



FUNCTION KIT

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THE VENUE



Experience the essence of Melbourne without navigating your way through confusing back streets and alleyways. And if Melbourne's weather is living up to its reputation, fear not because The General Assembly caters to four seasons in a day. Peruse the delicious menu which offers Melbourne's latest food trends, while you sample a huge range of drinks and listen to local acoustic artists. Don't leave without checking out the street art installations around the venue which mirror Melbourne's hidden laneways. Positioned on South Wharf Promenade, neighbouring the Pan Pacific Hotel and Melbourne Convention and Exhibition Centre. The General Assembly is a 5 minute walk from Crown/Southbank precinct and provides easy access to DFO shopping centre.

CATERING

The General Assembly's function menus include a fantastic selection of items from a seasonally rotating pantry. The cocktail menu offers a wide selection of items catering to a variety of tastes, along with substantial options. For sit-down affairs we have either a "Choice" (reduced a la carte) menu or a "Feedme" (shared) menu option. Drinks are available either as a convenient beverage package or on consumption through a bar tab.

AMENITIES KEY	
	Cocktail Capacity
	Seated Capacity
	Area m2
	House Music
	Wifi
	Wheelchair Access
	Weather Protection
	Private Bar
	Private Audio

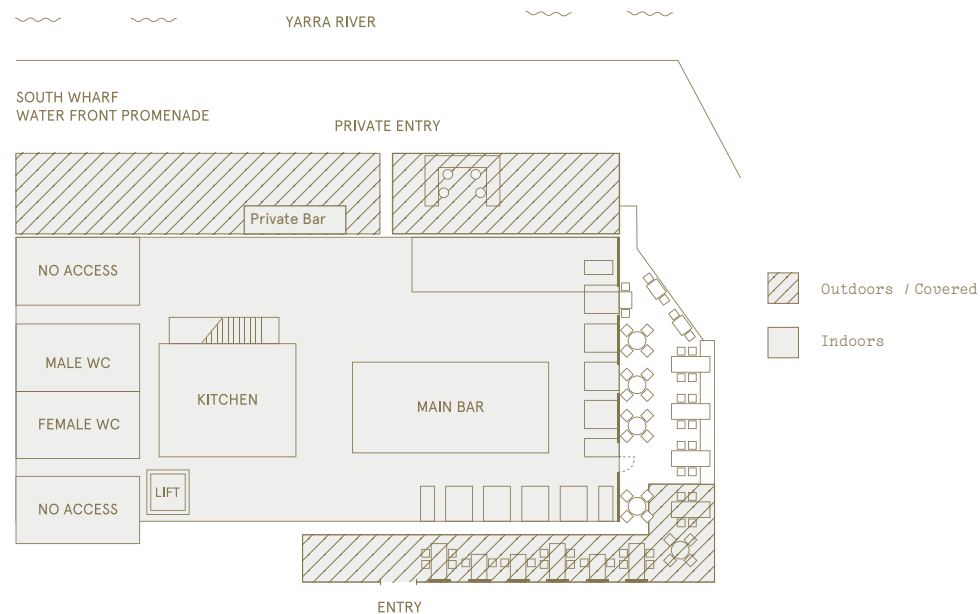
FULL VENUE

		
620	160	1302m ²

THE SPACE

A warm, inviting indoor and outdoor beer house right on the Yarra River with views flowing to the city skyline. Specialising in heritage, premium CUB and guest beers, The General Assembly has an extensive variety of 17 draught beers on tap and is also one of only a handful of venues in Australia to offer Brewery Fresh Carlton Draught from copper Duo Tanks. At the heart of the kitchen is our unique charcoal oven that our chefs draw their cocktail menu inspiration from. Whether it's hosting your annual conference lunch, celebrating the EOFY with Colleagues or a related client networking event, The General Assembly has you covered.



