



P.J.O'BRIEN'S

THE IRISH PUB



**P.J'S SIDEBAR
FUNCTIONS PACKAGE**



OVERVIEW

P.J's Sidebar has established itself as one of the leading function spaces within Southgate. Located next to P.J.O'Brien's Irish Pub, Sidebar's charm and character provides a relaxed and comfortable environment to enjoy quality food and beverages. This coupled with our personalised service makes for an ideal function venue.

Perfect for meetings, launches, breakfasts, sit-down functions and cocktail parties our unique setting, flexibility and attention to detail make for a memorable occasion. Please find our menu options for both stand up and sit down events included within this package.

To enquire further on how we can assist you with your function or to make an appointment to view the space please contact our Function Manager **Chris Dore** on email functions@pjobriens.com.au or 0450 724 747.

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CONTACT

Southgate Restaurant &
Shopping Precinct, Southbank, VIC
03 9686 5011

Chris Dore
Function Sales Manager
0450 724 747
functions@pjobriens.com.au
pjobriens.com.au



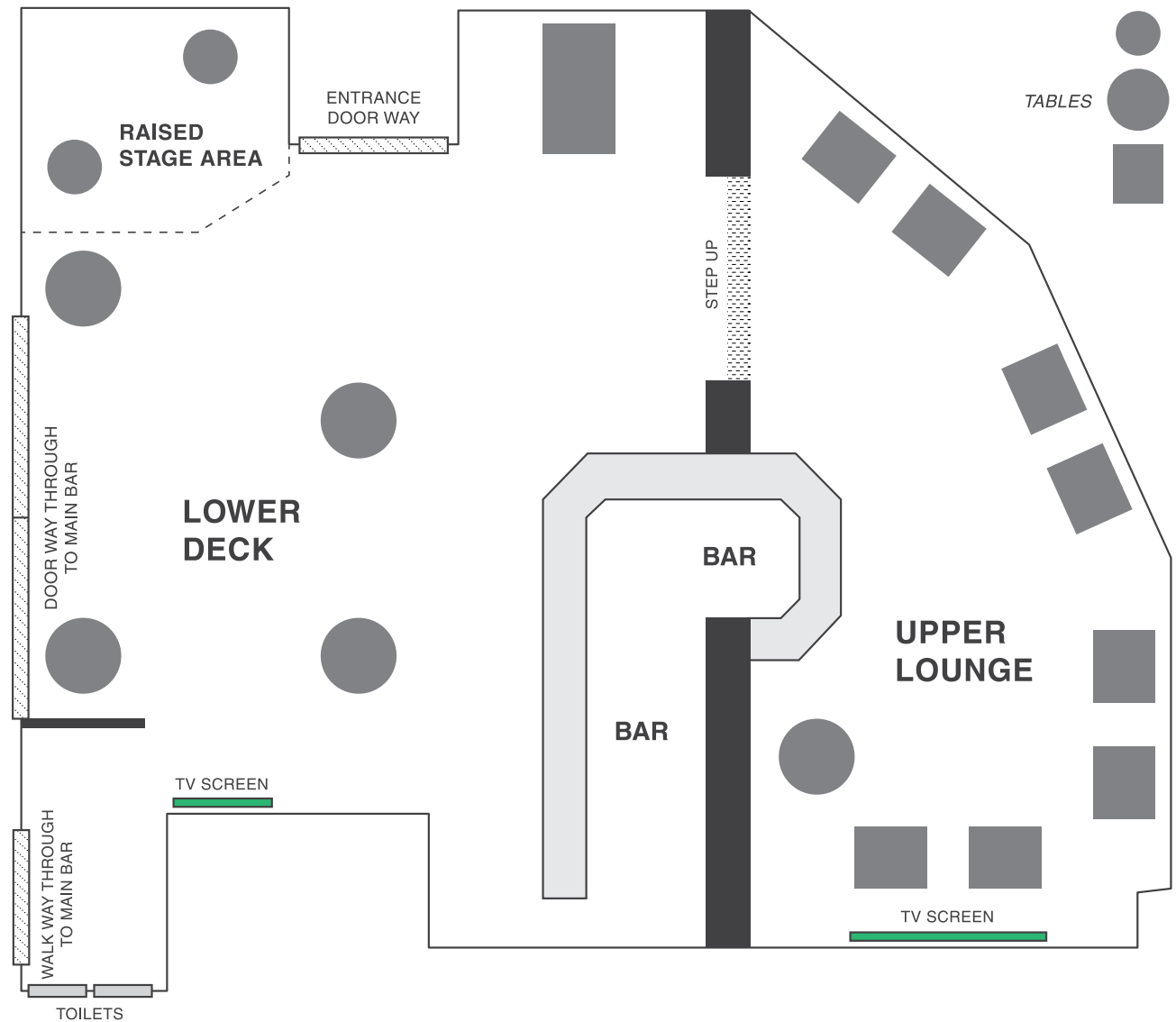
P.J.'S SIDEBAR

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P.J's Sidebar provides a generous open space, small stage area and a semi-private Upper Lounge Bar. Our versatile venue is perfect for many private and corporate events, with flexible layout options and a vibrant atmosphere. P.J's Sidebar also comes with basic audio visual equipment including a projector screen, data projector and wireless microphone for presentations and speeches.



