



THE BANK
MELBOURNE

SOCIAL EVENTS
CORPORATE EVENTS
COCKTAIL PARTIES
HOLIDAY PARTIES
BRIDAL SHOWERS
WEDDING EVENTS

LET'S CELEBRATE

Unique to Melbourne's Southbank precinct, Left Bank offers a diversity of choice with a thoughtful and fresh approach to planning your next function or event.

The venue can accommodate for cocktail style events of up to 580 guests and up to 230 for 'sit down' occasions inside. The Terrace on the Southbank promenade accommodates up to 140 guests for 'sit down' events.

Our venue houses multiple spaces that can be used separately or modulated to accommodate larger groups.

Our Events Pack is intended as a guide for planning your event. However, we will work closely with you to design an experience that results in a truly memorable occasion.

F • U • N • C • T • I • O • N P • A • C • K 2 • 0 • 1 • 7

C·A·N·A·P·É M·E·N·U·S

Minimum 15 people

COLD CANAPÉS

pork & pistachio rilette, brioche crisp, onion marmalade & micro mint

heirloom tomato, stracchino & olive tapenade crustini ^V

avocado rice paper rolls with pickled cucumber, carrot, coriander & wakami ^{GF V}

freshly shucked oysters with lime gremolata & salmon roe ^{GF}

black sesame crusted tasmanian salmon blini, chive crème fraîche ^{GF}

tuna tartar wonton with candied cucumber, lemongrass chilli creme

poached chicken spring onion pancake rolls, pickled cucumber, radish, avocado

beef tataki, sesame crisp, korean slaw, ginger dressing ^{GF}

HOT CANAPÉS

jamón, chorizo & manchego croquette with romesco aioli

crispy fried chicken ribs with spicy jalapeño sauce ^{GF}

beef wellington, seeded mustard, spinach, porcini paste

roasted kent pumpkin, smashed peas & gorgonzola arancini with basil mayonnaise ^V

mojo chicken poppers with sticky red pepper cilantro salsa ^{GF}

lamb & rosemary pie with pomegranate yoghurt

grilled portobello mushroom sliders with sweet potato, ruby char, tomato jam ^V

coconut & prawn cigar with chilli & lime mayonnaise

SUBSTANTIAL ITEMS (MORE THAN ONE BITE)

sticky pork belly steamed bun, pickled carrot coriander slaw

black angus beef sliders with celeriac remoulade & truffle mayonnaise

thai green chicken curry, coconut jasmine rice & greens ^{GF}

lamb shoulder quesadilla, pica de gallo, monterey jack cheese

flash fried calamari with lime, mint, coriander & papaya salad ^{GF}

beer battered flat head fillets with tartar sauce & shoe string fries

quinoa baby beet salad, toasted hazelnuts, kent pumpkin & truffle vinaigrette ^{GF V}

seared sirloin steak fritz, shoe string fries, tarragon béarnaise ^{GF}

lobster brioche roll with shaved fennel, dill, carrot slaw & cocktail sauce

DESSERT CANAPÉS

spanish churros, cinnamon, salted caramel sauce ^V

dark chocolate mud cake, caramelised banana spring roll ^V

fresh chopped fruit, nuts, summer berries sorbet ^{GF V}

raspberry & vanilla crème anglaise tartlets ^V

dark chocolate, almond, raisin brownie ^V

blueberry & white chocolate cheesecake tart ^V

vanilla bean custard filled calzone with nutella ganache ^V

apple, rhubarb crumble pie with vanilla cream ^V

*Selection of 6 canapés (3 cold & 3 hot)
\$29 per person*

*Selection of 8 canapés (4 cold & 4 hot)
\$36 per person*

*Selection of 10 canapés (5 cold & 5 hot)
\$42 per person*

*Substantial items - \$6 each
Dessert canapés - \$5 each*

B·A·N·Q·U·E·T M·E·N·U

Minimum 12 people ~ Sit down occasions

Add that extra something to your meal by starting off with some of our delicious Canapés or Starter Platters

CANAPÉS ON ARRIVAL

Select from our Cold and Hot Canapé selections on page 2.

2 pieces per person ~ \$8 | 3 pieces per person ~ \$10 | 4 pieces per person ~ \$12

STARTERS ON ARRIVAL

Served as shared platters (in addition to your Banquet Menu choices)

The Boulevard Plank ~ \$4 per person

housemade dip, warm artisan bread, olive oil, aged balsamic & marinated olives

Salumi Board ~ \$8 per person

prosciutto di parma, truffle salami, lomo, pork pistacchio rilette, black coconut lavosh

TWO COURSE BANQUET

Choose two entrees & two mains OR two mains & two desserts ~ \$55 per person (alternate drop)

THREE COURSE BANQUET

Choose two entrees, two mains & two desserts ~ \$65 per person (alternate drop)

BANQUET MENU WITH GUEST COURSE CHOICES

Guest's selection of three dishes in each course at an additional \$5 per person

All mains are accompanied by a complimentary side of your choice:

