EAT. DRINK. PARTY. CHRISTMAS FUNCTIONS. BEARBRASS.





{BearBrass}

PERCHED RIGHT ON THE BANKS OF THE YARRA, THIS IS AN INCREDIBLE LOCATION AND PERFECT FOR PRIVATE OR CORPORATE CHRISTMAS CELEBRATIONS.

WELL KNOWN AS A SOCIAL HUB AND MEETING POINT, BEARBRASS OFFERS CASUAL WINING AND DINING IN A RELAXED AND STYLISH ENVIRONMENT.

THERE ARE FABULOUS FUNCTION SPACES AVAILABLE - THE DINING ROOM, RIVERSIDE TERRACES AND COURTYARD. FULL VENUE HIRE IS AVAILABLE FOR LARGER PRIVATE EVENTS.

FOR ANY QUESTIONS OR IF YOU'D LIKE TO BOOK A TIME TO VIEW OUR SPACES, PLEASE CONTACT OUR EVENT SALES MANAGER, ANNALIESE ON **0475 908 877**

OR EMAIL ON ANNALIESE@REDROCKVENUES.COM.AU.

THIS FUNCTION PACK IS AVAILABLE EXCLUSIVELY FROM 28 OCTOBER THROUGH TO 30 DECEMBER 2024.

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

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



FUNCTION SPACES/CAPACITIES



FRONT TERRACE

UP TO 25 STANDING

BAR TERRACE

UP TO 50 STANDING

FRONT & BAR TERRACE

UP TO 90 STANDING, OR 200 EXTENDED WITH COURTYARD

DINING ROOM

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

BRASS BAR

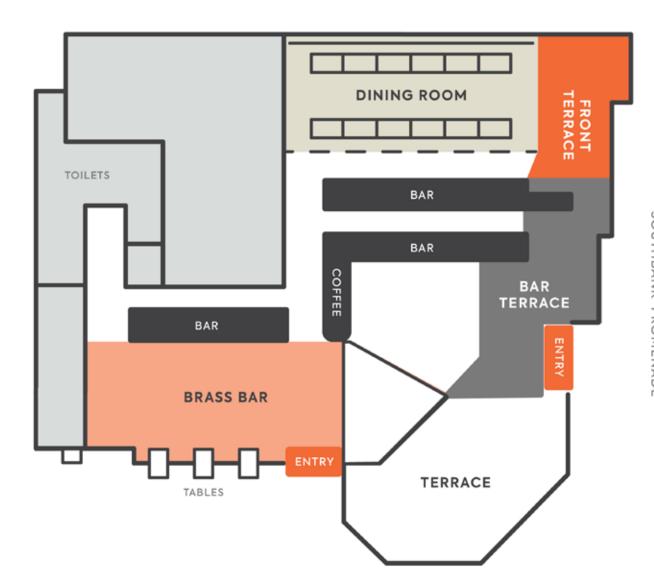
UP TO 30 STANDING OR UP TO 24 SEATED. SEMI - PRIVATE

DINING ROOM, FRONT TERRACE & BAR TERRACE

UP TO 150 STANDING

EXCLUSIVE VENUE HIRE

UP TO 400 STANDING



SOUTHBANK PROMENAD

THE VENUE











COCKTAIL EVENTS.