FLOORPLAN

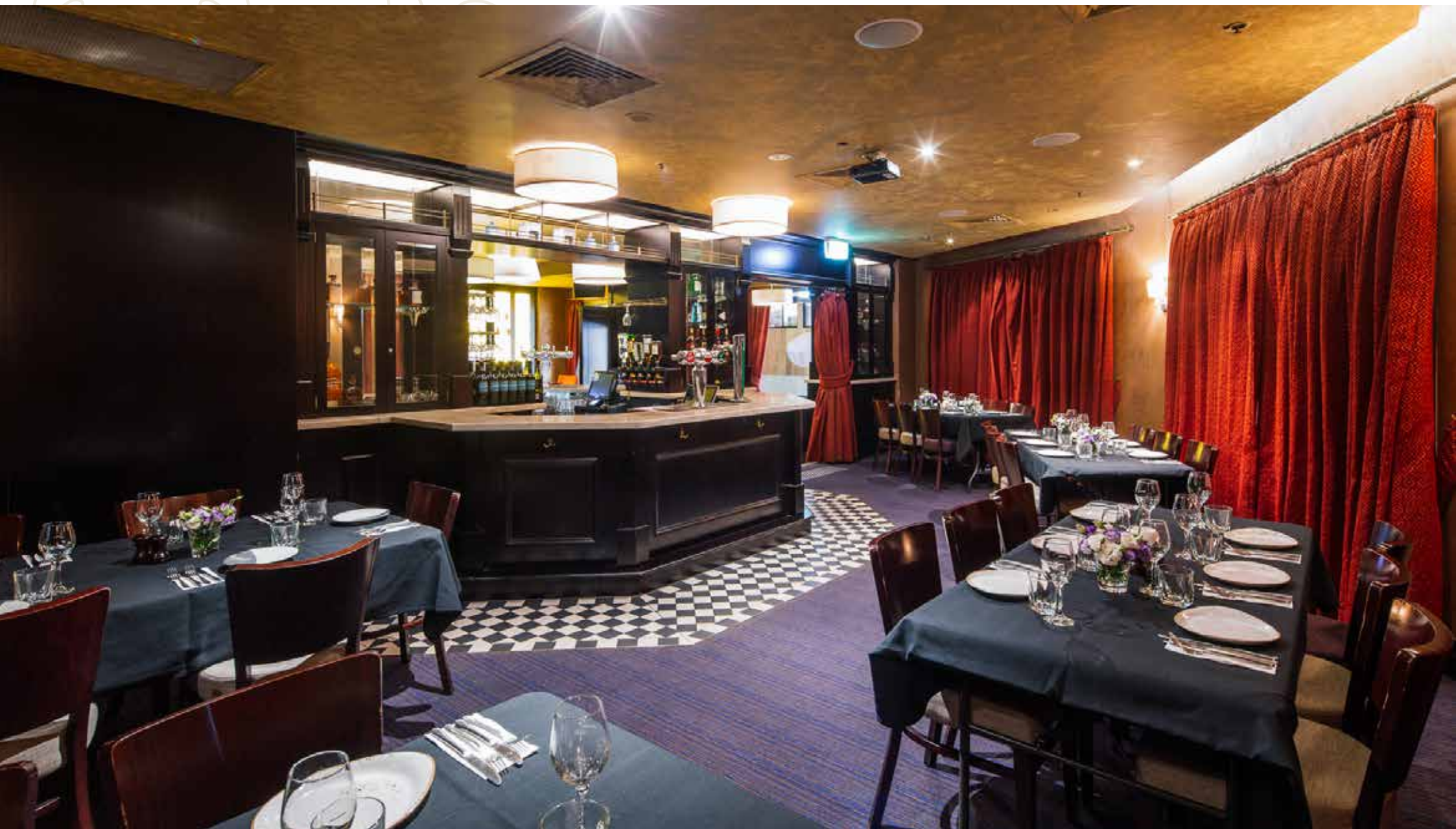


CAPACITIES:

SIDEBAR EXCLUSIVE
180 standing, 90 seated

LOWER DECK
100 standing, 40 seated
(pictured to left)

UPPER LOUNGE
60 standing, 40 seated



THE UPPER LOUNGE

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Our Upper Lounge is ideal for smaller, more intimate occasions or meetings. It is a warm, inviting space with a central bar making guests feel welcome and relaxed right away.

There's the ability to look out onto Southbank or create a cosy setting with curtains drawn.



CAPACITIES:

STANDING ROOM	60 GUESTS
SEATED	40 GUESTS
BOARDROOM	16 GUESTS
CLASSROOM	20 GUESTS



COCKTAIL EVENTS CANAPÉ OPTIONS

OPTION 1

\$20 PER PERSON
5 pieces per person
including 1 substantial

OPTION 2

\$27 PER PERSON
7 pieces per person
including 2 substantial

OPTION 3

\$35 PER PERSON
10 pieces per person
including 2 substantial

Minimum 20 Guests

Menus are subject to change without notice

Canapés can be adapted to suit dietary requirements on prior request



