

**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 **0476 058 365** OR EMAIL ON **ANNALIESE@REDROCKVENUES.COM.AU**.

THIS FUNCTION PACK IS AVAILABLE EXCLUSIVELY FROM 30 OCTOBER THROUGH TO 30 DECEMBER 2023.

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

BEARBRASS.COM.AU



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

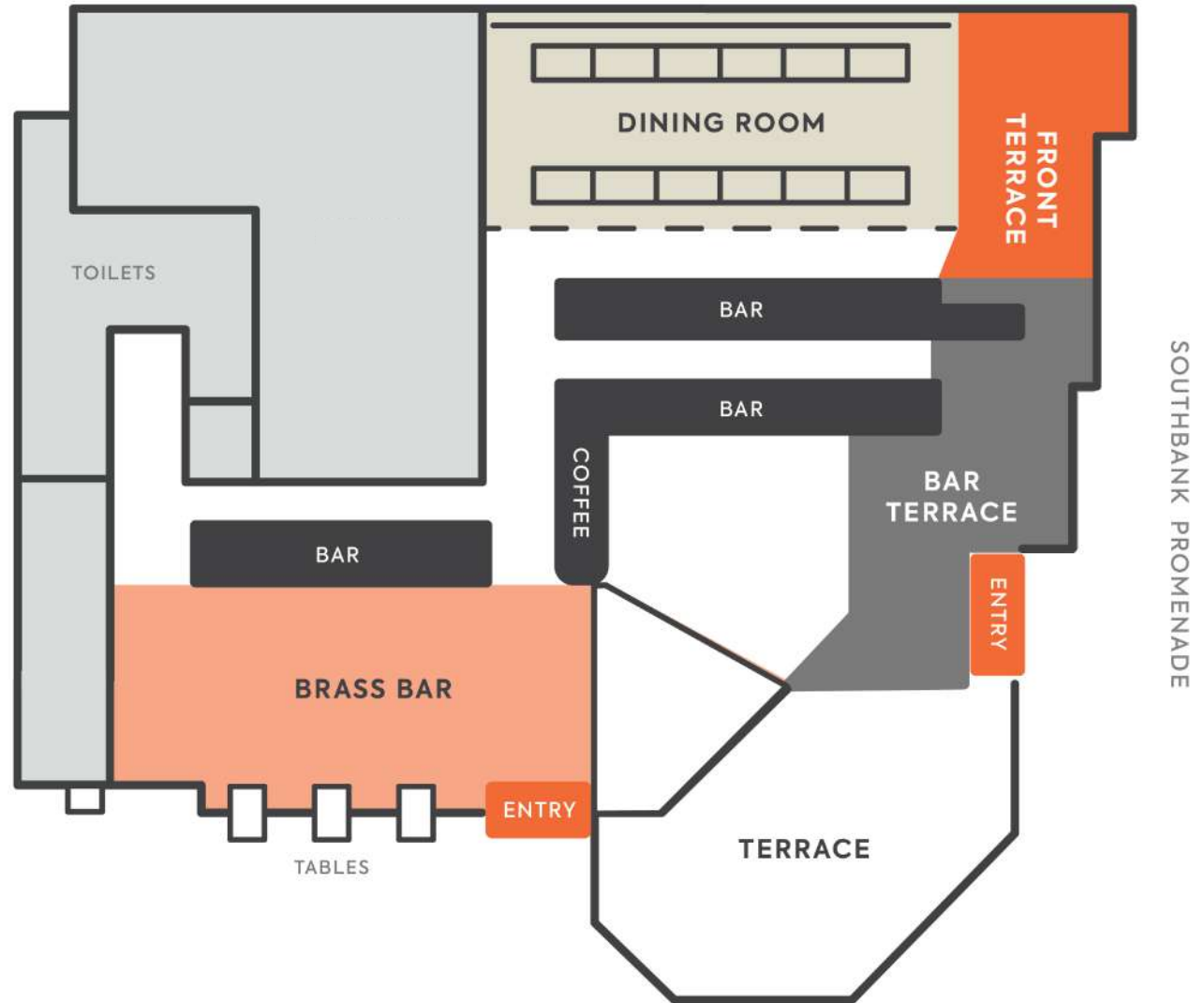
UP TO 30 STANDING OR UP TO 24 SEATED, SEMI - PRIVATE

