



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 Sidebar provide the perfect atmosphere for Christmas or any event.

A varied range of meetings, lunches, breakfasts, 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.

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 or Exclusive Functions can be arranged in the Main Bar subject to availability and Management Approval.

P.J.'s Sidebar

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

Upper Lounge – Boardroom up to 16 guests, Classroom up to 20

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

The Upper Sidebar has a large screen and projector available for presentations. Other Audio Visual material can be arranged on request.

To enquire further on how P.J.O'Brien's can assist you with your next function, please contact our Functions Manager on 03 9686 5011 or email melbourne@pjobriens.com.au.

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

Shop G12-14 Southgate Arts & Leisure Precinct Southbank T 03 9686 5011
E melbourne@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 waiting staff.

Cold Canapes

Natural Oysters with red wine vinaigrette
Rare Roast Beef on crouton with horseradish cream
Tomato & Basil Bruschetta
Smoked Salmon, roquette and cream cheese crouton
Mini Roast Turkey, brie and cranberry sandwiches

Dessert Canapes

Chocolate Mousse
Sticky Date Pudding with butterscotch sauce

Hot Canapes

Mini Salmon and Potato Cakes
Beer Battered Fish Fillets with tartare sauce
Lemon Crumbed Calamari with roast garlic aioli
Mini Beef and 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 and Chilli Prawn Skewers with chilli sambol
Mushroom and Goats Cheese Tartlet

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

Cheese selection with fresh fruit, quince paste, house bread & crackers

Antipasto Platter \$35

A 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

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

Soup of the Day served with crusty bread \$9.50

Trio of House Made Dips served with marinated olives, crusty bread and crackers \$13.50

Traditional Caesar Salad \$13.00 or with Grilled Chicken Breast \$16.50
with a warm poached egg, bacon, croutons and a classic Caesar dressing

Pan Fried Calamari, marinated in soy, honey and chilli served on roquette salad \$14.50

Tarte Tatin, Cherry tomato and caramelised onion tarte tatin finished with basil pesto \$12.50

BBQ Chicken Wings, roasted chicken wings in house made BBQ Kilkenny sauce with garden salad \$14.50

Mains

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

Traditional Irish Stew, tender lamb stewed with root vegetables, rosemary, thyme and potatoes served with house bread \$21.00

Beef and Guinness Pie, homemade pie filled with prime beef and Guinness sauce, served with creamy mash potato and seasonal vegetables \$19.50

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

Steamed Black Mussels served with tomato, chilli and roasted capsicum sauce served with crusty bread and fries \$21.00

Grilled Chicken Breast, served on crushed kipfler potatoes, semi dried tomatoes, black olives and sautéed spinach with chervil dressing \$24.00

Pork, Apple & Sage Sausages, char grilled served on creamy mash potato and gravy \$18.50

Char Grilled Vegetable Stack, eggplant, zucchini, red capsicum and sweet potato with capsicum coulis and balsamic reduction, with roquette and feta \$17.50

Sides

Beer Battered Chips \$9.00

Steamed Vegetables in Garlic Butter \$5.50

Garden Salad \$5.50

Creamy Mash Potato \$5.50

Colcannon \$6.50

Garlic Bread \$4.50

Crusty Bread \$3.00

Fries \$7.00

Wedges \$8.50



Lunch & Dinner Set Menu

For bookings with a minimum of 20 guests or more.

2 Course \$33.00 per person

3 Course \$40.00 per person

Small Plates

Soup of the Day served with crusty bread

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

Traditional Caesar Salad with a warm poached egg, bacon, croutons and a classic Caesar dressing

Traditional Caesar Salad Grilled Chicken Breast with a warm poached egg, bacon, croutons and a classic Caesar dressing

Tarte Tatin, Cherry tomato and caramelised onion tarte tatin finished with basil pesto

BBQ Chicken Wings, roasted chicken wings in house made BBQ Kilkenny sauce with garden salad

Prawn & Avocado Salad, mixed leaves, tomato, red onion and pickled cucumber salad with lemon dressing

Main

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

Pan Fried Calamari, marinated in soy, honey and chilli served on roquette salad

Chicken Parmagiana, golden crumbed chicken fillet, Napoli sauce, smoked ham and melted cheese served with chips and garden salad

Grilled Chicken Breast, served on crushed kipfler potatoes, semi dried tomatoes, black olives and sautéed spinach with chervil dressing

Pork, Apple & Sage Sausages, char grilled served on creamy mash potato and gravy

Char Grilled Vegetable Stack, eggplant, zucchini, red capsicum and sweet potato with capsicum coulis and balsamic reduction, with roquette and feta

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 and Olive Oil
Turkish, ciabatta, focaccia

Selection of Antipasto
Cured meats, marinated vegetables

Fresh cooked Tiger Prawns on ice

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

Spinach and 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 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 Sidebar can cater for breakfast or conference functions, meetings and presentations.
As all functions are unique please ask our Functions Manager to provide a quotation for your requirements.

Continental Breakfast

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

Hot Breakfast Buffet

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

Other Breakfast options available:

Scrambled Eggs stirred through with smoked salmon and chives accompanied by bacon and 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 and grilled tomato
Traditional Fried Eggs with bacon, chipolata sausages, mushrooms and 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.