Seasonal fresh garden salad or heirloom tomato salad

Either side salad also includes complimentary thick cut potato chips

Additional Shared Side Salads ~ \$2.5 per person

Beetroot Salad

roasted pumpkin, heirloom beetroot, candied walnut, goat's feta

Red Pepper Feta

roasted fennel chickpea, tomato, almond basil vinaigrette

Charred Broccolini

asparagus, puy lentils, heirloom beets, sweet potato, flamed walnut, chilli yuzu dressing

Grilled Lemon Chicken

cos hearts, pancetta, parmesan, capers, crostini, white anchovies & egg vinaigrette

Salmon Carpaccio

truss tomato, quinoa, red oak butter lettuce, avocado, omega honey yoghurt

ENTRÉE

Freshly Shucked Oysters
with lime gremolata & salmon roe

Salt Pepper Calamari
lemon dust, smashed garlic crema

Arancini
roasted pumpkin, garden pea, gorgonzola, almond romesco^V

Canadian Maple Syrup Pork Belly Tacos
sticky pineapple, pickled scallions, lime salsa

Left Bank Sliders
black angus beef, jarlsberg, celeriac remoulade, truffle mayonnaise, soft floured buns

Blue Swimmer Crab Steamed Buns
mint arugula slaw, sriracha aioli

Heirloom Beet Tartin
pecorino roasted leek, broad bean, vanilla bean balsamic^V

MAIN COURSE

Dry Aged Black Angus Sirloin [300gm]
truffle potato purée, vincotto green beans, roasted bone marrow, seeded mustard jus^{GF}

Parmesan Gnocchi
braised tomato, smoked bay leaf ricotta, fried sage, torn fior di latte^V

Crispy Skin Barramundi
spinach leek black riso, lobster saffron tarragon velouté^{GF}

Pumpkin Amaretto Ravioli
ricotta, basil oil & pine nut crumb^V

King Prawn & Scallop Spaghettini
spaghettini, chilli, broccolini, lemon, dill crème

Roasted Chicken Breast & Confit Chicken Leg
spiced carrot soubise, crème cherve croquette, cavolo nero & jus gras^{GF}

Grain Fed Eye Fillet [250gm]
buttered king brown mushroom, shallot ketchup, potato horseradish cake^{GF}

DESSERT

Lemon Curd Tartlet
cinnamon dust, poached fruit^V

Green Apple Baked Berry Crumble
madagascan vanilla bean ice cream, rhubarb jam^V

Hazelnut Zeppole
chocolate hazelnut creme doughnuts, cinnamon sugar, pistachio crumbs, strawberry salsa^V

Flourless Dark Chocolate Hot Pot
espresso ice cream & vanilla bean anglaise^{VGF}

B R U N C H & B R E A K F A S T

BREAKFAST

Guests' choice of the below, inclusive of an espresso coffee or gourmet tea and fresh cold pressed juice

Eggs on Toast

two free range poached, scrambled, fried or 66° sous vide eggs with choice of two sides from below:
[potato corn hash, roasted tomato, green chilli pepper baked beans, avocado pea walnut & feta smash or handcut bacon]

Stracchino Benedict

heirloom cherry tomato, basil crème, stracchino cheese, poached egg, roasted glazed shaved ham, basil ash hollandaise on olive oil crostini

Chilled Chop Salmon

cold house-made smoked chopped salmon, sweet potato & chickpea paste, crème fraiche, lemon curd, poached egg on dark rye

Coconut Set Chia

caramelised mango, compressed pineapple, toasted coconut, cherry, fig & apricot bread & coffee butter^v

BREAKFAST COCKTAIL PARTY

Roving canapés, inclusive of an espresso coffee or gourmet tea and fresh cold pressed juice

granola cluster vanilla, violet flower & poppyseed yoghurt, seasonal stonefruit, pecan crumbs & organic apple juice^{vGF}

egg, smoked bacon, hand pressed potato corn hash slider

gypsy ham, avocado & gruyère croque monsieur

dutch hot cakes, citrus mascarpone, wildflower honey, peanut praline crumbs^v

LEFT BANK BRUNCH

Guests' choice of the below inclusive of Bloody Mary or NV La Gioiosa Prosecco D.O.C.G.

Stracchino Benedict

heirloom cherry tomato, basil crème, stracchino cheese, poached egg, glazed shaved ham, basil ash hollandaise on olive oil crostini

Parmesan Gnocchi

braised tomato, smoked bay leaf ricotta, fried sage, fiore di latte^v

Chilled Chop Salmon

cold house-made smoked chopped salmon, sweet potato & chickpea paste, crème fraiche, lemon curd, poached egg on dark rye

Charred Broccoli Salad

asparagus, puy lentils, heirloom beets, sweet potato, flamed walnut, chilli yuzu dressing^{vGF}

