

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







# BearBrass

A WELL KNOWN SOCIAL HUB AND MEETING POINT FOR AFTER WORK DRINKS AND PRE/POST THEATRE DWELLERS, BEARBASS 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:

**ANNALIESE ROLFE**

**[ANNALIESE@REDROCKVENUES.COM.AU](mailto:ANNALIESE@REDROCKVENUES.COM.AU)**  
**0476 058 365**

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

**[BEARBASS.COM.AU](http://BEARBASS.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

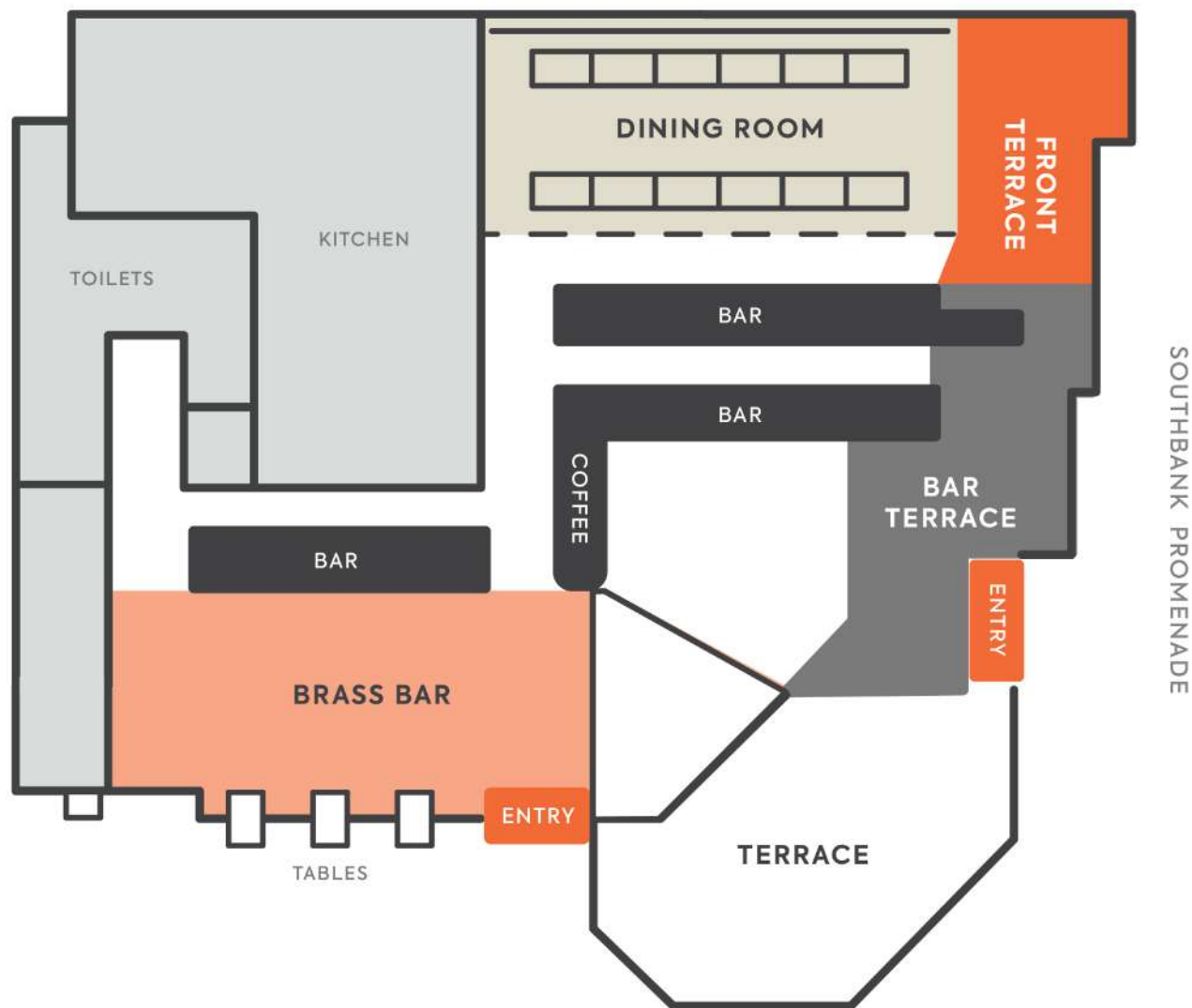
UP TO 30 STANDING OR UP TO 24 SEATED,  
SEMI - PRIVATE

