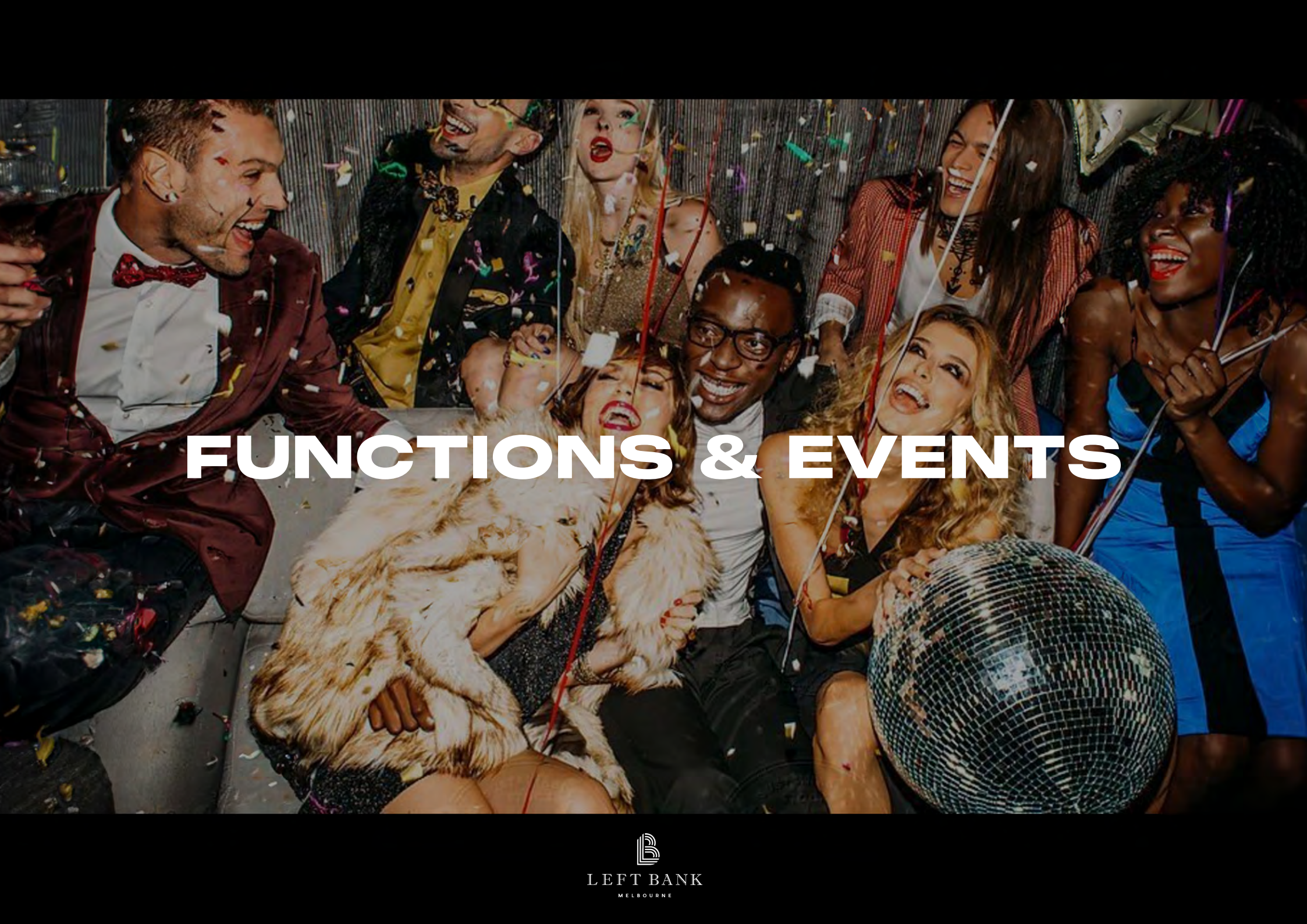




FUNCTIONS & EVENTS



CORPORATE / SOCIAL / PRIVATE DINING

YOUR CELEBRATION EXPERIENCE *STARTS HERE*

Set on Melbourne's Yarra River in the heart of Southbank, Left Bank Melbourne is a leading function venue where every occasion feels elevated. From milestone birthdays and anniversaries to corporate events, private dining and social celebrations, our versatile event spaces are designed to host it all. Whether you're planning an intimate gathering or a showstopping party for hundreds, we'll create the perfect setting.

