



## FUNCTIONS PACKAGE

P.J.O'Brien's has established itself as the leading Irish Pub in Melbourne; providing fine food and drink in a comfortable setting. Enriched with character and charm, P.J.O'Brien's and P.J's Side Bar provide the perfect atmosphere for any event.

A varied range of meetings, launches, sit-down functions and cocktail parties have already taken place as word has spread of the personal service, unique setting, flexibility and attention to detail at PJ's.

'Top Ten of Worldwide Irish Pubs' - Guinness  
'Best Irish Pub in Australia' – Irish Echo

## CAPACITIES

### P.J.O'BRIEN'S MAIN BAR

Poet's Corner - 15 Seated

Snug & Newspaper Room – 8 Seated

Stage Area – up to 20 Seated

Printers Area – up to 40 Standing Room Only

Larger (Standing Room Only) Functions can be arranged in the Main Bar subject to availability

### P.J'S SIDE BAR

Upper Lounge – Standing Room up to 60 guests, Sit Down up to 40

P.J's Side Bar – Standing Room up to 200, Sit Down up to 90

To enquire further on how P.J.O'Brien's can assist you with your next function, please contact Fiona on 03 9686 5011 or email [functions@pjobriens.com.au](mailto:functions@pjobriens.com.au).

For an occasion you will not forget – P.J.O'Brien's and P.J's Side Bar.

Shop G12-16 Southgate Arts & Leisure Precinct Southbank  
T 03 9686 5011 F 03 9686 8011 E [functions@pjobriens.com.au](mailto:functions@pjobriens.com.au) [www.pjobriens.com.au](http://www.pjobriens.com.au)

## COCKTAIL EVENTS

Please find below a selection of canapés that are available for your functions. All our canapés are presented on contemporary dishes and served with a smile from our friendly waiting staff.

### CANAPES

Crispy Pork Pancakes Peking Style	Chicken Yakitori Skewers
Wild Mushroom and Goats Cheese Arancini VG	PJs Club Sandwich, Chicken, Bacon, Lettuce & Mayo
Chefs Selection of Sushi - Vegi Option Available	Salt & Pepper Squid G
Crisp Prawn Roll with Green Curry Sauce	Assorted Mini Pizza - Vegi Option Available
Gouda Cheese VG	Baby Spinach & Blue Cheese Tart V
Todays Lemon Crumbed Fish Bites	Lime & Chilli Prawns
Thai Style Beef Roll G	Irish Sausage in Mini Baguette
Oysters 3 Ways –Natural, Kilpatrick, Champagne & Camembert G	Chefs Dips with Fresh Bread & Croutons V
Mini Beef & Guinness Pies	Spiced Wedges with Sour Cream V
Mini Beef & Bacon Burger	<b>DESSERT CANAPES</b>
Croque-Monsieur - Vegi Option Available	Chocolate Mousse VG
Vegetarian Spring Rolls with Sweet Chilli Sauce V	Sticky Chocolate & Hazel Nut Brownie V
Roasted Duck Shanks G	Belgium Style Strawberry Waffles with whipped cream V

5 CHOICES WITH 5 PIECES PER PERSON = \$15.00 PER PERSON

7 CHOICES WITH 7 PIECES PER PERSON = \$20.00 PER PERSON

8 CHOICES WITH 10 PIECES PER PERSON = \$25.00 PER PERSON

### ADDITIONAL PLATTERS

Designed to supplement the above canapés or cater for more informal functions to share between approximately four guests. Platters include:

CHEESE PLATTER \$15.50

Calender Cheese selection; fresh fruit, quince paste & crackers

ANTIPASTO PLATTER \$35

A selection of cured & sliced meats, cheeses, olives, breads & crackers

CHEF'S SELECTION PLATTERS \$35

A selection of hot & cold canapes

## LUNCH & DINNER

For bookings of 15 to 30, guests can choose from our Limited a La Carte Menu on the day.

