

Dare to venture in...

Discover the Valiant Bar—an elegant and exclusive cocktail haven in the Bankers Quarter on Little Collins Street.

Step inside its softly lit ambience, adorned with plush velvet furnishings and deep navy walls, creating an atmosphere that sets the scene for unforgettable celebrations.

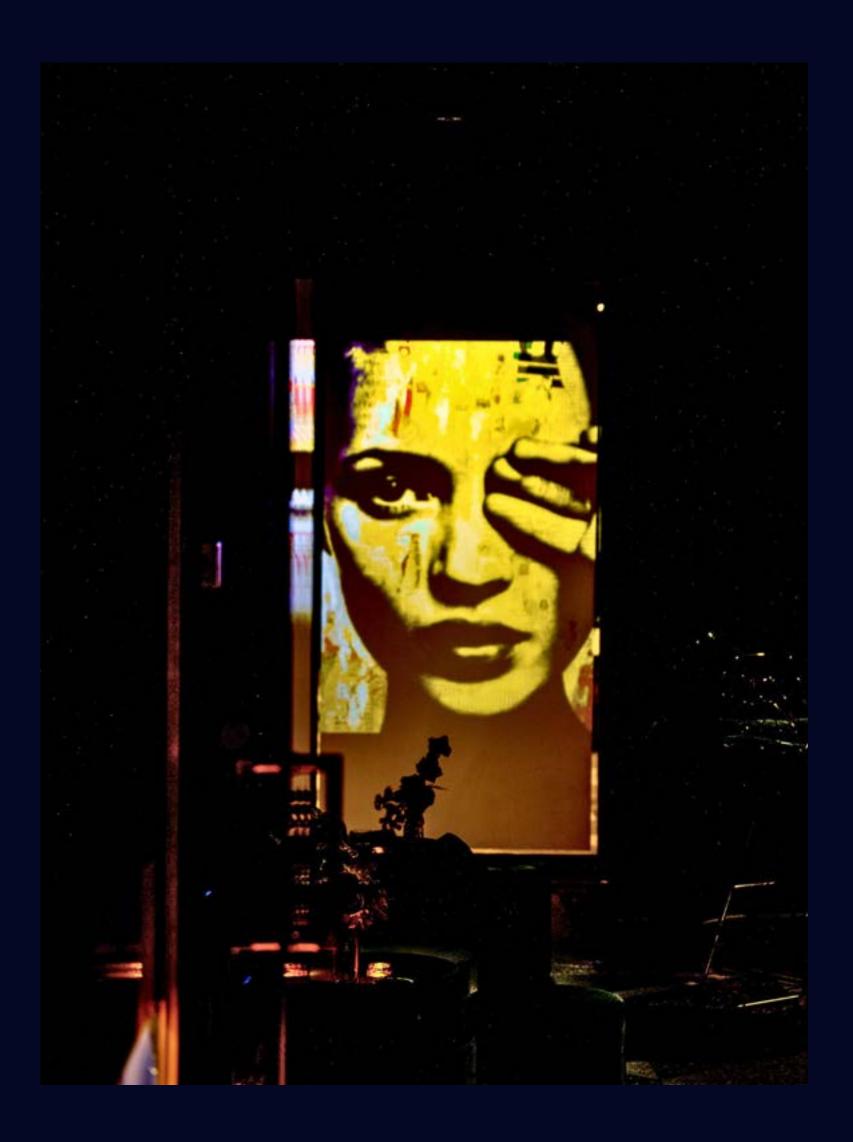
Whether it's a milestone birthday or a professional corporate mixer, this hidden gem is an ideal destination.

Immerse yourself in the Valiant Bar's specialty: classic cocktails delivered with impeccable service and guaranteed good times.

The venue boasts operable glass walls that invite natural light to dance within, offering a versatile space capable of accommodating anywhere from 20 to 120 guests for an array of cocktail events and private bar functions.

Connected to Q Events, this unique establishment is designed with Melbourne's cocktail enthusiasts in mind.