MINIMUM 20 GUESTS

SUBSTANTIAL HOT CANAPÉS CAN BE ADDED TO ANY CANAPÉ PACKAGE - SEE MENU NEXT PAGE FOR MORE

OPTION 1 \$42 PER PERSON

6 CANAPES PER PERSON

COLD

VEGAN BRUSCHETTA V

BEETROOT, ENDIVE, WALNUT

MINI LEEK & FETA QUICHE V

CHILLI JAM

НОТ

SPICED BUTTERNUT PUMPKIN VEGAN FALAFEL \lor

HUMMUS, SUMAC, SESAME

MUSHROOM ARANCINI V

TRUFFLE MAYONNAISE

SMOKEY BBQ CHICKEN SKEWERS

DILL & CHIVE RANCH DRESSING

SWEET

MINI GELATO CONES



OPTION 2 \$55 PER PERSON

8 CANAPES PER PERSON

COLD

VEGAN BRUSCHETTA V

BEETROOT, ENDIVE, WALNUT

MINI LEEK & FETA QUICHE V

CHILLI JAM

PESTO & GOATS CHEESE TARTLET V

ROASTED CAPSICUM

HOT

SPICED BUTTERNUT PUMPKIN VEGAN FALAFEL V

HUMMUS, SUMAC, SESAME

MUSHROOM ARANCINI V

TRUFFLE MAYONNAISE

SMOKEY BBQ CHICKEN SKEWERS

DILL & CHIVE RANCH DRESSING

GLAZED PORK BELLY BITES

SESAME, SPRING ONION

SWEET

MINI GELATO CONES

OPTION 3 \$70 PER PERSON

10 CANAPES PER PERSON + 2 SUBSTANTIAL CANAPES

COLD

VEGAN BRUSCHETTA V

BEETROOT, ENDIVE, WALNUT

MINI LEEK & FETA QUICHE V

CHILLI JAM

PESTO & GOATS CHEESE TARTLET V

ROASTED CAPSICUM

PRAWN SKEWERS

HERB AIOLI

HOT

SPICED BUTTERNUT PUMPKIN VEGAN FALAFEL V

HUMMUS, SUMAC, SESAME

MUSHROOM ARANCINI V

TRUFFLE MAYONNAISE

SMOKEY BBO CHICKEN SKEWERS

DILL & CHIVE RANCH DRESSING

GLAZED PORK BELLY BITES

SESAME, SPRING ONION

BEEF SHORT RIB CROQUETTE

MUSTARD MAYONNAISE

SUBSTANTIAL

CRISPY CHICKEN BAO

ASIAN SLAW, NAM JIM

MINI ANGUS BEEF BURGERS

CHEESE, TOMATO, PICKLE

SWEET

MINI GELATO CONES







CANAPÉ ADDITIONS.

SUBSTANTIAL CANAPES

ADD TO ANY PACKAGE FOR AN ADDITIONAL \$10 PER PIECE

GLAZED PORK BELLY BITES

SESAME. SPRING ONION

MINI ANGUS BEEF BURGERS

CHEESE, TOMATO, PICKLE

MINI VEGETARIAN SLIDERS V

HERB MAYONNAISE, LETTUCE, TOMATO

CHICKEN & MUSHROOM PIES

VEGAN SAUSAGE ROLLS

CHIMICHURRI



STATIONARY PLATTERS

15 PIECES PER PLATTER

VEGAN BRUSCHETTA ∨ \$85

BEETROOT, WALNUT, BALSAMIC GLAZE

SPICED BUTTERNUT PUMPKIN VEGAN FALAFEL \$90

HUMMUS, SUMAC, SESAME

CRUMBED & FRIED CHICKEN BITES \$75

CHIPOTLE MAYONNAISE

MUSHROOM ARANCINI √ \$90

TRUFFLE MAYONNAISE

MINI ANGUS BEEF BURGERS \$105

CHEESE, TOMATO, PICKLE

LAMB & ROSEMARY PIES \$105

PIZZA PLATTER \$28

8 SLICES - SELECT FROM OUR RESTAURANT MENU

VEGAN PLATTER \$85

GLUTEN FRIENDLY PLATTER \$95

DESSERT PLATTERS

ALL \$120 | 20 PIECES PER PLATTER

MINI LEMON MERINGUE TARTS

MINI GELATO CONES

ASSORTED MACARONS

VEGAN CARROT & WALNUT MINIS

CHOCOLATE BROWNIE SQUARES 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.

MINIMUM 12 GUESTS

CHOOSE 3 ITEMS FROM EACH COURSE, GUESTS WILL THEN SELECT FROM THOSE DISHES ON THE DAY.

