



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 P.J'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 Room - 8 Seated

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 50 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 our Functions Manager Fiona on 03 9686 5011 or email 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 www.pjobriens.com.au

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 waiting staff.

CANAPES

Spanakopita Scroll, ricotta feta & spinach rolled in pastry

Chicken & Chorizo Terrine on crisp crouton

Crispy Asparagus Spears with garlic aioli

Vegetarian Spring Rolls with sweet chilli sauce

Chicken Spare Ribs with chilli salt

Mini Beef & Guinness Pie

Crisp Potato wrapped Prawn

Selection of Mini Pizza *including Vegetarian*

Pork Dumpling

Chicken Dim Sim

Tempura Prawn

Chef's Selection of Sushi & Sashimi

Mini Chicken Burger

Mini Beef Burger

Prawn Dumpling

Lemon Crumbed Fish Goujons

Chorizo Arancini Ball

Chicken Curry Puff

Soft Shell Crab with Thai sauce

Smoked Salmon, cream cheese on crouton

Turkey & Bacon Club Sandwich

Selection of Hot & Cold Oysters from our Oyster Bar

DESSERT CANAPES

Chocolate Mousse

Sticky Date Pudding

Belgium Style Strawberry Waffles with whipped cream

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

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

10 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 \$18.50

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

Chef's 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

SMALL PLATES & FLATBREADS

Soup of the Day served with garlic bread \$9.50

Trio of House Made Dips served with marinated olives, crusty bread and crackers \$12.50

Traditional Caesar Salad \$13.50 with Grilled Chicken Breast \$15.50 or with BBQ Tiger Prawns \$16.50

All served with a warm poached egg, bacon, croutons and a classic Caesar dressing

Roast Beetroot Salad marinated roast baby beetroot with grilled goats cheese on crouton, cherry tomato, rocket lettuce & caramelised balsamic \$15.00

BBQ Chicken Shaslik with fresh tomato & chick pea salad & warm Turkish bread \$14.50

Slow Roasted Spiced Lamb Flat Bread with hummus, garlic yoghurt, olive oil & fresh coriander \$15

Meatball Flat Bread with rich tomato & thyme sauce, mozzarella cheese & shaved parmesan \$14.50

MAINS

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

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

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

Chef's Pasta of the Day, Ask our staff or see the specials board \$17.50

Steak Sandwich, Cape Grim grass fed minute steak, bacon, lettuce, cheese & tomato sandwich served with chips \$18.00

Herb Crusted Chicken Breast, free range chicken, rosti potato, wilted red chard, roast pumpkin & brown chicken jus \$20.50

Irish Pork Sausages skewered & char grilled with onions served on creamy mash potato with Guinness gravy \$17.50

Pot of Steamed Mussels served with chips & crusty bread with your choice of sauce

- Spicy Tomato & Roast Capsicum \$19.50

- Prawn & Brandy Bisque \$21.50

SIDES

Crispy Thick Cut Chips Beer Battered Chips \$8.50

Garlic Bread \$4.50

Steamed Vegetables \$5.50

Parmesan Bread \$6.50

Garden Salad \$5.50

Crusty Bread \$3.00

Steamed Vegetables \$5.50

Chips \$6.50

Creamy Mashed Potato \$5.50

Spicy Wedges \$8.50

LUNCH & DINNER SET MENU

For bookings with a minimum of 20 guests or more.

SET MENU

2 COURSE \$33.00 PER PERSON

3 COURSE \$40.00 PER PERSON

OYSTERS / SMALL PLATES

Half Dozen Hot & Cold Oysters, fresh from our Oyster Bar

Antipasto Platter mortadella, salami, prosciutto, feta cheese, roast peppers, marinated mushrooms, olives and house bread

BBQ Chicken Shaslik with fresh tomato & chick pea salad & warm Turkish bread

Roast Beetroot Salad, marinated roast baby beetroot salad with grilled goats cheese on crouton, cherry tomato, rocket lettuce & caramelised balsamic

MAIN

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

Herb Crusted Chicken Breast, free range chicken, rosti potato, wilted red chard, roast pumpkin & brown chicken jus

Barramundi Fillet with chunky chips & chilli & lime chutney

Grilled Thick Wagyu Beef Sausages with braised red cabbage, crispy prosciutto, fried chats & gravy

Vegetarian Option – Ask Function Manager for current options

TO FINISH

Ask our Functions Manager for our current dessert options



LUNCH & DINNER BUFFET MENUS

For bookings with a minimum of 20 guests.

\$38.00 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

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

Riddle Wines – Brut Sparkling, Chardonnay & Shiraz

Premium Wines – Matua Valley 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

P.J'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.

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.

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