

**EAT.**  
**DRINK.**  
**PARTY.**  
**FUNCTIONS.**  
**BEARBRASS.**





# BearBrass

A WELL KNOWN SOCIAL HUB AND MEETING POINT FOR AFTER WORK DRINKS AND PRE/POST THEATRE DWELLERS, BEARBRASS OFFERS CASUAL WINING AND DINING IN A RELAXED STYLISH ENVIRONMENT.

PERCHED RIGHT ON THE BANKS OF THE YARRA, THIS IS AN INCREDIBLE LOCATION AND PERFECT FOR CORPORATE EVENTS, COCKTAIL PARTIES, BIRTHDAYS, ENGAGEMENTS, LADIES EVENTS AND CHRISTMAS CELEBRATIONS.

THERE ARE FABULOUS FUNCTION SPACES AVAILABLE - THE DINING ROOM, RIVERSIDE TERRACES, BRASS BAR & COURTYARD. FULL VENUE TAKEOVERS ARE AVAILABLE FOR LARGER PRIVATE EVENTS.

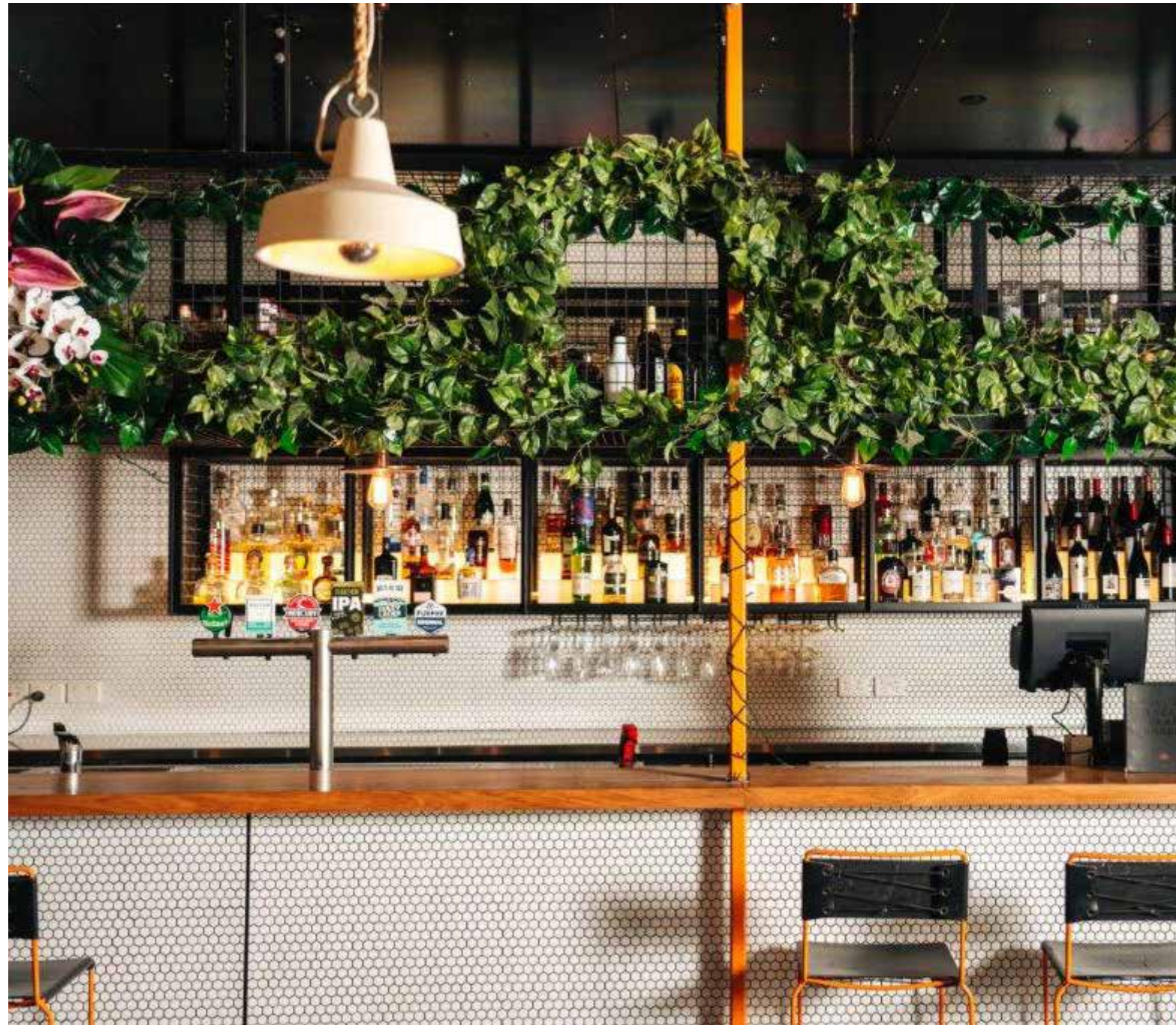
ALL FOOD AND DRINK SELECTIONS AND DIETARY REQUIREMENTS MUST BE ADVISED TWO WEEKS PRIOR TO YOUR EVENT DATE.