2 COURSE \$62 PER PERSON
3 COURSE \$70 PER PERSON

PLEASE MAKE YOUR SELECTIONS
TWO WEEKS PRIOR TO EVENT



ENTRÉE

FRIED CALAMARI

CRISPY CHICKPEAS, CURRIED MAYONNAISE, PARSLEY

BRAISED SHALLOT TART V

FRISEE LETTUCE, MARINATED TOMATOES, FETA

CLASSIC PRAWN COCKTAIL

AVOCADO, CUCUMBER, COS, MARIE ROSE, CROUTONS

PAN SEARED SAGANAKI V

POMEGRANETE & ROCKET SALAD, MUSTARD DRESSING

GLAZED PORK BELLY

CHILLI CARAMEL, ASIAN HERBS, BEAN SHOOTS, GINGER

HOUSE MADE HUMMUS V

CUCUMBER, PARSLEY & SESAME SALAD, OLIVE OIL, CRISPY CHICKPEA, FLATBREAD

MAIN

GRILLED BARRAMUNDI FILLET

CAVELO NERO, TOMATO & CORIANDER, SAUCE VIERGE

ROASTED FREE RANGE CHICKEN

BURNT BUTTER CARROT PURÉE, BROCCOLINI, CHORIZO CRUMBS, CHICKEN JUS

BRAISED LAMB SHANK

PEARL COUS COUS, CARAMELISED ONION, ZUCCHINI, EGGPLANT, ROASTED CAPSICUM, LAMB JUS

TRADITIONAL CHRISTMAS TURKEY & HAM

ROAST POTATOES, BUTTERED BEANS, GLAZED CARROTS, GRAVY

CHARGRILLED BLACK ANGUS SIRLOIN

POTATO GRATIN, BRAISED SHALLOTS, RED WINE JUS

ASPARAGUS & TRUFFLE RISOTTO V

PEA. REGGIANO PARMIGIANO. SOFT HERBS



LEAF SALAD V

SEASONAL LEAVES, DILL, CHERVIL, HOUSE DRESSING

SAUTEED BROCCOLINI V

GARLIC, CHILLI, PARMESAN

CHIPS V

DESSERT

TRADITIONAL CHRISTMAS PUDDING

CINNAMON BUN ICE CREAM, BUTTERSCOTCH

SUMMER BERRY PAVLOVA

VANILLA CHANTILLY, SUMMER BERRIES, PASSIONFRUIT, STRAWBERRY SORBET

VEGAN RASPBERRY BROWNIE

RASPBERRY SORBET, PISTACHIO

LEMON TART

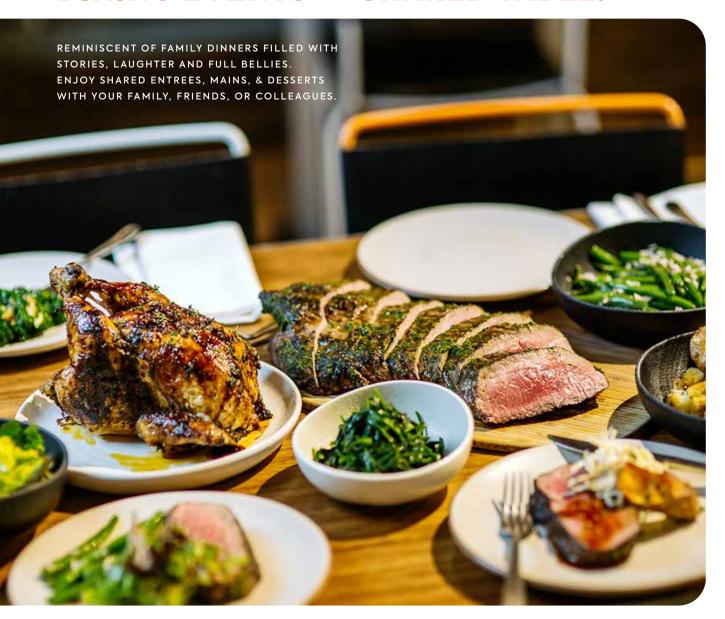
CRÈME FRAÎCHE



V - VEGETARIAN

NOTE: MANY OF OUR MENU ITEMS MAY CONTAIN NUTS, GLUTEN, DAIRY & 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.



\$70 PER PERSON MINIMUM 12 GUESTS

ENTRÉE

GRAZING PLATE

CURED MEATS, HOUSE PICKLES, HOUSE DIPS, MARINATED OLIVES, CHUTNEY, CHARRED SOURDOUGH

MAIN SELECT 2

WHOLE ROAST SOUTHERN RANGES BEEF RUMP CAP RED WINE JUS

BAKED HUMPTY DOO BARRAMUNDI

BROWN BUTTER & CAPER

WHOLE ROASTED FREE RANGE CHICKEN

GARLIC & THYME

VEGETARIAN PAELLA V

FIRE ROASTED PEPPERS, CHILLI, GREEN PEAS, MUSHROOM, SAFFRON

SIDES SELECT 2

ROASTED CHAT POTATOES V

KEWPIE MAYONNAISE, SPRING ONION, SEAWEED SALT

BROCCOLINI AMANDINE V

TOASTED ALMONDS, BROWN BUTTER

SAUTEED SEASONAL VEGETABLES V VG AVAILABLE

BUTTER, PARSLEY

LEAFY GARDEN SALAD V

HOUSE DRESSING

DESSERT INDIVIDUALLY PLATED, ALTERNATE DROP

FLOURLESS ORANGE CAKE

CRÈME BRÛLÉE ICE CREAM, VANILLA & ORANGE SYRUP

SUMMER BERRY PAVLOVA

VANILLA CHANTILLY, SUMMER BERRIES, STRAWBERRY SORBET, PASSIONFRUIT

V - VEGETARIAN

ADDITIONAL MAIN SELECTION +\$10PP
ADDITIONAL SIDE SELECTION +\$8PP

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

STANDARD

2 HOURS \$50 PER PERSON
3 HOURS \$60 PER PERSON
4 HOURS \$70 PER PERSON

CARLTON DRAUGHT

BALTER XPA

MERCURY DRAUGHT CIDER

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

DANDELION HILLS SAUVIGNON BLANC ADELAIDE HILLS SA

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 \$80 PER PERSON 3 HOURS \$90 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

BEARBRASS.COM.AU

BEARBRASS 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.



ANNALIESE ROLFE

ANNALIESE@REDROCKVENUES.COM.AU 0475 908 877