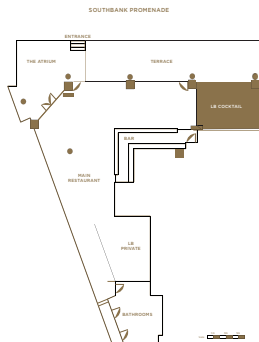
Our menus shift with the seasons, showcasing fresh local produce in vibrant dishes designed to impress. Pair it with signature cocktails, curated wines and a standout bar selection, all set against riverside views and seamless service, and your guests are in for something special.



THE SPACES

COCKTAIL BAR

Known best for its innovative cocktails, glamorous décor and unique golden stone head, this private cocktail bar in Melbourne is perfect for intimate gatherings or larger events, with doors opening onto the Southbank Promenade and Yarra River. Featuring its own dedicated bar, it's ideal for hens parties, engagements and corporate functions in Melbourne while suiting any cocktail style event.

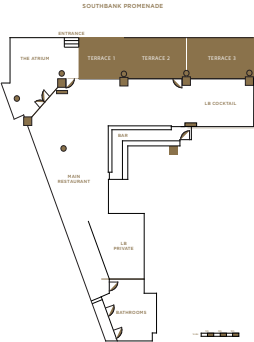


X	60	80m ²



THE TERRACE

Experience the beauty of The Terrace, a riverside event space in Southbank Melbourne, with sweeping views of the CBD skyline and Yarra River. Designed for relaxed yet elevated events, it features lounges and retractable awnings for all weather use. Whether it's a sit down function or cocktail event, this versatile outdoor venue in Melbourne can be booked in sections or as one.



TERRACE 1

28	NA	40m ²

TERRACE 2

34	30	35	36m ²

TERRACE 3

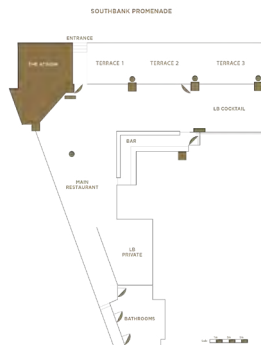
30	40	50	38m ²

cocktail event with furniture removed at an additional cost.



THE ATRIUM

Step into the extraordinary Atrium, an outdoor event space in Southbank Melbourne with magnificent views of the city and Yarra 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.



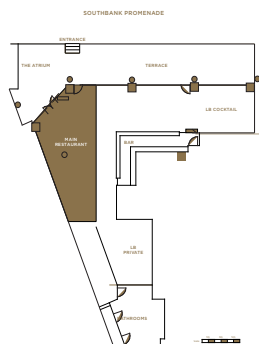
50	70	80	75m ²

cocktail event with furniture removed at an additional cost.



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 views of the Southbank Promenade. Whether you're looking to indulge in quality cuisine or soak in the lively ambience, our main restaurant is the perfect setting for group dining and events in Melbourne.



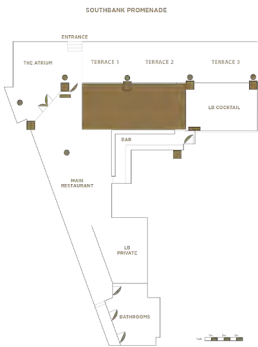
100	120	140	130m ²

cocktail event with furniture removed at an additional cost.



MAIN BAR

Step into the captivating Main Bar, a stylish indoor bar in Melbourne boasting panoramic city and Yarra 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 venue.



MAIN BAR LEFT

26	NA	25m ²

MAIN BAR RIGHT

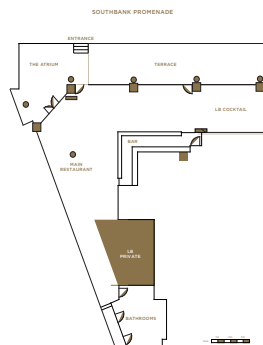
30	30	35	35m ²

cocktail event with furniture removed at an additional cost.



PRIVATE DINING ROOM

Experience our Private Dining Room in Melbourne, where spacious comfort meets elegant style. With luxurious leather seating, a gold tile roof and an 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.



50	60	70	65m ²

cocktail event with furniture removed at an additional cost.





THE MENU

DINING EVENTS

All sit down event packages are required to be accompanied by a beverage package.
The duration of your beverage package is based on the duration of your function.

À LA CARTE

MINIMUM 12 PEOPLE, MAXIMUM 50 PEOPLE

Select 3 dishes from each course for guests to choose from on the day.

3 COURSE SET MENU | \$95PP

2 COURSE SET MENU | \$85PP

ALTERNATE DROP

MINIMUM 50 PEOPLE

Select 3 dishes from each course, served alternately to guests.

3 COURSE SET MENU | \$85PP

2 COURSE SET MENU | \$75PP

CANAPÉ UPGRADE

Start your event with canapés.