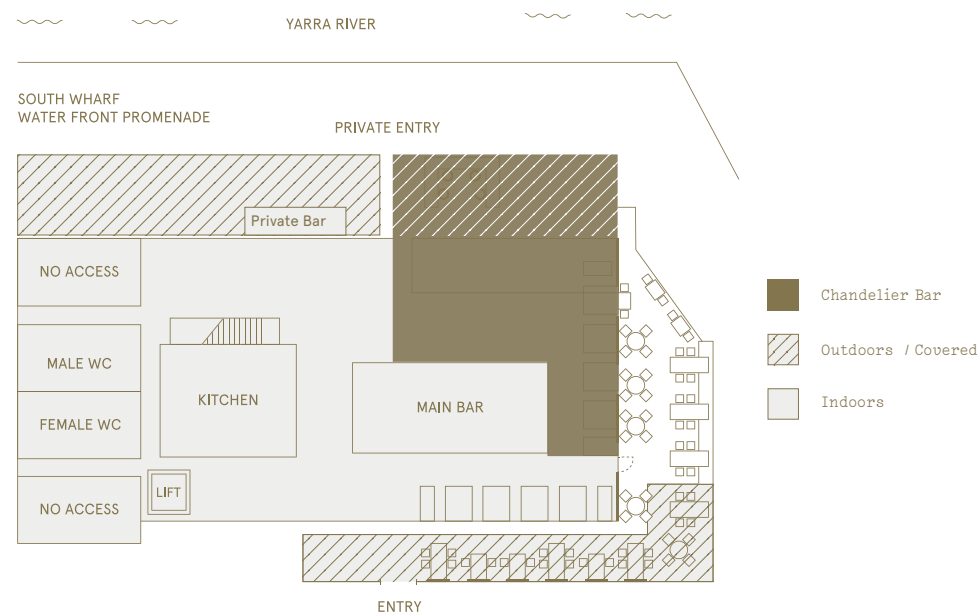
CHANDELIER BAR

		
140	N/A	294m ²

THE SPACE

Featuring a vertical 4 x 4 metre beer bottle chandelier, this diverse indoor/outdoor function space transforms perfectly for year round events. Boasting the perfect unique backdrop for any occasion with river and city views. Chandelier Bar offers direct bar access, glass sliding doors onto the river front, interchangeable furniture and even the added option to make use of a Ping Pong table if you are looking for something a little different for your event.



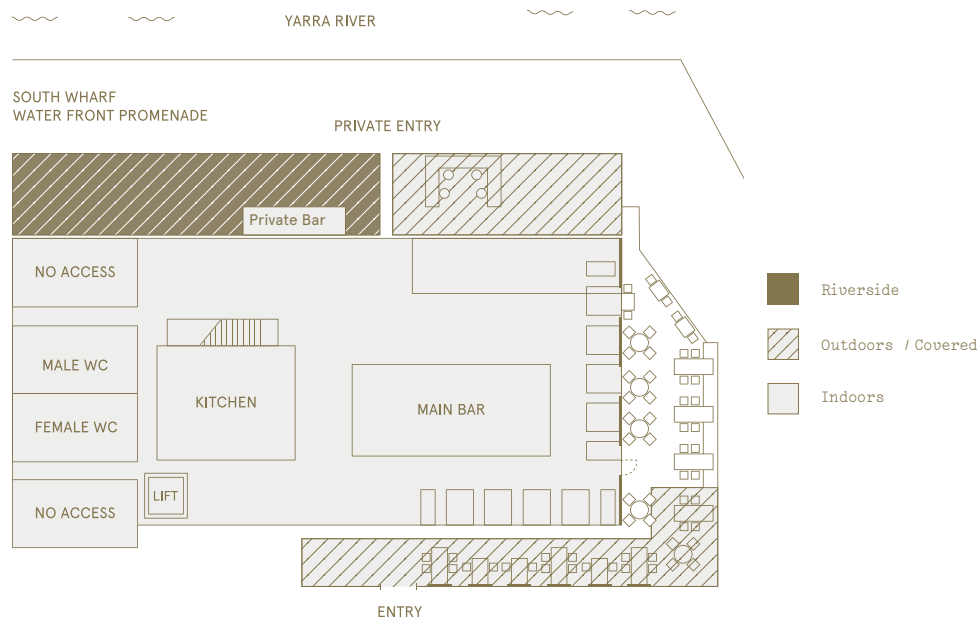


RIVERSIDE

80	40	168m ²

THE SPACE

Offering a purely private and relaxed indoor / outdoor atmosphere with stunning river and city views, Riverside is perfect for year round entertainment. This versatile space caters to both stand-up or sit-down events, featuring its very own private bar and exclusive riverfront entry. The 100% enclosable weather proof blinds compliment the toasty warm overhead heaters in Winter, or cool misting fans on balmy evenings in Summer.



