
ป๊อปบาง
BANGPOP
อาหารร้อน HOT FOOD
เบียร์เย็น ๆ COLD BEER
ไม่เป็นไร
NO WORRIES
GROUP DINING +
CELEBRATIONS

ABOUT THE VENUE

BangPop is a large, colourful open space that immediately takes you from South Wharf to the heart of Thailand. BangPop recreates the energy & excitement of Bangkok's hawker stands, presenting authentic & succulent Thai dishes all made with seasonal ingredients sourced locally or straight from Thailand. The long bench style seating is ideal for large groups, & communal dining.

THE MENU

The best way to enjoy all the menus have to offer is to share with your fellow diners. We have created several menus that give you the best taste experience, from the miang kham to start, through to sweet Thai desserts to finish. Wash it all down with a selection of local Thai beers, or our extensive Thai inspired cocktails.

GROUP DINING & EVENTS

BangPop is all about sharing! To ensure your group receives the freshest, most delicious hawker style Thai food in a timely manner we require any group over 8 people on our terrace or over 12 people inside to select from one of our sharing style menus. Alternatively, we can arrange a pre-order if you & your guests would rather enjoy their very own delicious Thai meal.

DIETARY REQUIREMENTS

We have provided the most popular solutions to most dietary requirements below each menu & guidance on our suggestions cover most scenarios. All of our meals, except of course our pork, is Halal. If you have a group with varying dietary requirements, we will work closely with you to facilitate.

BEVERAGES

Guests can order & pay for beverages individually through our at table ordering system Me&u. You can also set up a beverage tab through Me&u if you would like to pay for the guests' drinks.

Please note that at busy times we do require a minimum spend on beverages in addition to the sharing menu or pre-order. We will advise you if a minimum beverage spend is required for your preferred date.



FREQUENTLY ASKED QUESTIONS

Visit our website for more group dining & celebrations frequently asked questions bangpop.com.au/functions-groups/

We love groups & helping you celebrate!

THAI TOGETHER
LUNCH SHARING MENU $39.9PP

Thai food is best enjoyed together, & our Monday to Friday Thai Together sharing lunch menu is the perfect way to do just that.

SHARING BANQUET

Served as they come, curries accompanied w/ Jasmine Rice

ข้าวเกรียบกุ้ง - CRISPY THAI PRAWN CRACKERS
Crispy Thai prawn crackers w/ peanut dipping sauce

ปอเปี๊ยะสามกษัตริย์ - SAM KASAT SPRING ROLLS
Spring rolls w/ prawn, chicken, carrot, cabbage, spring onion & ginger served w/ nam jim gai dipping sauce, lettuce wraps, bean shoots & fresh herbs (i)

ทอดมันข้าวโพด - TOD MAN KHAO POD VE GF
Thai style corn fritters w/ nam jim gai dipping sauce

SELECT TWO CURRIES OR A CURRY & PAD THAI FOR THE TABLE

One of each or double down on your favourite

แกงเขียวหวานไก่ - GREEN CHICKEN CURRY GF
Traditional creamy green curry w/ free range chicken, young bamboo, kaffir leaf, snake beans, baby corn, chilli & Thai basil

แกงแดงเจ - CENTRAL THAI RED VEGETABLE CURRY VE GF
Aromatic seasonal vegetable red curry (please see your server) w/ Thai basil, lime & roasted coconut

ผัดไทยไก่ - CHICKEN PAD THAI VO GF
Stir-fried rice noodles w/ tofu, egg, garlic chives, dried shrimp, pickled turnips, bean sprouts, dried chilli flakes & peanuts

MORE CURRIES? NO WORRIES!

Upgrade your lunch curry offerings

Add Beef Cheek Massaman curry + $5pp

Add Lamb Shank Penang curry + $10pp

Choose any four curry varieties from our menu to share* + $15PP

THAI TOGETHER REFRESHER?

Add a glass of wine, pot of lager or soft drink on arrival + $7.5PP

VEGAN & VEGETARIAN GUESTS:

We will substitute one portion of prawn crackers for Rice Crackers* & one portion of spring rolls for Yum Khao Tod* per non-meat guest.

1 of each of the following meals for every four (4) vegan / vegetarians or part thereof will be made vegan or substituted to be shared by the table, our servers will notify your guests as to which meals are vegan / vegetarian, we request that you identify these guests to our host so we can position the meals close to them.

Vegan Pad Thai*

If you have vegetarian or vegan guests you will need to select the Red Vegetable Curry* as one of your curries.