**EVENT SALES MANAGER:**  
**KATIE SMITH**  
**[FUNCTIONS@BEARBRASS.COM.AU](mailto:FUNCTIONS@BEARBRASS.COM.AU)**  
**0475 908 877**

BY THE RIVER  
SHOP G3A, SOUTHGATE RESTAURANT  
& SHOPPING PRECINCT  
SOUTHBANK MELBOURNE 3006

**[BEARBRASS.COM.AU](http://BEARBRASS.COM.AU)**

10% SURCHARGE APPLIES ON SUNDAYS.  
15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS.



# FUNCTION SPACES/CAPACITIES

## FRONT TERRACE

UP TO 25 STANDING

## BAR TERRACE

UP TO 50 STANDING

## FRONT & BAR TERRACE

UP TO 75 STANDING, OR 140 EXTENDED WITH COURTYARD

## DINING ROOM

UP TO 40 OR UP TO 50 SIT DOWN EXTENDING ONTO OUR FRONT TERRACE

## BRASS BAR

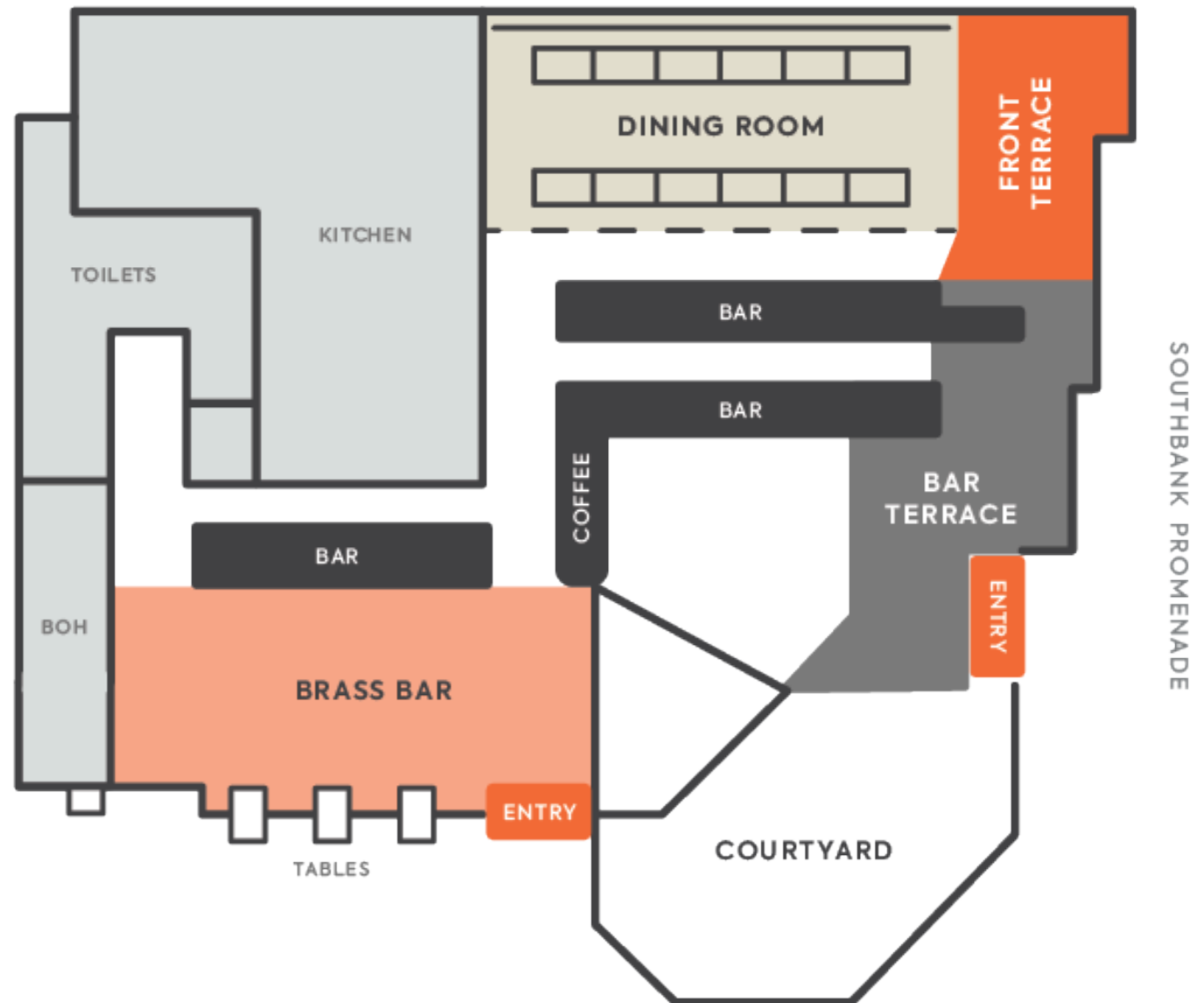
UP TO 30 STANDING OR UP TO 22 SEATED, SEMI - PRIVATE