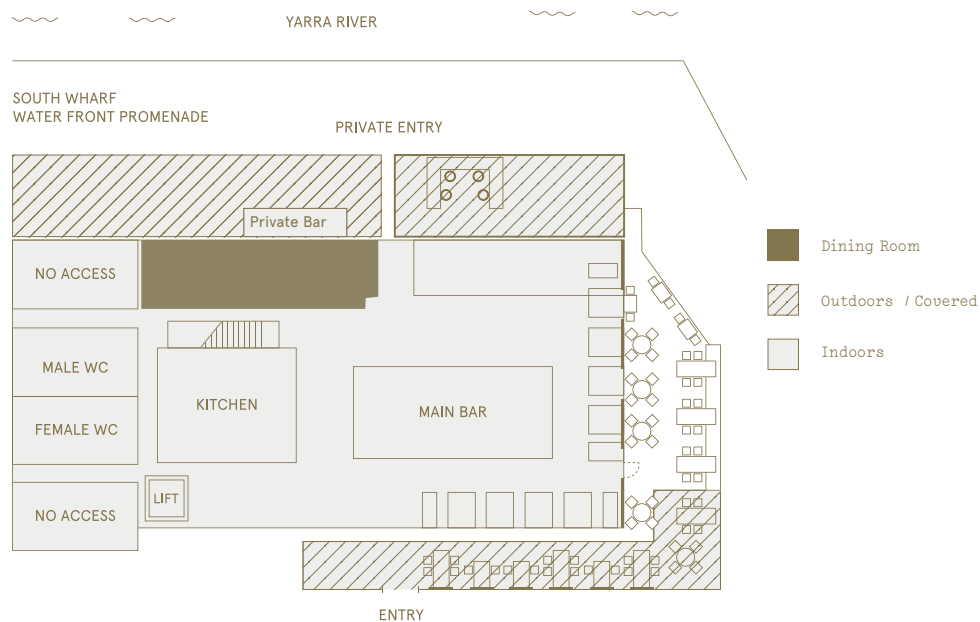


LANEWAY

N/A	60	147m ²

THE SPACE

An intimate, relaxed indoor atmosphere showcasing our Melbourne laneway inspired street art with beautiful hanging Edison lights and wood panelled walls. Offering both seated and stand up functions, this versatile space has flexible furniture configurations making it perfect for all occasions.





Y COCKTAIL PACKAGES

PACKAGES

Option One	2 hours: 1 cold + 2 hot canapés, 2 substantials	\$30.00 per person
Option Two	3 hours: 2 cold + 3 hot canapés, 1 substantial, 1 bowl	\$40.00 per person
Option Three	3 hours: 3 cold + 3 hot canapés, 2 substantials	\$45.00 per person
Option Four	4 hours: 2 cold + 3 hot canapés, 1 substantial, 2 bowls	\$50.00 per person

INDIVIDUAL ITEMS

Canapes - \$6.00	Substantials - \$8.00	Bowls - \$10.00
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DIETARY KEY

<div>GF</div> Gluten Free	<div>GFO</div> Gluten Free Option
<div>V</div> Vegetarian	<div>VO</div> Vegetarian Option
<div>VG</div> Vegan	<div>VGO</div> Vegan Option
<div>DF</div> Dairy Free	<div>DFO</div> Dairy Free Option

*Seasonal changes apply. Minimum order of 20 people

Y COCKTAIL MENU

Cold Canapes

- Truffled mushroom, chive, goats curd tart (V) (GF)
- Zucchini, carrot & red lentil fritter, spiced coconut gel (VG) (DF) (GF)
- Beef tataki, cucumber, pickled radish, soy wasabi kewpie (DF) (GF)
- Smoked crab and corn cake, salsa verde (GF)