### LIMITED A LA CARTE MENU

#### ENTRÉE / SMALL PLATES

Soup of the Day, served with house bread \$9.50

Chicken Caesar Salad, chicken tenderloins served with a warm poached egg, bacon, croutons and a classic Caesar dressing \$15.00

Lightly Fried Semolina Squid served with gribiche sauce \$14.50

Trio of Dips, Turkish bread, crackers, marinated olives \$12.50

Rosemary & Sea Salt Flat Bread, drizzled with extra virgin olive oil, rosemary, flake salt & served with marinated olives and Persian feta \$9.50

#### MAIN

Beef & Guinness Pie, house made pie filled with prime beef & Guinness sauce, served on creamy mash potato with seasonal vegetables \$18.50

Chicken Parmagiana, golden crumbed chicken fillet, napoli sauce, fine smoked ham & melted cheese with chips and salad \$18.50

Steak Sandwich, Gippsland grass fed premium steak, bacon, lettuce, cheese & tomato sandwich served with chips \$17.50

Char Grilled Chicken Breast, corn fed chicken on Irish style potato salad of bacon, kipflers, spring onions and watercress \$20.50

Risotto of Roast Tomato, Persian feta, pine nuts and green peas \$16.50

Fish & Chips, fresh fillet in a light Kilkenny beer batter served with a garden salad, chips & classic tartare sauce \$19.00

PJ's Pork Sausages, our specialty house made sausages marinated in Kilkenny beer served on creamy mashed potato, red onion jam and gravy \$18.00

#### SIDES

Garlic Bread \$4.00   Chips \$6.50   Wedges \$8.00

Steamed Vegetables \$5.50   Toasted Cheese & Chilli Bread \$6.00

#### DESSERTS

Cheese Selection \$15.50

Ask our Staff for today's specials

## LUNCH & DINNER SET MENUS

For bookings with a minimum of 20 guests or more, please choose off P.J.'s Set Menus.

### SET MENU

2 COURSE \$33.00 PER PERSON

3 COURSE \$40.00 PER PERSON

#### ENTREE

Arancini Balls, filled with risotto rice, wild mushrooms & goats cheese with rocket salad

Lightly Fried Semolina Squid served with gribiche sauce

Char Grilled Chicken Salad, chicken breast on fattoush salad of cherry tomatoes, radish, mint, sumac & pita crisp

#### MAIN

Beef & Guinness Pie, house made pie filled with prime beef and Guinness sauce, served on creamy mash potato with seasonal vegetables

Char Grilled Chicken Breast, corn fed chicken on Irish style potato salad of bacon, kipflers, spring onions and watercress

PJ's Market Fresh Seafood Grill, including prawns, oysters, squid and today's catch served with chips and hollandaise sauce

Risotto of Roast Tomato, Persian feta, pine nuts and green peas

#### DESSERT

Ask our Functions Co-ordinator for the current dessert options



## LUNCH & DINNER BUFFET MENUS

For a minimum of 20 guests. Please ask our Functions Co-ordinator for vegetarian options.

\$38.00 PER PERSON

Fresh Bread  
Turkish, ciabatta, focaccia

Antipasto  
Cured meats and pickled vegetables

Fresh Cooked Crystal Bay Prawns

Oysters Kilpatrick

Chargrilled Wagyu Rump Steak  
with rosemary and mustard seed jus

Grilled Chicken Breast  
with white wine and button mushroom sauce

Fattoush salad

Irish Style Potato salad

Green salad

PJs Classic Caesar Salad

Selection of Gâteau

Seasonal Fruit Salad





## 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

Draught Beers – Guinness, Carlton Draught & Pure Blonde

Bottled Beer - Cascade Premium Light

Barwag Café Series – Brut Sparkling, Semillon Sauvignon Blanc, Chardonnay & Shiraz Viogner

Soft Drinks & Juices

1 HOUR \$30.00 PER PERSON, 2 HOURS \$35.00 PER PERSON, 3 HOURS \$45.00 PER PERSON

### OPTION 3 - PREMIUM PACKAGE

Draught Beers – Guinness, Kilkenny, Stella Artois, Carlton Draught, Pure Blonde

Bottled Beer - Cascade Premium Light

Barwag Café Series – Brut Sparkling, Semillon Sauvignon Blanc, Chardonnay & Shiraz Viogner

Premium Wines – Secret Stone Sauvignon Blanc, d'Arenberg Footbolt Shiraz

Soft Drinks & Juices

1 HOUR \$40.00 PER PERSON, 2 HOURS \$50.00 PER PERSON, 3 HOURS \$60.00 PER PERSON

### DESSERT WINE, WHISKEY & PORTS

Side Bar stocks a fine selection of Dessert Wine, Port, Irish and Scottish Whiskies to choose from. You might like to include this in your package - just ask our Function Sales Manager for a costing.