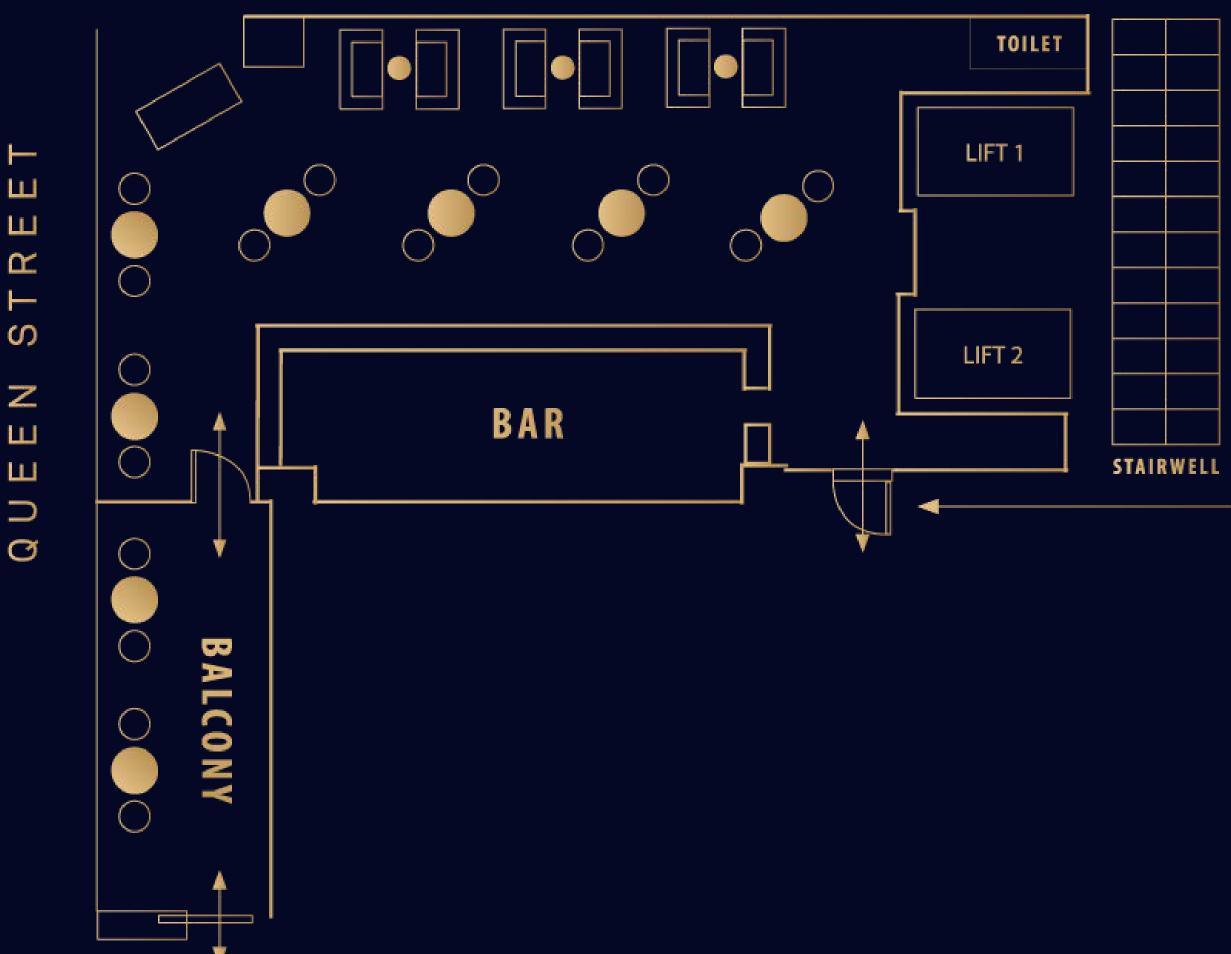
So, are you ready to indulge?



Floorplan

LITTLE COLLINS STREET

GUEST ENTRY 412 LITTLE COLLINS ST.



