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, ERIN ON **0475 909 955** OR EMAIL ON **FUNCTIONS@BEARBRASS.COM.AU.**

THIS FUNCTION PACK IS AVAILABLE EXCLUSIVELY FROM 26 OCTOBER THROUGH TO 30 DECEMBER 2026.

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

BEARBRASS

BY THE RIVER
SHOP G3A, SOUTHGATE PRECINCT
SOUTHBANK MELBOURNE 3006

BEARBRASS.COM.AU



FUNCTION SPACES/CAPACITIES

FRONT TERRACE
UP TO 25 STANDING

BAR TERRACE
UP TO 50 STANDING

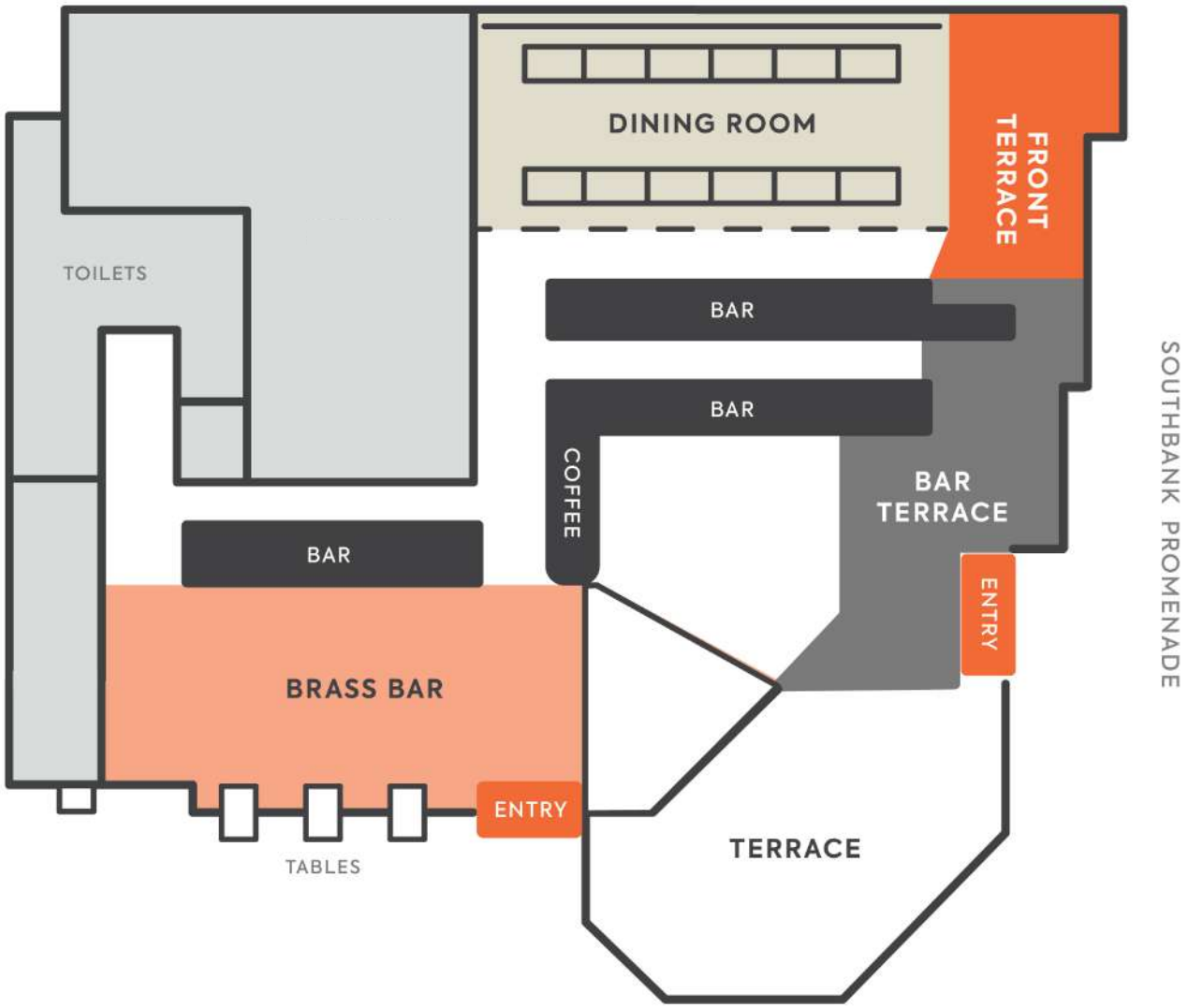
FRONT & BAR TERRACE
UP TO 75 STANDING, OR 140 EXTENDED WITH COURTYARD

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.