COLD

Smoked salmon *Caper-dill salsa, aioli* gfa
Ham hock terrine *Seeded mustard, pickle* gfa
Brie cheese *Seasonal fruit chutney* v gfa
Roast capsicum & black olive bruschetta v gfa
Feta, basil pesto

HOT

Hot wings *Ranch dressing* gf
Lemon pepper calamari *Sriracha, aioli* gf
Chicken goujons *Ranch dressing*
Fish goujons *Tartare sauce*
Pork sausage rolls *Tomato ketchup*

SUBSTANTIAL

Mini beef & Guinness pies
Tomato ketchup
Mac & cheese croquettes v
Irish tomato relish, smoked cheddar
Black pudding sliders
Irish tomato relish, roquette
Fried chicken sliders
Coleslaw, pickle
Beef sliders *Cheese, bacon*

SWEET

Guinness chocolate cake
Cream cheese icing
Sticky date pudding
Butterscotch sauce
Irish apple cake
Toffee sauce



ADDITIONAL PLATTERS

Pork sausage rolls \$54
Red pepper romesco
Mini beef & Guinness pies \$68
Tomato ketchup
Sliders \$68 Choose one of the following:
Black pudding, Beef or Fried chicken sliders
Spring rolls *Sweet chili sauce* v \$54
Samosas *Curry sauce* v \$54

