

FUNCTION PACKAGES

SUMMER 2022/23

VENZIN

GROUP

VENZINGROUP.COM.AU

EVENTS@VENZINGROUP.COM.AU



FUNCTIONS AT

pawpaw

Pawpaw Cafe
898 Stanley Street, Woolloongabba

ABOUT PAWPAW

Separate from the main dining, Pawpaw has a beautiful floral-chic function room, perfect for private functions of up to 50 guests. With beautifully-styled decor and furniture, and a personal bar, it's a visual delight and just like the food – picture perfect!

Select from a range of delectable Southeast Asian catering options, including banquets, canapés and dinner boxes. We also have glamorous grazing platters where you can select signature sweet and savoury canapés to go with a classic cheese platter. We specialise in gluten-free, vegetarian and vegan, enabling us to tailor a food and drink package to suit any occasion.

Whether it's simply a get together with your friends, strictly business, bridal or baby shower, engagement, hens, birthday party or intimate wedding, we look forward to planning your celebration to remember!



MINIMUM SPEND

Our private booking prices are based on a minimum spend, which means there is no room hire fee and you can simply use the minimum spend towards both food and beverages. Cakes may be brought onto the premises, however all other external food and drink is not permitted due to health and food safety policies for licensed venues.

Minimum spend rates for the private function room and time slots available to book are listed below:

DAY

Monday - Thursday: \$1,000

Friday: \$1,500

Saturday & Sunday: \$2,200

**10% surcharge applies on Sundays*

EVENING

Wednesday - Saturday: \$1,500

Public holidays are weekend rates plus 15% surcharge. For entire venue hire, please ask our function coordinator for rates.



ROOM FEATURES

We have speakers and an iPad to play your music. We invite you to create your playlist on Spotify or let us choose some music from our Spotify to suit the occasion. If you create a playlist, please make it 'public' so we can access on the day.

More room features include:

- Air-conditioning, ceiling fans and large sliding windows
- Dimmer ceiling lights, hanging bar lights and fairy lights across the large sliding windows
- Three bathrooms including one with disabled access
- Back-entrance door is also wheelchair-friendly

DECORATIONS

The room is beautiful as is, so decorations are not necessary, however you are welcome to bring your own decorations and props of choice (eg. flowers, balloons etc). *We do not allow confetti or anything stuck to our walls.*

Our local vendors have helped previous guests to create unforgettable atmosphere from general decor aesthetics to hanging floral arrangements, fairy lights, large dried flower bouquets and many more.

Please let us know if you would like to receive a list of vendors servicing our area.



ELOPE STYLING PACKAGE

INCLUDES

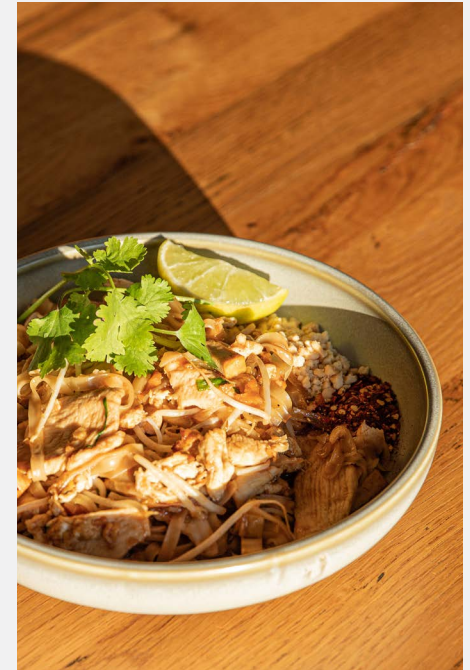
- Linen napkins
- Crystal glassware
- Tableware & cutlery
- Custom printed menus
- Tall centrepiece candles
- Scattered tea light candles

PRICING

20 guests - \$120
30 guests - \$160
40 guests - \$200

If you do not choose this option, your tables will still be set with a plate, napkin, cutlery & glassware for each person.





FOOD OPTIONS

Please select **ONE** of the following options below

OPTION 1 - THAI BUFFET

Our Thai buffet is available for cocktail standing style or seated events. Guests will have the opportunity to indulge in our popular South East Asian cuisine. Please note the Thai buffet platter comes with unlimited rice refills.

