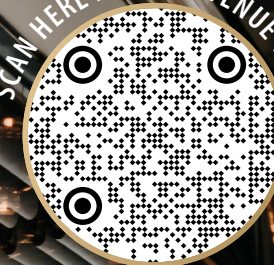


FUNCTIONS & EVENTS

SCAN HERE FOR 360° VENUE VIEW



Welcome!

Discover the exceptional Left Bank Melbourne in Southbank. With a range of customisable function rooms, we cater to events of all sizes and styles. Birthdays, anniversaries, hens' parties, or corporate functions – our dedicated team will create an unforgettable experience just for you. Whether it's a cocktail soirée for up to 580 guests or an intimate sit-down affair for 300, Left Bank Melbourne has you covered.

Our executive chef always finds inspiration in the change of season and our dishes are creative, colourful and delicious, with a focus on locally sourced produce. Our superb wines, cocktail masterpieces and enviable selection of beer will be sure to delight everyone!

KEY



Cocktail Events



Sit Down Events



Area in m²

GF

Gluten free

V

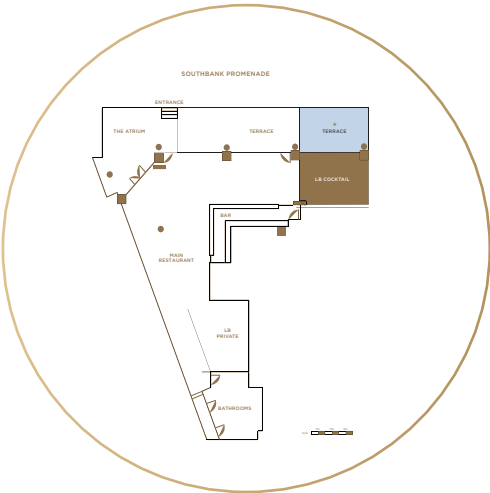
Vegetarian

VG

Vegan

COCKTAIL BAR

Known best for its innovative cocktails, glamorous décor and its unique, golden stone head. This space is perfect for the most intimate of gatherings or open our glass doors to the promenade for an outstanding Yarra River backdrop. Featuring its own private cocktail bar, this space is commonly used for hen's parties, engagements or corporate functions but is suitable for just about any cocktail style event.



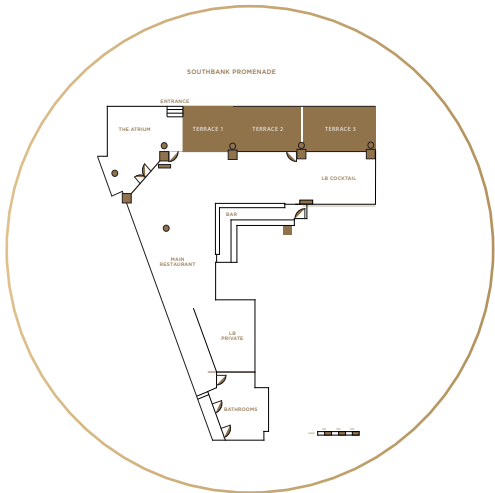
60	NA	80m ²





THE TERRACE

Experience the unparalleled beauty of The Terrace on Southbank Promenade, boasting breathtaking views of the CBD skyline and the majestic Yarra River. This dynamic venue is designed for ultimate relaxation, complete with comfortable lounges and retractable awnings to adapt to any weather. Whether you're planning a sit-down affair or a lively cocktail event, The Terrace is the go-to destination. With its three sections available for separate bookings or combined, it's no wonder it's the most sought-after spot in town.



TERRACE SECTION 1		
35	26	40m ²

TERRACE SECTION 2		
50	25	36m ²

TERRACE SECTION 3		
50	40	38m ²





THE ATRIUM

Step into the extraordinary Atrium, an outdoor space with magnificent views of the city and the river, complemented by retractable awnings to adapt to Melbourne's ever-changing weather. It's the ideal setting for team drinks, farewell celebrations, birthdays, and social gatherings, offering some of the most coveted seats in the venue!