DINING EVENTS LUNCH OR DINNER

OPTION 1

2 COURSE - \$40 PER PERSON

OPTION 2

3 COURSE - \$45 PER PERSON

Minimum 20 Guests

Menus are subject to change without notice

Dishes can be adapted to meet dietary requirements on prior request

ENTREE

Seasonal soup v gfa
Warm soda bread

Beer & cheese croquettes v
Irish tomato relish, smoked cheddar

Lemon pepper calamari gf
Sriracha, aioli

Seafood chowder
Warm soda bread

Ham hock terrine gfa
Pickles, mustard

MAIN

Beef & Guinness pie
Creamy mash, garlic butter vegetables, gravy

Pan-fried salmon fillet gf
Wilted greens, caper & dill salsa, pickled fennel

Vegetable & lentil pie v gf
Cheesy mash, garden salad

Irish pork sausages
Mustard mash, onion jam, gravy

Roasted chicken breast gf
Creamed corn, mushroom sauce, parsnip crisps

DESSERT

Guinness chocolate cake
Cream cheese icing, berry compote

Aromatic apple crumble gfa
Vanilla ice-cream

Brie cheese gf
Water crackers, seasonal accompaniments



SHARING TABLE

\$50 PER PERSON

Reminiscent of festive gatherings filled with 'craic & laughter', the sharing table rekindles the tradition of coming together for a feast.

Enjoy a variety of shared entrees, mains & desserts with family, friends or colleagues.

Minimum 20 Guests

Dishes can be adapted to meet dietary requirements on prior request



BREAKFAST & CONFERENCE FUNCTIONS

We can cater for breakfast or conference functions, meetings and presentations.

All functions are unique, please don't hesitate to ask our Functions Manager to provide a tailored quotation to suit your requirements.

House-made soda bread on arrival

SHARED ENTRÉE

Selection of 3

Ploughman's platter

Potted ham hock, smoked salmon, Clonakilty black pudding, Irish tomato relish & pickles

Trio of dips v

Marinated olives, water crackers, grilled flatbread

Beer & cheese croquettes v

Irish tomato relish, smoked cheddar

Steamed mussels gfa Creamy caper & dill sauce

Lemon pepper calamari gf

Sriracha sauce, garlic aioli, fresh lemon

Buffalo chicken wings gf

Hot sauce, ranch dressing

SHARED MAINS

Selection of 2

Salmon fillet baked in caper-dill butter gf

Pickled fennel, wilted greens, lemon cheeks

Beef striploin rubbed with salsa verde gf

Peppercorn gravy, roquette salad, hand-cut fries

Pork loin, honey-mustard glaze & crackling gf

Apple sauce, potato salad, onion rings

Beef & Guinness pie, flaky pastry

Rich gravy, creamy mash potato, buttered vegetables

Chicken & vegetable pie, flaky pastry

Rich gravy, creamy mash potato, roasted cauliflower

Lamb shepherd pie topped with creamy mash gf

Rich gravy, crispy roast potatoes, minted peas

Vegetable & lentil pie topped with cheesy mash v gf

Crispy roast potatoes, garden salad

SHARED DESSERTS

Selection of 2

Banoffee gfa

Banana, toffee & Irish cream on a biscuit base

Apple crumble gfa Vanilla ice-cream

Guinness chocolate cake

Cream cheese icing, berry compote

Christmas pudding

Crème anglaise, walnut crumble

Cheese platter gfa

Selection of two varieties, water crackers, seasonal accompaniments



BEVERAGE PACKAGES

OPTION 1

ON CONSUMPTION

Individual accounts can be set up to suit your requirements. You can choose from our extensive range of beers, wines and spirits.

A credit card will be required from the organiser or company director to be kept behind the bar until settlement of the account.