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

BEETROOT & CARAMELISED ONION TARTS V VGA
ENDIVE, WALNUT

MINI LEEK & FETA QUICHE V
ONION JAM

HOT

SPICED BUTTERNUT PUMPKIN VEGAN FALAFEL V
HUMMUS, SUMAC, SESAME

MUSHROOM ARANCINI V
TRUFFLE MAYONNAISE

SMOKY BBQ CHICKEN SKEWERS
DILL & CHIVE RANCH DRESSING

SWEET

MINI GELATO CONES



V - VEGETARIAN VGA - VEGAN OPTION AVAILABLE

OPTION 2 $55 PER PERSON
8 CANAPES PER PERSON

COLD

BEETROOT & CARAMELISED ONION TARTS V VGA
ENDIVE, WALNUT

MINI LEEK & FETA QUICHE V
ONION JAM

TASMANIAN BLUEFIN TUNA TATAKI
SOY, SESAME, CORIANDER, LIME

HOT

SPICED BUTTERNUT PUMPKIN VEGAN FALAFEL V
HUMMUS, SUMAC, SESAME

MUSHROOM ARANCINI V
TRUFFLE MAYONNAISE

SMOKY BBQ CHICKEN SKEWERS
DILL & CHIVE RANCH DRESSING

WEST AUSTRALIAN TEMPURA PRAWNS
TONKATSU SAUCE

SWEET

MINI GELATO CONES

OPTION 3 $72 PER PERSON
10 CANAPES PER PERSON + 2 SUBSTANTIAL CANAPES

COLD

BEETROOT & CARAMELISED ONION TARTS V VGA
ENDIVE, WALNUT

MINI LEEK & FETA QUICHE V
ONION JAM

PESTO & GOATS CHEESE TARTLETS V
ROASTED CAPSICUM

TASMANIAN BLUEFIN TUNA TATAKI
SOY, SESAME, CORIANDER, LIME

HOT

SPICED BUTTERNUT PUMPKIN VEGAN FALAFEL V
HUMMUS, SUMAC, SESAME

MUSHROOM ARANCINI V
TRUFFLE MAYONNAISE

WEST AUSTRALIAN TEMPURA PRAWNS
TONKATSU SAUCE

LAMB & SALTBUSH EMPANADA VGA
CHERMOULA

SUBSTANTIAL

BATTERED NEW ZEALAND FLATHEAD & CHIPS
TARTARE, LEMON

MINI ANGUS BEEF BURGERS
CHEESE, TOMATO, PICKLE

SWEET

MINI GELATO CONES

CHOCOLATE & PEANUT SHORTBREAD

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.

CANAPÉ ADDITIONS.