Salt & Pepper Calamari

lemon dust, smashed garlic crema served with lemon wedges

Red Pepper Feta Salad

roasted fennel chickpea, tomato, almond basil vinaigrette^{vGF}

Black Angus Beef Sliders

seared soft egg, smoked bacon, potato corn hash, house-made tomato jam, brioche

Dry Aged 160gm Eye fillet Minute Steak

truffle potato purée, vincotto green beans, roasted bone marrow seeded mustard jus^{GF}

Grilled Lemon Chicken Salad

cos hearts, pancetta, parmesan, capers, crostini, white anchovies & egg vinaigrette

Salmon Carpaccio

truss tomato, quinoa, red oak butter lettuce, avocado, omega honey yoghurt

YOUR OWN MIMOSA BAR

Includes fresh fruit, juices & bottle of NV La Gioiosa Prosecco

Served by our fabulous bartenders on our Mimosa cart

Plated Breakfast Menu - \$27pp

Breakfast Cocktail Party - \$24pp

Left Bank Brunch Menu - \$29pp

Your own Mimosa bar - \$12 pp

T·E·R·R·A·C·E B·B·Q

Minimum 30 people

Create a memorable experience with our Terrace BBQ.

With your own personal chef, guests can enjoy the cooking interaction while taking in the Melbourne city skyline & Yarra river promenade.

CANAPÉS TO START?

Select from our Cold and Hot Canapé selections on page 2.

2 pieces per person ~ \$8 | 3 pieces per person ~ \$10 | 4 pieces per person ~ \$12

STARTERS ON ARRIVAL

Served as shared platters (Only in addition to your Banquet Menu Choices)

The Boulevard Plank ~ \$4 per person

housemade dip, warm artisan bread, olive oil, aged balsamic & marinated olives

Salumi Board ~ \$8 per person

prosciutto di parma, truffle salami, lomo, pork pistacchio rillette, black coconut lavosh

LEFT BANK SKEWERS

Moroccan Roast Vegetable And Haloumi^v | Satay Tofu^v

Bourbon Honey Beef | Teriyaki Glazed Beef | Mint Gremolata Lamb,

Mushroom & Red Wine Lamb Sausage | Thai Basil & Lime Prawn

Tasmanian Salmon & Smashed Herb | Sweet Chilli Squid

Ginger, Coconut & Lemongrass Chicken | Honey, Soy & Sesame Chicken Ribs

Black Peppered Pork Belly | Caramelised Pineapple & Green Apple Glazed Pork

HAND HELD SALADS

Chorizo, chive & potato salad

Red cabbage & peanut crunch slaw

Tomato, basil, pearl bocconcini & cucumber salad

Rocket, parmesan & walnut salad

Corn, red pepper & beet salad

\$49 per person

Served with bread rolls & condiments, includes 8 skewers and 2 salads per person

F·O·O·D & D·R·I·N·K E·X·P·E·R·I·E·N·C·E·S

available in addition to your Canapé, Banquet, Breakfast or BBQ Menu

SEAFOOD BAR

Allow one of our talented chefs to "WOW" your guests by shucking fresh oysters and prawns from your exclusive chilled seafood station within your designated event space.

Inclusive of all the ideal condiments and sauces.

\$25 per person ~ Minimum 30 guests

CHARCUTERIE & ANTIPASTO STATION

A selection of super premium continental cured meats, pate,

cheese, olives & assorted artisan breads

\$18 per person ~ Minimum 15 guests

SLIDER STATION

Mini assorted mini burgers:

Black angus beef, celeriac remoulade, jarlsberg, truffle mayonnaise

Buttermilk chicken fillet with peanut butter asian slaw, jalapeno mayo

Soft shell crab, fennel dill & pickled carrot slaw, citrus chilli aioli

Grilled portobello mushroom sliders with sweet potato, ruby char, tomato jam

\$14 per person ~ Minimum 15 guests

ROLLER STATION

A selection of housemade premium sausages including:

Black Salted lamb & Rosemary, Pork & Fennel,

Wagyu Beef, Red Wine & Chive and more...

\$12 per person ~ Minimum 15 guest

PAELLA STATION

Classic Spanish dish with bomba rice, prawn, chicken, chorizo, red peppers

& garden herbs, spicy smoked pimento & saffron tomato broth

\$12 per person ~ Minimum 15 guests

F·O·O·D & D·R·I·N·K E·X·P·E·R·I·E·N·C·E·S

available in addition to your Canapé, Banquet, Breakfast or BBQ Menu

TACO STATION

Mini assorted corn tacos:

Softshell crab, pico de gallo, slaw

Pulled lamb shoulder, pickled cabbage, lime salsa

Poached chicken, guacamole, shaved cos, coft garlic crème

Maple Syrup Pork Belly sticky pineapple, pickled scallions, lime salsa

\$12 per person ~ Minimum 15 guests

FRENCH FRY STATION

Shoe String | Hand Cut | Sweet potato | Oregano Lemon | Sweet Paprika

\$10 per person ~ Minimum 15 guests

POPCORN STATION

Flavours ~ salted caramel, maple pecan, cookies & cream, cinnamon, strawberry & tropicana