## DINING ROOM, FRONT TERRACE & BAR TERRACE

UP TO 130 STANDING

## EXCLUSIVE VENUE HIRE

UP TO 300 STANDING



# THE VENUE





# COCKTAIL EVENTS | CANAPÉ OPTIONS

MENUS SUBJECT TO CHANGE

## OPTION 1 \$39 PER PERSON

6 CANAPES PER PERSON  
SELECT FROM COLD, HOT, SWEET

## OPTION 2 \$52 PER PERSON

8 CANAPES PER PERSON  
SELECT FROM COLD, HOT, SWEET

## OPTION 3 \$70 PER PERSON

10 CANAPES PER PERSON  
SELECT FROM COLD, HOT, SWEET  
+ 1 SUBSTANTIAL CANAPE



## CANAPES

### COLD

VEGAN BRUSCHETTA <sup>V</sup>  
BEETROOT, ENDIVE, WALNUT

PESTO & GOATS CHEESE TARTLET <sup>V</sup>  
ROASTED CAPSICUM

MINI LEEK & FETA QUICHE <sup>V</sup>  
ONION JAM

TUNA TATAKI <sup>(A)</sup>  
CRISPY WANTON, WASABI  
MAYO, CORIANDER

### HOT

SPICED BUTTERNUT PUMPKIN  
VEGAN FALAFEL <sup>V</sup>  
HUMMAS, SUMAC, SESAME

TEMPURA PRAWNS <sup>(I)</sup>  
TONKATSU SAUCE

MUSHROOM ARANCINI <sup>V</sup>  
TRUFFLE MAYONNAISE

BEEF SHORT RIB CROQUETTE  
MUSTARD MAYONNAISE

CHICKEN & MUSHROOM PIES

### SWEET

MINI LEMON MERINGUE TARTS

RICH CHOCOLATE & HAZELNUT CAKE

ASSORTED MACARONS

VEGAN CARROT & WALNUT MINI CAKE

### SUBSTANTIAL

GLAZED CHICKEN SKEWERS  
SESAME, SPRING ONION

MINI ANGUS BEEF BURGERS  
CHEESE, TOMATO, PICKLE

MINI HOT DOGS  
AMERICAN MUSTARD,  
TOMATO KETCHUP

MINI FISH & CHIPS <sup>(I)</sup>  
TARTAR, LEMON

MINI VEGETARIAN SLIDERS <sup>V</sup>  
HERB MAYONNAISE,  
LETTUCE, TOMATO

VEGAN SAUSAGE ROLL <sup>V</sup>  
CHIMICHURRI

**SUBSTANTIAL HOT CANAPÉS CAN  
BE ADDED TO ANY CANAPÉ  
PACKAGE FOR AN ADDITIONAL  
\$10 PER PIECE**

\*MINIMUM OF 20 GUESTS

