



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

**THE IRISH PUB**

**CHRISTMAS FUNCTION PACKAGE**



## FUNCTIONS AT P.J.'s

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

The venue is loved for its live music, quality comfort food and personalised service.

Located next door to the main bar is our dedicated events space, Side Bar. An intimate venue with its own fully stocked bar and AV available for live music, DJs & speeches, perfect for Christmas celebrations.

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.

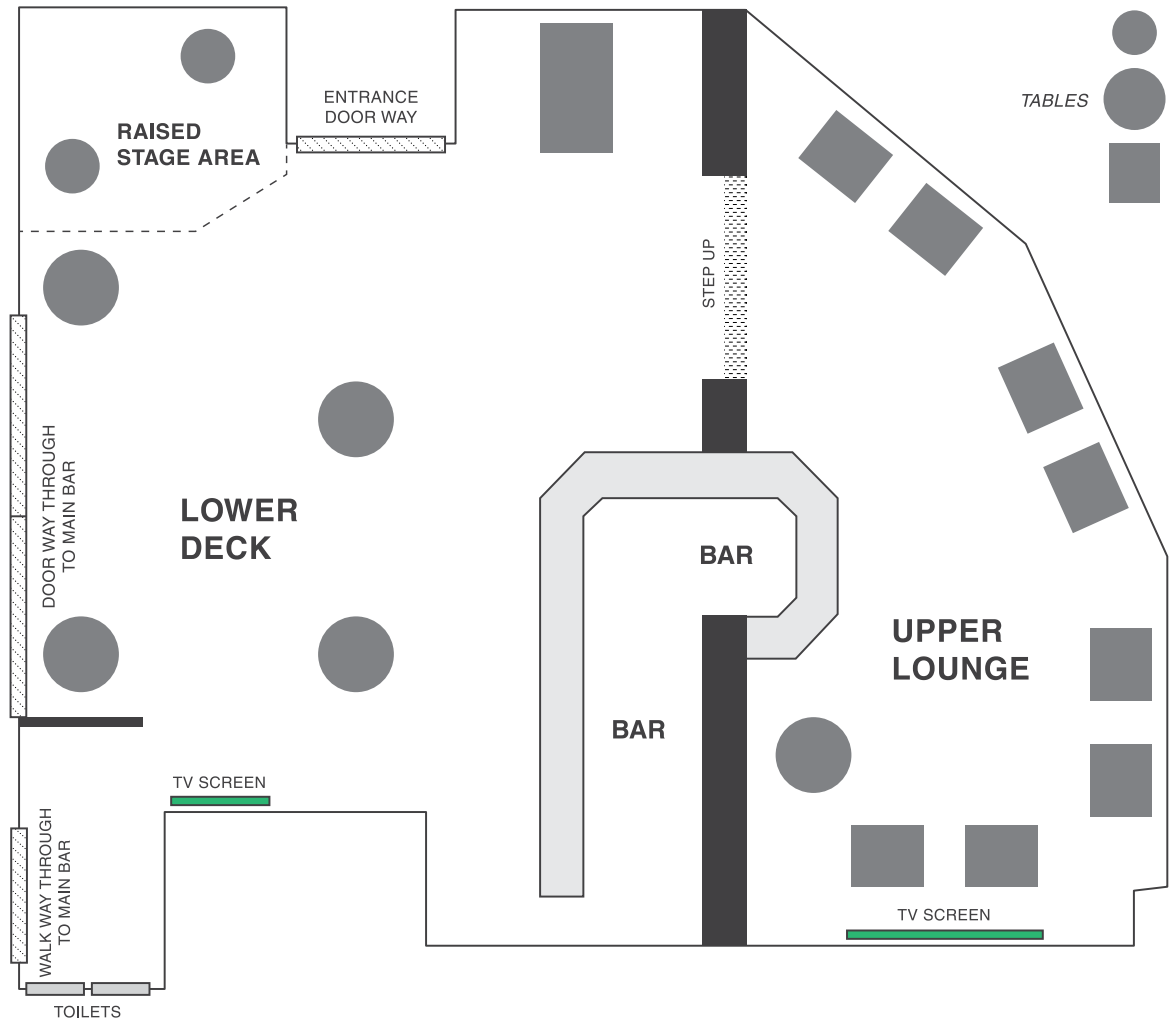
This package is exclusively available from 30 October 2023 through to 30 December 2023.

### CONTACT

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**  
catherine@redrockvenues.com.au or call 0414 539 901

Shop G12-16, Southgate Restaurant &  
Shopping Precinct, Southbank, Melbourne  
pjobriens.com.au



**CAPACITIES:**

SIDE BAR EXCLUSIVE  
120 standing, 70 seated

LOWER DECK  
60 standing, 30 seated

UPPER LOUNGE  
50 standing, 40 seated

# COCKTAIL EVENTS CANAPÉS Menus subject to change

## OPTION 1

\$39 PER PERSON

6 pieces per person

## OPTION 2

\$48 PER PERSON

8 pieces per person including 1 substantial

## OPTION 3

\$60 PER PERSON

10 pieces per person including 2 substantial

Minimum 20 Guests



## COLD

Mini Caramelised Onion & Gruyere Quiche *v*

Smoked Salmon Blinis

*Potato blini, caper & dill cream*

Spanner Crab Vol-au-vent

*Avocado, mayonnaise*

Ham Hock Terrine *Seeded mustard, pickle*

Roast Capsicum, Tomato & Olive Bruschetta *v*

*Feta, basil pesto*

## HOT

Oysters Kilpatrick

Lemon Pepper Calamari *Sriracha, aioli*

Sweet Potato Croquettes *Red pepper romesco v*

Glazed Chicken Skewers *Whiskey BBQ sauce*

Pork Sausage Rolls *Red pepper romesco*

Fish Goujons *Homemade tartare*

## SUBSTANTIAL

Mini Beef Pies *Tomato ketchup*

Mac & Cheese Croquettes *Irish tomato relish v*

Vegetable Pasties *Irish curry sauce v*

Black Pudding Sliders *Mustard mayonnaise, rocket*

Beetroot Sliders *Coleslaw, herb mayonnaise*

Fried Chicken Sliders *Coleslaw, pickle*

## SWEET

Rich Chocolate Cakes *Chocolate ganache, hazelnut*

Cheesecake Tartlet *Whiskey caramel*

Vegan Carrot & Walnut Cake

Irish Apple Cake *Toffee sauce*



## ADDITIONAL PLATTERS 15 pieces per platter

Pork Sausage Rolls \$80

*Red pepper romesco*

Mini Beef Pies \$90

*Tomato ketchup*

Sliders \$85 Choose one of the following:

Black pudding, Beef or Fried chicken

Vegetable Spring Rolls *Sweet chilli sauce v* \$70

Vegetable Pasties *Irish curry sauce v* \$80

V-Vegetarian

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.

## DINING EVENTS LUNCH OR DINNER Menus subject to change

2 COURSE - \$50 PER PERSON

3 COURSE - \$60 PER PERSON

ADD CANAPES ON ARRIVAL

\$18 PER PERSON

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

Minimum 20 Guests

Groups of 50 and over will be required to go on alternate drop or choose our 'Shared Dining Menu' option

ENTREE Select 3 for guests to choose from

Oysters Kilpatrick

*Roasted Pacific oysters, bacon, tomato, Worcestershire*

Whiskey Cured Salmon Gravlax

*Blinis, dill cream, Avrugia caviar*

Mac & Cheese Croquettes V

*Irish tomato relish*

Lemon Pepper Calamari

*Sriracha aioli*

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

*Artichoke, tomato, olive, asparagus, zucchini, herb oil*

Traditional Christmas Turkey & Ham

*House made stuffing, mashed potato, roast potato, glazed carrots, peas, gravy*

Roasted Chicken Breast

*Potato gratin, glazed carrots, mushroom sauce*

Seasonal Vegetable Pastie V

*House made pastie, crushed peas, Irish curry sauce*

DESSERT Select 3 for guests to choose from

Guinness Chocolate Cake

*Cream cheese icing, berry compote*

Baked Baileys Cheesecake

*Vanilla ice cream*

Sticky Date Pudding

*Butterscotch sauce, vanilla ice cream*

Treacle Tart

*Burnt orange, malt ice cream*

Cheese

*Water crackers, soda bread, seasonal accompaniments*

V-Vegetarian

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# SHARING TABLE Menus subject to change