Hot Canapes

- Crumbed boneless lamb rib, mint sauce
- Sesame rice ball, gochujang, pea, corn, spring onion (VG) (DF) (GF)
- Manchego & jamon croquette, saffron aioli (VO)
- Baked camembert tart, burnt honey (GF) (V)
- Spanish spiced wagyu & olive sausage roll, tomato relish
- Sticky braised lamb shank & rosemary pie, onion jam
- Smashed pea and mint parcel, coconut gel (VG) (GF)

Substantials

- Buffalo chicken slider, maple bacon, slaw, pickles (GFO)
- Brisket slider, cheese sauce, smoked chilli aioli slaw (GFO)
- Palafel crusted fried calamari, tahini and sumac dressing, herbs (DF) (GF)
- Bulgolgi pork belly bao, pickled carrot, peanut, shiracha aioli
- Miso roasted mushroom bao, kimchi, crisp shallot, sesame, soy and coconut (VG) (DF)
- Eggplant chips, blue cheese sauce, burnt honey (V)
- Pop-corn chicken, smoked chilli aioli (GF)

Bowls

- Caramelized onion, almond & goats cheese ravioli, smoked tomato ragu, pepita pesto (V)
- Crisp-skin salmon, apple & pear puree, caper, raisin & pinenut salsa (GF)
- Char-grilled chicken breast, stout beer marinade, Peruvian Aji verde, red quinoa, sweet potato, spinach, peas (DFO)
- Shitake, edamame, mapo tofu, gochujang, miso, red rice, fresh herbs (VG) (GF) (DF)
- Braised wagyu shin, harissa, preserved lemon, white polenta, heirloom carrot (GF)

Sweet Canapes

- Triple chocolate brownie, raspberry curd, marmalade ice cream
- Roasted spiced pear, rhubarb, ginger nut almond crumb, rhubarb sorbet (VG) (GF) (DF)





SEATED PACKAGES

PACKAGES

Option One	2 Course Choice Menu	\$40.00 per person
Option Two	3 Course Choice Menu	\$50.00 per person
Option Three	2 Course Feedme	\$40.00 per person
Option Four	3 Course Feedme	\$50.00 per person

OPTIONAL UPGRADES

Meat Lovers / Additional meat option in mains	\$5.00 per person
250gm Hopkins River (Dunkled VIC) grass fed porterhouse, béarnaise butter, shoestring fries (gf)	
Wood roasted lamb rack, lentils, beetroot, Tuscan cabbage, jus, almond gremolata (gf) <i>Above dishes both cooked to medium</i>	
Cheese Lovers / Additional shared arrival or dessert	\$10.00 per person
4 cheeses, warm bread, fruit & nut bread crisps, quince jam, apple, fig, nuts, muscatels	

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*Seasonal changes apply. Minimum order of 20 people

SEATED MENU

Entrée

Red pepper hummus, baby turnip, pine nuts, Turkish bread, olive oil (VG) (GFO) (DF)

Falafel crusted fried calamari, tahini and sumac dressing, herbs (GF) (DF)

Twice cooked pork belly, pear, endive, pickled grapes (GF) (DF)

Roasted baby cauliflower, date, orange, hazelnut, mustard, crisp Brussel sprouts (VG) (DF) (GF)

Main

Caramelized onion, almond & goat's cheese ravioli, smoked tomato ragu, pepita pesto (V)

Crisp-skin salmon, apple & pear puree, caper, raisin & pinenut salsa (GF)

Char-grilled chicken breast, stout beer marinade, Peruvian Aji verde, red quinoa, sweet potato, spinach, peas (GFO)

Braised wagyu shin, harissa, preserved lemon, white polenta, heirloom carrot, broad beans (GF)

Spicy mapo tofu bowl, Shitake, edamame, gochujang, miso, red rice & fresh herbs (VG) (DF) (GF)

On The Sides (To Share)