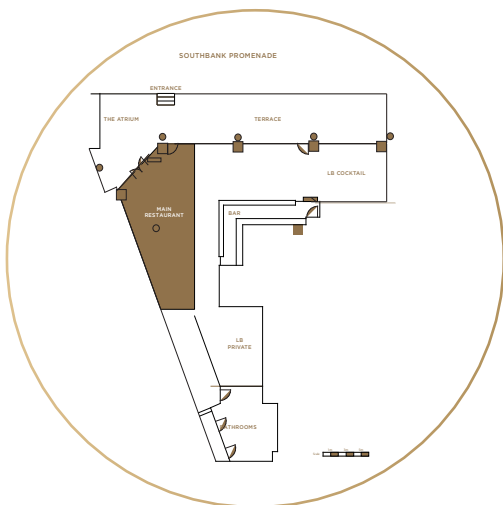


		
80	50	75m ²



MAIN RESTAURANT

Our main restaurant is the 'heart' of Left Bank Melbourne. Nestled amidst the excitement, this space offers an exciting yet leisurely atmosphere. With stunning views of the Southbank Promenade, it's a truly captivating setting. Whether you're looking to indulge in delectable cuisine or soak in the lively ambience, our main restaurant is the perfect place to create unforgettable moments. Join us and experience the heart of Left Bank Melbourne.



		
140	99	130m ²





MAIN BAR

Step into the captivating Main Bar, a stylish indoor haven boasting panoramic city and river views. Whether it's team drinks, farewell parties, birthdays, or any special social occasion, the Main Bar offers a remarkable atmosphere with some of the most sought-after seats in the house!



MAIN BAR LEFT

		
30	24	25 ²

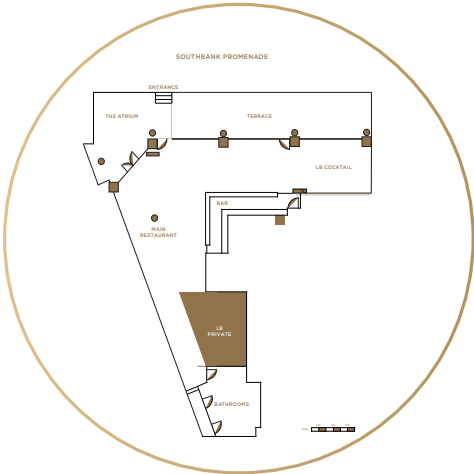
MAIN BAR RIGHT

		
50	30	35 ²



PRIVATE DINING ROOM

Experience our remarkable Private Dining Room, where spacious comfort meets elegant style. With luxurious leather seating, a stunning gold tile roof, and captivating electric backdrop, it sets the perfect stage for any event. The VIP lounge, a semi-private space, is ideal for corporate dinners, birthdays, bachelorette parties, or baby showers. Make your occasion extraordinary in our Private Dining Room.



		
65	50	65m ²



OUR MENUS



BANQUET STYLE SIT DOWN EVENTS

Minimum 12 people ~ Sit down occasions
Add that special something to your event with some of our delicious canapés or starters.

A LA CARTE 3 COURSE SET MENU ~ \$89pp

(For groups of up to 50)
Create a set menu for your guests to choose from.
Select: **3 dishes from each course.**

A LA CARTE 2 COURSE SET MENU ~ \$79pp

(For groups of up to 50)
Create a set menu for your guests to choose from.
Select: **3 entrees and 3 mains**
or 3 mains and 3 desserts.

All mains are served with complimentary sides of thick cut chips & seasonal fresh garden salad.

Add canapés on arrival to your banquet.
Select from our cold and hot canapé selections.