SUBSTANTIAL CANAPES

ADD TO ANY PACKAGE FOR AN ADDITIONAL
$10 PER PIECE

WEST AUSTRALIAN PRAWN ROLLS
BRIOCHE BUN, MARIE ROSE, AVOCADO, CHIVE

MINI ANGUS BEEF BURGERS
CHEESE, TOMATO, PICKLE

KARAAGE CHICKEN
SOY GLAZE, KEWPIE MAYONNAISE, NORI

BATTERED NEW ZEALAND FLATHEAD & CHIPS
TARTARE, LEMON

CAULIFLOWER & LEEK PIES V

VEGAN SAUSAGE ROLLS V
CHIMICHURRI



STATIONARY PLATTERS

15 PIECES PER PLATTER

BEETROOT & CARAMELISED ONION TARTS V VGA **$80**
ENDIVE, WALNUT

SPICED BUTTERNUT PUMPKIN VEGAN FALAFEL V **$90**
HUMMUS, SUMAC, SESAME

KARAAGE CHICKEN $85
SOY GLAZE, KEWPIE MAYONNAISE, NORI

MUSHROOM ARANCINI V **$90**
TRUFFLE MAYONNAISE

MINI ANGUS BEEF BURGERS $105
CHEESE, TOMATO, PICKLE

CAULIFLOWER & LEEK PIES V **$105**

PIZZA PLATTER $28
8 SLICES - SELECT FROM OUR RESTAURANT MENU

VEGAN PLATTER V **$85**

GLUTEN FRIENDLY PLATTER $95

DESSERT PLATTERS

ALL $120 | 20 PIECES PER PLATTER

MINI GELATO CONES

CHOCOLATE & PEANUT SHORTBREAD

VEGAN CARROT & WALNUT MINIS

CHOCOLATE BROWNIE SQUARES

V - VEGETARIAN VGA - VEGAN OPTION AVAILABLE

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

TASMANIAN BLUEFIN TUNA TATAKI
SOY, SESAME, SHALLOT, CHILLI, SPRING ONION

CLASSIC WEST AUSTRALIAN PRAWN COCKTAIL
AVOCADO, CUCUMBER, COS, MARIE ROSE, CROUTONS

BURRATA V
CONFIT TOMATO, OLIVE, BASIL, GRILLED BREAD

LAMB KOFTAS
PRESERVED LEMON YOGHURT, SUMAC, SOFT HERB SALAD

ZUCCHINI FLATBREAD V
HUMMUS, PINE NUT, MARINATED ZUCCHINI, CURRANTS, PARSLEY & LEMON

MAIN

GRILLED DAINTREE BARRAMUNDI FILLET
CAVELO NERO, TOMATO & CORIANDER, SAUCE VIERGE

ROASTED FREE RANGE CHICKEN BREAST
SMOKED CAPSICUM PURÉE, POTATO & CHORIZO, CHICKEN JUS

PRESSED LAMB SHOULDER
SMOKED EGGPLANT, CUCUMBER, TOMATO, PARSLEY & OLIVE

TRADITIONAL CHRISTMAS TURKEY & HAM