\$9 per person ~ Minimum 15 guests

DOUGHNUT WALL

Assorted glazed doughnuts displayed on framed wall

\$9 per person ~ Minimum 15 guests

CHEESE STATION

Australian & international cheeses with condiments including quince paste, nuts & lavosh

\$15 per person ~ Minimum 15 guests

DESSERT STATION

A decadent assortment of delicious treats

\$10 per person ~ Minimum 15 guests

CREPE STATION

Flavours – rocky road | vanilla berry | nutella crunch | strawberries & cream

\$10 per person ~ Minimum 15 guests



B·E·V·E·R·A·G·E P·A·C·K·A·G·E·S

SILVER

Craigmoor NV Sparkling ~ Multi-regional, South East Australia
2014 Circa 1858 Sauvignon Blanc ~ Multi-regional, Western Australia
2013 Circa 1858 Shiraz ~ Central Ranges, New South Wales
Furphy Refreshing Ale, James Boags Premium Light & Soft Drinks
Add Craft Beer Taps for 3.0pp

2 HR – \$35 | 3 HR – \$44 | 4 HR – \$53

GOLD

NV Veuve Tailhan Sparkling Brut ~ Burgundy, France
Drift Sauvignon Blanc ~ Marlborough, New Zealand
St Hallett Black Clay Shiraz ~ Barossa Valley, South Australia
James Squire 150 Lashes, Mountain Goat Steam Ale, James Squire Apple Cider,
James Boags Light & Soft Drinks
Add Craft Beer Taps for 3.0pp

2 HR – \$45 | 3 HR – \$54 | 4 HR – \$63

PREMIUM PACKAGE ADD ONS

Add premium spirits to your package:

Chivas Regal 12yo Scotch, Absolut Vodka, Havana Club Rum
Beefeater Gin or Makers Mark Bourbon \$12 per person

Add imported packaged beer to your beverage package:

Asahi or Heineken \$5 per person

Add a cocktail on arrival with any beverage package:

Choose ONE or TWO of the following: Espresso Martini,
Pimms No.1 Cup, Aperol Spritz or Mojito \$11 per person

YOUR COCKTAIL BAR

\$10 per person for one cocktail \$15 per person for two cocktails

Select from a range of our specialty cocktails and have
your very own bartender serve you and your guests.

PLATINUM

Tailor your own wine list ~ select five wines from the list below:

SPARKLING

NV Croser Sparkling ~ Adelaide Hills, South Australia
NV La Gioiosa Prosecco Superiore D.O.C.G ~ Veneto, Italy
Amberley "Kiss & Tell" Moscato ~ Margaret River, Western Australia

WHITE

Robert Oatley Signature Series Sauvignon Blanc ~ Margaret River, Western Australia
The Lane "Block 10" Sauvignon Blanc ~ Adelaide Hills, South Australia
David Hook Pinot Grigio ~ Hunter Valley, New South Wales
Petaluma Pinot Gris ~ Adelaide Hills, South Australia
Oakridge "Over The Shoulder" Chardonnay ~ Yarra Valley, Victoria

ROSÉ

Willunga 100 Rosé ~ McLaren Vale, South Australia

RED

Stonier Pinot Noir ~ Mornington Peninsula, Victoria
Copia Cabernet Merlot ~ Multi-regional, Western Australia
Four in Hand Shiraz ~ Barossa Valley, South Australia
Schobers "Needle in the Haystack" Shiraz ~ Clare Valley, South Australia
Hancock & Hancock Cabernet Touriga ~ McLaren Vale, South Australia

BEER & CIDER

Heineken, Asahi,
James Squire Crush Apple Cider,
Craft Beer Tap of your choice,
James Boags Light & Soft Drinks