2 pieces ~ \$8pp

3 pieces ~ \$11pp

4 pieces ~ \$13pp

Add a starter on arrival ~ \$7pp

whipped ricotta

balsamic truss tomato, hot honey, bread ^V

ENTRÉE

prawns & tuna

avocado, yuzu, caviar, smoked oyster mayo, corn crisp

arancini

wild mushroom, truffle, gorgonzola crème ^V

calamari

squid ink aioli, lemon, pickles ^{GF}

cauliflower fritters

kimchi, onion seed, crispy garlic glaze ^{GF, VG}

charred lamb ribs

lemon, dukkha, sumac yoghurt ^{GF}

MAIN

crispy skinned barramundi

artichokes, olives, baby tomato, burnt butter lime sauce ^{GF}

aged 300gm scotch fillet

whipped potato puree, chili broccolini, shallots, port jus ^{GF}

potato & parmesan gnocchi

roasted medley tomato sugo, cashew pesto, soft ricotta ^V

chicken breast

chorizo, tomato, quinoa salad, smoked yogurt, onion jus ^{GF}

risotto

heirloom zucchini, asparagus, green peas, pesto, stracciatella ^V

mains served with sharing chips & salad

DESSERT

apple and rhubarb crumble

vanilla bean ice cream ^V

sticky toffee pudding

whiskey caramel, walnut tuile, clotted cream ice cream ^V

peanut butter and chocolate souffle

dulce de leche ice cream, peanut cookie crumb ^{V, GF}

COCKTAIL STYLE EVENTS

Minimum 12 people ~ For the roaming styled event, a canapé menu is the perfect choice! Leave the service to us and enjoy mingling with your guests.

SIX CANAPÉS

\$39 per person

3 cold & 3 hot

or

2 cold & 2 hot,

1 substantial & 1 dessert

EIGHT CANAPÉS

\$49 per person

4 cold & 4 hot

or

3 cold & 3 hot,

1 substantial & 1 dessert

TEN CANAPÉS

\$59 per person

5 cold & 5 hot

or

4 cold & 4 hot,

1 substantial & 1 dessert

COLD CANAPÉS

chicken liver parfait

cipollini onion, blackberry relish, pistachio crumb, brioche

shucked oysters

with lemongrass, coconut chilli vinaigrette ^{GF}

black garlic brie crostini

roasted medley tomato, almond salsa ^V

avocado rice paper rolls

rice noodles, wakame, green papaya, peanut dressing ^{VG, GF}

smoked salmon blinis

lemon whipped ricotta, salmon roe

HOT CANAPÉS

bbq pork ribs

cilantro chimichurri, green mango salad ^{GF}

butternut & gorgonzola arancini

tomato basil salsa, garlic crème ^{V, GF}

crispy prawns

with lime, cilantro & chilli mayo ^{GF}

karaage chicken

mirin, herb aioli & furikake ^{GF}

broccoli & avocado tempura

with chilli, sesame, mirin & green goddess dressing ^{VG, GF}

SUBSTANTIAL CANAPÉS

Add any substantial item to your cocktail package \$8 per piece, per person

left bank sliders

beef patties, swiss cheese, grilled onion, mustard mayo, pickles, brioche roll

spiced sweet potato taco

black beans, guacamole, pickled onion, herb creme ^{GF, VG}

fish & chips

beer battered fish, house made tartar sauce, pickles, green salad

gnocchi

burrata, medley tomato sugo, basil ^V

house made beef & pork sausage roll

with smoked ketchup

DESSERT CANAPÉS

Add any substantial item to your cocktail package \$5 per piece, per person

chocolate almond torte

with orange caramel & double cream ^{V, GF}

rum & ricotta fritters

with pistachio & lime vanilla syrup ^V

mini vanilla caramel brûlée tartlets

with poached berries ^V

INTERACTIVE FOOD EXPERIENCES

Interactive food stations are a great way to add some flair to your event. They are a chic & enjoyable alternative to the traditional sit down dinner.

Please note food experiences are add ons to your base menu.

Food stations will be served for a duration of two hours to ensure freshness.

THE OYSTER BAR

Allow one of our talented chefs to “wow!” your guests by shucking oysters from your exclusive chilled oyster bar within your designated event space

Minimum 30 guests ~ \$29pp

Inclusive of all the perfect seafood condiments

Add king prawn cocktails ~ \$10pp

THE SLIDER STATION

Assorted mini burgers including:

soft shell crab

fennel dill & pickled carrot slaw | citrus aioli

portobello

sweet potato | chard | tomato jam ^v

wagyu beef

jarlsberg | celeriac remoulade | truffle mayo

buttermilk fried chicken

peanut butter | slaw | jalepeño mayo

Includes shoe string fries

Minimum 15 guests ~ \$29pp

CHARCUTERIE & CHEESE STATION

A selection of super premium continental cured meats, Australian cheeses with condiments including quince paste, nuts, lavosh, pate, olives & assorted artisan breads

Minimum 15 guests ~ \$22pp



BEVERAGE PACKAGES

Minimum 12 people ~ Take your event to the next level with a beverage package! Keep them flowing and keep them coming!