## DINING ROOM, FRONT TERRACE & BAR TERRACE

UP TO 150 STANDING

## EXCLUSIVE VENUE HIRE

UP TO 400 STANDING





# THE VENUE









# COCKTAIL EVENTS | CANAPÉ 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

ZUCHINNI FRITTER <sup>V</sup>  
ROAST CAPSICUM AJVAR

SMOKED EGGPLANT TARTLET <sup>V</sup>  
SEASAME, CHIVE

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

PRAWN SKEWERS  
HERB AIOLI

VEGETARIAN RICE PAPER ROLLS <sup>V</sup>  
RICE WINE VINEGAR

### HOT

VEGAN BEETROOT & QUINOA FALAFEL <sup>V</sup>  
SALSA VERDE

SOY & GINGER CHICKEN SKEWERS  
SESAME & SHALLOT

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

FISH GOUJONS  
HOUSE TARTAR, PICKLED SHALLOT

### SWEET

MINI LEMON MERINGUE TARTS

MINI GELATO CONES

ASSORTED MACARONS

VEGAN CARROT & WALNUT MINI CAKE

CHOCOLATE BROWNIE SQUARES

### SUBSTANTIAL

GLAZED PORK BELLY BAO  
ASIAN SLAW, NAM JIM

MINI ANGUS BEEF BURGERS  
CHEESE, TOMATO, PICKLE

LEMON PEPPER CALAMARI  
AIOLI, LEMON

CHICKEN & MUSHROOM PIES

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

SUBSTANTIAL HOT CANAPÉS CAN  
BE ADDED TO ANY CANAPÉ  
PACKAGE FOR AN ADDITIONAL  
\$8.50 PER PIECE

\*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 OPTIONS

MENUS SUBJECT TO CHANGE

## STATIONARY PLATTERS

15 PIECES PER PLATTER

SELECTION OF VEGETARIAN SUSHI \$85 V

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

VEGAN SWEET POTATO CROQUETTES \$85 V  
TOMATO RELISH, VEGAN AIOLI

CRUMBED & FRIED CHICKEN BITES \$70  
CHIPOTLE MAYONNAISE

MUSHROOM ARANCINI \$80 V  
TRUFFLE MAYONNAISE

MINI ANGUS BEEF BURGERS \$95  
CHEESE, TOMATO, PICKLE

CHICKEN & MUSHROOM PIES \$95

VEGAN PLATTER \$85 V

LOW GLUTEN PLATTER \$95

PIZZA PLATTER 8 SLICES \$28  
SELECT FROM CURRENT RESTAURANT MENU

## DESSERT PLATTERS

20 PIECES PER PLATTER

ALL \$110 PER PLATTER

MINI LEMON MERINGUE TARTS

MINI GELATO CONES

ASSORTED MACARONS

VEGAN CARROT & WALNUT MINI CAKE

CHOCOLATE BROWNIE SQUARES

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 \$58 PER PERSON**

**3 COURSE \$68 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

**PAN SEARED SAGANAKI** V  
HONEY MUSTARD, LEMON, WATERCRESS, SOURDOUGH