Cocktail packages

STAND-UP

Four canapes, one substantial canape plus Two-Hour drink package starts at \$75.00pp

Five canapes, one substantial canape plus Three-hour drink package starts at \$90.00pp

Six canapes, one substantial canape plus Four-hour drink package starts at \$105.00pp

Six canapes, two substantial canapes plus Five-hour drink package starts at \$120.00pp

Eight canapes, two substantial canapes plus Six-hour drink package starts at \$135.00pp

Want More?

ADDITIONAL

Canapes + \$6.50pp Supper bowls + \$12.00pp

> For a stand-up style event, a canapé menu is the perfect choice! Leave the service to us and enjoy mingling with your guests. Packages include beverages for the specified duration and food quantity as indicated above.

Please note minimum catering spends apply for all events.



[gf] = Gluten Free [df] = Dairy Free [v] = Vegetarian [vg] = Vegan [nf] = Nut Free

Menu COLD CANAPÉS

Whipped gorgonzola mini waffle cones, fig & quince paste, wildflower honey, toasted walnut & tomato crumble [v]

Seared Wagyu beef tataki on croute, sesame kewpie, citrus gel, crispy shallots, [df, nf]

Zucchini, butternut pumpkin & capsicum frittata, crumbled feta, harissa mayonnaise, roasted balsamic tomatoes [v, gf, nf]

Savoury choux bun, Tasmanian smoked salmon rillette, cornichon & preserved lemon mayonnaise [nf]

Char-grilled capsicum, eggplant & chorizo tartlet, basil pesto, Persian feta [gf]

HOT CANAPÉS

Parmesan & oregano crumbed chicken goujons, tarragon & lemon mayonnaise [gf]

Saffron, cauliflower & Sicilian olive arancini with green goddess aioli [v, gf, nf]

Butter chicken samosa, tandoori spices, pudina chutney

Crispy ginger-sake marinated chicken, shredded nori, & togarashi salt, honey mustard kewpie [gf, df, nf]

Flash fried calamari, parsley & lemon pepper, smoked tomato aioli [gf, df, nf]

Spanish potato & pea empanada, smoked paprika aioli [vg, df]

SUBSTANTIAL CANAPÉS

Rustic pizza slabs, Victorian fior di latte, vine ripened tomatoes, kalamata olives, fresh basil [v]

Rice vermicelli & vegetable spring rolls, pineapple, coriander & lime dipping sauce [vg, df, nf]

Mini cheese toastie – sliced ham, Gruyere cheese, truffle bechamel sauce

Mexican spiced wagyu beef burger, melted cheese, sweet-pickled cucumber mayonnaise, soft brioche bun [nf]

DESSERT CANAPÉS

Popcorn brulee, chocolate crumble, salted caramel crispies [nf]

Churros coated in cinnamon sugar, dark chocolate mandarin sauce [vg, df, nf]

Strawberry & ricotta mini cannoli, crushed pistachio, snow sugar, freeze dried berries



[gf] = Gluten Free [df] = Dairy Free [v] = Vegetarian [vg] = Vegan [nf] = Nut Free

Menu continued

SUPPER BOWLS

Classic fish & chips — crisp batter, thick cut chips, dill & caper mayonnaise, lemon wedge [gf, df, nf]

Slow-cooked lamb shoulder, ancient grain salad, salsa verde, hazelnut dukkah [gf, df]

Potato gnocchi, roasted summer vegetables, capsicum & tomato cream, parsley & parmesan pangrattato [v, nf]

FEELING EXTRA FANCY?

Oyster Bar + \$17.00PP

Fromagerie Platters + \$19.50PP

Prawn Cocktails + \$17.00PP





[gf] = Gluten Free [df] = Dairy Free [v] = Vegetarian [vg] = Vegan [nf] = Nut Free

Celebrations PACKAGES FOR ALL OCCASIONS

All in package

From \$3,000.00

Celebrate like there's no tomorrow with your guests all night long.

Our exclusive package offers complete venue hire and charcuterie grazing platters for up to 60 guests.

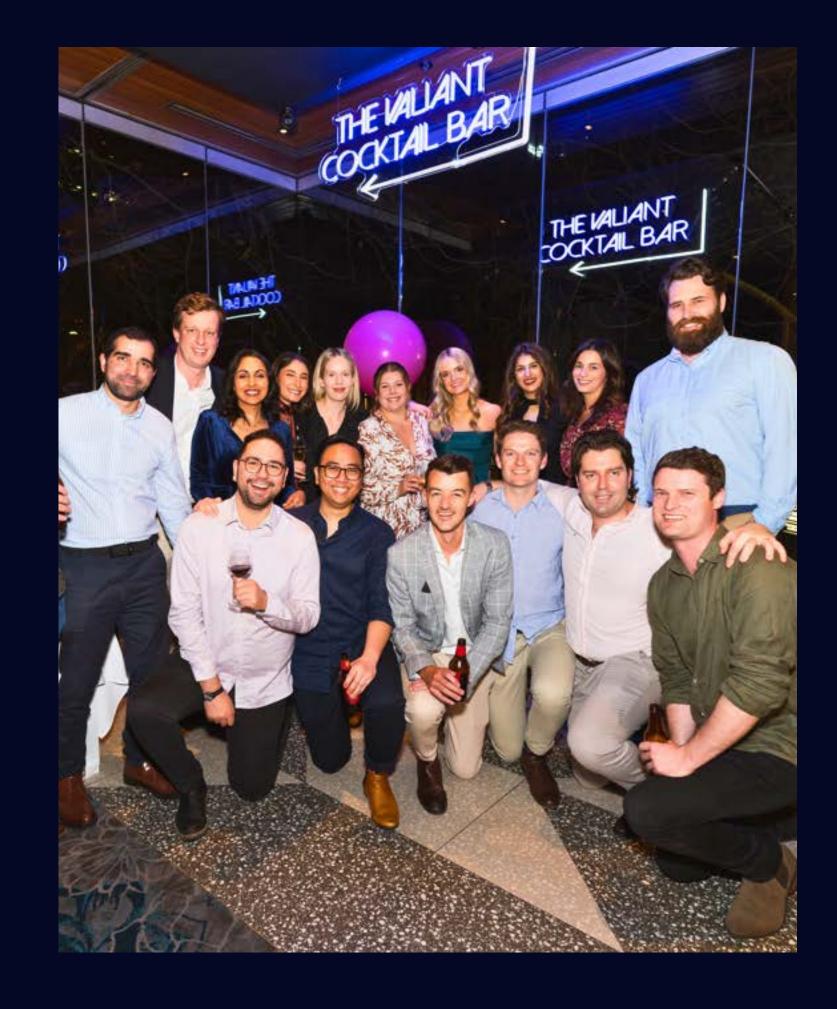
Enjoy two hours of beverages and let the good times roll!

WANT MORE?

Premium Cold Bites (50 pieces) - \$250.00 per box

Sample Menu

- Zucchini, butternut pumpkin & capsicum frittata, crumbled feta, harissa mayonnaise, roasted balsamic tomatoes [v gf nf]
- Savoury choux bun, Tasmanian smoked salmon rillette, cornichon & preserved lemon mayonnaise [nf]
- Moroccan grilled chicken & celery wraps, mesclun leaves, smoked paprika aioli [nf]
- Sweet dessert box selection of petit fours



*Minimum spends apply; guests will need to pay on consumption at [gf] = Gluten Free [df] = Dairy Free [v] = Vegetarian [vg] = Vegan [nf] = Nut Free the bar until the minimum spend is achieved. Charges apply for additional food and beverages.

Birthday

Party Starter Package

From \$35.00pp

You're invited to an exclusive party tailored just for you!

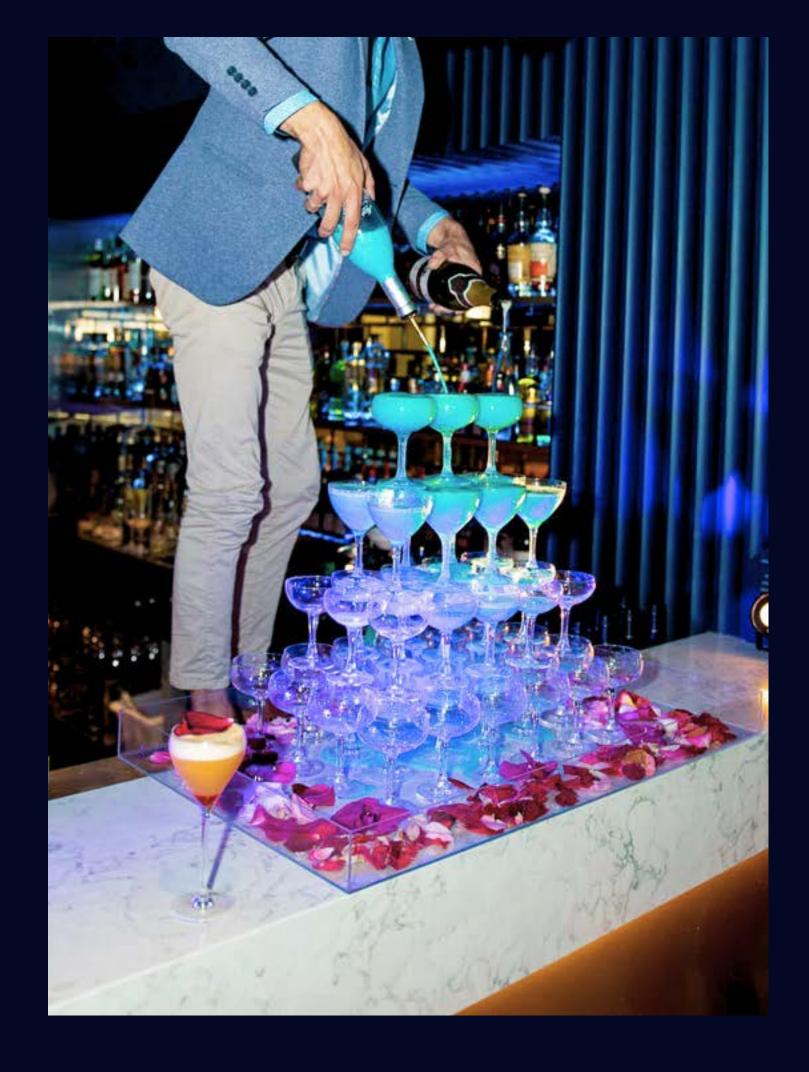
We'll kickstart the good times with a snack upon arrival and a classic cocktail to toast the occasion. This package is ideal for groups of 20 or more.

Package inclusions

- 1 x snack item
- 1 x classic cocktail

Looking for more drinks and snacks?

We've got you covered with our optional food and beverage packages, and our cash bar is always available...



[gf] = Gluten Free [df] = Dairy Free [v] = Vegetarian [vg] = Vegan [nf] = Nut Free

*Minimum spends, and guests apply. Guests must pay on consumption at the bar until the minimum spend is achieved. Charges apply for additional food and beverages.

Hens

PACKAGE INCLUSIONS \$80PP

- The Valiant premium cocktail on arrival
- Two hours of free-flowing beverages (including house cocktails)
- Chef's selection platters for the duration of the event

PLUS

• Shared charcuterie grazing platters

SAMPLE CHARCUTERIE GRAZING MENU

Sliced cured meats- prosciutto, mortadella, sopressa. Selection of local and imported cheese, condiments, and crackers. Grilled asparagus drizzled with truffle oil and shaved pecorino. Mount Zero olives, pickles & house-made dip.



[gf] = Gluten Free [df] = Dairy Free [v] = Vegetarian [vg] = Vegan [nf] = Nut Free

*Minimum spends apply; guests will need to pay on consumption at the bar until the minimum spend is achieved. Charges apply for additional food and beverages.



Bucks

PACKAGE INCLUSIONS \$80PP

- One premium spirit of choice on arrival
 Two hours of free-flowing beer and wine
 Chef's selection platters for the duration of the event

PLUS

• Shared charcuterie grazing platters

SAMPLE CHARCUTERIE GRAZING MENU

Sliced cured meats- prosciutto, mortadella, sopressa. Selection of local and imported cheese, condiments, and crackers. Grilled asparagus drizzled with truffle oil shaved pecorino. Mount Zero olives, pickles & house-made dip.