A beverage package is the perfect fit for any style of event! All beverage packages are based on an hourly rate with a minimum of two hours.

The drinks available for each package are on an unlimited basis for the particular time period. (subject to standard responsible serving of alcohol)

SILVER PACKAGE

2 hour ~ \$44 | 3 hour ~ \$51 | 4 hour ~ \$61

GOLD PACKAGE

2 hour ~ \$55 | 3 hour ~ \$64 | 4 hour ~ \$71

PLATINUM PACKAGE

2 hour ~ \$63 | 3 hour ~ \$72 | 4 hour ~ \$82

**prices are listed per person for the duration of the event.*

PLATINUM

Tailor your beverage selection, choose five drinks to be poured from the list below:

*Mumm Marlborough Brut Prestige
Marlborough, New Zealand*

*NV La Gioiosa Prosecco D.O.C.G.
Veneto, Italy*

*Ad Hoc Wallflower Riesling
Great Southern, Western Australia*

*Taku Pinot Gris,
Marlborough, New Zealand*

*Pikes "Valley's End" Sauvignon Blanc Semillon
Clare Valley, South Australia*

*Church Road Chardonnay
Hawkes Bay, New Zealand*

*St Hallett Rosé
Barossa Valley, South Australia*

*Abbotts Dalaunay Pinot Noir
Pays d'Oc*

*Pedestal Cabernet Sauvignon
Margaret River, Western Australia*

*Hentley Farm Grenache
Barossa Valley, South Australia*

*Ricasoli Barone Chianti Classico
Chianti, Italy*

*Petaluma White Label Shiraz
Adelaide Hills, South Australia*

*Heineken,
Asahi,
5 Seeds Crisp Apple Cider,
James Boags Light
& Soft drinks*

GOLD

*Mumm Marlborough Brut Prestige
Marlborough, New Zealand*

*Mudhouse Sauvignon Blanc
Marlborough, New Zealand*

*St Hallett Garden Of Eden Shiraz
Barossa Valley, South Australia*

*Kosciuszko Pale Ale,
5 Seeds Crisp Apple Cider,
James Boags Light
& Soft Drinks*

SILVER

*NV Veuve Tailhan Blanc De Blanc
Burgundy, France*

*Quilty & Gransden Sauvignon Blanc
Orange, New South Wales*

*Quilty & Gransden Shiraz
Orange, New South Wales*

*Furphy Refreshing Ale,
James Boags Premium Light
& Soft Drinks*

BEVERAGE PACKAGE ADD ONS

Give your function a real point of difference and allow your guests to experience an event like never before.

These beverage add ons are available in addition to any of our beverage packages.

COCKTAILS ON ARRIVAL

*Choose one of the following:
Porn Star Martini, Espresso Martini,
Aperol Spritz or Whiskey Sour*

\$15pp

CHAMPAGNE UPGRADE

N.V. G.H Mumm Grand Cordon Rouge Champagne

\$26pp ~ 2hr | \$37pp ~ 3hr | \$47pp ~ 4hr

BUBBLES ON ARRIVAL

NV Veuve Tailhan Blanc De Blanc – Burgundy, France

\$9pp (one flute per person)

ADD BEER & CIDER TAPS

*Hard Rated Zero Sugar Alcoholic Lemon,
Furphy Refreshing Ale,
Stone & Wood Pacific Ale, Heineken,
Asahi, Peroni, Furphy Crisp Lager,
5 Seeds Crisp Apple Cider*

\$7pp

PREMIUM PACKAGED BEER

Asahi, Heineken or Corona 330ml bottles

\$8pp

STANDARD SPIRITS

*Chivas 12yo, Absolut Vodka,
Beefeater Gin, Havana Club Rum,
Makers Mark Bourbon*

\$18pp

TOP SHELF SPIRITS

*Absolut Elyx Vodka, Malfy Gin,
Chivas XV 15yo Blended,
Glenlivet 12yo Single Malt,
Havana Club 7 Year Rum,
Woodford Reserve Bourbon,
Martell VS Cognac*

\$28pp

Events Manager

For all function enquiries, please visit our functions page on our website and submit your request.



(03) 9682 4500

Left Bank Melbourne

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@leftbankmelb