<sup>V</sup> - VEGETARIAN

<sup>(A)</sup> - AUSTRALIAN SEAFOOD

<sup>(I)</sup> - IMPORTED SEAFOOD



**NOTE:** MANY OF OUR MENU ITEMS MAY CONTAIN NUTS, GLUTEN, DAIRY AND OTHER ALLERGENS. PLEASE ADVISE YOUR EVENT MANAGER TWO WEEKS PRIOR TO YOUR FUNCTION IF YOU OR ANY GUESTS HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS.

# COCKTAIL EVENTS | CANAPÉ OPTIONS

MENUS SUBJECT TO CHANGE

## STATIONARY PLATTERS

15 PIECES PER PLATTER

**VEGAN BRUSCHETTA \$85** V

BEETROOT, WALNUT, BALSAMIC GLAZE

**SPICED BUTTERNUT PUMPKIN VEGAN FALAFEL \$90** V

HUMMUS, SUMAC, SESAME

**CRUMBED & FRIED CHICKEN BITES \$75**

CHIPOTLE MAYONNAISE

**MUSHROOM ARANCINI \$90** V

TRUFFLE MAYONNAISE

**MINI ANGUS BEEF BURGERS \$105**

CHEESE, TOMATO, PICKLE

**CHICKEN & MUSHROOM PIES \$105**

**VEGAN PLATTER \$95** V

**LOW GLUTEN PLATTER \$95**

**PIZZA PLATTER 8 SLICES \$28**

SELECT FROM CURRENT RESTAURANT MENU

## DESSERT PLATTERS

20 PIECES PER PLATTER

ALL \$120 PER PLATTER

**MINI LEMON MERINGUE TARTS**

**RICH CHOCOLATE & HAZELNUT CAKE**

**ASSORTED MACARONS**

**VEGAN CARROT & WALNUT MINI CAKE**



V - VEGETARIAN

**NOTE:** MANY OF OUR MENU ITEMS MAY CONTAIN NUTS, GLUTEN, DAIRY AND OTHER ALLERGENS. PLEASE ADVISE YOUR EVENT MANAGER TWO WEEKS PRIOR TO YOUR FUNCTION IF YOU OR ANY GUESTS HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS.

# DINING EVENTS | SET MENU

MENUS SUBJECT TO CHANGE

**2 COURSE \$62 PER PERSON**

**3 COURSE \$70 PER PERSON**

CHOOSE 3 ITEMS FROM EACH COURSE TWO WEEKS PRIOR TO YOUR EVENT, GUESTS WILL THEN SELECT FROM THAT PERSONALISED MENU ON THE DAY