2 HR – \$55 | 3 HR – \$64 | 4 HR – \$73

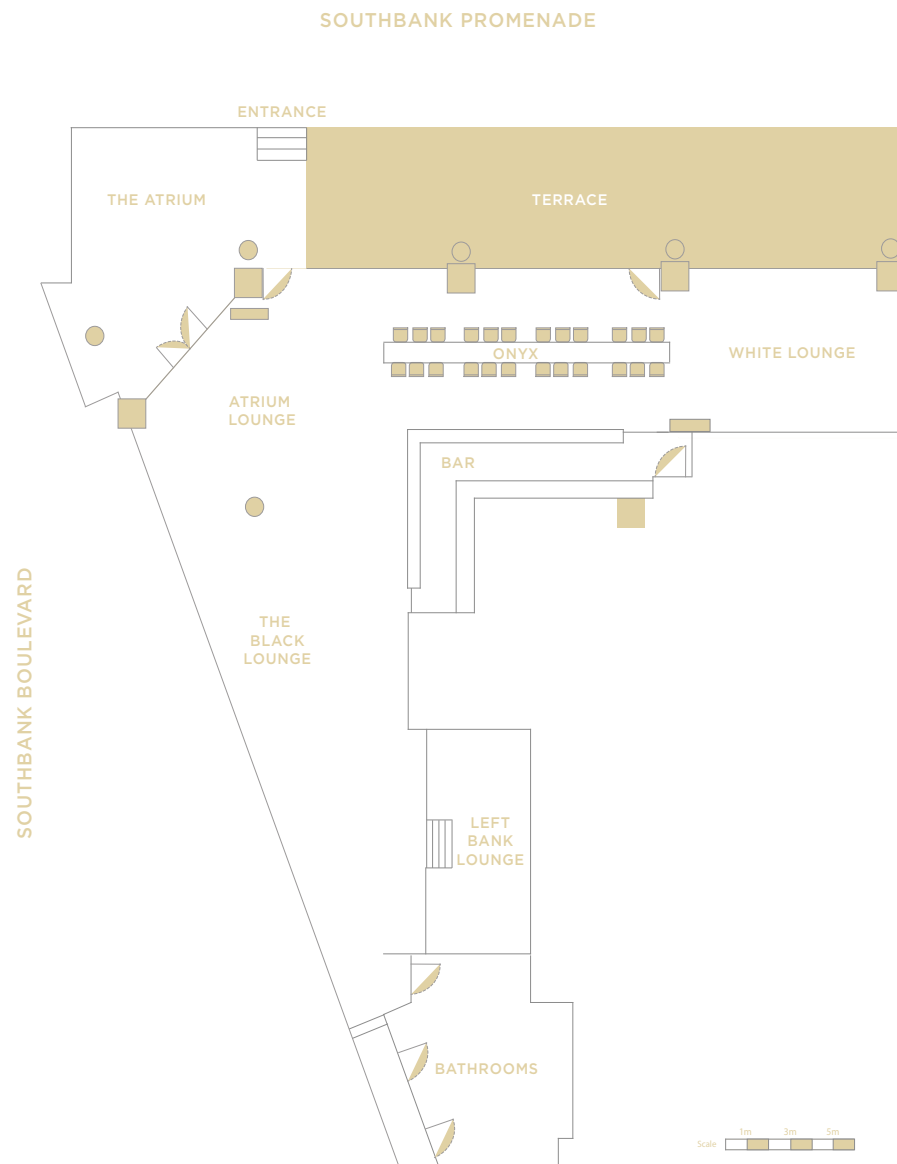
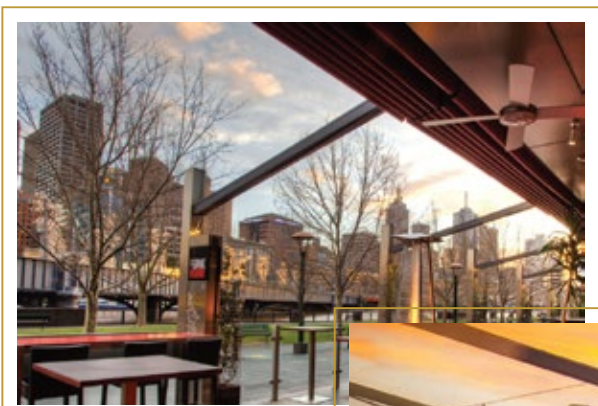
E·V·E·N·T S·P·A·C·E·S

THE TERRACE

Service: Sit down / BBQ / Cocktail

Space: this is a dynamic space with a view of the CBD skyline and Yarra River that can be used in its entirety or sectioned for smaller events.

Occasion: suitable for events of all types, ideal for breakfasts, luncheons, engagements and sit down dinners.