**FRIED CALAMARI**  
CRISPY CHICKPEAS, CURRIED MAYONNAISE, PARSLEY

**CLASSIC PRAWN COCKTAIL**  
AVOCADO, CUCUMBER, COS LETTUCE, MARIE ROSE, CROUTONS

**SALT BAKED BEETROOT SALAD** V  
BEETROOT HUMMUS, CHICKPEA, GLOBE ARTICHOKE, RADISH, LEMON & OREGANO DRESSING

**GLAZED PORK BELLY**  
CHILLI CARMEL, ASIAN HERBS, BEAN SHOOTS, GINGER

## MAIN

**GRILLED BARRAMUNDI FILLET**  
ARTICHOKE & MUSSEL VINAIGRETTE, CRISPY LEEK

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

**BRAISED LAMB SHANK**  
TOMATO, SMOKED PEPPERS, CHIMICHURRI, PICKLED SHALLOT

**SLOW COOKED WAGYU BEEF CHEEK**  
POTATO MASH, BUTTON MUSHROOM, PEARL ONION, CROUTON, RED WINE JUS

**FRAGRANT CHICKPEA & SWEET POTATO CURRY** V  
CRISPY SHALLOT, CORIANDER, ROTI

V - VEGETARIAN

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

**CHIPS**

**BUTTERED GREEN BEANS**

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

## DESSERT

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

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

**WARM STICKY DATE PUDDING**  
BUTTERSCOTCH SAUCE, VANILLA ICE CREAM, CANIED WALNUT

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

**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

MENUS SUBJECT TO CHANGE

**\$65 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

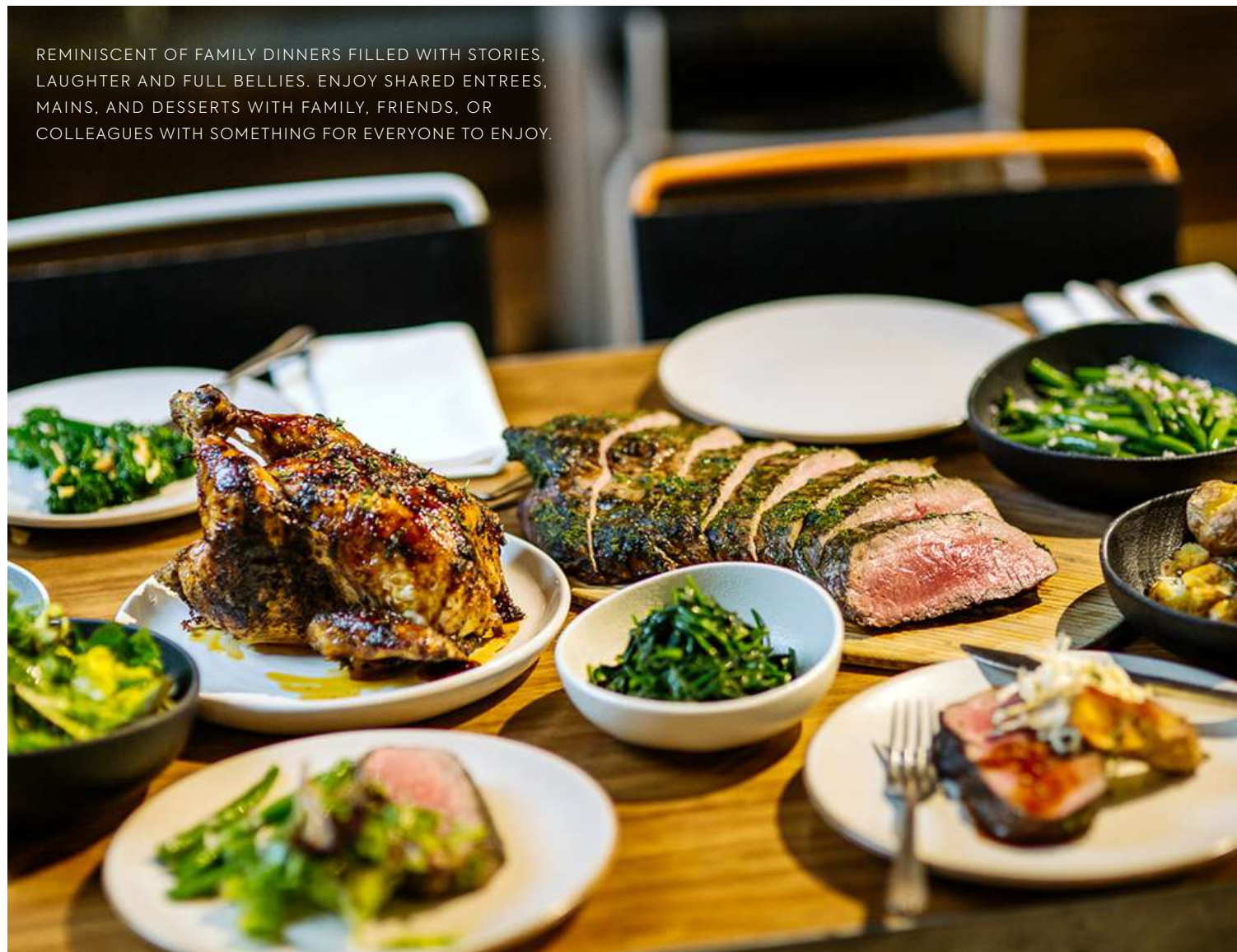
**FLOURLESS ORANGE CAKE**  
CRÈME BRÛLÉE ICE CREAM, VANILLA & ORANGE SYRUP

**RED CHERRY PAVLOVA**  
VANILLA CHANTILLY, MACERATED CHERRIES,  
STRAWBERRY SORBET, GRATED CHOCOLATE

V - VEGETARIAN

**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** \$50 PER PERSON

**3 HOURS** \$60 PER PERSON

**4 HOURS** \$70 PER PERSON

CARLTON DRAUGHT

BALTER XPA

MAGNERS CIDER 355ML BOTTLES

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** \$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](http://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.

EVENT SALES MANAGER:

**ANNALIESE ROLFE**

[ANNALIESE@REDROCKVENUES.COM.AU](mailto:ANNALIESE@REDROCKVENUES.COM.AU)

0476 058 365