Charred greens, garlic, chilli, smoked almonds (GF) (VG)

Leaf salad, green oak, chervil, nasturtium flower, earl grey dressing (VG) (GF) (DF)

Warm potato salad, shallot, herb, beer mustard (V)

Sweet

Triple chocolate brownie, raspberry curd, marmalade ice cream

Roasted spiced pear, rhubarb, ginger nut almond crumb, rhubarb sorbet (VG) (GF) (DF)

BEVERAGE PACKAGES

1 HOUSE PACKAGES

2 hours	\$29.00 per person	Set variety 1 x bubbles 1 x white wine 1 x red wine 2 x tap beer/cider
3 hours	\$36.00 per person	
4 hours	\$46.00 per person	
5 hours	\$54.00 per person	

2 UPGRADE PACKAGES

2 hours	\$35.00 per person	Your choice of 1 x bubbles 1 x rose 2 x white wine 2 x red wine 6 x tap beer/cider 1 x bottled beer
3 hours	\$44.00 per person	
4 hours	\$52.00 per person	
5 hours	\$60.00 per person	

3 PREMIUM PACKAGES

2 hours	\$42.00 per person	Your choice of 2 x bubbles 1 x rose 3 x white wine 3 x red wine 14 x tap beer/cider 3 x bottled beer
3 hours	\$52.00 per person	
4 hours	\$62.00 per person	
5 hours	\$70.00 per person	

PACKAGE ADD-ONS

Arrival cocktail - \$15.00 pp	Spirit packages - \$15.00 pp
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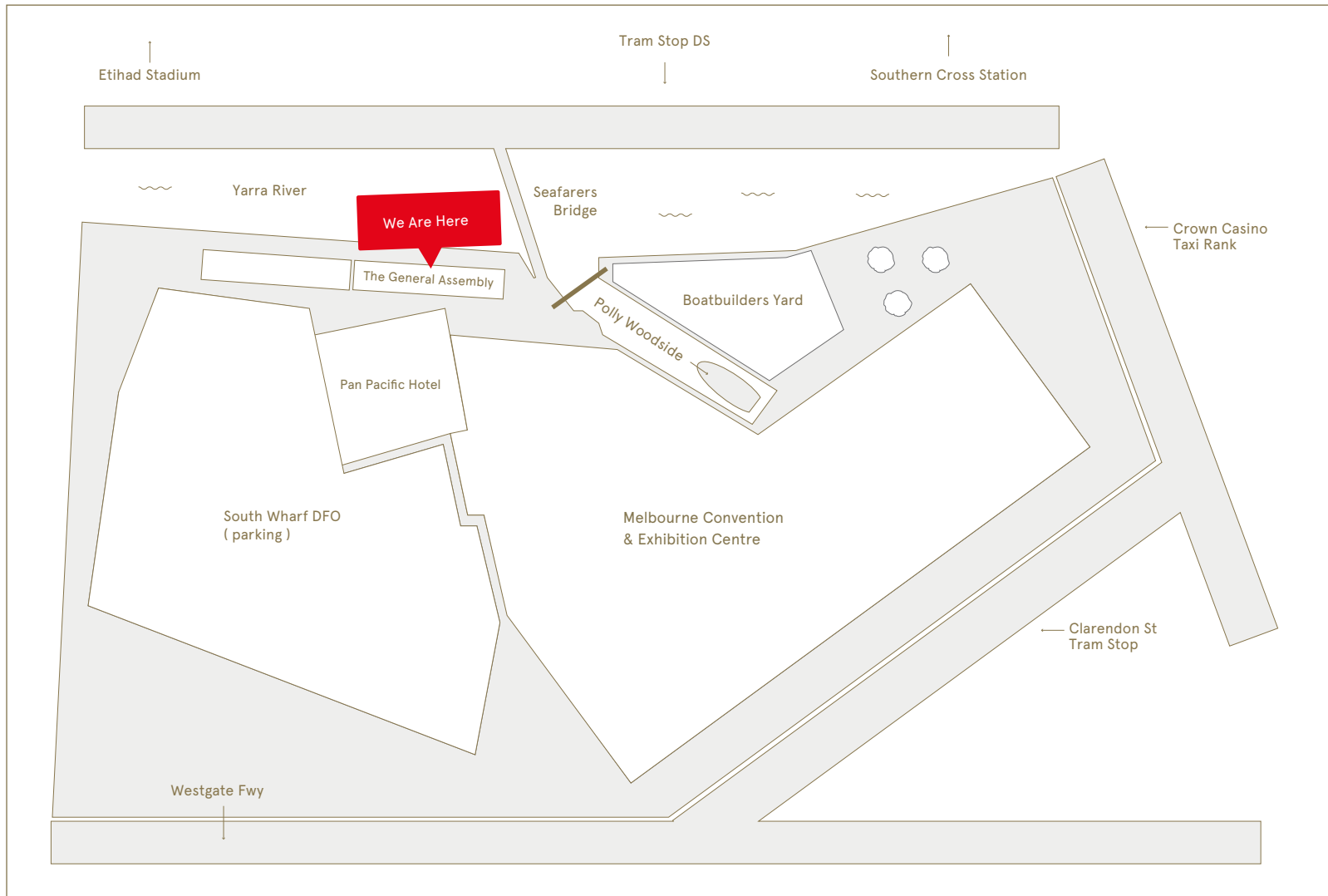