DINING ROOM, FRONT TERRACE & BAR TERRACE

UP TO 150 STANDING

EXCLUSIVE VENUE HIRE

UP TO 400 STANDING



THE VENUE





COCKTAIL EVENTS | CANAPÉ ADDITIONS

OPTION 1 \$42 PER PERSON

6 CANAPES PER PERSON

COLD

VEGAN BRUSCHETTA V
BEETROOT, ENDIVE, WALNUT

MINI LEEK & FETA QUICHE V
CHILLI JAM

HOT

SPICED BUTTERNUT PUMPKIN VEGAN FALAFEL
HUMMUS, SUMAC & SESAME

MUSHROOM ARANCINI V
TRUFFLE MAYONNAISE

SOY & GINGER CHICKEN SKEWERS
SESAME & SHALLOT

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
HUMMUS, SUMAC & SESAME

SOY & GINGER CHICKEN SKEWERS
SESAME & SHALLOT

MUSHROOM ARANCINI V
TRUFFLE MAYONNAISE

SWEET

MINI GELATO CONES
ASSORTED MACARONS

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
HUMMUS, SUMAC & SESAME

MUSHROOM ARANCINI V
TRUFFLE MAYONNAISE

SOY & GINGER CHICKEN SKEWERS
SESAME & SHALLOT

SLOW COOKED BEEF TARTLET
MASHED POTATO, HORSERADISH

SUBSTANTIAL

SOFT SHELL CRAB BAO
ASIAN SLAW, NAM JIM

MINI ANGUS BEEF BURGERS
CHEESE, TOMATO, PICKLE

SWEET

MINI GELATO CONES
ASSORTED MACARONS

SUBSTANTIAL HOT CANAPÉS CAN BE ADDED TO ANY CANAPÉ PACKAGE FOR AN ADDITIONAL \$10 PER PIECE
SEE MENU NEXT PAGE

MINIMUM OF 20 GUESTS

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.