**‘TOO MUCH OF ANYTHING IS BAD,  
BUT TOO MUCH OF A GOOD WHISKEY IS BARELY ENOUGH’  
MARK TWAIN**

## BREAKFAST & CONFERENCE FUNCTIONS

PJ's Side Bar can cater for Breakfast or Conference Functions. As all functions are unique please ask our Functions Manager to provide a quotation for your requirements.



### CONTINENTAL BREAKFAST

Fresh Croissants, Danish Pastries & Muffins  
Thick Cut Toast, Jams & Preserves  
Bircher Muesli & Honey Yogurt  
Fresh Fruit Selection  
Chilled Orange & Apple Juice  
Coffee & Tea

### HOT BREAKFAST BUFFET

Scrambled Eggs & Thick Cut Toast  
Bacon, Chipolata Sausages  
Grilled Tomato, Panfried Mushrooms  
Baked Beans, Hash Brown  
American Style Pancakes  
Chilled Orange & Apple Juice  
Coffee & Tea

#### *Other Breakfast options available:*

Scrambled Eggs stirred through with smoked salmon and chives accompanied by bacon & grilled tomato  
Poached Eggs Florentine served on thick cut toast with spinach, grilled tomato & chipolata sausages  
Poached Eggs Benedict served on thick cut toast with ham and hollandaise sauce, chipolata sausages & grilled tomato  
Traditional Fried Eggs with bacon, chipolata sausages, mushrooms & grilled tomato

## TERMS & CONDITIONS

We look forward to assisting you plan your next event, please read through our terms & conditions prior to confirming your booking.

### ROOM HIRE

A room hire fee may be applicable if numbers are below a minimum amount or if the function is out of our normal trading hours, eg a breakfast or morning event.

### CONFIRMATION OF MENU & FINAL NUMBERS

The Menu Option must be confirmed at least 4 working days prior to your cocktail or dinner event and 7 working days for Breakfast or Conference events and final numbers must be confirmed 2 working days prior to your booking. Please advise our Function Sales Manager at time of booking if you have any special dietary requirements.

### PAYMENT

A credit card number is required to confirm your booking. The final balance is due on the day at the conclusion of your function by cash or credit card. All prices quoted are fully inclusive of GST. We do not accept personal or company cheques.

### CANCELLATION FEE

A cancellation fee of \$200 shall apply if a function is cancelled within 24 hours of booking time.

### ENTERTAINMENT & THEMING

(Exclusive functions only - unless approved by Management)

All entertainment and theming is subject to Management approval. We will be pleased to assist you in arranging bands, DJ's, entertainment, audio visual equipment, balloons, linen, floral decorations, theming etc. to ensure a memorable event. These additional items would be at extra cost to the client.

### RESPONSIBILITY

Organisers are financially responsible for any damage sustained to P.J.O'Brien's Irish Pub fittings, property or equipment by client, guests or outside contractors prior to, during or after a function.

No banners, signs or posters may be attached to walls, ceilings or windows without the consent of the Manager.

Management reserves the right to close the venue at anytime with due warning and reasonableness.

### SECURITY

Depending on function confirmed numbers and dates security may be required at a cost to the client of \$35 per hour per guard.

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. We have a 3am license and patrons must have exited our premise by 3.30am. Neat Dress Codes apply at all times. We are a non-smoking venue. Minors are allowed to attend functions only under the direct supervision of their immediate parents or lawful guardians, they must agree to wear an identifiable wristbands and must be off premise by 10pm. Minors must not consume alcohol under any circumstances.

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Irish Pubs Australia Pty Ltd trading as: P.J.O'Brien's Irish Pub  
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