MINIMUM OF 12 GUESTS



## ENTRÉE

**BURRATA** V  
CONFIT TOMATO, OLIVE, BASIL, GRILLED BREAD

**FRIED CALAMARI** (I)  
CRISPY CHICKPEAS, CURRIED MAYONNAISE, PARSLEY

**TUNA TAKAKI** (A)  
SOY, SESAME, SHALLOT, CHILLI, SPRING ONION

**HOUSE MADE HUMMUS** V  
CUCUMBER, PARSLEY & SESAME SALAD, OLIVE OIL, CRISPY CHICKPEA, FLATBREAD

**SOUTHERN FRIED CHICKEN TENDERS**  
CHILLI BUTTER SAUCE, RANCH DRESSING

## MAIN

**DAINTREE BARRAMUNDI** (A)  
ROMESCO, SAUTEED ROCKET, KIPFLER POTATO, OLIVE, BASIL

**ROASTED FREE RANGE CHICKEN BREAST**  
CHARRED BROCCOLINI, SWEET POTATO PURÉE, CHORIZO CRUMB, CHICKEN JUS

**SLOW BRAISED BEEF CHEEK**  
CELERIAC PUREE, MUSHROOM, ONION, RED WINE JUS

**CHARGRILLED BLACK ANGUS SIRLOIN**  
WATERCRESS, FRIES, BEARNAISE SAUCE

**VEGAN PUMPKIN & CHICKPEA WINTER CURRY** VG  
SPICED CHICKPEAS, CORIANDER, ROTI, EGGPLANT PICKLE

## SHARED SIDES CAN ALL BE ADDED FOR \$5 PER PERSON

### CHIPS

**POTATO GRATIN** GARLIC & PARMESAN

**SAUTEED BROCCOLINI** GARLIC, CHILLI, PARMESAN

**LEAF SALAD** SEASONAL LEAVES, DILL, CHERVIL, HOUSE DRESSING

V - VEGETARIAN VG - VEGAN (A) - AUSTRALIAN SEAFOOD (I) - IMPORTED SEAFOOD

**NOTE:** MANY OF OUR MENU ITEMS MAY CONTAIN NUTS, GLUTEN, DAIRY AND OTHER ALLERGENS. PLEASE ADVISE YOUR EVENT MANAGER TWO WEEKS PRIOR TO YOUR FUNCTION IF YOU OR ANY GUESTS HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS.

## DESSERT

**LEMON TART**  
CRÈME FRAÎCHE

**PROFITEROLES**  
SALTED CARAMEL ICE CREAM, PISTACHIO, WARM CHOCOLATE SAUCE

**STICKY DATE PUDDING**  
BUTTERSCOTCH SAUCE, VANILLA ICE CREAM,

**VEGAN RED VELVET CAKE**  
CASHEW CREAM, RASPBERRY, ROSE



# CASUAL DINING EVENTS | SET MENU

MENUS SUBJECT TO CHANGE

## 2 COURSE \$42 PER PERSON

CHOOSE FROM THIS MENU ON THE DAY

MINIMUM OF 20 GUESTS

### ENTRÉE

#### MAC & CHEESE CROQUETTES V

CHIPOTLE MAYONNAISE

#### FRIED CALAMARI (I)

CURRIED MAYONNAISE, PARSLEY

#### DIPS & FLATBREAD VG

SMOKED EGGPLANT, HUMMUS, BEETROOT

#### SOUTHERN FRIED CHICKEN TENDERS

CHILLI BUTTER SAUCE, RANCH DRESSING

### MAIN

#### FISH & CHIPS (I)

BEER BATTERED FISH, PICKLED ONION,  
GARDEN SALAD, CHIPS, TARTAR SAUCE

#### PROSCIUTTO PIZZA

TOMATO BASE, BUFFALO MOZZARELLA,  
ROQUETTE, PARMESAN

#### BEARBRASS BEEF BURGER

180G ANGUS BEEF & CARAMELISED ONION  
PATTY, LETTUCE, TOMATO, ONION, AMERICAN  
CHEESE, PICKLES, BURGER SAUCE, CHIPS

#### FREE RANGE CHICKEN SCHNITZEL

280G CRUMBED CHICKEN BREAST, CABBAGE  
SLAW, JUS, LEMON, CHIPS

NOTE: VEGETARIAN BURGER & PIZZA AVAILABLE

V - VEGETARIAN VG - VEGAN

(I) - IMPORTED SEAFOOD

**NOTE:** MANY OF OUR MENU ITEMS MAY CONTAIN NUTS, GLUTEN, DAIRY AND OTHER ALLERGENS. PLEASE ADVISE YOUR EVENT MANAGER TWO WEEKS PRIOR TO YOUR FUNCTION IF YOU OR ANY GUESTS HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS.



# DINING EVENTS | SHARED TABLE

MENUS SUBJECT TO CHANGE

**\$65 PER PERSON** MINIMUM OF 12 GUESTS

## ENTRÉE

### SHARED GRAZING PLATE

SELECTION OF CURED MEATS, HOUSE PICKLES, BEETROOT RELISH, SPICED CHICKPEAS, SEASONAL CRUDITES, MARINATED OLIVES, FETA, HUMMUS, HOUSE MADE BREAD

