



## POP RESTAURANT FUNCTIONS

POP is the perfect venue for your corporate or private special occasion

POP is the ideal place to host your event such as engagement, wedding, birthday, 21<sup>st</sup>, corporate event, Christmas party, product launch, or hen's night

Whatever your needs, we'll work together to ensure a memorable and enjoyable occasion for you and your guests.

### UPSTAIRS FUNCTION ROOMS

POP can cater from 10 to 200 guests for stand up and up to 140 for sit down in our newly expanded function rooms. As each function is unique, we can devise a package to suit your individual needs.

Our head chef can organise finger food and canapes or a la carte dining to suit your individual requirements.

### RESTAURANT

POP Restaurant offers a cosmopolitan atmosphere that is warm and stylish. Our menu offers the most pristine and freshest ingredients on offer, accompanied by an extensive wine list.

POP Restaurant  
68 Hardware Lane, Melbourne  
Tel : 03 9642 1341 – [info@poprestaurant.com.au](mailto:info@poprestaurant.com.au)



# STAND UP FUNCTIONS & COCKTAIL PARTIES *Packages*

**\$29 PER HEAD** – 5 Classic Selections + 1 premium (3 hours)

**\$49 PER HEAD** – 6 Classic Selections + 3 premiums (up to 5 hours)

## Classic Finger foods

### **Tortilla (G,V)**

*Spanish omelette with green and white asparagus*

### **Garlic Prawns (G)**

*prawns in a chardonnay cream*

### **Zucchini Fritters (V)**

*with lime mascarpone & mint peas*

### **Roasted Beef Rolls**

*with horse radish cream*

### **Pork Belly (G)**

*with rosemary, garlic and lemon*

### **Gazpacho (G,V)**

*traditional Spanish cold summer soup with a dash of spice*

### **Choricillos**

*Spanish sausage served on croutons*

### **Croquettes**

*bechamel and chicken croquettes, frisee and wasabi mayonnaise*

### **Lamb Meat Balls (G)**

*braised lamb meatballs in a spiced tomato ragout*

### **Moroccan Chicken Skewer**

*with chermoula dip*



## Premium Finger foods

### **Oyster Shooter (G)**

*lime cured oyster, tobikko sticky soy and bonito shooters*

### **Pumpkin and Goats Cheese Flan (V)**

*with roasted pumpkin and caramelized onion*

### **Goats Cheese and Piquillos Peppers (V)**

*with walnut stuffing and shaved red onion*

### **Rabbit Terrine**

*with pistachio and brandy stewed prune, wrapped in prosciutto*

### **Salmon Gravlax**

*on pumpernickel bread*

We are able to offer a personalised canapés menu, all we need to know is your budget, preferred items and then we can arrange a time for you to come in and sit down with us to discuss what we can do for you.

# Set menus & Private menus

## *\$32/head Two courses Menu (\$37 Three Courses)*

### **Entrées:**

#### **Shared Plates**

Pan Con Tomato with Capsicum & Anchovies

*bread with tomato*

Pan Con Tomato with Capsicum & Eggplant

*bread with tomato*

Trio of Dips

### **Mains:**

Ocean Trout(G)

with carrot puree, roasted chat potatoes and rocket salad

Platinum Angus Porterhouse

with sweet potatoes and peppered sauce

Porcini Mushroom Risotto (G,V)

with truffle oil and fontina cheese

Free Range Chicken Breast (G)

roasted chicken breast with sweet potato puree and asparagus

### **Desserts:**

#### **Shared Plates**

Berry Trifle

Brownie

Passion Fruit Panna Cotta

## *\$45/head Two courses Menu (\$55 three courses)*

### **Entrée:**

Chef's House Tapas Selection

### **Mains:**

Hopkins River Eye Filet (G)

with herb crusted marrow bone & topped with black garlic

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Rack of Lamb

herb crusted rack of lamb with roasted potatoes, greens, and a honey and rosemary jus

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Barramundi Filet (G)

pan seared barramundi with potato Lyonnaise in lemon beurre blanc

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Free Range Chicken Breast (G)

roasted chicken breast with sweet potato puree and asparagus

~

Porcini Mushroom Risotto (G,V)

with white truffle oil and fontina cheese

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House Made Duck Gnocchi

*with candied onion and spinach*

### **Desserts:**

#### **Shared Plates**

Selection of Petit Fours

Crème Brulée

Chocolate Pudding

We are able to offer a personalised menu, all we need to know is your budget, preferred menu and then we can arrange a time for you to come in and sit down with us to discuss what we can do for you. We also cater to specific dietary requirements.

G= Gluten Free, V=Vegetarian

# Beverage Packages

*Pop Restaurant* offers a variety of beverage packages for you to select from. If you have questions regarding the package best suited to your needs, please do not hesitate to call.

## **On account**

Your guests consume, over a nominated period, the liquor to be served of your choice, with the account being finalized at the conclusion of the function.

## **Fixed limit bar tab**

Your own set dollar limit with selection of beverage inclusions

## **Cash on consumption**

Your guests purchase their own beverages from the bar on an individual consumption basis.