## \$60 PER PERSON

Reminiscent of gatherings filled with 'craic & laughter', the sharing table rekindles the tradition of coming together for a feast.

Enjoy shared entrees, mains & desserts with family, friends or colleagues.

Minimum 20 Guests

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On arrival soda bread

### 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* ∨

#### Mac & Cheese Croquettes

*Irish tomato relish* ∨

#### 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, 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*

#### Vegetable & Lentil Pie

*Topped with creamy mash, crispy roast potatoes, garden salad* ∨

### SHARED DESSERTS Selection of 2

#### Baked Baileys Cheesecake

*Vanilla ice cream*

#### Guinness Chocolate Cake

*Cream cheese icing, berry compote*

#### Cheese Platter

*Selection of two varieties, water crackers, seasonal accompaniments*

V-Vegetarian



# P.J's OYSTER & SEAFOOD STATION

\$60 PER PERSON

Self serve oyster & seafood station for your function. Can be added to any canape package or perhaps add as an extra course to a sit down dining event (space permitting).

Minimum 20 Guests

## SELECTION OF OYSTERS

Including

Freshly Shucked Natural Oysters *Lemon, mignonette, tabasco*

Oysters Kilpatrick *Roasted oysters, bacon, tomato, Worcestershire*

Beer Battered Oysters *House tartare*

## SEAFOOD PLATTERS

Includes one piece of each per person

Prawn Skewers *Garlic, chive, butter*

House Cured Salmon Gravlax *Rye bread, butter*

Smoked Haddock Croquettes *Aioli*

Spanner Crab Sandwiches *Coriander, lime mayonnaise*

Battered Fish Roll *Caper mayonnaise, pickles*

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# BEVERAGE PACKAGES Menus subject to change

## 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 - \$60 PER PERSON

3 HOURS - \$70 PER PERSON

Draught Beer & Cider  
*Guinness, Carlton Draught*  
*Great Northern Super Crisp*  
*Magners Cider*

Bottled Beer  
*James Boag's Premium Light*

Wine  
*Rotbury Estate Sparkling Cuvee* VIC  
*Rotbury Estate Semillon Sauvignon Blanc* VIC  
*Rotbury Estate Cabernet Merlot* VIC

Soft drinks, juices, tea & coffee

## OPTION 3 - PREMIUM PACKAGE

2 HOURS - \$70 PER PERSON

3 HOURS - \$80 PER PERSON

Draught Beer & Cider  
*Guinness*  
*Kilkenny*  
*Carlton Draught*  
*Carlton Dry,*  
*Pirate Life South Coast Pale Ale*  
*Magners Cider*

Bottled Beer  
*James Boag's Premium Light*

Wine  
*Chandon Brut* Yarra Valley VIC  
*The Shared Prosecco* VIC  
*Azabara Moscato* Red Cliffs VIC  
*Little Berry Pinot Grigio* Padthaway SA  
*821 South Sauvignon Blanc* Marlborough NZ  
*Seppelt The Drives Chardonnay* VIC  
*Cape Schanck Rose* Mornington Peninsula VIC  
*Seppelt The Drives Shiraz* VIC  
*Wynns Gables Cabernet Sauvignon* Connawarra SA  
*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  
*Peroni 0.0%*  
*Heaps Normal XPA*

Soft drinks, juices, tea & coffee



# CONTACT DETAILS & DIRECTIONS

## P.J.O'BRIEN'S & SIDE BAR

Ground Floor, Southgate Restaurant  
& Shopping Precinct,  
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.