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BEVERAGE MENU

	1	2	3
BUBBLES			
Barnsworth Brut Cuvee NV, Riverina NSW	●	●	●
Fresco Prosecco NV King Valley, VIC		●	●
Yarra Bank Brut Cuvee Yarra Valley, VIC			●
Perrier Jouet NV Champagne, France			●
ROSE			
Mr Mick Sangiovese/Tempranillo, Clare Valley SA		●	●
Santa & D'Sas Moscato, Clare Valley VIC			●
WHITE WINE			
Barnsworth Semillon Sauvignon Blanc, Riverina NSW	●	●	●
Little Goat Creek, Marlborough NZ		●	●
Endless Pinot Grigio, King Valley VIC		●	●
St Johns Road 'Peace of Eden' Riesling, Eden Valley SA			●
Medhurst Chardonnay, Yarra Valley VIC			●
RED WINE			
Barnsworth Shiraz Cabernet, Riverina NSW	●	●	●
Endless Pinot Noir, King Valley, VIC		●	●
Three Dark Horses GST (Grenache, Shiraz, Touriga) McLaren Vale, SA			●
JJ Hahn 'Homestead' Cabernet Sauvignon, Barossa SA		●	●
Paul Osicka Shiraz, Heatcote, VIC			●
Calo 'Joven' Tempranillo, Rioja, Spain		●	●
BEER			
Bulmers Apple Cider (tap)	●	●	●
Carlton Draught First Pour (tap)	●	●	●
Stella Artois Pilsner Lager (tap)			●
Melbourne Bitter Lager (tap)			●
Minimum Chips Golden Ale (tap)		●	●
Fat Yak Pale Ale (tap)			●
4 Pines Pale Ale (Tap)		●	●
McCraken's Amber Ale (tap)		●	●
Red Back Original Kristallweizen Wheat beer (tap)			●
Moon Dog 'Old Mate' Pale Ale (tap)			●
Colonial Brewery Co. Indian Pale Ale (tap)		●	●
Goose Island Indian Pale Ale (tap)			●
Wild Yak Pacific Ale (tap)			●
Dogbotler Dark Lager (tap)			●
Corona (bottle)			●
Cascade light (bottle)	●	●	●
4 Pines Stout (bottle)			●
Mountain Goat 'Fancy Pants' Amber Ale (can)			●



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LOCATION

29 South Wharf Promenade,
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TRAIN

Southern Cross Train Station

TRAM

Stop 124A: 12, 96, 109, (Casino / MCEC).
 Stop D5: 70, 75, 35 (The Goods Shed)

BUS

235, 237

MELBOURNE WATER TAXI

Bookings required

PARKING

50% off at DFO South Wharf car park
 (3000 spaces)

RIVERLAND GROUP

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