Introduction

Unique to Melbourne’s Southbank precinct, Left Bank Melbourne offers a diversity of choice with a thoughtful and fresh approach to planning your next function. Whether you are looking to arrange a casual cocktail party, an elaborate girls night, an elegant hens party, a perfect ladies afternoon, or just an excuse for the girls to get together our ladies packages are the perfect choice for your next event.

These packages have been put together with a female-only focus in mind, providing you with the perfect food and beverage packages for your next ladies get-together. Our Ladies 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.

Emma White - Events Manager
emmaw@leftbankmelbourne.com.au
(03) 9682 4500
Left Bank Melbourne

№ 1 Southbank Boulevard, Southbank
Melbourne, Victoria 3006
leftbankmelbourne.com.au

PLEASE NOTE:
All menu items and pricing are subject to change in accordance to season and availability. Please understand that we do not serve alcohol to minors or intoxicated guests, and anyone under the age of 18 must vacate the venue before midnight. These are both conditions of our liquor license, which we strictly adhere to at all times. It is a condition of booking that organisers will conduct their event in an orderly manner.

Hosts will be charged for any damages to the venue or fixtures within the venue. Management reserves the right to exclude or eject any person. As we are public venue that caters to all sorts of bookings and events, we do not allow under any circumstance any ‘Bride-to-Be’ or ‘Bachelorette’ style decorations, games, dress-ups etc. If you plan on bringing any sort of decoration or game to your event, please consult your Events Coordinator prior to your event to save any issues on the day. If we believe something is inappropriate or not suitable, we reserve the right to remove it, ask you to put it away, or close down your event.
Ladies Afternoons

AFTERNOON TEA

Enjoy our high-tea style sweet and savoury selections in a cocktail style atmosphere, in either our beautiful Cocktail Bar or on the outdoor Terrace with magnificent views of the Yarra and CBD.

Available for 2 hour packages between 2pm and 5pm for a minimum of 12 guests.

COLD ITEMS
- assorted finger point sandwiches
  - baby beet, smashed pea & celeriac on potato crisp, mint horseradish creme V GF
  - freshwater yarra valley salmon blini, dill, brook trout caviar, avocado mousse

HOT ITEMS
- wild mushroom, leek & truffled blue cheese arancini, basil creme V
- crackling sticky pork & slaw steamed bao bun, sriracha
- pulled lamb shoulder & yarra valley fetta croquette, roasted red pepper aioli

SWEET ITEMS
- scones with assorted jams and cream V
  - salted dark chocolate & caramel torte, chocolate fiary floss V GF
  - banana mango meringue, lemon curd, raspberry gel V GF

$35 per person

EARLY DINNER

Perfect for a quick dinner before a night on the town in our Main Restaurant, Private Dining Room or on the water-facing Terrace.
Available between 4pm and 6pm for a minimum of 12 guests.

SHARING ENTRÉE

Urban Board
- organic house-made hummus served wide warm pinsa pide & cretan cold pressed olive oil, pepper drops & hot citrus seared mixed olives V GF

Arancini
- carnaroli arancini with wild mushrooms leek, truffle, blue cheese, basil creme GF V

CHOICE OF MAINS

- Semolina Parmesan Baked Gnocchi
  - braised tomato & garden pea sugo, basil, black garlic V

- King Prawn Risotto
  - with port arlington mussels, confit tomato, garlic, olive oil, white wine, chilli GF

- Grilled Cauliflower Steak
  - roasted cashew butter, caramelised squash, chicory, parsnip chips, romesco salsa V GF

- Charred Chicken & Roasted Kipfler Salad
  - baby cos, asparagus, smashed egg, spiced green goddess dressing GF

- Red Chicken Curry
  - coconut, lime, smoked mustard seed, honey roasted cashews & sticky rice GF

$40 per person
### Afternoon Add Ons

#### WINE PACKAGE
- **NV Veuve Tailhan Blanc De Blanc** – Burgundy, France
- **’17 Fiore Moscato** – Mudgee, NSW
- **’15 Circa 1858 Sauvignon Blanc** – Multi Regional, WA
- James Squire Orchid Crush Apple Cider
- Soft drink & juice
  - $35 per person (2 hour package)

#### BUBBLES ON ARRIVAL
- **NV Veuve Tailhan Blanc De Blanc** – Burgundy, France
  - $9 per person (one glass per person)