OPTION 2 - STANDARD PACKAGE

2 HOURS - \$35 PER PERSON

3 HOURS - \$45 PER PERSON

Draught Beer

Guinness, Furphy, Hahn SuperDry

Bottled Beer

James Boag's Premium Light

Cider

Magners Cider

Wine

Morgans Bay Brut Cuvée VIC

Rothbury Estate Semillon Chardonnay VIC

Rothbury Estate Cabernet Merlot VIC

Soft drinks, juices

Tea & coffee

OPTION 3 - PREMIUM PACKAGE

2 HOURS - \$45 PER PERSON

3 HOURS - \$55 PER PERSON

Draught Beer

Guinness, Kilkenny, Furphy, 150 Lashes Pale Ale, Hahn SuperDry

Bottled Beer & Cider

James Boag's Premium Light, Magners Cider

Wine

Chandon Brut Yarra Valley VIC

T'Gallant Prosecco Morginton Peninsula Vic

Azabara Moscato Red Cliffs VIC

821 South Sauvignon Blanc Marlborough NZ

Seppelt Drives Chardonnay VIC

Cape Schanck Rose Mornington Peninsula VIC

Seppelt Drives Shiraz Heathcote VIC

Rothbury Estate Cabernet Merlot VIC

Terrazas Malbec Andes ARGENTINA

The Stag Pinot Noir Yarra Valley VIC

Soft drinks, juices, tea & coffee

INTIMATE WHISKEY EVENTS

PJ's Sidebar stocks a fine selection of whiskey from around the world. Why not organise a personal Whiskey Tasting Night with friends or colleagues and widen your knowledge of 'The Water of Life'. Contact our Function Manager for options and prices.

*"Too much of anything is bad,
but too much of a good whiskey
is barely enough"*
Mark Twain



CONTACT DETAILS & DIRECTIONS

P.J.O'BRIEN'S & SIDEBAR

Ground Floor, Southgate Restaurant
& Shopping Precinct,
Southbank, Victoria 3006

03 9686 5011

pjobriens.com.au

FUNCTION SALES MANAGER

Chris Dore

0450 724 747

functions@pjobriens.com.au

GETTING THERE

Public Transport

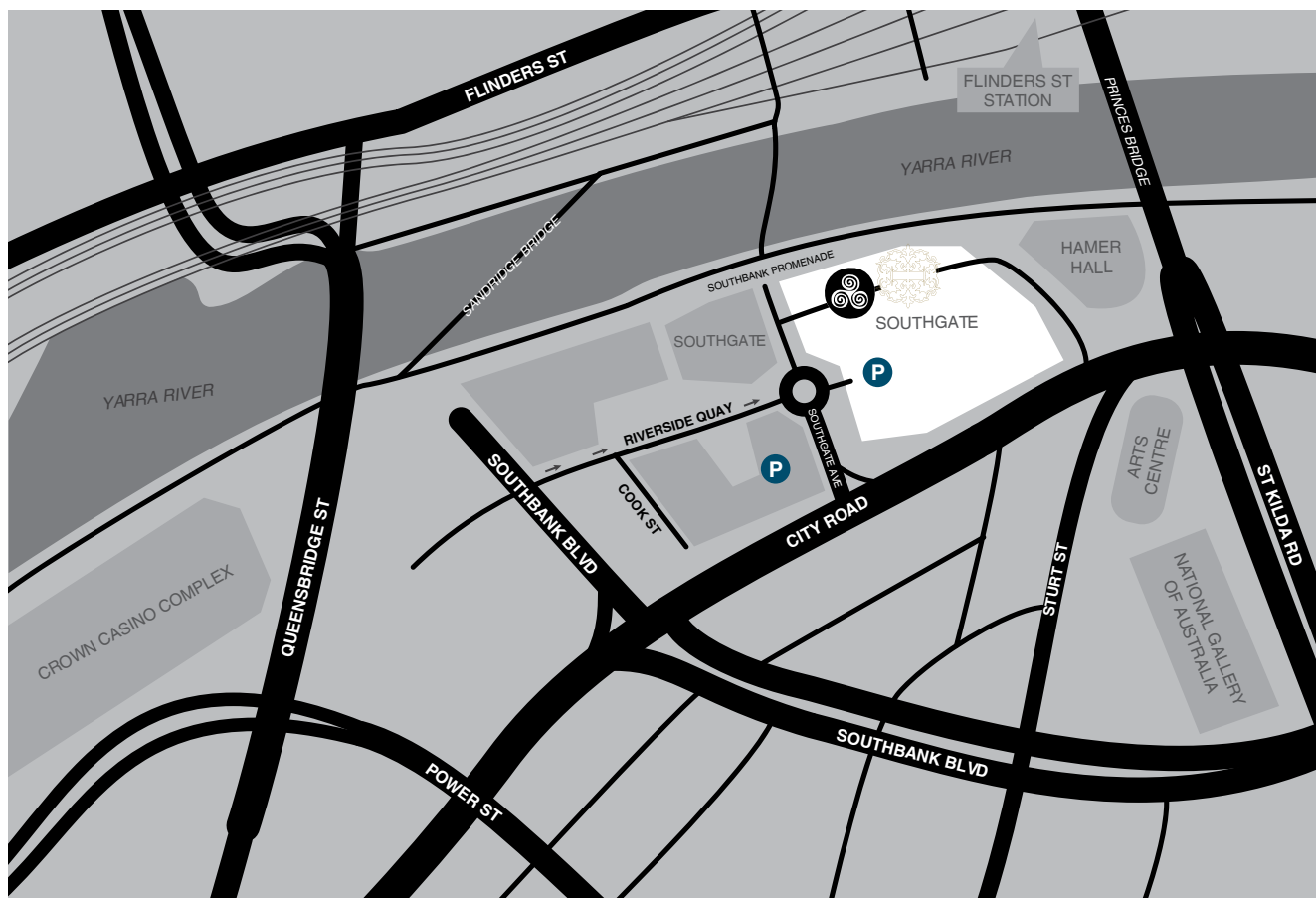
Set on the Southbank of Melbourne's Yarra River, it's an easy walk from the CBD, Federation Square or Crown Casino. Flinders Street is only a 5 minute walk from P.J's Sidebar follow the bridge over the River and you're there. There are also numerous trams and bus routes which drop near to the Southbank area.