## MAIN SELECT 2

**WHOLE ROAST BASS STRAIGHT BEEF RUMP CAP**  
RED WINE JUS

**BAKED DAINTREE BARRAMUNDI (A)**  
BROWN BUTTER & CAPER

**WHOLE ROASTED FREE RANGE CHICKEN**  
GARLIC & THYME

**VEGAN PUMPKIN & CHICKPEA WINTER CURRY V**  
SPICED CHICKPEAS, CORIANDER, ROTI, EGGPLANT PICKLE

## SIDES SELECT 2

**ROASTED CHAT POTATOES V**  
GARLIC & ROSEMARY

**SAUTEED BROCCOLINI V**  
GARLIC, CHILLI, PARMESAN

**WARM GRAIN SALAD V**  
BEETROOT HUMMUS, PARSLEY, ALMONDS, LEMON, ROASTED BEETROOT

**LEAFY GARDEN SALAD V**  
HOUSE DRESSING

## DESSERT INDIVIDUALLY PLATED, ALTERNATE DROP

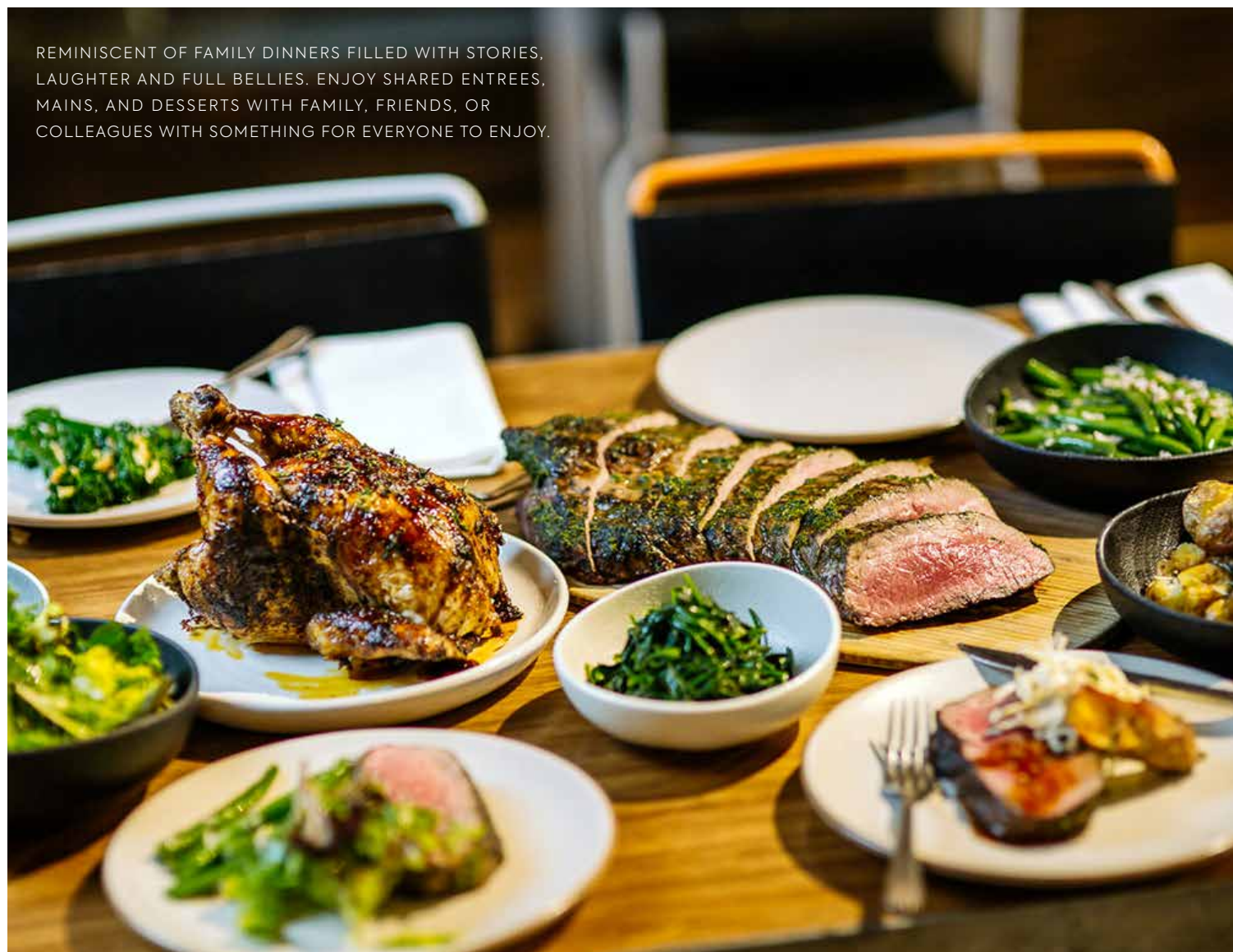
**FLOURLESS ORANGE CAKE**  
CRÈME BRÛLÉE ICE CREAM, VANILLA & ORANGE SYRUP

**STICKY DATE PUDDING**  
BUTTERSCOTCH SAUCE, VANILLA ICE CREAM

V - VEGETARIAN (A) - AUSTRALIAN SEAFOOD (I) - IMPORTED SEAFOOD

**ADDITIONAL MAIN SELECTION - \$10PP**  
**ADDITIONAL SIDE SELECTION - \$8PP**

REMINISCENT OF FAMILY DINNERS FILLED WITH STORIES, LAUGHTER AND FULL BELLIES. ENJOY SHARED ENTREES, MAINS, AND DESSERTS WITH FAMILY, FRIENDS, OR COLLEAGUES WITH SOMETHING FOR EVERYONE TO ENJOY.