#### CHAMPAGNE ON ARRIVAL
- **Besserat De Bellefon Brut NV** – Epernay, France
  - $18 per person (one glass per person)

#### COCKTAIL ON ARRIVAL
- **Left Bank signature cocktail**
  - $15 per person (one cocktail per person)

#### TEA & COFFEE
- 1 per person - $4 per person
- Unlimited - $10 per person
COLD CANAPÉS
freshwater yarra valley salmon blini, dill sprigs, brook trout caviar, avocado mousse
pepperberry shaved duck breast, zucchini, beetroot fig relish, mandarin oil crostini
triple cream brie, fresh fig brioche crisp, vincotto & micro mint
avocado rice paper rolls, pickled cucumber, carrot, coriander & wakami
freshly shucked oysters, raspberry bloody mary
chilled melon, blue cheese, prosciutto, basil
blue swimmer crab, avocado, beetroot mousse, lemon pearl cones
baby beet, smashed pea & celeriac on potato crisp, mint horseradish crème

HOT CANAPÉS
pulled lamb shoulder & yarra valley saffy fetta croquettes, roasted red pepper aioli
wild mushroom, leek & truffled blue cheese arancini, basil creme
chargrilled king prawn, chilli mango salsa shot
chilled crab, avocado, beetroot mousse, lemon pearl cones
truffle mushroom pie, pomegranate yoghurt

SUBSTANTIAL HAND HELD ITEMS
wagyu beef sliders, celeriac remoulade & truffle mayonnaise, brioche bun
tempura battered flathead bao bun & coriander carrot cashew slaw
caramelised pumpkin & young leek soup shots, parmesan thyme crouton
spanish braised veal & pork meat ball jaffle, raisin smoked tomato salsa
Flash fried calamari cones, caperberry tartare, shoestring fries
white truffle pizza dip, cherry tomato, buffalo mozz & basil pinza sticks
semolina parmesan gnocchi, braised lamb, mint & tomato ragout, basil black garlic paste

DESSERT CANAPÉS
crème brulee spoons, passion fruit gel, organic honey nougat soff
salted dark chocolate & caramel torte, chocolate fairy floss
banana mango meringue, lemon curd, raspberry gel
spanish churros, cinnamon, chilli chocolate sauce
candied toffee apple & vanilla custard tartlet
raspberry, white chocolate & yuzu gel blini
chocolate & spiced rum mousse, chantile crème

6 canapés (3 cold & 3 hot) ~ $30 pp
8 canapés (4 cold & 4 hot) ~ $38 pp
10 canapés (5 cold & 5 hot) ~ $45 pp

Substantials ~ $6 pp
Dessert Canapés ~ $5 pp
## BEVERAGE PACKAGES

### SILVER PACKAGE
- NV Veuve Tailhan Blanc De Blanc – Burgundy, France
- 2017 Pocketwatch Sauvignon Blanc – Multi-regional, Western Australia
- 2017 Pocketwatch Shiraz – Central Ranges, New South Wales
- Furphy Refreshing Ale, James Boags Premium Light & Soft Drinks
- *add craft beer taps for $3pp*

### GOLD PACKAGE
- NV Da Luca Prosecco DOC – Veneto, Italy
- 2018 Pikoura Sauvignon Blanc – Marlborough, New Zealand
- 2017 Grant Burge Benchmark Shiraz – Barossa Valley, South Australia
- James Squire 150 Lashes, Mountain Goat Steam Ale,
  James Squire Apple Cider, James Boags Premium Light & Soft Drinks
- *add craft beer taps for $3pp*

### PLATINUM PACKAGE
- Tailor your wine selection, choose five wines to be poured from the list below:
  - NV Croser Pinot Chardonnay – Adelaide Hills, South Australia
  - NV La Gioiosa Prosecco D.O.C.G.
  - 2017 Knappstein Riesling – Clare Valley, South Australia
  - 2016 Canti Pinot Grigio – Veneto, Italy
  - 2017 Mudhouse Rapuara Sauvignon Blanc – Marlborough, New Zealand
  - 2018 Oakridge ‘Over the Shoulder’ Chardonnay – Mornington Peninsula, Victoria
  - 2017 St Hallett Rosé – Barossa Valley, South Australia
  - 2017 Mud House ‘The Narrows’ Pinot Noir – Marlborough, New Zealand
  - 2015 The Busselton Boys Cabernet Merlot – Margaret River, Western Australia
  - 2018 Robert Oatley G17 Grenache – McLaren Vale South Australia
  - 2016 Ricasoli Barone Chianti Classico, Chianti, Italy
  - 2017 Tatachilla Home Is The Vale ‘Bumt Souls’ Shiraz – McLaren Vale, South Australia
- Heineken, Asahi, James Squire Apple Cider, James Boags Light & soft drinks