By Car

There are a number of options for parking your car near P.J's Sidebar. Paid car parking is available underneath the Eureka Tower in the Wilson Car Park, cnr City Road and Southgate Avenue, and off Southgate Ave directly underneath P.J's Sidebar. There are many other car parks around the area including Crown and metered parks on City Road.

By Bike

There is ample bicycle parking right out the front of the venue. Make your way onto the Yarra River bike paths and you'll find us on Southbank just east of the Flinders Street pedestrian bridge.



TERMS & CONDITIONS

QUOTES & PRICES

- (i) All prices are current at the time of contract, unless otherwise agreed.
- (ii) Please note that minimum spend requirements apply, they are based on food and beverage purchases only. The signed acceptance of these Terms of Contract denotes your acceptance of this.

CONFIRMATION

To reserve a date, we require a deposit as outlined in the Deposit Payments section below as well as a signed P.J.O'Brien's Contract returned to P.J.O'Brien's.

DEPOSIT PAYMENTS

For all events under \$3000 in total:

- (i) Confirmation Deposit – \$300 which is payable within 7 days of placing a hold on a date
- (ii) 100% of the payment must be received as cleared funds prior to, or on the conclusion of your event. No post-event invoicing is available.

For all events over \$3000:

- (i) Confirmation Deposit – 20% of the quoted minimum spend requirement prepared by your Event Manager. This is payable within 7 days of placing a hold on a date
- (ii) 100% of the payment must be received as cleared funds prior to, or on the conclusion of your event. No post-event invoicing is available. If any of the payments are not received within the time specified or any payment is dishonored, P.J.O'Brien's reserves the right to cancel the booking without any liability or consequence. This situation will be treated as if the booking was cancelled and cancellation fees will apply, as outlined in these Terms of Contract.

P.J.O'Brien's accept credit card payments via the following cards: Visa, Mastercard, and Amex. Please note there is a 1% surcharge on all credit card transactions. Electronic funds transfers, or direct debits, can be made (minimum transfer of \$500) into the following account.