E·V·E·N·T S·P·A·C·E·S

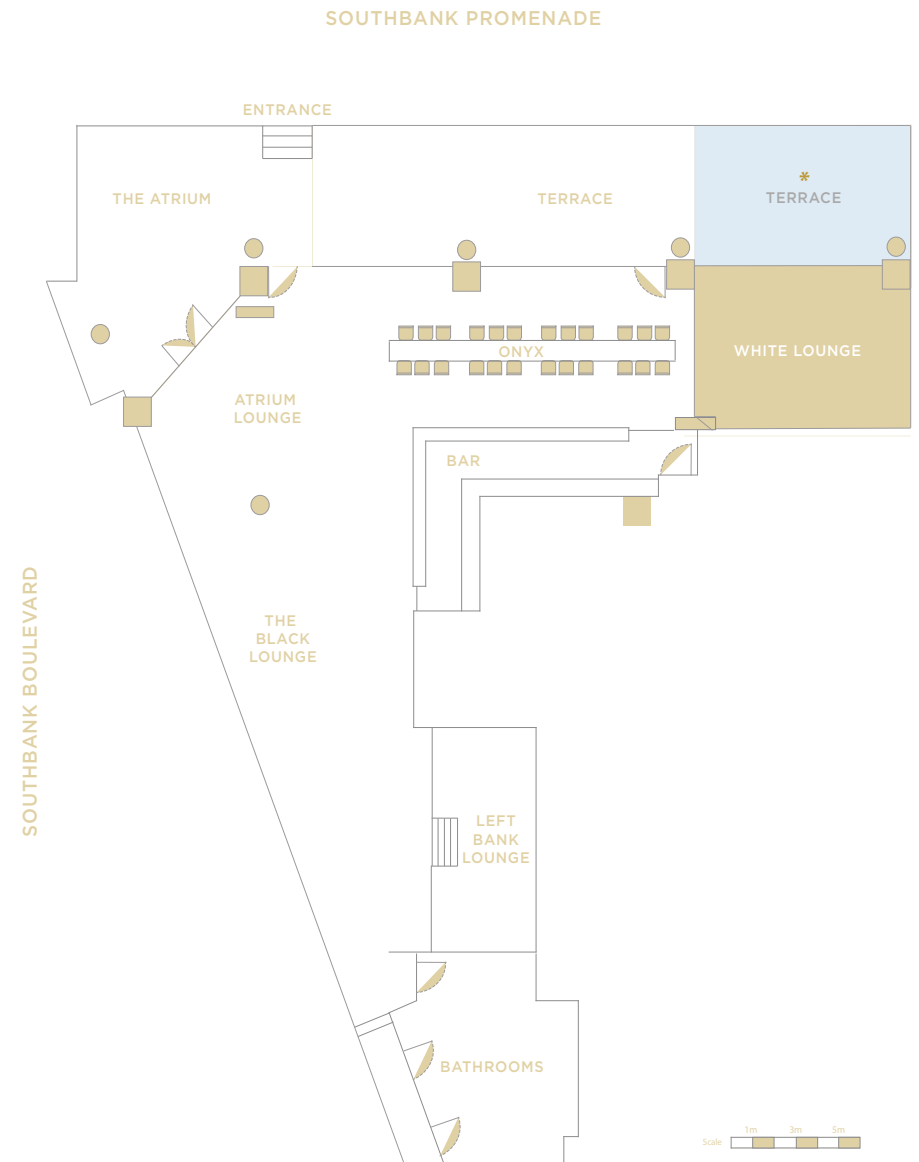
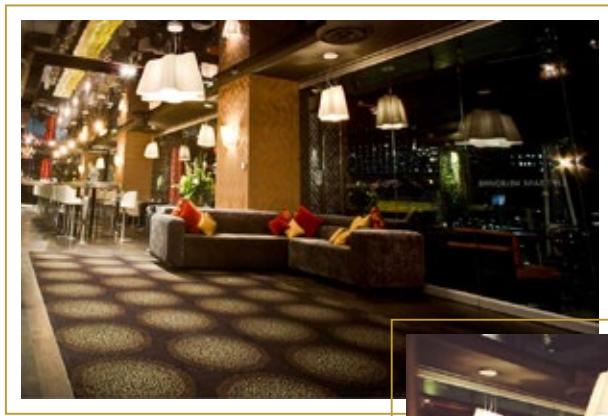
THE WHITE LOUNGE

Service: Cocktail / Sit down

Space: This premium space opens out to terrace area, featuring an open fire place.

** An exclusive section of the Terrace is available at an extra charge.*

Occasion: Business Dinners, Conferences, Engagements, Breakfasts, Luncheons & Product Launches.



