

P.J'S SIDEBAR



Christmas Package 2011

P.J's Sidebar has established itself as a premier event space in the heart of Southgate. Providing fine food and beverage in stylish and comfortable surroundings this 200 capacity venue can be hired exclusively or semi-exclusive for a whole host of different functions.

We are taking bookings this November & December for Christmas events and this package details our food and beverage options. Please find our canapé, set menus and buffet menus designed by our Head Chef with celebration in mind.

With a passion for our customers and service, P.J's Sidebar prides itself on providing an exceptional experience in a comfortable atmosphere that P.J's is famous for.

PJ's Sidebar Capacities

Upper Lounge – Standing Room up to 50 guests, Sit Down up to 40

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

Audio visual equipment including screen, projector and wireless microphone is available for presentations and speeches.

To enquire further on how P.J's Sidebar can assist you this year with your Christmas function or to make an appointment to view the space please contact our Functions Manager Leah McCoy on 03 9686 5011 or email leah@pjobriens.com.au.

Shop G12-14 Southgate Arts & Leisure Precinct Southbank **T 03 9686 5011**
E leah@pjobriens.com.au pjobriens.com.au [facebook.com/pjobriens](https://www.facebook.com/pjobriens)



Cocktail Events

Please find below a selection of canapés that are available for your functions with a minimum of 20 guests. All our canapés are presented on contemporary dishes and served with a smile from our friendly staff.

Cold Canapés

- Natural Oysters with red wine vinaigrette
- Rare Roast Beef on crouton with horseradish cream
- Tomato & Basil Bruschetta
- Smoked Salmon on brown bread, with lemon and dill cream cheese
- Cider Baked Ham, rocket mini sandwiches
- Mini Roast Turkey, brie & cranberry burgers
- Mini Shrimp Cocktail with Marie Rose sauce

Dessert Canapés

- Chocolate Mousse
- Sticky Date Pudding with Butterscotch sauce
- Christmas Pudding with Brandy butter

- 6 Choices with 6 pieces per person = \$22.00 per person
- 8 Choices with 8 pieces per person = \$27.00 per person
- 12 Choices with 12 pieces per person = \$34.00 per person

Hot Canapés

- Mini Salmon & Potato Cakes
- Beer Battered Fish Fillets with tartare sauce
- Lemon Crumbed Calamari with roast garlic aioli
- Mini Beef & Bacon Burgers
- Irish Pork Chipolatas with wholegrain mustard
- Vegetable Spring Rolls
- Mini Pizza Selection including vegetarian
- Meatballs with tomato sugo
- Cajun Chicken Skewers with lime mayonnaise
- Grilled Garlic & Chilli Prawn Skewers with chilli sambol
- Mushroom & Goats Cheese Tartlet

Additional Platters

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

- Cheese Platter \$18.50 - Cheese selection with fresh fruit, quince paste, house bread & crackers
- Antipasto Platter \$35 - Selection of cured & sliced meats, marinated vegetables, olives, cheese & house bread
- Chef's Selection Platters \$35 - Chef's selection of hot & cold canapés



Lunch & Dinner Set Menu

For bookings with a minimum of 15 guests.

2 Course \$44.00 per person

3 Course \$50.00 per person

To start grilled Turkish bread with balsamic vinegar and olive oil

Entree

Cherry Tomato and Caramelised Onion Tart, with feta cheese and basil pesto

Prawn Avocado Salad on mixed leaves, tomato, red onion, pickled cucumber and lemon dressing

BBQ Kilkenny Chicken Wings with garden salad

Main

Traditional Roast Turkey and Bulmers Ham, with roast potatoes, seasonal vegetables and gravy

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

Char Grilled Salmon Cutlet on green beans, chat potatoes, roast tomato and spinach with hollandaise sauce

Char Grilled Vegetable Stack with eggplant, capsicum zucchini and sweet potato with capsicum coulis, balsamic rocket and feta

Dessert

Christmas Pudding with vanilla custard and brandy butter

Individual Cheese Platter with fresh fruit, quince paste, house bread & crackers

Whiskey and Sultana Cake with Brandy butter



Lunch & Dinner Buffet Menu

For bookings with a minimum of 20 guests.

\$50.00 per person

Fresh Bread & Olive Oil, Turkish, ciabatta, focaccia

Selection of Antipasto, cured meats, marinated vegetables

Fresh Cooked Tiger Prawns on ice

Selection of Hot & Cold Oysters, fresh from our Oyster Bar

Spinach & Feta Agnolotti, basil, cherry tomato, garlic, chilli and extra virgin olive oil

BBQ Irish Whiskey Chicken Breast

Char Grilled Wagyu Rump Steak

Fresh Garden Salad

Kipfler Potato Salad

Rocket & Parmesan Salad with balsamic

Lightly Fried Scalloped Potatoes

Selection of Cakes and Fresh Fruit



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

Riddle Wines – Brut Sparkling, Chardonnay & Shiraz

Soft Drinks & Juices

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

Riddle Wines – Brut Sparkling, Chardonnay & Shiraz

Premium Wines – Giesen Sauvignon Blanc, Peter Lehman Shiraz

Soft Drinks & Juices

2 Hours \$45.00 per person, 3 Hours \$55.00 per person

Dessert Wine, Whiskey & Ports

Sidebar 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 Functions Manager for a costing.

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



Terms & Conditions

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

Deposit

A 10% deposit is required to confirm all functions (with a minimum deposit of \$200), this can be paid by cash or credit card and we are able to issue an invoice on request. Credit card details are required regardless as security.

Confirmation of Menu & Final Numbers

Menu choices must be confirmed at least 4 working days prior to the function date. Final numbers must be confirmed 48 hours prior to the function date.

Payment

Full and final payment is required at the conclusion of all functions by either cash or credit card, any additional guests will be charged on the day. Company cheques will only be accepted with prior approval by the function manager and must be made out to Irish Pubs Australia Pty Ltd. All prices quoted are fully inclusive of GST. We do not accept personal cheques.

Cancellation Fee

If confirmed numbers are not met on the function date, clients will be charged in full for the agreed food costs.

If a function is cancelled within 14 days of the function date; the full deposit will be forfeited.

If a function is cancelled within 48 hours of the function date; the full deposit will be forfeited and on PJ's request 30% of confirmed food costs will be charged to the nominated credit card.

Entertainment & Theming

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. No food or beverage of any kind will be permitted to be bought into the venue by the client or guest without prior arrangement with PJ O'Brien's Irish Pub.

Dress Code

It is expected that all function guests are dressed in neat attire, P.J.O'Brien's does not allow thongs or tank tops. It is the responsibility of the host/client to advise their guests of our dress code.

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 reserves the right to exclude or eject any or all guests or other person from the function and venue without liability. Management reserves the right to close the venue at anytime with due warning and reasonableness.

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. 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.

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