### DRINK CARDS
3 drink cards per guest, entitling them to 3 drinks from the bar:
- sparkling, moscato, white or red wine, tap beer or cider or first pour spirit
- $28 per person

### PRICES

<table>
<thead>
<tr>
<th>2 hour</th>
<th>3 hour</th>
<th>4 hour</th>
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</thead>
<tbody>
<tr>
<td>$40</td>
<td>$49</td>
<td>$58</td>
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<tr>
<td>$50</td>
<td>$59</td>
<td>$68</td>
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<tr>
<td>$60</td>
<td>$69</td>
<td>$78</td>
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</tbody>
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BEVERAGE EXPERIENCES

Give your function a real point of difference and allow your guests to experience an event like never before. The below beverage experiences are available in addition to any of our beverage packages.

<table>
<thead>
<tr>
<th>WHISKEY EXPERIENCE</th>
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<tbody>
<tr>
<td>Allow one of our experienced bar tenders guide you through a variety of Whiskies. Explain where they are from, how they are made, and the differences between each.</td>
</tr>
<tr>
<td>$20 per person, includes 4 x 15ml tastings of Whiskey</td>
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</tbody>
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<thead>
<tr>
<th>PUNCH PARTY</th>
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<tbody>
<tr>
<td>Your choice of delicious, specially crafted punch concoctions to please all sorts of crowds! Punch options include: Pimms, Sangria, Pina Punch, Aperol and more.</td>
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<tr>
<td>$15 per person, includes 2 glasses of punch per guest</td>
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<thead>
<tr>
<th>DIY ~ G&amp;T</th>
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<tbody>
<tr>
<td>Allow your guests to show their creative side by mixing together a range of gins, tonics and garnishes to put their own spin on the classic drink.</td>
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<tr>
<td>$20 per person, includes 2 G&amp;T’s per person</td>
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<thead>
<tr>
<th>BUILD YOUR OWN BELLINI</th>
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<tbody>
<tr>
<td>Get your creative juices flowing with our build-your-own Bellini bar, set up with our finest Prosecco and a range of fruit purees and garnishes.</td>
</tr>
<tr>
<td>$20 per person, includes 2 Bellini’s per person</td>
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Beverage Package Upgrades

<table>
<thead>
<tr>
<th>TOP SHELF SPIRITS</th>
<th>PREMIUM PACKAGED BEER</th>
<th>COCKTAILS ON ARRIVAL</th>
<th>CHAMPAGNE UPGRADE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chivas Regal Scotch, Absolut Vodka, Havana Club Rum, Beefeater Gin &amp; Makers Mark Bourbon</td>
<td>Asahi or Heineken 330ml bottles</td>
<td>Choose ONE or TWO of the following: Whiskey Sour, Espresso Martini, Pimms No.1 Cup, Aperol Spritz</td>
<td>N.V. G.H MUMM Grand Cordon Champagne</td>
</tr>
<tr>
<td>$15 per person</td>
<td>$5 per person</td>
<td>$12 per person</td>
<td>$25 pp ~ 2hr $35 pp ~ 3hr $45 pp ~ 4hr</td>
</tr>
</tbody>
</table>
A LA CARTE BANQUET MENU
Create your own set menu for your guests to choose from at the event. Minimum 12 people ~ Sit down occasions
$62pp for 2 course | $75pp for 3 course

CANAPÉS ON ARRIVAL
Select from our Cold and Hot Canapé selections
2 pieces per person ~ $8 | 3 pieces per person ~ $10 | 4 pieces per person ~ $12

DIP BOARDS ON ARRIVAL
organic house-made hummus served wide warm pinsa pide & cretan cold pressed olive oil, pepper drops & hot citrus seared mixed olives VG $4 pp

