marlborough, NZ	55
2016	Onannon Pinot Gris	Mornington Peninsula, Victoria	54
2016	Terlan Pinot Grigio	Alto Adige, Italy	78
2015	Louis Michel AC Chablis	Chablis, France	77
2016	Seville Estate 'The Barber' Chardonnay	Yarra Valley, Victoria	45
2016	Montalto Estate Chardonnay	Mornington Peninsula, Victoria	77
2016	Burton McMahon D'Aloisio's Chardonnay	Yarra Valley, Victoria	61

Rosé Wines

2015	Riotor Grenache/Cinsault/Syrah	Provence, France	52
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Red Wines

2016	De Bortoli Villages Pinot Noir	Yarra Valley, Victoria	43
2014	Charteris Central Otago Pinot Noir	Central Otago, NZ	73
2016	Fiore Nero Chianti	Tuscany, Italy	44
2016	Mesta Tempranillo	Uclés, Spain	45
2015	Monopole Cabernet Sauvignon (Made by Punt Road)	Yarra Valley, Victoria	49
2009	Bellwether Cabernet Sauvignon	Coonawarra, Victoria	89
2015	Clonakilla O'Riada Shiraz	Canberra District, NSW	79
2015	Bress Silver Chook Shiraz	Heathcote, Victoria	48
2012	Poonawatta 'Four Corners' Shiraz	Eden Valley, S.A	63

Dessert Wine

2012	Lions de Suduiraut Semillon/Sauvignon Blanc (375ml)	Sauternes, France	77
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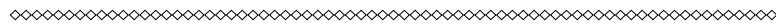
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Beer

Pilsner	Trumer Pils ~ 4.8%	Austria	12.00
Lager	Peroni Red Label ~ 4.7%	Italy	10.00
Lager	McKay ~ 4.5%	Victoria, Australia	10.00
Lager	Barrow Boys Stormy Amber Lager ~ 6.5%	Victoria, Australia	11.00
Ales	Hawkers Indian Pale Ale ~ 6.5%	Victoria, Australia	12.00
Cider	Hills Apple Cider ~ 5%	S.A, Australia	10.00

Cocktails

Aperol Spritzer	Prosecco, Aperol & Soda	19.50
Southside	Tanqueray Gin, Mint & Lime	20.50
Negroni	Campari, Gin & Rosso	18.50
Pimms Cup	Pimms, Dry Ginger Ale, Lemonade, Mint, Cucumber & Orange	20.00



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Beverages Packages

Classic Beverage Package

WINES ARE SUBJECT TO CHANGE

- | | | | |
|-----------|--------------------|-----------|--------------------|
| • 2 hours | \$50.00 per person | • 4 hours | \$72.00 per person |
| • 3 hours | \$62.00 per person | • 5 hours | \$80.00 per person |

Sparkling Wines

NV	Cuvée Loraine Blanc de Blancs Brut	Bourgogne, France
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White Wines

2016	Crawford River Young Vines Riesling	Henty, Victoria
2016	Seville Estate The Barber Chardonnay	Yarra Valley, Victoria

Red Wines

2016	De Bortoli Villages Pinot Noir	Yarra Valley, Victoria
2015	Bress Silver Chook Shiraz	Heathcote, Victoria

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

Superior Beverage Package

WINES ARE SUBJECT TO CHANGE

- | | | | |
|-----------|--------------------|-----------|--------------------|
| • 2 hours | \$60.00 per person | • 4 hours | \$80.00 per person |
| • 3 hours | \$70.00 per person | • 5 hours | \$90.00 per person |

Sparkling Wines

2012	Oakridge Blanc de Blanc Coal River,	Tasmania
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White Wines

2015	Shadowfax Pinot Gris	Macedon Ranges, Victoria
2016	Burton McMahon D'Aloisio's Chardonnay	Yarra Valley, Victoria

Red Wines

2015	Williams Crossing (by Curly Flat) Pinot Noir	Yarra Valley, Victoria
2015	Monopole Cabernet Sauvignon	Yarra Valley, Victoria

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

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Additional information

Secured Parking

Parking onsite is not available. The closest parking is available at the location below:



SECURE PARKING

392 Bourke Street
Melbourne VIC 3000

Wheelchair Access

There is no wheelchair access to Recoleta.

Location



 [CLICK ON MAP](#)

Flowers

THE ROAD STALL

We recommend flowers by
The Road Stall 0459 737 855
(our in house florist)



 [VISIT WEBSITE](#)



PLEASE REFER TO THESE LOCATIONS IN YOUR INVITATIONS

RECOLETA: Upstairs at 10 Bourke Street, Melbourne, VIC 3000 AUSTRALIA

+61 3 9639 7324

Confirmation Form

Today's Date:

Event Organisers Name:

Reservation Date:

Contact for the event:

Business Hours N°:

Mobile N°:

Email Address:

Postal Address:

Number of Guests:

Start Time:

End Time:

I'm booking the following event: **Breakfast** **Lunch** **Dinner** **Cocktail** **Wedding** **Other:**

Room / Area:

BOOKINGS AND 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, Recoleta 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 events 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 12 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.



PLEASE EMAIL THIS PDF TO:
info@springstreetevents.com.au
with the attention of
Jess Lazzaro or Amy Collins.
www.springstreetevents.com.au

Deposit

I WILL BE PAYING MY DEPOSIT BY:

ELECTRONIC TRANSFER

(Please attach remittance advice stating the Reservation Name)

Name: Butcher's Diner

BSB: 013030 Account Number: 460387664

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: