



**P.J.O'BRIEN'S**

**THE IRISH PUB**

**FUNCTION PACKAGE**





## FUNCTIONS & EVENTS

P.J.O'Brien's Irish Pub's charm and character provides a relaxed and fun atmosphere for all types of gatherings.

The venue is loved for its live music, quality comfort food and personalised service. P.J's is a top pick for large bookings, functions and events.

Located next door to the main bar is our dedicated events space, Sidebar. An intimate venue with its own fully stocked bar and AV available for bands, DJ's & speeches. The Sidebar has hosted everything from corporate trivia nights to engagement parties and boozy birthdays.

In the main bar we have areas for those smaller groups who wish to be amongst the buzzy atmosphere of this area, without the need for a private room.

A variety of intimate spaces can be booked to enjoy our packages throughout the week or early sessions on the weekend.

To enquire further on how we can assist you with your function or to make an appointment to view the space please contact our Events Sales Manager **Catherine Ross** on email [catherine@redrockvenues.com.au](mailto:catherine@redrockvenues.com.au) or call 0414 539 901.

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## CONTACT

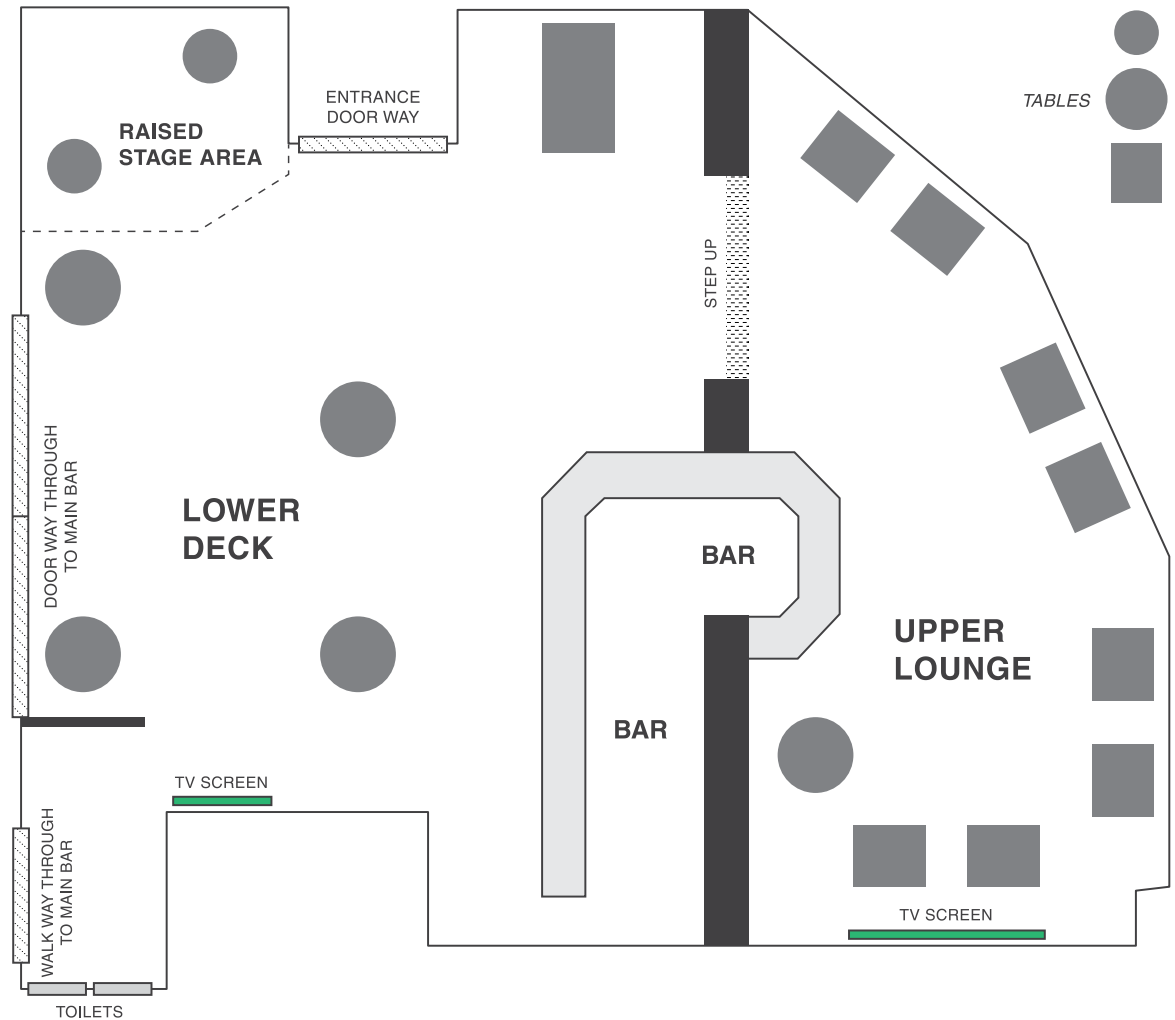
Southgate Restaurant &  
Shopping Precinct, Southbank, VIC

Catherine Ross  
Events Sales Manager  
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## P.J'S SIDEBAR FLOORPLAN



## CAPACITIES:

SIDEBAR EXCLUSIVE  
180 standing, 80 seated

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

UPPER LOUNGE  
60 standing, 40 seated



# COCKTAIL EVENTS CANAPÉ OPTIONS

## OPTION 1

\$30 PER PERSON

6 pieces per person

## OPTION 2

\$38 PER PERSON

8 pieces per person including 1 substantial

## OPTION 3

\$45 PER PERSON

10 pieces per person including 2 substantial

Minimum 20 Guests

Note: Many of our menu items may contain traces of gluten, nuts, dairy and other allergens. Please advise your event manager seven days prior to your function if you or any guests have any food allergies or dietary requirements.



## COLD

Freshly Shucked Pacific Oysters

*Sballot & cider vinaigrette*

Smoked Salmon Blinis

*Potato blini, caper & dill cream*

Ham Hock Terrine *Seeded mustard, pickle*

Roast Capsicum, Tomato & Olive Bruschetta *V*

*Feta, basil pesto*

## HOT

Lemon Pepper Calamari *Sriracha, aioli*

Colcannon Croquettes *Mustard mayonnaise V*

Pork Sausage Rolls *Red pepper romesco*

Fish Goujons *Homemade tartare*

## SUBSTANTIAL

Mini Beef & Guinness Pies *Tomato ketchup*

Mac & Cheese Croquettes *Irish tomato relish V*

Black Pudding Sliders

*Mustard mayonnaise, roquette*

Fried Chicken Sliders *Coleslaw, pickle*

## SWEET

Guinness Chocolate Cake

*Cream cheese icing*

Cheesecake Tartlet

*Whiskey caramel*

Irish Apple Cake

*Toffee sauce*

V-Vegetarian



## 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 chilli sauce V* \$54

Samosas *Curry sauce V* \$54



## DINING EVENTS LUNCH OR DINNER

2 COURSE - \$45 PER PERSON

3 COURSE - \$55 PER PERSON

ADD CANAPES ON ARRIVAL

\$15 PER PERSON

3 pieces per person, choose 3 canapes from selection  
(excludes substantial)

Minimum 20 Guests

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ENTREE Select 3 for guests to choose from

Smoked Salmon Boxty *Dill cream, salmon roe*

Mac & Cheese Croquettes *Irish tomato relish* V

Lemon Pepper Calamari *Sriracha aioli*

Whiskey Glazed BBQ Chicken Wings  
*Sesame seed, ranch dressing*

Ham Hock Terrine *Pickles, mustard*

MAIN Select 3 for guests to choose from

Beef & Guinness Pie  
*Creamy mash, garlic butter vegetables, gravy*

Roasted Barramundi  
*Spring Bay mussels, aromatic broth, kipfler potatoes, summer greens, pickled fennel*

Lamb Hot Pot  
*Braised lamb shoulder, onion, kipfler potato, watercress*

Roasted Chicken Breast  
*Potato gratin, glazed carrots, mushroom sauce*

Vegetable & Lentil Pie V  
*Cheesy mash, garden salad*

V-Vegetarian

DESSERT Select 3 for guests to choose from

Guinness Chocolate Cake  
*Cream cheese icing, berry compote*

Aromatic Apple Crumble  
*Vanilla ice cream, brandy cream*

Crème Brûlée  
*Irish shortbread*

Brie Cheese  
*Water crackers, soda bread, 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

Note: Many of our menu items may contain traces of gluten, nuts, dairy and other allergens. Please advise your event manager seven days prior to your function if you or any guests have any food allergies or dietary requirements.

## 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 Events Sales 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

*Marinated olives, water crackers, grilled flatbread* V

#### Mac & Cheese Croquettes

*Irish tomato relish* V

#### Steamed Mussels *Creamy caper & dill sauce*

#### Lemon pepper calamari

*Sriracha sauce, garlic aioli, fresh lemon*

#### Buffalo chicken wings

*Hot sauce, ranch dressing*

### SHARED MAINS

Selection of 2

**Salmon Fillet** *Baked in caper & dill butter, pickled fennel, wilted greens, lemon cheeks*

**Beef Striploin** *Rubbed with salsa verde, peppercorn gravy, rocket salad, hand-cut fries*

**Pork Loin** *Honey mustard glaze, crackling, apple sauce, potato salad, onion rings*

**Beef & Guinness Pie** *Rich gravy, creamy mash potato, buttered vegetables*

**Chicken & Vegetable Pie** *Rich gravy, creamy mash potato, roasted cauliflower*

**Lamb Shepherds Pie** *Topped with creamy mash, rich gravy, crispy roast potatoes, minted peas*

**Vegetable & Lentil Pie** *Topped with creamy mash, crispy roast potatoes, garden salad* V

V-Vegetarian

### SHARED DESSERTS

Selection of 2

#### Banoffee

*Banana, toffee & Irish cream on a biscuit base*

#### Apple Crumble *Vanilla ice-cream*

#### Guinness Chocolate Cake

*Cream cheese icing, berry compote*

#### Christmas Pudding

*Crème anglaise, walnut crumble*

#### Cheese Platter

*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 - \$40 PER PERSON

3 HOURS - \$50 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 Sauvignon Blanc VIC*

*Rothbury Estate Cabernet Merlot VIC*

Soft drinks, juices

Tea & coffee

## OPTION 3 - PREMIUM PACKAGE

2 HOURS - \$50 PER PERSON

3 HOURS - \$60 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*

*The Stag Pinot Noir Yarra Valley VIC*

Non Alcoholic Wine

*Plus & Minus Blanc de Blanc Sparkling*

*Plus & Minus Pinot Grigio*

*Plus & Minus Blanc Shiraz*

Non Alcoholic Beer

*Heineken 0*

*Big Drop Pale Ale*

Soft drinks, juices, tea & coffee

## INTIMATE WHISKEY EVENTS

P.J'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

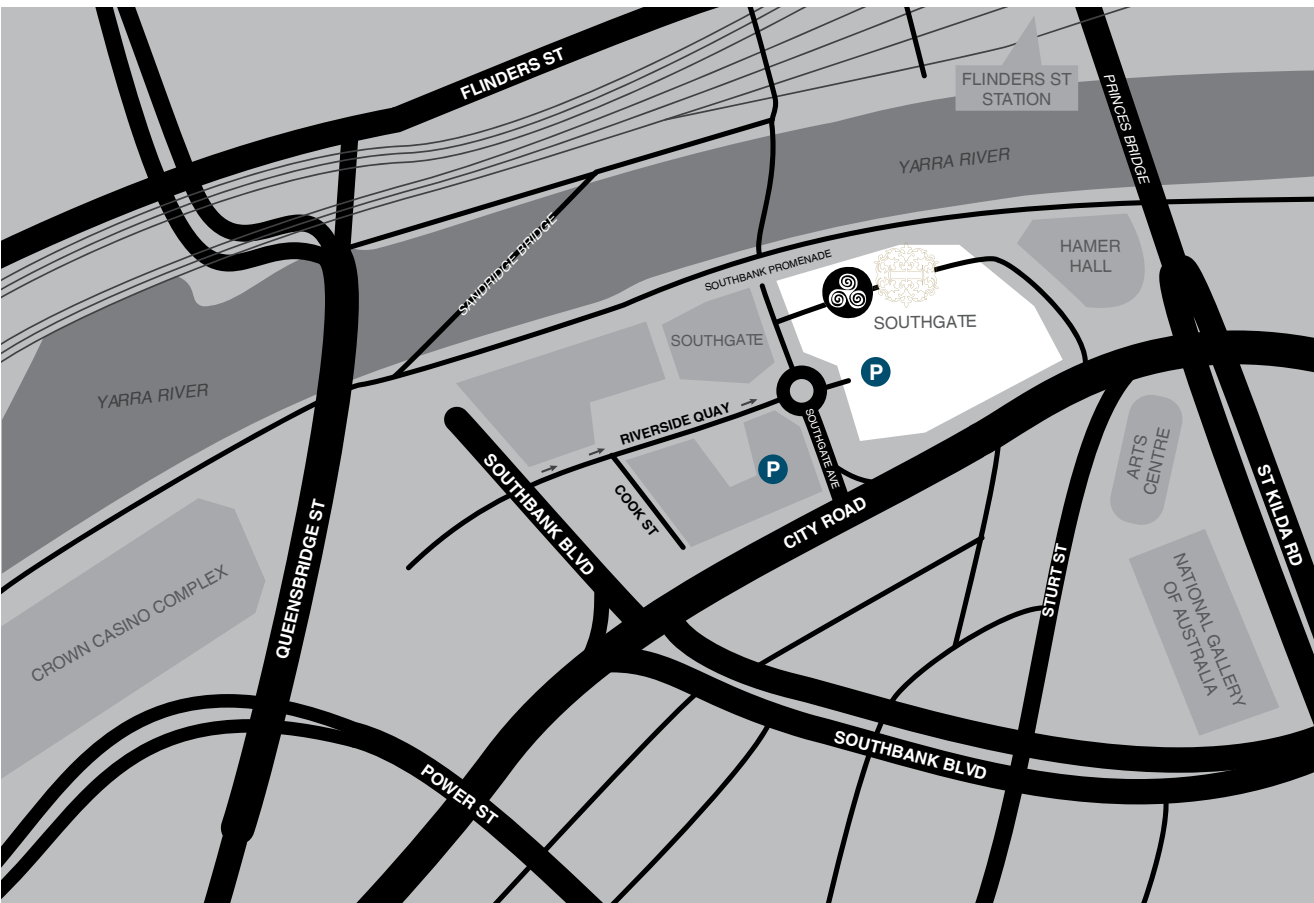
Ground Floor, Southgate Restaurant  
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Southbank, Victoria 3006  
[pjobriens.com.au](http://pjobriens.com.au)

Catherine Ross  
Events Sales Manager  
0414 539 901  
[catherine@redrockvenues.com.au](mailto:catherine@redrockvenues.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. From Flinders Street P.J's is only a 5 minute walk, just follow the bridge over the River. There are numerous trams and bus routes with stops near Southbank.

**By Car** - There are a number of options for parking your car near P.J's. Paid car parking is available in Wilson Car Parks underneath the Eureka Tower, cnr City Road & Southgate Avenue, and off Southgate Ave directly underneath Southgate Centre. There are other car parks around the area and metered parks on City Rd.



# 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 1.3% surcharge on all credit card transactions. A 15% surcharge also applies on functions held on public holidays. 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.