ROAST POTATOES, BUTTERED BEANS, GLAZED CARROTS, GRAVY

CHARGRILLED BLACK ANGUS SIRLOIN
WATERCRESS, FRIES, RED WINE JUS

VEGAN PAELLA V
SUMMER VEGETABLES, SAFFRON RICE

SHARED SIDES ALL INCLUDED FOR +$5 PER PERSON

ROCKET & PEAR SALAD V
HOUSE DRESSING

SAUTEED BROCCOLINI V
GARLIC, CHILLI, PARMESAN

GLAZED DUTCH CARROTS V
BUTTER & CHIVE

CHIPS V

DESSERT

TRADITIONAL CHRISTMAS PUDDING
CINNAMON BUN ICE CREAM, BUTTERSCOTCH

PROFITEROLES
SALTED CARAMEL ICE CREAM, WARM CHOCOLATE SAUCE, PISTACHIO

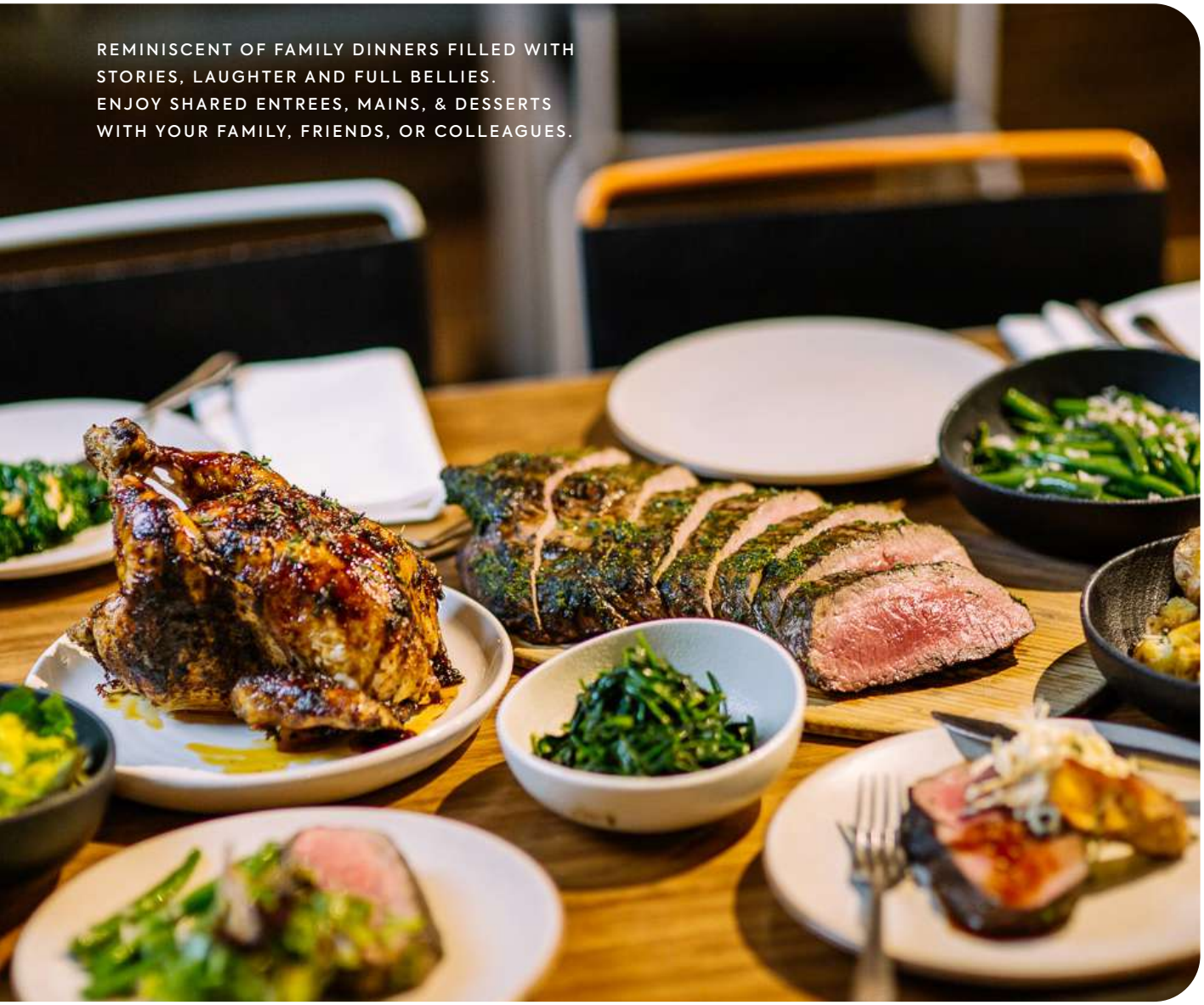
FLOURLESS ORANGE CAKE VGA
VANILLA ICE CREAM, ORANGE SYRUP

LEMON TART
CRÈME FRAÎCHE

V - VEGETARIAN VGA - VEGAN AVAILABLE

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.



REMINISCENT OF FAMILY DINNERS FILLED WITH STORIES, LAUGHTER AND FULL BELLIES.
ENJOY SHARED ENTREES, MAINS, & DESSERTS WITH YOUR FAMILY, FRIENDS, OR COLLEAGUES.

$70 PER PERSON MINIMUM 12 GUESTS

ENTRÉE

GRAZING PLATE
CURED MEATS, HOUSE PICKLES, HOUSE DIPS, MARINATED OLIVES, CHUTNEY, SEASONAL CRUDITES, BEETROOT RELISH, CHARRED SOURDOUGH

MAIN SELECT 2

WHOLE ROAST SOUTHERN RANGES BEEF RUMP CAP
RED WINE JUS

BAKED DAINTREE BARRAMUNDI
BROWN BUTTER & CAPER

WHOLE ROASTED FREE RANGE CHICKEN
GARLIC & THYME

VEGAN PAELLA V
SUMMER VEGETABLES, SAFFRON RICE

SIDES SELECT 2

ROCKET & PEAR SALAD V
HOUSE DRESSING

SAUTEED BROCCOLINI V
GARLIC, CHILLI, PARMESAN

GLAZED DUTCH CARROTS V
BUTTER, CHIVE

CHIPS V
OREGANO SALT

DESSERT INDIVIDUALLY PLATED, ALTERNATE DROP

FLOURLESS ORANGE CAKE
VANILLA ICE CREAM, ORANGE SYRUP

STICKY DATE PUDDING
BUTTERSCOTCH SAUCE, VANILLA ICE CREAM

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 $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
HEGGIES CHARDONNAY SA
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