2 pcs \$8PP | 3 pcs - \$11PP | 4 pcs - \$13PP

STARTER ON ARRIVAL | \$7PP

House focaccia, hot honey, fennel salt, cultured herb butter.

ENTRÉE

ARANCINI

leek, smashed peas, squash, goats' feta, romesco, parmesan mayo. *GF, V*

FRIED CHICKEN

buttermilk ranch, tomato & harissa jam. *GF*

LOCAL BURRATA

caramelised peach, blackberry relish, pistachio crumb. *GF, V*

ALBACORE TUNA

grapefruit, finger lime, chilli herb salsa. *GF*

SALT & PEPPER CALAMARI

herb tartar sauce, lemon. *GF*

MAIN

GNOCCHI ALLA VODKA

chilli paste, tomato sugo, burrata cream, baby herbs. *V*

ROASTED CHICKEN

tomato kasundi, smoked aubergine, zucchini, lemon yoghurt. *GF*

CRAB MAFALDINE

bisque, parsley, tomato, lemon pangrattato.

BERKSHIRE PORK CHOP

smashed sweet potato, sage, XO charcuterie sauce. *GF*

SEARED SNAPPER

kipfler potatoes, medley tomato, olive & caper salsa. *GF*

250GM AGED SCOTCH FILLET (+\$9)

whipped potato purée, sautéed greens, chimichurri, port glaze. *GF*

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

DESSERT

DOUBLE CHOCOLATE TORTE

crunchy nut praline, salted caramel ice cream. *V, GF*

TIRAMISU

Frangelico, espresso, savoiardi biscuit, mascarpone. *V*

BURNT BASQUE CHEESECAKE

raspberry compote, limoncello sorbet. *V, GF*

DINING EVENTS

All sit down event packages are required to be accompanied by a beverage package. The duration of your beverage package is based on the duration of your function.

THE SHARED TABLE

MINIMUM 12 PEOPLE

A multi-course shared dining experience, with a selection of dishes served to the centre of the table for guests to enjoy together.

6 SHARE PLATES | \$50pp

Your menu is served in rounds, with dishes arriving progressively to the table.

NATURAL OYSTERS

watermelon yuzu granita. *GF*

MARINATED FETA DIP

olives, tomatoes, capers, dill, sesame bread. *V*

ARANCINI

leek, smashed peas, squash, goats' feta, romesco, parmesan mayo. *GF, V*

FRIED CHICKEN

buttermilk ranch, tomato & harissa jam. *GF*

SLIDERS

wagyu beef patties, celeriac remoulade, Jarlsberg, brioche buns. *GF*

SALT & PEPPER CALAMARI

herb tartar sauce, lemon. *GF*

THICK CUT CHIPS

with tomato ketchup, garlic aioli *V, GF*

9 SHARE PLATES | \$65pp

Your menu is served in rounds, with dishes arriving progressively to the table.

NATURAL OYSTERS

watermelon yuzu granita. *GF*

MARINATED FETA DIP

olives, tomatoes, capers, dill, sesame bread. *V*

ARANCINI

leek, smashed peas, squash, goats' feta, romesco, parmesan mayo. *GF, V*

FRIED CHICKEN

buttermilk ranch, tomato & harissa jam. *GF*

SLIDERS

wagyu beef patties, celeriac remoulade, Jarlsberg, brioche buns. *GF*

SALT & PEPPER CALAMARI

herb tartar sauce, lemon. *GF*

AGED SIRLOIN STEAK

whipped potato puree, sauteed greens, chimichurri, port glaze. *GF*

GNOCCHI ALLA VODKA

chilli paste, tomato sugo, burrata cream, baby herbs. *V*

BROCCOLINI

bok choy, chilli, garlic, toasted sesame seeds, romesco. *VG, GF*

THICK CUT CHIPS

with tomato ketchup, garlic aioli *V, GF*

COCKTAIL PARTIES

For a roaming-style event, a canapé menu is the perfect choice. Leave the service to us and focus on mingling with your guests.

All cocktail event packages are required to be accompanied by a beverage package. The duration of your beverage package is based on the duration of your function.

SIX CANAPÉS | \$39PP

Choose either 3 cold and 3 hot canapés, or 2 cold and 2 hot canapés with 1 substantial dish and one dessert.

EIGHT CANAPÉS | \$49PP

Choose either 4 cold and 4 hot canapés, or 3 cold and 3 hot canapés with 1 substantial dish and 1 dessert.

TEN CANAPÉS | \$59PP

Choose either 5 cold and 5 hot canapés, or 4 cold and 4 hot with 1 substantial and 1 dessert.