COCKTAIL EVENTS | CANAPÉ ADDITIONS

SUBSTANTIAL CANAPES

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

SOFT SHELL CRAB BAO
ASIAN SLAW, NAM JIM

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

SELECTION OF VEGETARIAN SUSHI V \$95

VEGAN BRUSCHETTA V \$85
BEETROOT, WALNUT, BALSAMIC GLAZE

SPICED BUTTERNUT PUMPKIN VEGAN FALAFEL \$90
HUMMUS, SUMAC & SESAME

CRUMBED & FRIED CHICKEN BITES \$75
CHIPOTLE MAYONNAISE

MUSHROOM ARANCINI V \$90
TRUFFLE MAYONNAISE

MINI ANGUS BEEF BURGERS \$105
CHEESE, TOMATO, PICKLE

CHICKEN & MUSHROOM PIES \$105

VEGAN PLATTER \$85

GLUTEN FRIENDLY 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

MINI GELATO CONES

ASSORTED MACARONS

VEGAN CARROT & WALNUT MINIS

CHOCOLATE BROWNIE SQUARES

V - VEGETARIAN



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DINING EVENTS | SET MENU

2 COURSE \$60 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

FRIED CALAMARI

CRISPY CHICKPEAS, CURRIED MAYONNAISE, PARSLEY

HEIRLOOM TOMATO BRUSCHETTA V

VINE TOMATO, FIOR DE LATTE, AGED BALSAMIC, BASIL

CLASSIC PRAWN COCKTAIL

AVOCADO, CUCUMBER, COS LETTUCE, MARIE ROSE, CROUTONS

ROASTED HEIRLOOM CARROT VEGAN SALAD

MIXED GRAINS, WALNUT, SPINACH, CRANBERRY, SPICED SWEET POTATO HUMMUS

GLAZED PORK BELLY

CHILLI CARAMEL, ASIAN HERBS, BEAN SHOOTS, GINGER

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

SPRING VEGETABLE RATATUILLE, SALSIA VERDE, ROSEMARY LAMB JUS

TRADITIONAL CHRISTMAS TURKEY & HAM

ROASTED POTATOES, BUTTERED BEANS, GLAZED CARROTS, TRADITIONAL GRAVY

SUMMER VEGETABLE RISOTTO V

ZUCCHINI, ASPARAGUS, PEA, SOFT HERB, RICOTTA

V - VEGETARIAN

SHARED SIDES CAN ALL BE ADDED FOR \$8 PER PERSON

CHIPS V

LEAF SALAD V

SEASONAL LEAVES, DILL, CHERVIL, HOUSE DRESSING

DESSERT

SUMMER BERRY PAVLOVA

VANILLA CHANTILLY, SUMMER BERRIES, PASSIONFRUIT, STRAWBERRY SORBET

TRADITIONAL CHRISTMAS PUDDING

CINNAMON BUN ICE CREAM, BUTTERSCOTCH

VEGAN RASPBERRY BROWNIE

RASPBERRY SORBET, PISTACHIO

LEMON TART

CRÈME FRAÎCHE



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

\$70 PER PERSON MINIMUM OF 12 GUESTS

ENTRÉE

GRAZING PLATE

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

MAIN SELECT 2

WHOLE ROAST BASS STRAIGHT 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 VEGAN AVAILABLE
BUTTER, PARSLEY

LEAFY GARDEN SALAD V
HOUSE DRESSING

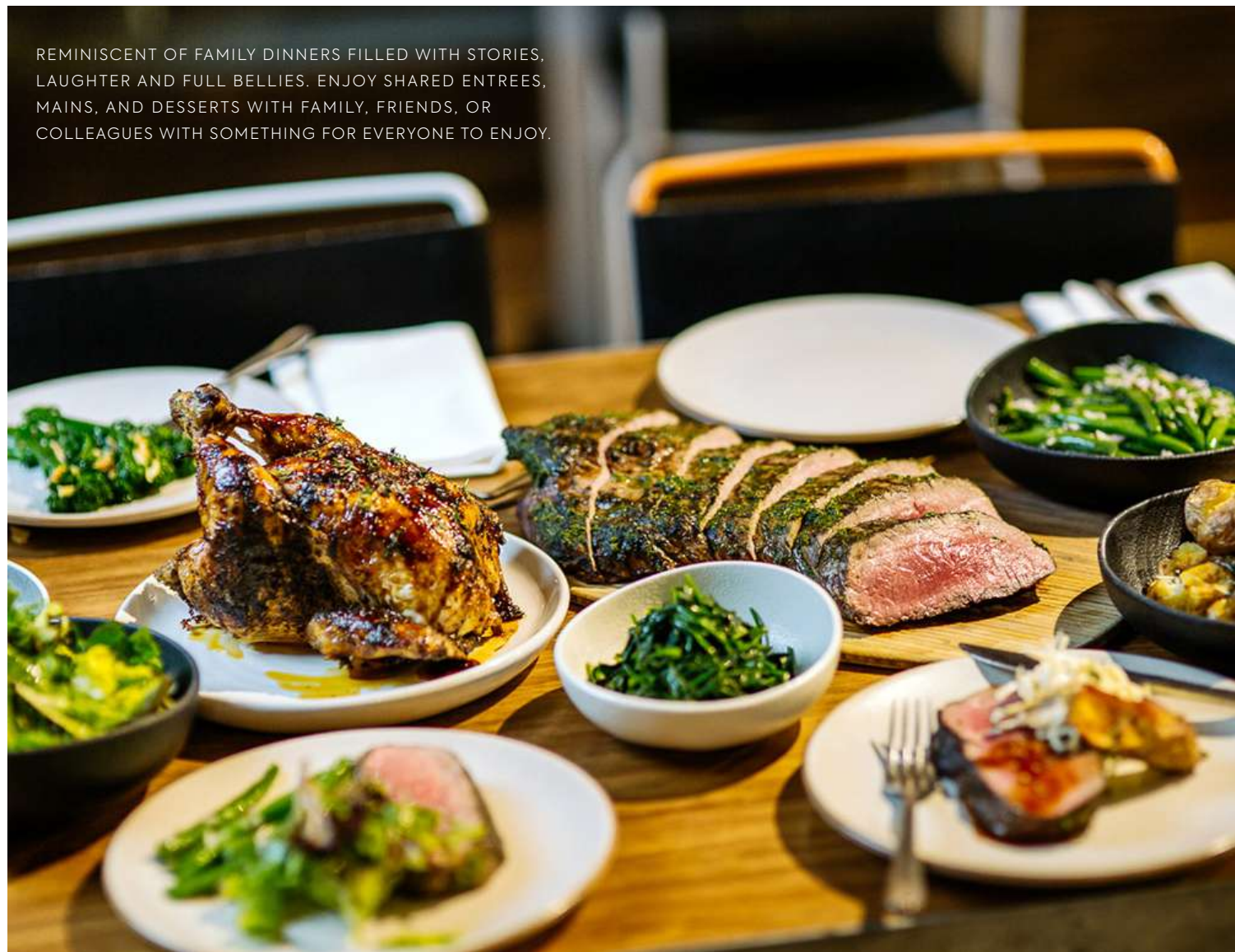
DESSERT INDIVIDUALLY PLATED, ALTERNATE DROP

