



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, 21st, 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



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

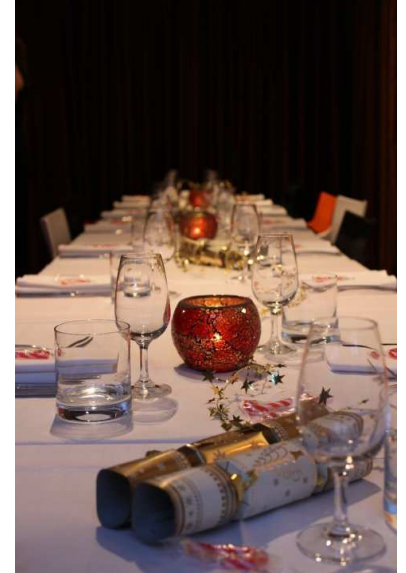
bechamel and chicken croquettes, frisee and wasabi mayonnaise

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.

G= Gluten Free, V=Vegetarian

Set menus & Private menus

\$35/head Two courses Menu (\$42 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)

braised fennel, oven dried tomatoes, coriander and lemon dressing

Grain Fed Porterhouse Steak (G)

300gm Angus porterhouse with sweet potato wedges

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

Summer fruit Trifle

PoP's 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)

Potato gratin, Red wine jus

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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 Fillet (G)

pan seared barramundi with potato Lyonnaise in lemon beurreblanc

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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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Prawn and Scallop Tagliatelle

prawns, Scallops, and handmade tagliatelle sautéed in a sage & butter sauce

Desserts:

Shared Plates

Crème Catalana

PoP's Brownie

Lemon Posset

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

Stumpy Gully Cabernet Sauvignon

Golden Ranges 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, Monteiths Cider, Tiger, Asahi, Mountain Goat & Corona)

Terra Felix Moscato Gold

Forrest Pinot Noir

Old Coach Road Pinot Gris

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.



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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.