**NOTE:** MANY OF OUR MENU ITEMS MAY CONTAIN NUTS, GLUTEN, DAIRY AND OTHER ALLERGENS. PLEASE ADVISE YOUR EVENT MANAGER TWO WEEKS PRIOR TO YOUR FUNCTION IF YOU OR ANY GUESTS HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS.

# BEVERAGE PACKAGES



MENUS SUBJECT TO CHANGE

## STANDARD

**2 HOURS \$55 PER PERSON**

**3 HOURS \$65 PER PERSON**

**4 HOURS \$75 PER PERSON**

CARLTON DRY 3.5%

CARLTON DRAUGHT

BALTER XPA

ROTHBURY ESTATE SPARKLING SA

ROTHBURY SEMILLION SAUVIGNON BLANC HUNTER VALLEY NSW

DEVIL'S LAIR CHARDONNAY MARGARET RIVER WA

T'GALLANT CAPE SCHANCK ROSÉ HEATHCOTE VIC

ROTHBURY ESTATE CABERNET MERLOT SA

SOFT DRINKS, JUICES, TEA, COFFEE

## PREMIUM

**2 HOURS \$60 PER PERSON**

**3 HOURS \$70 PER PERSON**

**4 HOURS \$80 PER PERSON**

A SELECTION OF PREMIUM AUSTRALIAN AND INTERNATIONAL BEERS AND CIDERS

LA MASCHERA PROSECCO SA

CHANDON BLANC DE BLANC YARRA VALLEY VIC

821 SAUVIGNON BLANC MARLBOROUGH NZ

DEVILISH' CHARDONNAY TAS

SECRET STONE PINOT GRIS MARLBOROUGH NZ

WYNN'S 'REFRAMED' ROSÉ COONAWARRA SA

CLOUD STREET PINOT NOIR VIC

SEPPELT 'DRIVES' SHIRAZ HEATHCOTE VIC

CAVALIERE D'ORO CHIANTI CHIANTI ITALY

SOFT DRINKS, JUICES, TEA, COFFEE

## DELUXE

**2 HOURS \$75 PER PERSON**

**3 HOURS \$85 PER PERSON**

**4 HOURS \$95 PER PERSON**

A SELECTION OF PREMIUM AUSTRALIAN AND INTERNATIONAL BEERS AND CIDERS (DRAUGHT AND BOTTLES)