ENTREE
[choose three]
- freshly shucked oysters - chilli raspberry bloody mary GF
- famous sliders - wagyu beef sliders, celeriac remoulade, monterey jack cheese, truffle mayo, brioche (2)
- zucchini & dill sprigs crostini, beet fig relish, smoked almond, avocado mousse, cherve V
- charred baby calamari, red witlof, calamari leg crackle, basil puree, tomato vinaigrette GF
- veal & pork spanish meat balls, raisins, pine nut crumb, roasted chorizo, smoked tomato salsa
- carnaroli arancini with wild mushroom, leek, truffle, blue cheese, basil creme V GF

MAIN COURSE
[choose three]
- 36° south grass-fed scotch fillet 300gms, toasted pepita roasted carrots, balsamic butter, red wine caramelised red onion jus GF
- crispy skinned snapper fillet, spiced kemangi broth, whipped potato cream, fennel, witlof, burnt scallions GF
- goats curd, sweet potato & silverbeet ravioli, burnt butter sage, tomato coulis, pecan crumb V
- organic flamed cilantro chicken breast, charred aubergine, zucchini, chickpeas, whipped curd & smoked almond vinaigrette GF
- grilled cauliflower steak, roasted cashew butter, caramelised squash, chicory, parsnip chips, romesco salsa VG GF
- king prawn risotto with port arlington mussels, confit cherry tomato, garlic, olive oil, white wine, chilli GF

DESSERT & CHEESE
[choose three]
- spiced apple & pecan bread butter pudding, vanilla rum custard, pistachio caramel, madaganscan vanilla bean ice cream V
- salted dark chocolate torte, peanut butter ice cream & chocolate fairy floss, caramel shards V GF
- hot pan raspberry, hazelnut & choc chip fudge, dulce de leche, toffee popcorn & coffee meringue V GF
- a selection of australian & imported cheese accompanied with muscatels, truffle honey, apple, quince, cherry bread V
THE LEFT BANK FEAST

A sharing style menu for more casual dining occasions

Minimum 12 people | $55 per person

*no changes can be made to the below menu

organic housemade hummus
served with warm pinsa pide & cretan cold pressed olive oil, pepper drops

charred aubergine
black garlic, sumac yoghurt, pomegranate, mizithra cheese

charred baby calamari
red witlof, calamari leg crackle, basil puree, tomato vinaigrette

slow roasted ‘little cattle creek’ lamb shoulder
braised shallots, red pepper coriander paste, served with below sides:

~ coz heart salad, mint, black sesame & smoked almond vinaigrette
~ chive pancake
~ roasted carrots, toasted pepita seeds, balsamic butter
~ potato & cauliflower gratin

warm raspberry, hazelnut & choc chip fudge
dulce de leche, toffee popcorn & coffee meringue

cheese board
a selection of australian & imported cheese accompanied with muscatels,
truffle honey, apple, quince, cherry bread
THE TERRACE BBQ

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. Minimum 30 people. Served with sourdough rolls & condiments, includes 8 skewers per person and shared salads $49 per person

STARTERS ON ARRIVAL
Select from our Cold and Hot Canapé selections
2 pieces per person ~ $8 | 3 pieces per person ~ $10 | 4 pieces per person ~ $12

Dip boards on arrival ~ $4 pp
organic house-made hummus served wide warm pinsa pide & cretan cold pressed olive oil, pepper drops & hot citrus seared mixed olives

LEFT BANK BBQ SKEWERS
(select 4 skewers)

- aged bourbon striploin beef GF
- oregano + lemon greek lamb GF
- zucchini, red pepper + haloumi V
- peking pork belly GF
- dill, lime + mustard seed tasmanian salmon GF
- sambal coriander king prawn GF
- vietnamese sweet chilli squid GF
- coconut cashew satay chicken GF
- garlic balsamic butter king brown mushroom GF V

SALAD BAR
(select 2 salads)

- balsamic butter roasted carrots, toasted pepita seeds, snow pea salad, lime thyme vinaigrette GF V
- fior di latte cheese salad, farro seeds, asparagus, hazelnut pimento hummus, raisins, vine tomato, evo. house made pita V
- avocado, zucchini, medley tomatoes, buckwheat tabbouleh, orange poppyseed dressing GF V
- potato chorizo salad, red onion, goats curd, seeded mustard aioli
FOOD EXPERIENCES

Experiences are only available in addition to your Canapé, Banquet, Breakfast BBQ Menu