HALAL GUESTS

This menu is Halal.

**See our menu for details on these replacement dishes.*

Further dietary / intolerance requirements will be handled in a similar way as our vegan & vegetarian policy where possible. Please consult your coordinator.

Allergens will be handled on a case by case basis, please advise us of any serious allergies.

V VEGETARIAN · VE VEGAN · VO VEGAN OPTION · GF GLUTEN FREE · GFO GLUTEN FREE OPTION

(a) - Australian seafood | (i) - international seafood | (m) - mixed origin seafood
A 15% surcharge applies on public holidays.

TUK TUK SHARING MENU $64PP

SHARING ENTRÉE

ข้าวจี่ - KHAO GEE V
Grilled sticky rice cakes w/ shredded coconut, kaffir lime, peanuts, coconut cream & sweet chilli jam

เป็ดชุบแป้งทอด - BANGPOP FRIED DUCK
Crispy battered Thai duck bites w/ green mango, coriander, red onion, spring onion & nam jim talay

ยำข้าวทอด - YUM KHAO TOD VE GF
Crispy rice w/ wood ear mushrooms, spring onion, lime, coriander, ginger, mint, Thai basil, chilli, peanuts, lettuce & nam jim gai dipping sauce

SHARING MAIN

ALL SERVED W/ STEAMED JASMINE RICE

แกงเขียวหวานไก่ - GREEN CHICKEN CURRY GF
Traditional creamy green curry w/ free range chicken, young bamboo, kaffir leaf, snake beans, baby corn, chilli & Thai basil

ผัดซีอิ๊วกุ้ง - PRAWN PAD SEE EW
Stir-fried flat rice noodles w/ prawn cutlets, egg, gai lan, bean shoots, dried chilli flakes & oyster sauce (i)

ส้มตำไทย - SOM TAM VO GF
Issan-style green papaya salad w/ chilli, lime, cherry tomatoes, snake beans, dried shrimp, garlic & peanuts

SHARING DESSERT

เซอร์เบท - THAI STYLE STREET SORBETS VE
Seasonal flavours

VEGAN & VEGETARIAN GUESTS:

1 of each of the following meals for every four (4) vegan / vegetarians or part thereof will be made vegan or substituted to be shared by the table, our servers will notify your guests as to which meals are vegan / vegetarian, we request that you identify these guests to our host so we can position the meals close to them.

- Vegan Som Tam*
- Khao Gee for Jackfruit Betel Leaf*
- BangPop Fried Duck for Tod Man Khao Pod*
- Pad See Ew for Seasonal Vegetable Vermicelli*
- Green Chicken Curry for Red Vegetable Curry*

HALAL GUESTS

This menu is Halal.

GLUTEN FREE GUESTS

1 of each of the Khao Gee, BangPop Fried Duck, Pad See Ew & street sorbets for every four (4) gluten free guests or part thereof will be exchanged for a replacement without gluten to be shared by the table, our servers will notify your guests as to which meals contain gluten, we request that you identify those guests who do not eat gluten to our host so we do not position this meal close to them.

**See our menu for details on these replacement dishes.*

Further dietary / intolerance requirements will be handled in a similar way as our vegan & vegetarian policy where possible. Please consult your coordinator.

Allergens will be handled on a case by case basis, please advise us of any serious allergies.

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A 15% surcharge applies on public holidays.

BLING BLING SHARING BANQUET $74PP

SHARING ENTRÉE

ข้าวเกรียบทอด - RICE CRACKERS VE GF
Deep fried sesame seed rice crackers served w/ nam phrik ta-krai jam

ทอดมันข้าวโพด - TOD MAN KHAO POD VE GF
Thai style corn fritters w/ nam jim gai dipping sauce

ปลาหมึกทอด - FLASH FRIED THAI SQUID GF
w/ tom yum spice & nam jim talay dipping sauce (i)

SHARING MAIN

ALL SERVED W/ STEAMED JASMINE RICE

แกงมัสมั่นเนื้อ - BEEF CHEEK MASSAMAN CURRY GF
A rich & earthy curry w/ slow-cooked beef cheek, roasted new potatoes, shallots, peanuts, fresh chilli & Thai eggplant

ผัดขี้เมากุ้ง - DRUNKEN PRAWNS GF
Stir-fried prawns w/ snow peas, king mushrooms, krachai, green peppercorns, young bamboo, Thai basil, chilli, spring onion, garlic & oyster sauce (i)

ผัดคะน้าหมูกรอบ - GAI LAN & PORK BELLY GF
Slow roasted pork belly, gai lan, oyster sauce, garlic, chilli, crispy shallots & oyster sauce

SHARING DESSERT

ข้าวเหนียวมะม่วง - MANGO STICKY RICE V VO GF
Australian mango, glutinous rice, sweetened condensed milk, peanuts, coconut ice cream & black sesame seeds

VEGAN & VEGETARIAN GUESTS:

1 of each of the following meals for every four (4) vegan / vegetarians or part thereof will be made vegan to be shared by the table, our servers will notify your guests as to which meals are vegan / vegetarian, we request that you identify these guests to our host so we can position the meals close to them.*

- Flash Fried Squid for Tod Man Khao Pod*
- Beef Curry for Central Thai Red Vegetable Curry*
- Drunken Prawns for Northern Thai Vegan Larb*
- Gai Lan & Pork Belly for Vegan Pad Thai*
- Vegan Mango Sticky Rice

HALAL GUESTS:

1 of the The Gailan & Pork Belly dishes per every 4 halal guests or part thereof will be substituted for a Red Vegan Curry* to share for the table our servers will notify your guests as to which meals contain pork, we request that you identify those guests who do not eat pork to our host so we do not position the meals close to them.*

GLUTEN FREE GUESTS

This menu is gluten free.

**See our menu for details on these replacement dishes.*

Further dietary / intolerance requirements will be handled in a similar way as our vegan & vegetarian policy where possible. Please consult your coordinator.

Allergens will be handled on a case by case basis, please advise us of any serious allergies.

V VEGETARIAN · VE VEGAN · VO VEGAN OPTION · GF GLUTEN FREE · GFO GLUTEN FREE OPTION

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A 15% surcharge applies on public holidays.

BOOM BOOM SHARING BANQUET $99PP

ON ARRIVAL

เมี่ยงกุ้งขิงใบชะพลู - PRAWN & GINGER BETEL LEAF GF
W/ minced prawn, ginger, chilli jam, caramelised coconut, kaffir lime, peanuts, shallots & lime (i)

SHARING ENTRÉE

ข้าวเกรียบทอด - RICE CRACKERS VE GF
Deep fried sesame seed rice crackers served w/ nam phrik ta-krai jam

หมูปิ้ง - MOO PING GF
Grilled Scottsdale pork belly skewers w/ garlic, coriander, fish sauce, oyster sauce & coconut marinade, peanuts, petite Thai herb salad & tamarind nam jim jaew

ปลาหมึกทอด - FLASH FRIED SQUID GF
w/ tom yum spice & nam jim talay dipping sauce (i)

ยำตะไคร้ปลาทอด - PLA TOD YUM TA KRAI GF
Crispy fried & coconut crumbed market fish fillet w/ lemongrass nam jim talay, crispy curry leaves, fried shallots, chilli & lime (m)

SHARING MAIN

ALL SERVED W/ STEAMED JASMINE RICE

แกงพะแนง - PANANG LAMB SHANK CURRY GF
Slow-braised Victorian lamb shank in peanut red curry sauce w/ green peas, Thai eggplant, curry leaf & chat potatoes

ตำถาด - NORTHERN THAI "ISSAN" SHARE PLATE
Grilled Issan-style Sai Oua & Moo Yor sausages, sticky "Scottsdale" pork belly, nam phrik noom, betel leaves, Issan-style green mango salad, snake beans, cashews, cabbage, chilli, Thai herbs & nam jim jaew

ปลาทอดสามรส - BARRAMUNDI PLA SAM ROD GF
Crispy whole baby barramundi w/ tamarind wild ginger & lime sauce & forbidden rice, cucumber, radish, spring onion, cherry tomato & Thai herb salad (a)



SHARED DESSERT PLATTER

ข้าวเหนียวมะม่วง - MANGO STICKY RICE V VO GF
Australian mango, glutinous rice, sweetened condensed milk, peanuts, coconut ice cream & black sesame seeds

เซอร์เบท - THAI STYLE STREET SORBETS VE
Seasonal flavours

ผลไม้ - PHULA MUAY VE GF
Fresh seasonal fruit

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A 15% surcharge applies on public holidays.