*Minimum spends apply; guests will need to pay on consumption at the bar until the minimum spend is achieved. Charges apply for additional food and beverages.

[gf] = Gluten Free [df] = Dairy Free [v] = Vegetarian [vg] = Vegan [nf] = Nut Free

Beverages

PACKAGE ONE

Veuve Tailhan NV Brut, Loire Valley, FR Chain of Fire Pinot Grigio, South Eastern Australia Woodbrook Chardonnay, Central Ranges, NSW Chain of Fire Pinot Noir, South Eastern Australia Circa 1858 Shiraz, Central Ranges, NSW Mountain Goat Steam Ale Asahi Super Dry 3.5% Heineken 0%

PACKAGE TWO

Wicks Sparkling, Adelaide Hills, SA Pikes Rosé, Clare Valley, SA Fiore Moscato, Mudgee, NSW Apostrophe Field White Blend, Great Southern, WA ARA Single Estate Chardonnay, Marlborough, NZ Abbotts & Delaunay Pinot Noir, Languedoc-Roussillon, FR Hancock & Hancock Shiraz, McLaren Vale, SA Mountain Goat Steam Ale Asahi Super Dry 3.5% Heineken 0%

PACKAGE THREE

Piper-Heidsieck NV Brut, Champagne, FR Hentley Farm Blanc De Noir, Barossa Valley, Fiore Moscato, Mudgee, NSW Mirabeau 'Classic' Rose AOC, Provence, FR Joseph Chromy Sauvignon Blanc, Relbia, TAS Pedestal Chardonnay, Margaret River, WA Oakridge Pinot Noir, Yarra Valley, VIC Bests 'LSV' Shiraz, Great Western, VIC Asahi Super Dry Asahi Super Dry 3.5% Heineken 0%

SPIRIT PACKAGE

Select from a basic or premium spirit package.

Please speak to your sales manager for tailored pricing.

BAR TAB

Please speak to your sales manager for more information.

HOUSE COCKTAILS - \$16 EACH

PASSIONFRUIT FIZZ Gin, passionfruit, lime, lemonade

ORANGE BLOSSOM Vanilla vodka, lychee liqueur, lemon, orange, white chocolate

FLAMINGO FIZZ Vodka, Triple Sec, cranberry juice, guava soda

SUMMER WHISKEY SOUR Bourbon, pineapple juice, lime, sugar

ROSEMARY SOUR Gin, rosemary, lemon

Please note these packages are inclusive of sparkling mineral water, assorted soft drinks. drinks Selection of wines are subject to availability.

Beverages **CLASSIC COCKTAILS - \$18 EACH**

ESSPRESSO MARTINI Vodka, coffee liqueur, cold-drip coffee

MARGARITA Blanco tequila, orange liqueur, lime, sugar

OLD FASHIONED Bourbon, sugar, Angostura bitters

DAIQUIRI Rum, lime juice, sugar

APEROL SPRITZ Aperol, sparkling wine, soda

GIMLET Gin, lime juice, sugar

AMARETTO SOUR Amaretto, lemon, sugar

PREMIUM COCKTAILS - \$20 EACH

BLACKBIRD Spiced Rum, blackberry liqueur, sugar, lime

PASSIONFLOWER Tequila, Aperol, lime, elderflower, passionfruit

STRAWBERRIES & CREME MARTINI Vanilla vodka, strawberry liqueur, bergamot liqueur, white chocolate, lime

ELDERFLOWER SOUTHSIDE Gin, mint, lime, elderflower syrup

MIDOURI SOUR Midori, sake, lychee liqueur, lemon, sugar



13

Spirit Bar

WHISKY BAR

Two hours | \$1,200 Four bottles of premium Scotch Whisky (Glenmorangie, Glenfiddich, Laphroaig, Balvenie) Navy-strength ice Chisel tools (for styling) Standard whisky glasses

GIN BAR

Two hours | \$1,200 Four bottles of premium Gin (Four Pillars Barrel Aged Gin, Hendricks, Melbourne Gin Co, Monkey 47 Dry Gin) Navy-strength ice Tonic water and garnishes Standard gin glasses





