

FUNCTION & EVENTS

All bookings include 20% off
Accommodation with Brady Hotels

A LOVE LETTER TO VICTORIA

The bar is a love letter to Victoria... with its menu dedicated almost entirely to celebrating and showcasing the region's finest produce and ingredients.

At The Brass Monkey, we pride ourselves on crafting unique, seasonal, and finely crafted cocktails that engage all the senses. From the refreshing Ballarat Star Martini to the elegantly simple yet superb concoctions like our Melbourne Gospel Toffee, we offer a curated cocktail selection to suit every mood. Using only the finest quality spirits, along with locally sourced syrups, shrubs, and bitters, each drink is meticulously garnished and served in exquisite glassware for your enjoyment.

Our wine list showcases the beauty and diversity of Victoria's wine regions, spanning nearly 25 distinct areas from north to south and east to west. From the renowned regions like Heathcote and the Yarra Valley to hidden gems like Geelong and Macedon, each wine is selected to represent the unique terroir and craftsmanship of its origin.



THE SPACES..

Discover the essence of sophistication and luxury in the heart of Melbourne.

Our spaces are perfect for intimate events, providing a cozy yet sophisticated atmosphere that will make your gathering truly special. Settle into the warm, inviting ambiance with your closest friends or family, enjoying exceptional service and exquisite drinks. Spaces & packages can be tailored to suit your event requirements and can cater for groups as small as 20 or as large as 220!

Going all out? Book the entire venue exclusively for an event experience that has it all! Our versatile space can accommodate a mix of seated and standing arrangements, perfect for large groups! Whether it's a birthday bash, corporate event, or any other celebration, we offer the ideal setting to make it unforgettable.



THE MONKEYS DEN

SUITABLE FOR 20 - 40 GUESTS



THE SIMIAN LOUNGE

SUITABLE FOR 40 - 80 GUESTS



HALF BRASS MONKEY PACKAGE

SUITABLE FOR UP TO 120 GUESTS STANDING



FULL BRASS MONKEY PACKAGE

SUITABLE FOR STANDING CAPACITY UP TO 220 GUESTS



TASTE OF VICTORIA CHARCUTERIE TABLES

FROMAGE GRAZING TABLE \$30PP

Minimum 20 guests

A selection of Victorian cheeses and accompaniments, pastes and sweet pickles, grapes, house made lavosh and seed crackers and warm Grain Emporium sourdough

SHEPHERD'S WHEY FARMHOUSE BRIE -
Gippsland VIC

A total crowd pleaser, rich and smooth texture, with delicate forest floor aromas and subtly complex flavours.

LONG PADDOCK BLUESTONE -
Castlemaine VIC

This subtly salty blue cheese provides spikes of buttery and fruity flavours. It melts in the mouth, very moorish.

MOUNT SHADWELL ORGANIC ALPINE TOMME -
Mortlake VIC

This handcrafted, semi hard Tomme boasts a sweet nuttiness cut through by unusual rich earthy notes, a great combination.

+ CURED MEATS \$10PP

MISTER CANNUBI FREE RANGE MORTADELLA
Ballarat VIC

AISON KOREAN CHILLI SOPRESSA SALAMI
QLD

MR CANNUBI GRASS FED BRESAOLA
Ballarat VIC



PREMIUM GRAZING CHARCUTERIE TABLE \$50PP

Minimum 40 guests

A Feast of Victoria's Culinary Excellence

FROMAGE

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MEATS

MISTER CANNUBI FREE RANGE MORTADELLA
Ballarat VIC

SAISON KOREAN CHILLI SOPRESSA SALAMI
QLD

MR CANNUBI GRASS FED BRESAOLA
Ballarat VIC

SIDES

HOT SMOKED SALMON SIDE
Smoked in house, charred lemon, nduja, dill

HUMMUS
Crispy chickpeas, paprika oil, sea salt

BUBA GANOUSH
Smoked Eggplant Tahini Olive Oil

CHEVRE GOAT CURD
Seasonal baby vegetables, dukkah, evoo, lemon

GRAIN EMPORIUM BREADS
With black garlic sea salt butter

TOOLUNKA CREEK MIXED OLIVES
Citrus, garlic and chill

ACCOMPANIMENTS & PICKLES

Pear and pistachio paste
Pickles

Baby figs in syrup
Guindilla Peppers (Spicy)

Fresh Grapes
Cornichons

Mixed Grain Seed Crackers
Lavosh

ADD DESSERT TABLE - \$20PP

Minimum 20 pax

Includes a selection of cakes and petite fours, mousse cups and fruit platter

*Menu items may be subject to change based on availability





CANAPE MENU

6 CANAPES - \$36 PER PERSON

8 CANAPES - \$48 PER PERSON

8 CANAPES & 2 SUBSTANTIAL ITEMS - \$68 PER PERSON

WARM

Beef Wellington (seared beef striploin, roasted mushroom, puff pastry & basil bearnaise)

King prawn, red curry tofu creme, curry leaf, prawn cracker GF

Hot smoked salmon, creme fraiche, zucchini lemon fritter GF

Chipotle roasted corn fritter, spiced sour cream, corn tortilla V, GF

Moroccan roasted baby carrot, hummus, seed cracker GF, VG

COLD

Tuna tartare, sesame, coriander, wasabi mayo, prawn cracker GF, DF

Caprese skewer with pomegranate reduction (Bocconcini, heirloom tomato, basil) V,GF