COLD

GNOCCO FRITTO

whipped ricotta, lemon, honey, pistachio. V

BEEF CARPACCIO

celeriac remoulade, fried brioche.

HEIRLOOM TOMATOES AND BURRATA TART

olive crumb, basil oil. V

AVOCADO RICE PAPER ROLLS

rice noodles, wakame, green papaya, peanut dressing. VG, GF

PRAWN COCKTAIL SLIDER

cocktail sauce, milk bun.

HOT

BERKSHIRE PORK BELLY

cilantro chimichurri, green mango salad GF

ARANCINI

wild mushroom, truffle, gorgonzola crème. V, GF

SRIRACHA CHICKEN SKEWERS

whipped honey feta. GF

CAULIFLOWER POPCORN

beetroot kimchi, goddess mayo. GF, VG

TEMPURA PRAWNS

lime, wild garlic mayo.

SUBSTANTIAL

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

WAGYU SLIDERS

grilled onion, swiss cheese, pickles, brioche bun.

SALT & PEPPER CALAMARI

lime, harissa mayo. GF

KUMARA & CHICKPEA CURRY

coconut, spinach, wild garlic rice. GF, V, VG

GNOCCHI

summer tomato pesto, cashew, fresh mozzarella. V

PULLED LAMB SHOULDER

zaatar, whipped feta, flatbread.

DESSERT

Add any dessert 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

HENS PARTY PACK

MINIMUM 12 PEOPLE

Give the bride her main character moment.

Expect a seasonal shared menu, rotating cocktail jugs, wine, beer and non-alcoholic options for the whole table. All you need to do is bring the bride. We'll handle the rest.

CLASSIC | \$79

1 hour 45 mins of shared food, bottomless drinks & cocktail jugs.

SIGNATURE | \$89

Includes all Classic package beverages plus Tatacilla House Brut sparkling tower with chocolate covered strawberries, one per person, plus Tatacilla House Brut throughout the session.

G.H. MUMM CORDON ROUGE UPGRADE | \$109.

Includes all Classic package beverages plus G.H Mumm Cordon Rouge Cordon Rouge Brut Champagne NV throughout the session, plus a G.H Mumm Cordon Rouge Cordon Rouge Brut Champagne NV champagne tower with chocolate covered strawberries, one per person.

FOOD

Shared set menu. Note that the food menu changes seasonally.

MARINATED FETA DIP

olives, tomatoes, capers, dill, sesame bread. *V*

ARANCINI

leek, smashed peas, squash, goats' feta, romesco, parmesan mayo. *GF, V*

FRIED CHICKEN

buttermilk ranch, tomato & harissa jam. *GF*

SLIDERS

wagyu beef patties, celeriac remoulade, Jarlsberg, brioche buns. *GF*

HERITAGE TOMATO CAPRESE SALAD

watermelon, mint, basil, pearl bocconcini, balsamic syrup. *GF, V*

THICK CUT CHIPS

with tomato ketchup, garlic aioli *V, GF*

DRINKS

1 hour 45 mins of bottomless beverages. Cocktail jugs rotate seasonally.

COCKTAIL JUGS

pornstar martini
hard rated iced tea
peach refresher

WINE

Tatachilla House Sauvignon Blanc
Tatachilla House Shiraz Cabernet

BEER

Heineken

NON ALCOHOLIC

Mocktails
Soft Drinks
Juice



FOOD *EXPERIENCES*

Interactive food stations designed to bring energy and movement to your event. Available alongside your base menu, each station is served fresh within your event space.

Stations operate for one hour, with additional hours charged at 50% of the original station price. Maximum two stations across food and beverage experiences for events under 50 guests.

All food experiences are required to be accompanied by a canapé or sit down package.

THE OYSTER BAR | \$29PP

ADD KING PRAWN COCKTAILS | \$10PP

Freshly shucked oysters served from a chilled oyster station within your event space. Minimum 30 guests.

THE SLIDER STATION | \$29PP

Assorted mini burgers served with shoestring fries for a minimum of 30 guests.

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, jalapeño mayo

CHARCUTERIE & CHEESE STATION | \$22PP

Premium cured meats, Australian cheeses, condiments & artisan breads. Minimum 15 guests.

TACO STATION | \$20PP

Assorted tacos served fresh from your dedicated station. Minimum 30 guests.

GRILLED SPICED CHICKEN - guacamole, jalapeño, corn salad.

CHILLI CON CARNE - guacamole, salsa fresco, sour cream.

HOUSE BLACK BEANS - guacamole, corn cob salad, salsa fresco. V, VG

CRISPY CALAMARI - spicy tartar, crunchy slaw, lemon.