UPSIDE DOWN PROSECCO NZ
CHANDON BLANC DE BLANC YARRA VALLEY VIC
821 SAUVIGNON BLANC MARLBOROUGH NZ
DANDELION VINEYARDS CHARDONNAY SA
SECRET STONE PINOT GRIS MARLBOROUGH NZ
T'GALLANT CAPE SCHANCK ROSÉ VIC
WEST CAPE HOWE PINOT NOIR WA
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

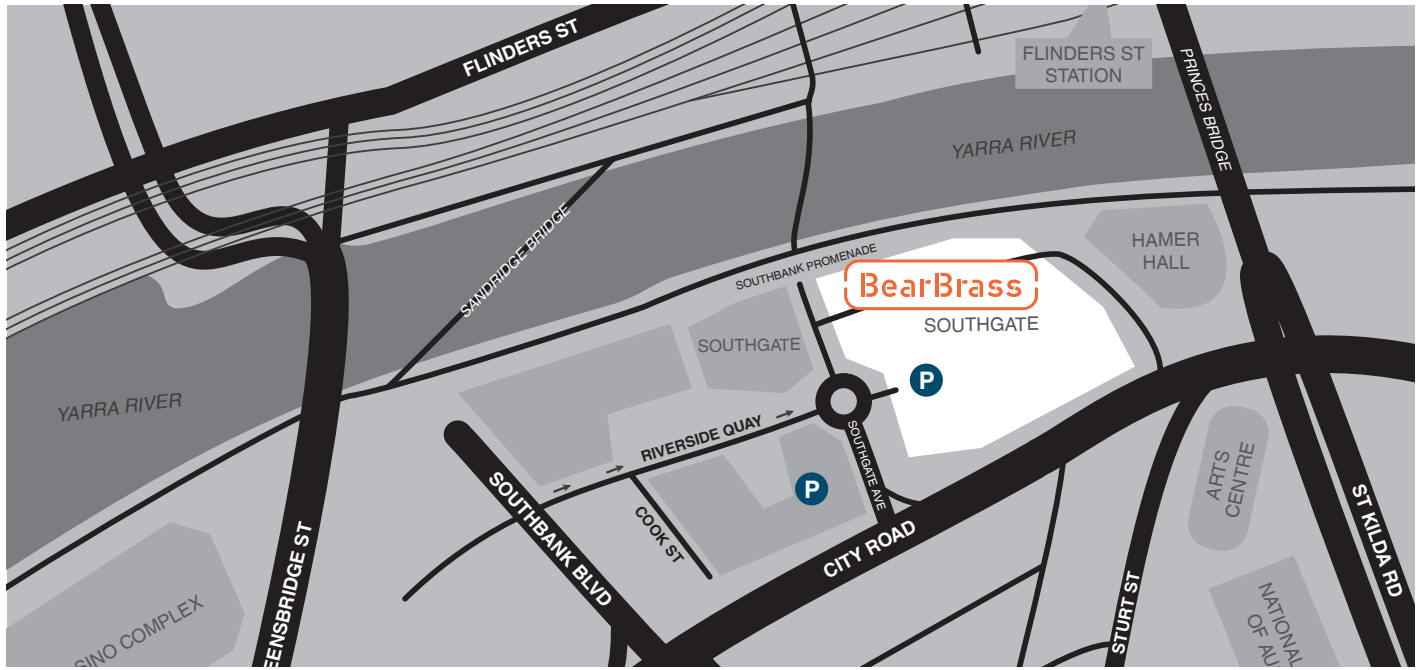
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BEARBRASS IS LOCATED ON THE YARRA RIVER AT SOUTHGATE RESTAURANT & SHOPPING PRECINCT. AN EASY WALK FROM THE CBD, FEDERATION SQUARE OR CROWN CASINO.

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:

ERIN SEARLE

FUNCTIONS@BEARBRASS.COM.AU
0475 909 955