PRICING

Half platter - serves approx 25 - 30 people - \$875

Full platter - serves approx 50 people - \$1,500

WHAT'S INCLUDED

Choice of 3 mains for half platter or 5 mains for full platter

Select from the following mains:

- Pad Thai Noodles (GF/VGO) *Chicken, beef or tofu*
- Cashew Nut Stir-Fry (GF/VGO) *Chicken, beef or tofu*
- Chicken Basil Stir-Fry (GF)
- Crispy Pork Belly & Kailan (GF)
- Malaysian Yellow Curry (GF/VG)
- Panang Curry (GF/VGO) *Chicken, beef or tofu*
- Beef Cheek Massaman Curry (GF)

Included sides:

- Steamed Jasmine or Coconut Rice (choose one)
- Roti Bread
- Spring Rolls
- Papaya Salad





Option 1 Full Thai buffet pictured

OPTION 2 - GRAZING PLATTERS

Our grazing table platters are perfect for cocktail-style standing events. Choose either one or multiple platters for your event to make the ultimate grazing spread.

CLASSIC - \$250

Vegetarian Spring Roll (10pce)
Chilli Popcorn Chicken (10pce)
Pulled Pork Tacos (10pce)
Beef Sliders (10pce)
Onion rings (10pce)

50 pieces in total

PREMIUM - \$300

Satay Chicken Skewers (10pce)
Mini Beef Massaman Banh Mi (10pce)
Crispy Chicken Bao Bun (10pce)
BBQ Pork Steamed Bun (10pce)
Vegetarian Spring Rolls (10pce)

50 pieces in total

DELUXE - \$350

Beef Sliders (10pce)
Fish Tacos (10pce)
Mini Pork Belly Banh Mi (10pce)
Beef Massaman Bao Bun (10pce)
Thai Fish Cakes (10pce)

50 pieces in total



VEGAN - \$ 2 5 0

Falafel (10pce)

Jackfruit Bao Buns (10pce)

Chilli Popcorn Tofu (10pce)

Jackfruit Tacos (10pce)

Pumpkin Arancini (10pce)

50 pieces in total

GLUTEN FREE - \$ 2 5 0

Satay Chicken Skewers (10pce)

Pumpkin Arancini (10pce)

Falafel (10pce)

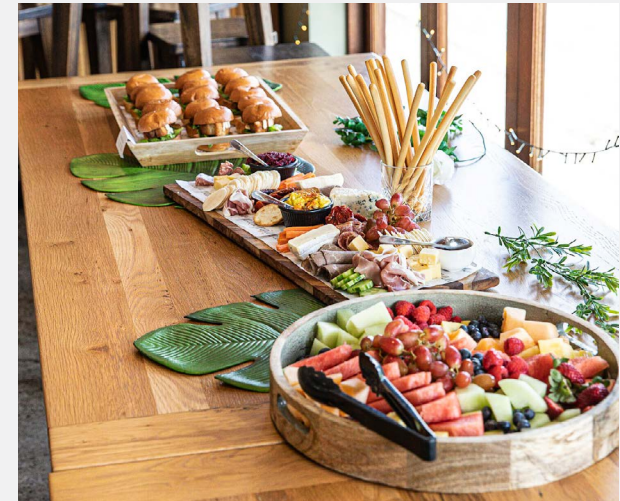
Chilli Popcorn Tofu (10pce)

Karaage Chicken (10pce)

50 pieces in total

ADD ONS

- Herbed Fries w/ smoked ketchup (GF) \$9
- Assorted Fresh Fruit Board (VG) \$45
- Grazing Board (GFO) – Selection of crackers, cheese, meats, veggie sticks & dips \$95
- Breakfast Grazing Board – Banana bread, almond croissants, mini plain croissants, mini sausage rolls, brownies, sourdough with butter & jam \$75



OPTION 3 - SEATED BANQUET

Banquets are served sharing style and spread across the table for all guests to share and enjoy.