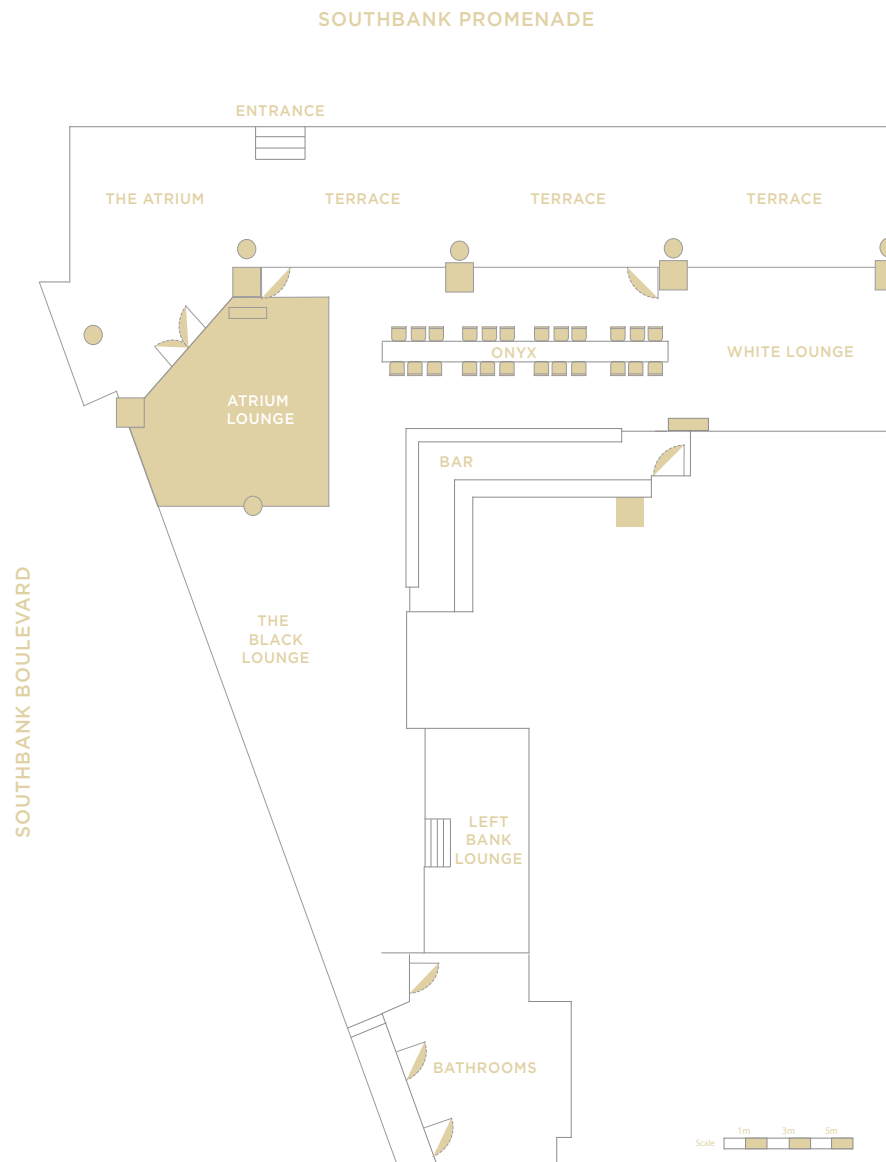
E·V·E·N·T S·P·A·C·E·S

THE ATRIUM LOUNGE

Service: Cocktail / Seafood Bar

Space: the heart of the venue with access to 50" flat screen & DJ Booth.

Occasion: Product Launches, After Work Drinks, Birthdays & Networking Events.



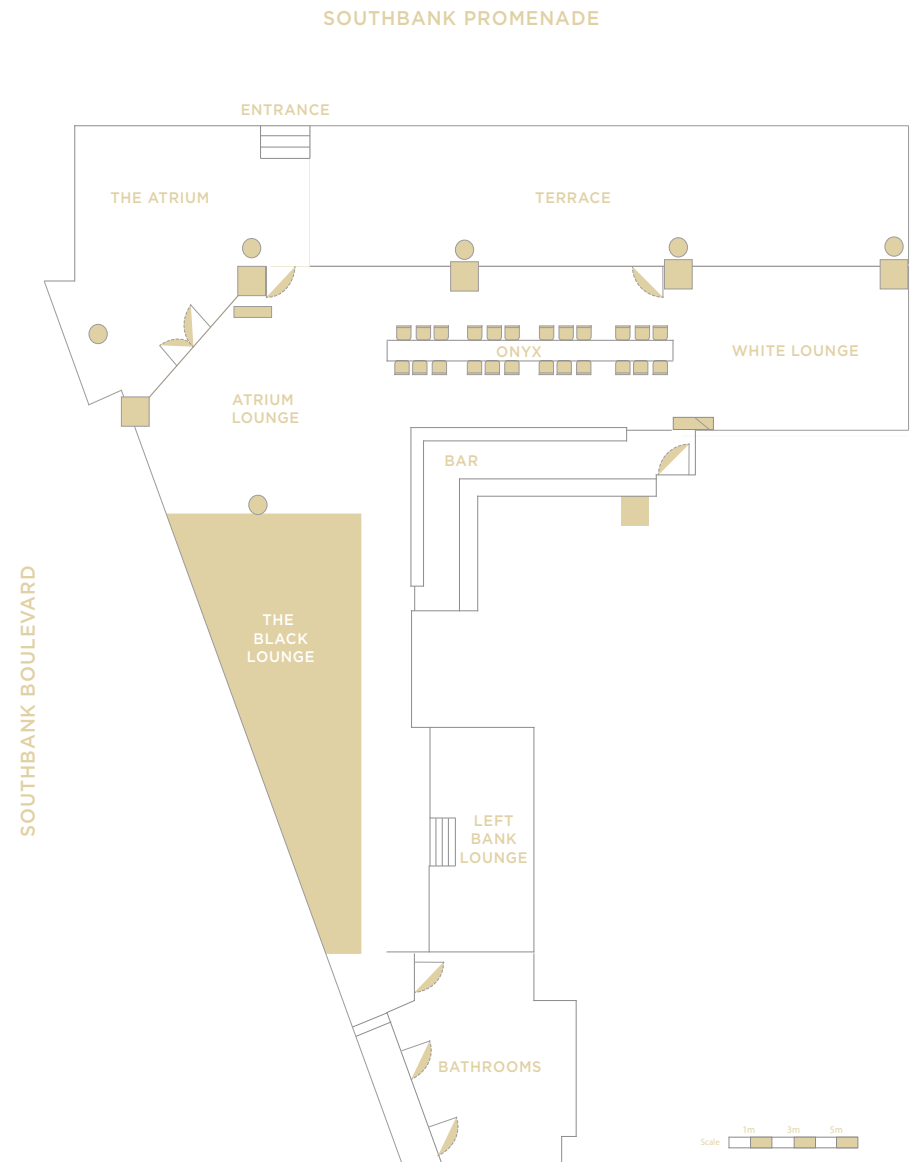
E·V·E·N·T S·P·A·C·E·S

THE BLACK LOUNGE

Service: Sit down / Cocktail

Space: A large and dynamic space with lovely afternoon sun.