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

SUMMER BERRY PAVLOVA
VANILLA CHANTILLY, SUMMER BERRIES,
STRAWBERRY SORBET, PASSIONFRUIT

V - VEGETARIAN

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.



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

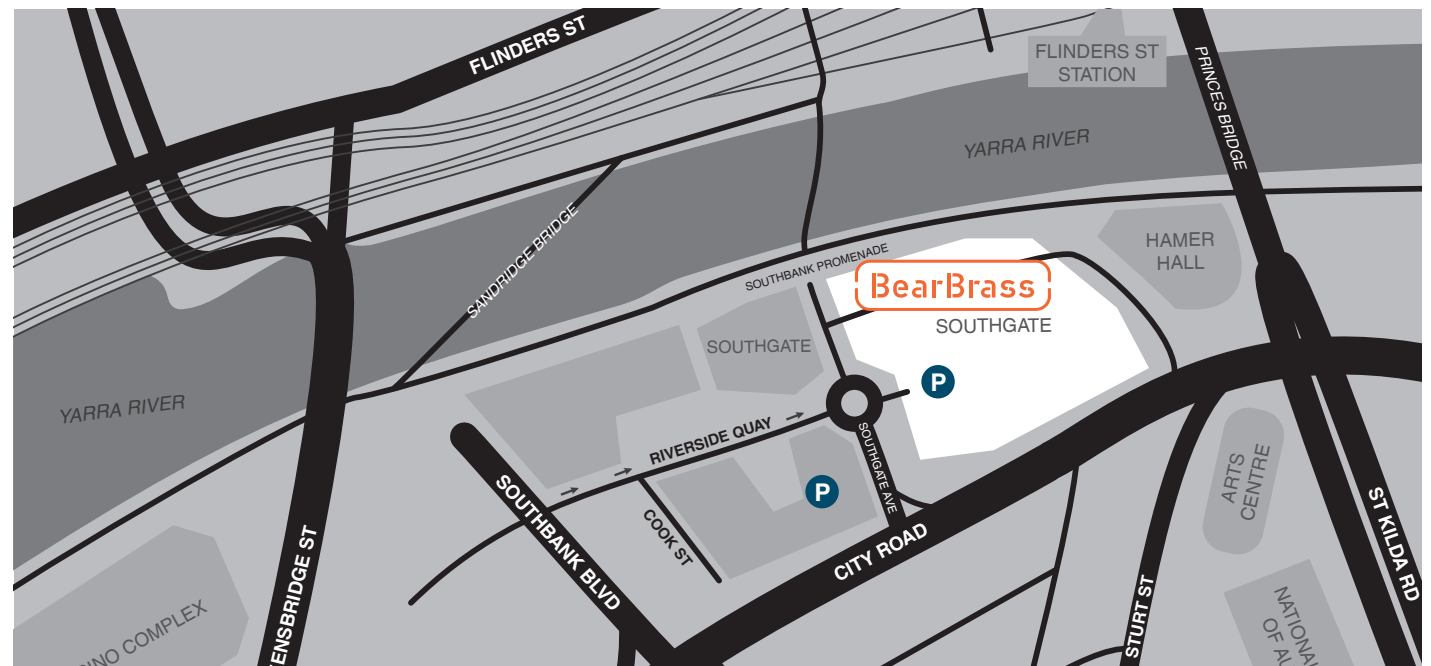
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SOUTHBANK MELBOURNE 3006

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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.



EVENT SALES MANAGER:

ANNALIESE ROLFE

ANNALIESE@REDROCKVENUES.COM.AU

0476 058 365