ALL SPARKLING AND WINE ARE SERVED BY THE GLASS

BASIC SPIRITS

VODKA, GIN, SCOTCH, BOURBON, WHITE AND DARK RUM

SOFT DRINKS, JUICES, TEA, COFFEE



**ADD A WELCOME COCKTAIL**

CHAT TO OUR EVENTS SALES MANAGER  
ABOUT OPTIONS & PRICES

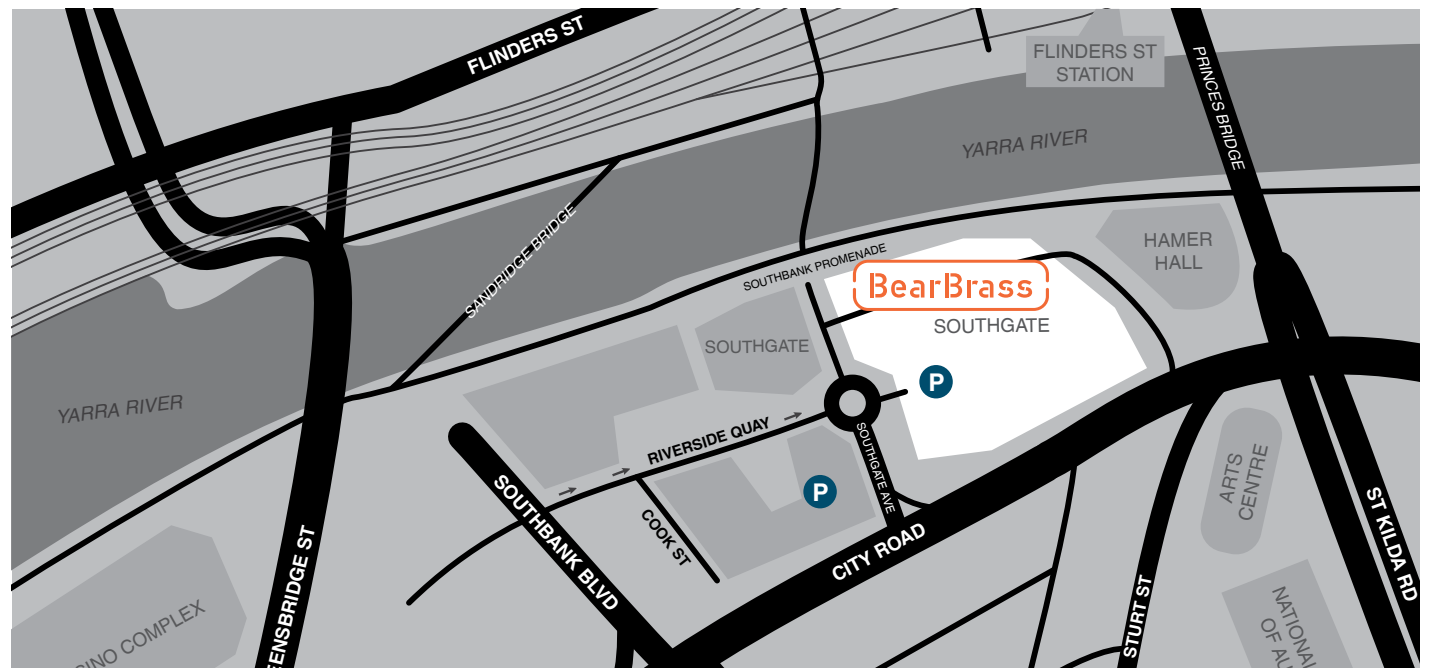


# LOCATION

BY THE RIVER  
SHOP G3A, SOUTHGATE RESTAURANT &  
SHOPPING PRECINCT  
SOUTHBANK MELBOURNE 3006  
[BEARBASS.COM.AU](http://BEARBASS.COM.AU)

BEARBASS IS LOCATED ON THE YARRA RIVER AT  
SOUTHGATE RESTAURANT & SHOPPING PRECINCT.  
AN EASY WALK FROM THE CBD, FEDERATION  
SQUARE OR CROWN CASINO.

CAR PARKING IS AVAILABLE UNDERNEATH THE  
EUREKA TOWER IN THE WILSON CAR PARK,  
CORNER OF CITY ROAD AND SOUTHGATE AVENUE  
AND ANOTHER WILSON CAR PARK IS LOCATED  
OFF SOUTHGATE AVENUE JUST UNDER THE  
SOUTHGATE RESTAURANT & SHOPPING PRECINCT.



EVENT SALES MANAGER:

**KATIE SMITH**

[FUNCTIONS@BEARBASS.COM.AU](mailto:FUNCTIONS@BEARBASS.COM.AU)

0475 908 877