DOUGHNUT WALL | \$8PP

A selection of filled doughnuts showcased on your dedicated doughnut wall. Includes one doughnut per guest, featuring jam, pistachio vanilla brûlée and double chocolate hazelnut.





BEVERAGES

BEVERAGE PACKAGES

MINIMUM 12 PEOPLE

Elevate your event with a beverage package and keep the drinks flowing. Perfect for any style of gathering, all packages are priced per hour with a minimum of two hours. Enjoy unlimited drinks during your selected time period, served responsibly according to standard alcohol regulations.

CLASSIC PACKAGE

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

CURATED PACKAGE

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

LUXE PACKAGE

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

**all packages are priced per person according to duration*

LUXE

Tailor your beverage selection by choosing five wines from the list below:

Mumm Tasmania Brut Prestige
Tasmania, Australia

Da Luca Prosecco
Veneto, Italy

Melbourne Winery Riesling
Clare Valley, South Australia

Taku Pinot Gris
Marlborough, New Zealand

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

Church Road Chardonnay
Hawke's Bay, New Zealand

St Hallett Rosé
Barossa Valley, South Australia

Petaluma White Label Pinot Noir
Central Otago, New Zealand

Melbourne Winery Elevated Pinot Noir
Bellarine, Victoria

Pedestal Cabernet Sauvignon
Margaret River, Western Australia

Hentley Farm Grenache
Barossa Valley, South Australia

Petaluma White Label Shiraz
Adelaide Hills, South Australia

Heineken
James Boag's Light
SKNY B!CH - 3.5%
Somersby Apple Cider
& Soft drinks

COCKTAIL BAR - Bottled Beers served only

Asahi Super Dry
Corona Extra
Somersby Apple Cider
James Boag's Premium Light

CURATED

Melbourne Winery Cuvée Brut
Bellarine, Victoria

Mudhouse Sauvignon Blanc
Marlborough, New Zealand

Melbourne Winery Rosé
Bellarine, Victoria

St Hallett Garden Of Eden Shiraz
Barossa Valley, South Australia

Kosciuszko Pale Ale
SKNY B!CH - 3.5%
James Boag's Light
Somersby Apple Cider
& Soft Drinks

COCKTAIL BAR - bottled beer only

Stone & Wood Pacific Ale
Hahn Super Dry GF
James Boag's Premium Light
Somersby Apple Cider

CLASSIC

Veuve Tailhan Blanc de Blancs Brut NV
Burgundy, France

Melbourne Winery Essential Sauvignon Blanc
Bellarine, Victoria

Quilty & Gransden Shiraz
Orange, New South Wales

James Boag's Premium Light
SKNY B!CH - 3.5%
& Soft Drinks

COCKTAIL BAR - Bottled Beers served only

James Boag's Premium Lager
James Boag's Premium Light

BEVERAGE *ENHANCEMENTS*

Give your function a standout touch and let your guests enjoy an experience like no other. These beverage add-ons can be added to any of our existing beverage packages.

All beverage enhancements are required to be accompanied by a beverage package.

COCKTAIL ON ARRIVAL

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

\$15PP

CHAMPAGNE UPGRADE

GH MUMM Cordon Rouge Brut Champagne NV Reims, France

\$26PP - 2HR | \$37PP - 3HR | \$47PP - 4HR

BUBBLES ON ARRIVAL

One glass on arrival per person
Melbourne Winery Cuvée Brut
Bellarine, Victoria

\$9PP

ADD BEER TAPS

Hard Rated Zero Sugar Alcoholic Lemon,
Stone & Wood Pacific Ale, Heineken,
Asahi Super Dry, Peroni, SKNY B!CH - 3.5%

\$7PP

STANDARD SPIRITS

Baxter Vodka
Tanqueray
Bundaberg Silver
Johnnie Walker Black Label
Maker's Mark"

\$18PP

TOP SHELF SPIRITS

Belvedere Vodka
Tanqueray No. Ten
Glenmorangie Original
Woodford Reserve
Hennessy VSOP

\$28PP

COCKTAIL JUGS

Pornstar Martini
Hard Rated Lemon Iced Tea
Peach Refresher
Cherry Blossom Cosmo

\$20PP



CONTACT US

ENQUIRE NOW

events@leftbankmelbourne.com.au

[Function T&C's](#)

(03) 9682 4500

Left Bank Melbourne

Nº1 Southbank Boulevard, Southbank

Melbourne, Victoria 3006

leftbankmelbourne.com.au

@leftbankmelb



LEFT BANK

MELBOURNE