Please choose 1 option from the below.
(Maximum 40 guests for seated banquets)

VEGETARIAN BANQUET - \$55PP

Vegetarian Spring Roll

Cabbage, shiitake mushroom, carrot, vermicelli

Crispy Silken Tofu (GF)

Silken tofu, soy reduction, chilli oil, fried shallot

Papaya Salad (GF)

Carrot, peanut, cherry tomato, snake bean, garlic, chilli, sweet & sour dressing

Cashew Nut Stir-Fry Tofu (GF)

Snake bean, broccoli, carrot, spring onion, cashews, chilli jam

Pad Thai Noodles Tofu (GF)

Thin rice noodles, egg, tofu, garlic chives, bean sprout, dried prawn, pickled radish, crushed peanuts, chilli

Malaysian Yellow Curry (GF)

Eggplant, potato, pumpkin, coconut cream

Jasmine Rice

PREMIUM BANQUET - \$65PP

Vegetarian Spring Roll

Cabbage, shiitake mushroom, carrot, vermicelli

Jackfruit Steamed Bao

Lettuce, pickled ginger, sriracha mayo

Satay Chicken (GF)

Peanut sauce, pickled cucumber

Papaya Salad (GF)

Carrot, peanut, cherry tomato, snake bean, garlic, chilli, sweet & sour dressing

Pad Thai Noodles Chicken (GF)

Thin rice noodles, egg, tofu, garlic chives, bean sprout, dried prawn, pickled radish, crushed peanuts, chilli

Crispy Pork Belly (GF)

Kailan, master sauce, chilli oil, crispy garlic

Panang Curry (GF)

Prawns, cherry tomato, snake bean, red chili, Thai basil, krachai, broccoli

Jasmine Rice

DELUXE BANQUET - \$75 PP

Satay Chicken (GF)

Peanut sauce, pickled cucumber

Crispy Chicken Steamed Bao

Lettuce, pickled ginger, sriracha mayo

Scallop Ceviche (GF)

Scallop, blood orange nuoc cham, crispy fish skin, coriander, chilli

Grilled Kailan (GF)

Kailan, black vinegar reduction, crispy garlic, chilli

Basil Stir Fry (GF)

Crispy chicken thigh, snake bean, red chilli, Thai basil

Massaman Beef Cheek Curry (GF)

Slow-cooked beef cheek, potato, peanuts, coconut cream

Pad Thai Noodles Prawn (GF)

Thin rice noodles, egg, tofu, garlic chives, bean sprout, dried prawn, pickled radish, crushed peanuts, chilli

Roti | Jasmine Rice



DRINK OPTIONS



BAR TAB

You have an option to put down a bar tab to suit the tastes of your guests and your budget. Please select 5- 10 drink options from our current beverage offering for your guests to enjoy throughout your event. We are also happy to set any restrictions on your behalf.

GUEST BAR

Your guests can purchase their own drinks during your event. The guest bar tab will go towards your minimum spend. A selection of wines by the glass, beers and soft drinks will be available on the day. You are welcome to add any other beverages to the selection.

DRINKS PACKAGE

Minimum of 20 people for drinks package.

Includes house white wine, house red wine, house sparkling, 3 different beers & non-alcoholic drinks- soft drinks, still & sparkling water and tea & coffee.

2 hours - \$45 per person

3 hours - \$50 per person

4 hours - \$60 per person

DIY MIMOSA BAR - \$250

Add the DIY Mimosa Bar to your event at Pawpaw Cafe. Ice buckets filled with bottles of sparkling prosecco and jugs of orange juice. Set up on display for guests to serve themselves. 4 x bottles of prosecco and 3 x jugs of orange juice serves approximately 10 guests.

COCKTAIL JUG - \$40 / JUG *Serves 3 - 4 guests*

Aperol Spritz - Aperol, prosecco, soda

Pimms - Gin, Pimms, lime, lemonade, dry ginger ale

Mojito - White rum, lime, mint, soda, sugar syrup

Lavender Butterfly - Ink Gin, St Germain, lavender syrup, lime, tonic

MOCKTAIL JUG \$25 / JUG *Serves 3 - 4 guests*

Pink Lavender Fizz - Dragonfruit, lavender syrup, lime, soda

Tropical Spritz - Passionfruit, mango, tropical juice, lemonade

NON-ALCOHOLIC JUGS \$20 / JUG

Serves 4 - 6 guests

Juice - Tropical, Orange or Apple Juice

Soft Drink - Coke, Coke Zero, Lemonade or Lemon Lime Bitters

*We are a licensed venue; therefore, we do not allow BYO, sorry.