Occasion: Luncheons, Sit down dinner Events & Large cocktail functions.



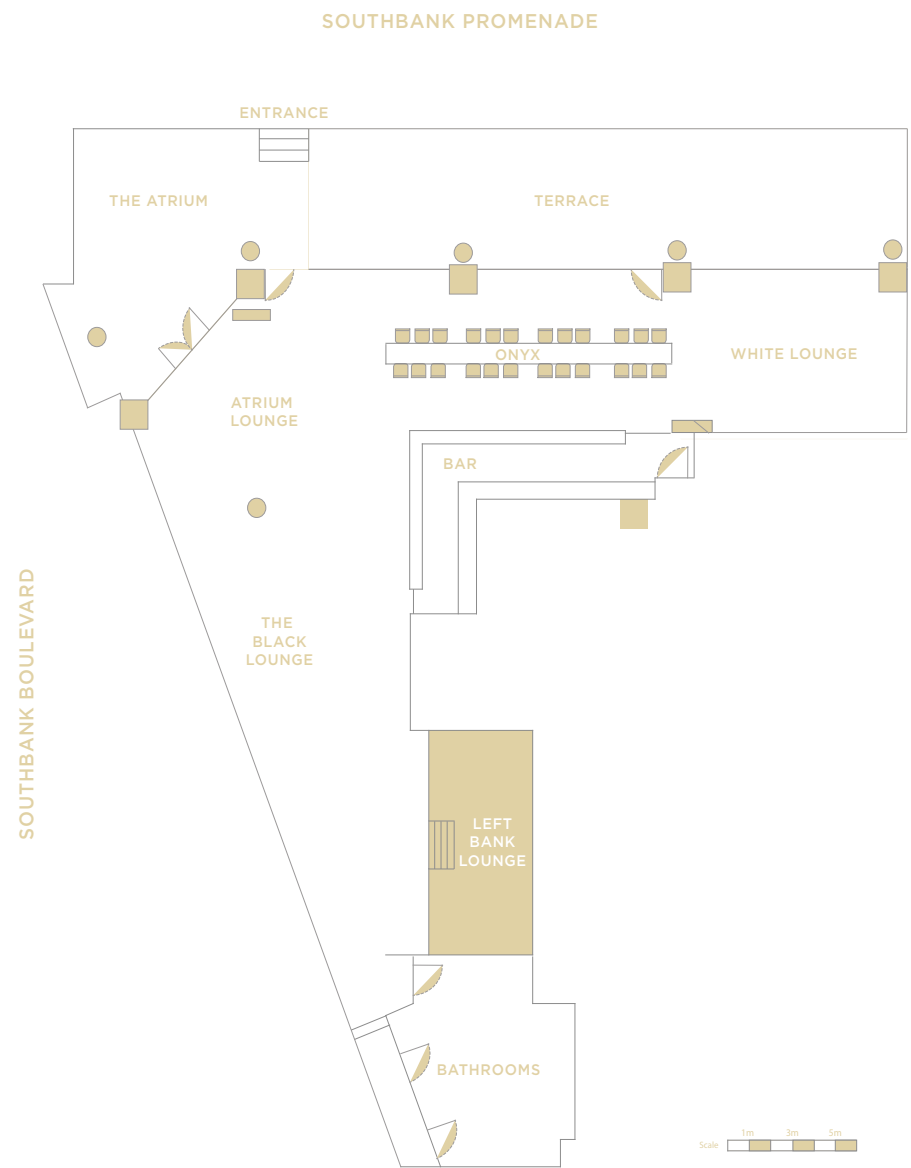
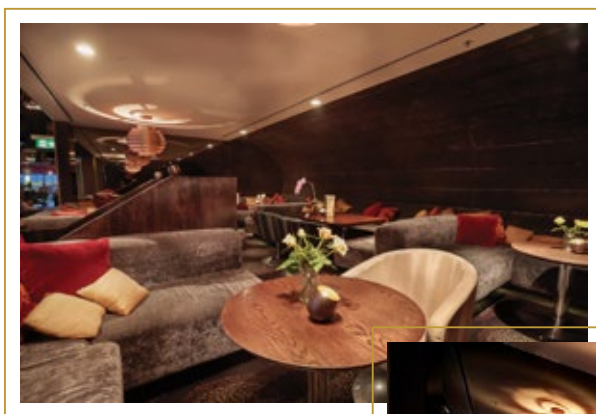
E·V·E·N·T S·P·A·C·E·S

THE LEFT BANK LOUNGE

Service: Sit down

Space: Often referred to as the VIP lounge, this space is elevated and semi private.

Occasion: Going away drinks, Birthdays, Bachelorette parties & Baby showers.



CONTACT

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