Account Name: Iconic Pubs Australia Pty Ltd
Bank: CBA
BSB: 063-100
Account Number: 10124713

CANCELLATION / POSTPONEMENT

A change of arrangements or cancellation initiated by the client shall not relieve the client of their obligation under this contract. If an event is cancelled, postponed or date changed by the client the following terms are applicable:

- (i) 31 – 60 days' notice – your full deposit will be forfeited
- (ii) 6 – 30 days' notice – the cancellation fee will be equivalent to 50% of the total estimated event cost based on the most recent quote prepared by your Event Manager.
- (iii) 5 days or less notice – full payment is required and the payment is non-refundable.

GUEST NUMBERS

Confirmed number of guests must be received in writing by 12 noon, 5 days prior to the Event taking place. Once confirmation has been received it is not possible to reduce the cost of catering for a drop in numbers or no shows on the day. For any additional guests after final confirmed numbers are received and which P.J.O'Brien's accept, will be charged for pro-rata as applicable. P.J.O'Brien's reserve the right to invoice the Client after the event should actual guest numbers be more than confirmed guest numbers as per final payment.

MINIMUM SPENDS

Please note that the minimum food and beverage spends form part of this contract and will be advised on the initial quotation. Should the spend fall below the required amount a venue hire fee may be applicable. Credit card details are required as security and if necessary debited in the event of outstanding accounts not paid on the day.

SECURITY

Depending on the nature of your function, security requirements outside our normal venue operations security may be required. This comes at an additional cost to the client and a quotation will be provided based on the requirements and nature of your event.

MINORS

Minors are allowed to attend events only under the direct supervision of their immediate parents or lawful guardians. Minors must vacate the venue when our kitchen closes at 10pm. Minors must not consume alcohol under any circumstances and may be required to wear a wristband that identifies them.

MENU & BEVERAGES

Menu & beverage confirmation must be given at least 10 days prior to the Event. If requested changes are made less than 5 working days prior to the Event it is possible that requests may either not be met or may attract additional charges.

Special dietary requirements: It is the responsibility of the Client to ensure that P.J.O'Brien's has details of any special dietary requirements or allergies which guests may have. The Client must either introduce such guests to the Event Supervisor to ensure the Venue are aware of the identity of the individual. If it is a seated function, you are required to supply full name and details of each such guest in advance of the event.

Due to seasonal availability and other circumstances beyond our control, menu options and beverage varieties may not always be available. In such cases, the Venue reserves the right to present and/or select an appropriate alternative. Restrictions may apply to some beverages and special offers at the time of your event.

P.J.O'Brien's is a fully licensed venue and practices responsible service of alcohol and will abide by the law in all instances. Patrons must abide by the liquor licensing conditions of the venue. P.J.O'Brien's reserves the right to refuse the supply of alcoholic beverages to any guest or person attending the function without liability. No food or beverage of any kind will be permitted to be bought into the venue by the client or guests without prior arrangement with P.J.O'Brien's.

FORCE MAJEURE

P.J.O'Brien's shall not be liable to the client for any injury, damage, loss, delay, additional expenses or cancellation of the event that is due to circumstances beyond the control of P.J.O'Brien's including but not limited to fire, acts of terrorism, floods, acts of God, inclement weather, strikes, lockouts, riots, civil unrest, interference by civil or military authorities or acts of war.

RESPONSIBILITY

- (i) The Company will be liable for payment of all fees and charges (whether in relation to the Event, any cancellation or postponement or otherwise).
- (ii) The Client is responsible for any costs associated with any damage or loss incurred to any fittings, property or equipment at the Venue which is caused by the Client or any guest, outside contractor or any invitees of the Client or any of them, prior to, during or after the Event. The cost of any such damage is agreed to be determined by the lower of two quotes obtained by P.J.O'Brien's. For the avoidance of doubt an "outside contractor" is someone employed directly by the Client to undertake services at the venue.