## **Set packages**

>Standard beverage package

includes the following:

Beers (James Boags, Pure Blonde, Coopers Pale & Carlton Draught)

Monteiths Ciders

Golden Ranges Sauvignon Blanc

Golden Ranges Brut

Alessia Grace Cabernet Sauvignon

Thorpe Shiraz

Softdrinks

Without basic spirits

2 hours : \$25 pp

3 hours : \$32 pp

4 hours : \$38 pp

5 hours : \$43 pp

Including basic spirits

2 hours : \$39 pp

3 hours : \$53 pp

4 hours : \$66 pp

5 hours : \$78 pp

>Premium beverage package

includes the following:

Any drinks include in the standard packaging

Premium beers (Little Creatures, Rekordelig Ciders, Tiger, Asahi, Mountain Goat)

Terra Felix Moscato Gold

Domaine Chandon

Forrest Pinot Noir

Alessia Grace Pinot Grigio

Soft drinks

Without basic spirits

2 hours : \$32 pp

3 hours : \$42 pp

4 hours : \$50 pp

5 hours : \$56 pp

Including basic spirits

2 hours : \$46 pp

3 hours : \$63 pp

4 hours : \$78 pp

5 hours : \$91 pp

Personal beverage packages can be tailored to suit clients requirements and budget.



## TERMS AND CONDITIONS

### Tentative Bookings

- Tentative bookings can be held for a period of 5 days
- Once this time period has lapsed we will endeavour to contact you, but if unsuccessful we are under no obligation to hold the booking.

### Booking Confirmation

- Each function booked at POP is confirmed only when a Booking Agreement (attached) and a confirmation deposit is paid.
- This deposit must be paid at least 8 days prior to the function date.
- Payment of the function is to be made in full at the conclusion of the Function unless organised with management prior.

### Audio Visual

- Please note that all AV requirements must be confirmed and tested at least 48 hours prior to your function.
- We cannot be held responsible in organising Audio Visual on the night of your function.



### Function Deposit

- A deposit is required to confirm each function and will be agreed upon prior to the function.
- This can be paid by credit card including Amex & Dinner's cards, company cheque or in person with cash or EFTPOS.
- The deposit is not refundable if there is a cancellation but can be used to re-book an alternate date.

### Final Payments

- Please note that the final balance owing on your function must be paid on the night of the function either by cash or credit card.
- No outstanding balance can be paid after your function has concluded.

### Cancellation

- In the event that the function is cancelled, the following guidelines will apply:  
Where a function is cancelled within 15 days prior to the date of the function, the client shall forfeit their deposit.

### Prices

- Prices in the function information package are correct at the time of printing and are subject to change.
- All prices are inclusive of GST.

### Cakage

- We charge cakage, unless making a cake for the party (which can be commissioned while organising the booking)

### Room Allocation

- We reserve the right to assign another room for the function if necessary.

### Responsibility

- We do not accept responsibility for damage or loss of any patron's property left on the premises prior to, during or after the conclusion of the function.
- The client is financially responsible for any damage to the venue or its surroundings caused by themselves, their guests or outside contractors. In the instance that damage occurs, all associated costs will be charged to the nominated credit card.
- It is our responsibility to follow the RSA (Responsible Service of Alcohol) guidelines, we reserve the right to refuse service of alcohol if we believe a customer to be intoxicated as we promote safe and responsible drinking.
- We also reserve the right to ask any of our customers to leave the premises if they are acting aggressive, rude, intoxicated and any other valid reason.

### Prohibitions

- No outside food or drink is to be permitted onto the premises unless authorised by management.
- Nothing is to be nailed, screwed, stapled or painted on the walls of POP Restaurant or the function room.

### Damage or Loss of Property

- POP Restaurant accepts no responsibility for loss or damage to property of patrons

### Security

A Security service may be required for certain functions. The payment of this service will be added to the cost of functions where the service is deemed necessary by management.

POP RESTAURANT BOOKING FORM

Thank you for choosing POP to host your upcoming function.  
Please check the following information is correct and sign where indicated.

Personal Details

Name: \_\_\_\_\_

Address: \_\_\_\_\_ Postcode: \_\_\_\_\_

Company: \_\_\_\_\_

Phone: (H) \_\_\_\_\_ (B) \_\_\_\_\_ (M) \_\_\_\_\_

Email: \_\_\_\_\_ @ \_\_\_\_\_

Function Details:

- Date: \_\_\_\_\_ Time: \_\_\_\_\_

- Occasion: \_\_\_\_\_

- Guest No. \_\_\_\_\_  
Guest Arrival Time: \_\_\_\_\_

- Venue Area: \_\_\_\_\_  
Bar Style: \_\_\_\_\_

- Food: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

- Special Instructions: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Credit Card Details

Cardholder's Name: \_\_\_\_\_

Card No.: \_\_\_\_\_ Exp: \_\_/\_\_/\_\_ Security No.: \_\_\_\_\_

I, the above agree to pay a deposit of \$ \_\_\_\_\_ being for the above stated function and the balance to be on the day of the event.

I, the above agree to a minimum spend of \$ \_\_\_\_\_ for the above stated function.

I understand that if minimum spend is not met, that I will be liable for the remaining costs as per the attached terms and conditions.

All accounts must be paid by the date of the above said function unless previously arranged with POP Restaurant

I, the above agree to my credit card details being held as security and if necessary debited in the event of not paying on the day.

I have read, understood and agree to the terms and conditions attached.

**Pop Restaurant**

Name :

Signature:

Name:

Date:

**Signed By Client**

Signature:

Name:

Date:

- Final food and beverage details must be confirmed 7 days prior to the day on which the function is held
- A minimum number of guests must be confirmed 5 working days prior to the function.