Prosciutto, honey caramelised pear, blue cheese GF

SOMETHING BIGGER (\$10 PER ITEM)

Fried chicken slider, baby brioche bun, gochujang glaze, pickled cucumber (1 piece)

Char grilled beef shish kabob, hummus, chimichurri GF (1 piece)

Pork and sage sausage roll with plum chutney (2 piece)

Garlic prawn rice paper roll, vietnamese herbs, nam jim (2 piece)

Miso maple shiitake rice paper roll, vietnamese herbs GF, DF, Vegan (2 piece)

Baby Burrata, confit tomato, pomegranate gastrique, basil GF,V (1 piece)

BASED ON A MINIMUM OF 20 GUESTS

FULL LUNCH/DINNER BUFFET \$80PP

AVAILABLE FOR EXCLUSIVE USE EVENTS ONLY - MINIMUM 60 GUESTS

Warm Grain emporium sourdough with black garlic sea salt butter
Garlic king prawns, red curry tofu creme, curry leaf , paprika oil GF/DF
Baby burrata, heirloom tomato, pomegranate gastrique, basil accompaniments GF/V

Whole roasted scotch fillet with confit garlic, rosemary and blackberry jus - served sliced GF
Cured and hot smoked salmon whole side with charred lemon, dill and nduja GF/DF

Duck fat roasted dutch cream potato with lemon and thyme GF/DF (V on request)
Charred seasonal greens, quinoa, radicchio, rocket, chimichurri and maple toasted pepitas GF/VEGAN

ADD DESSERT TABLE - \$20PP

Minimum 20 Guests

Includes a selection of cakes and petite fours, mousse cups and fruit platter



TASTE OF VICTORIA BEVERAGE PACKAGE

2 HOURS - \$46

3 HOURS - \$60

4 HOURS - \$74

Sparkling Wine

Oakdene Sparkling Brut NV – Geelong

Rose

Beautiful Mystery Rose, King Valley VIC

White Wine

Little Vespa Pinot Grigio, King Valley, VIC

Red Wine

Dalwhinne 'Mesa' Shiraz, Pyrenees, VIC

Beers & Cider

Carlton Draught

4 Pines Pale Ale

Goat Cider

Soft Drinks

Capi Sparkling & Still Water

Selection of Soft Drinks



TASTE OF VICTORIA PREMIUM BEVERAGE PACKAGE

2 HOURS - \$56

3 HOURS - \$70

4 HOURS - \$84

Sparkling Wine

Oakdene Sparkling Brut NV – Geelong
Dal Zotto NV Prosecco

Rose

Beautiful Mystery Rose, King Valley VIC

White Wine

Little Vespa Pinot Grigio, King Valley, VIC
Fighting Gully Road Verdicchio, Beechworth, VIC

Red Wine

Dalwhinne 'Mesa' Shiraz, Pyrenees, VIC
Oakdene Pinot Noir, Bellarine Peninsula, VIC

Beers & Cider

Carlton Draught
4 Pines Pale Ale
Venom Golden Ale
Goat Cider
Guinness

Soft Drinks

Capi Sparkling & Still Water
Selection of Soft Drinks





ADD ONE COCKTAIL ON ARRIVAL - \$16 PP (MIN 20)

Choose from:

Ballarat Star Martini

Passionfruit wash Vodka, white chocolate, passionfruit, citrus, passionfruit puree with shot of Prosecco on the side

Lorne Spicy Margarita

Chilli wash, mezcal, honey, citrus

Wangaratta Fingerlime Sour

Cucumber infused gin, finger lime washed triple sec, citrus

SPIRITS

Add Victorian Spirits to any beverage package of your choice for an additional \$27 pp (min 20)

Three Foxes Vodka, Heidelberg, VIC

Imbue Distillery The Journey Gin, Research, VIC

Ned's Whisky, Cambellfield, VIC

The Rum Diary Spiced Rum, Fitzroy, VIC

Casa Bourbon, VIC

BAR TAB ON CONSUMPTION

A bar tab can be set up with a specified limited and a selection of beverages to be served to your guests. The limit can be reviewed as your function progresses and increased if need be

BRADY

HOTELS & APARTMENTS



Central Melbourne



Jones Lane

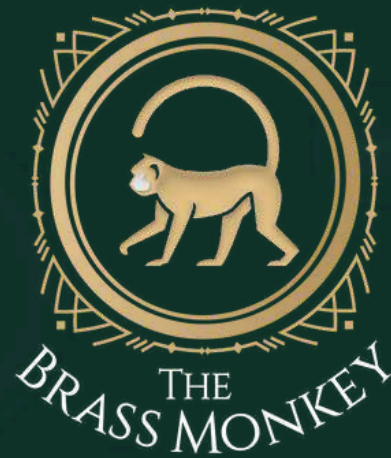


Hardware Lane



Flinders Street

All bookings include 20% off
Accommodation with Brady Hotels



For enquires please contact the team at The Brass Monkey
thebrassmonkey@bradyhotels.com.au

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