THE OYSTER 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
$25 per person ~ Minimum 30 guests
Inclusive of all the perfect seafood condiments
Add king prawn cocktails - $5 pp

PAELLA STATION
classic spanish dish with bomba rice, prawn, chicken, chorizo, red peppers, garden herbs, spicy smoked pimento & saffron tomato broth
Personal chef included - $18 per person ~ Minimum 15 guests

TACO STATION
mini assorted corn tacos:
softshell crab, pico de gallo, slaw
pulled lamb shoulder, pickled cabbage, lime salsa
poached chicken, guacamole, shaved cos, confit garlic creme
maple syrup pork belly sticky pineapple, pickled scallions, lime salsa
$14 per person ~ Minimum 15 guests
Add your personal chef for an additional $200 per chef, per 20 guests

GRAZING TABLE
a selection of super premium continental cured meats, pate, cheese, olives & assorted artisan breads
$18 per person ~ Minimum 15 guests

SLIDER & FRIES STATION
assorted mini burgers including
soft shell crab, fennel dill & pickled carrot slaw, citrus chilli aioli
grilled portobello mushroom sliders with sweet potato, ruby chard, tomato jam
wagyu beef, jarlsberg, celeriac remoulade, truffle mayonnaise, soft buns
buttermilk fried chicken, peanut butter, asian slaw, jalepeno mayonnaise
assorted fries including
shoe string, zucchini fries, sweet potato fries, beetroot Fries
$15 per person ~ Minimum 15 guests
Add your personal chef for an additional $200 per chef, per 20 guests

CHEESE STATION
australian cheeses with condiments including quince paste, nuts & lavosh
$14 per person ~ Minimum 15 guests

DESSERT STATION
a decadent assortment of delicious treats with macarons, cupcakes, tarts & more
$12 per person ~ Minimum 15 guests

SLIDE & FRIES STATION
an assortment of delicious homemade cupcakes
$12 per person ~ Minimum 15 guests
OUR SUPPLIER PARTNERS

Looking for something extra special? We have partnered with some wonderful suppliers to offer exclusive upgrades that can be tailored to suit each individual event or function. If you wish to add any of the below extras to your event, please speak with the Left Bank Melbourne Events Team and they will put you in contact with the appropriate person.

BOOTHED
Boothed is Melbourne’s leading open-air photo booth hire, creating still photos, GIFs and Boomerangs which will be sent straight to your guests. Packages include a friendly booth attendant, fun props, unlimited photos and SMS and more!
www.boothed.com.au

LOCO PHOTOGRAPHY
Loco Photography has been capturing memorable moments in Melbourne for over 15 years.
www.locophotography.com.au

BLOWOUT BALLOONS
Blowout Balloons produce custom designs for corporate and private events. All designs are created and personalized to suit your event theme.
www.facebook.com/blowoutballoons

AJ ENTERTAINMENT
AJ has been servicing the private event sector since 1996; initially as a performer, and now in the role of delivering bespoke entertainment experiences for many of Melbourne’s most elaborate events. Bands, DJ’s, Circus, Dance and all other things ‘creative’. Visit our website to see some of our amazing work.
www.anthonyjaye.com

DÉCOR IT
“The perfect setting for every moment that matters.” Décor It specializes in centerpieces, linen, décor & accessories and event styling.
www.decoritevents.com.au

BOTANICS OF MELBOURNE
Botanics of Melbourne create so much more than just bouquets. With fresh flowers arriving daily from all over the world, they design individual floral arrangements for all occasions.
www.botanicsmelbourne.com.au
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
COCKTAIL LOUNGE

Service
Cocktail

Space
This premium space features a private bar, open fireplace & can open out to the promenade terrace
* An exclusive section of the Terrace is available at an extra charge

Occasion
Cocktail events, Engagements & Product Launches
(Furniture removal for a different service style will incur an additional fee)
MAIN RESTAURANT

Service
Sit down / Cocktail

Space
A large and dynamic space with lovely afternoon sun

Occasion
Luncheons, Sit down dinner events & Large cocktail functions
LB PRIVATE

Service
Sit down / Cocktail

Space
Often referred to as the VIP lounge, this space is semi private

Occasion
Going away drinks, Birthdays, Bachelorette parties & Baby showers
"A Left Bank Gift Voucher says it all!"