CAKES

FROM DARVELLA PATISSERIE

Our sister store, Darvella Patisserie offers custom cakes that can be pre-ordered for your function at Pawpaw Cafe and Melrose Restaurant. The cost of the cake will be included in your minimum spend.

If you are interested in a cake from Darvella Patisserie, please be sure to arrange this with the Events Manager so that it is deducted from your minimum spend.

View cake options and pricing at darvellapatisserie.com

Alternatively, you can send us a photo of a cake you wish and we can provide you with a quote.

If you wish to bring your own cake, we charge a \$30 cakeage fee.

TERMS & CONDITIONS

Please ensure you read and understand The Venzin Group terms and conditions before proceeding with your reservation. By paying the deposit you agree to our terms and conditions.

DEPOSITS

The requested date is not confirmed until receipt of your deposit. The \$250 deposit is non-refundable. We do not hold provisional bookings unless it is secured with a \$250 deposit payment.

MINIMUM SPEND

Each event will be allocated a minimum spend depending on the venue and time of the function. Minimum spend includes all food, drinks, Darvella cake order and any extra services purchased with us. A minimum spend needs to be reached on the day. A room hire fee to apply in case of not reaching a minimum spend on the day.

FINAL PAYMENT AND CANCELLATIONS POLICY

The remaining bill can be paid on the day of the event or via pre-payment in advance. Should any event be cancelled less than seven (7) days prior to the event, the full package cost must be paid in full. All cancellations must be in writing. The Venzin Group reserves the right to cancel any booking and refund the deposit in the event of unforeseen circumstances out of our control.

FOOD AND DRINK

All food and drink offering are subject to seasonal changes and supplier availability. We require final confirmations of food and drink orders strictly ten (10) days prior to the event, to ensure sufficient staffing and food/drink supply. We do not allow BYO drinks. No food or beverages may be brought into the premises.

ALLERGIES

We can accommodate any dietary requests. You must advise of any dietaries we need to cater for so that we can tag your food accordingly. In case of a severe allergy, we will set some platter food aside on a separate plate.

CONFIRMATION OF FINAL NUMBERS

Your final numbers and floor plan arrangements are required ten (10) days prior to your function. If guest numbers drop after final confirmations 48 hours prior, any 'per person' options will not be reduced.

SET UP AND STYLING ITEMS BOUGHT INTO THE VENUE

All items including any equipment, personal property or merchandise must be collected within twenty-four (24) hours of event finishing. If there is another event afterwards, all items must be collected on the day of the event. We do not allow confetti or items to be stuck to our walls.

LOSS AND DAMAGES

The Venzin Group does not accept responsibility for the loss or damage to any equipment, personal property or merchandise left on the premises by any person prior to, during or after the function. Venue management has the right to debit your credit card for any damages incurred during your event, which includes any necessary repairs or excessive cleaning.

ARRIVAL AND OVER TIME LIMIT USE OF THE SPACE

Due to heavy schedule of the establishment, we ask that your guests arrive no earlier than your agreed starting time, unless pre-arranged with the events manager. You can set up 30 minutes prior to your time slot. Everyone must leave the space by the time agreed during the booking.

SMOKING AND RSA

Smoking is not permitted within the venue.

Our venues are fully licensed, hence we do not allow BYO drinks at any of our spaces. Our alcohol licence runs until 10pm on a daily basis.

In accordance with the Liquor Act, The Venzin Group practices the responsible service of alcohol and will refuse and eject any patron deemed to be intoxicated or displaying unruly behaviour by the staff and/or security. No refunds will be given if a guest of the booking is removed from the venue. All guests 18 years of age or older must hold a valid form of identification.

PARKING

All our venues have street parking available for general public.