BOOM BOOM SHARING BANQUET OPTIONS

VEGAN & VEGETARIAN GUESTS:

1 of each of the following meals for every four (4) vegan / vegetarians or part thereof will be made vegan to be shared by the table, our servers will notify your guests as to which meals are vegan / vegetarian, we request that you identify these guests to our host so we can position the meals close to them.*

- Prawn & Ginger Betel Leaf for Sticky Jackfruit Betel Leaf*
- Moo Ping for Tod Man Khao Pod
- Flash Fried Squid for Northern Thai Vegan Larb*
- Pla Tod Yum Ta Krai for Yum Khao Tod*
- Issan share plate for Seasonal Vegetable Vermicelli
- Barramundi for Central Thai Red Vegetable Curry*
- Lamb Shank Curry for Pad Tofu Ma Khue*
- Vegan Mango Sticky Rice

HALAL GUESTS:

- Moo Ping for Pla Tod Yum Ta Krai*
- Issan share plate for Swimmer Crab Fried Rice*

GLUTEN FREE GUESTS:

1 of each of the following meals for every four (4) gluten free guests or part thereof will be exchanged for a replacement without gluten to be shared by the table, our servers will notify your guests as to which meals contain gluten, we request that you identify those guests who do not eat gluten to our host so we do not position these meals close to them.

- Issan Share Plate for Swimmer Crab Fried Rice*
- Sorbets for additional serves of the other desserts

**See our menu for details on these replacement dishes.*

Further dietary / intolerance requirements will be handled in a similar way as our vegan & vegetarian policy where possible. Please consult your coordinator.

Allergens will be handled on a case by case basis, please advise us of any serious allergies.

V VEGETARIAN · VE VEGAN · VO VEGAN OPTION · GF GLUTEN FREE · GFO GLUTEN FREE OPTION

(a) - Australian seafood | (i) - international seafood | (m) - mixed origin seafood
A 15% surcharge applies on public holidays.

HAA-LAAN HAA-LAAN SHARING BANQUET (HALAL) $69PP

SHARING ENTREE

ข้าวจี่ - KHAO GEE V
Grilled sticky rice cakes w/ shredded coconut, kaffir lime, peanuts, coconut cream & sweet chilli jam

ทอดมันปลา - RED CURRY FISH CAKES GF
Red curry & snake bean fish cakes w/ nam phrik ta-krai jam & nam jim ajaad dipping sauce (i)

ยำตะไคร้ปลาทอด - PLA TOD YUM TA KRAI GF
Crispy fried & coconut crumbed market fish fillet w/ lemongrass nam jim talay, crispy curry leaves, fried shallots, chilli & lime (m)

SHARING MAIN

SERVED W/ STEAMED JASMINE RICE

ผัดขี้เมาอกเป็ด - DUCK BREAST DRUNKEN NOODLES GF
Wok tossed duck breast, rice noodles, garlic, chilli, king oyster mushrooms, green peppercorns, kra chai, red capsicum, bamboo, gai lan, pad kee mao sauce, Thai basil & spring onion

ไก่ผัดเม็ดมะม่วงหิมพานต์ - CASHEW CHICKEN GF
Chicken & cashew stir-fried in a chilli jam & oyster sauce w/ celery, spring onion, red onion, red capsicum & baby corn

ลาบไก่ - LARB GAI GF
Free range chicken w/ lemongrass, red onion, Thai basil, ginger, toasted rice, spring onion, chilli, lime, mint & fish sauce

SHARING DESSERT

ข้าวเหนียวมะม่วง - MANGO STICKY RICE V VO GF
Australian mango, glutinous rice, sweetened condensed milk, peanuts, coconut ice cream & black sesame seeds

HALAL GUESTS

This menu is Halal

GLUTEN FREE GUESTS

1 of each of the following meals for every four (4) gluten free guests or part thereof will be exchanged for a replacement without gluten to be shared by the table, our servers will notify your guests as to which meals contain gluten, we request that you identify those guests who do not eat gluten to our host so we do not position these meals close to them.

- Khao Gee for Rice Crackers*

**See our menu for details on these replacement dishes.*

Further dietary / intolerance requirements will be handled in a similar way as our vegan & vegetarian policy where possible. Please consult your coordinator.

Allergens will be handled on a case by case basis, please advise us of any serious allergies.

V VEGETARIAN · VE VEGAN · VO VEGAN OPTION · GF GLUTEN FREE · GFO GLUTEN FREE OPTION

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A 15% surcharge applies on public holidays.

PHI PHI BANQUET (SEAFOOD) $89PP

SHARING ENTREE

หอยนางรมสด - FRESH AUSTRALIAN OYSTERS GF
Fresh Australian oysters w/ spring onion, nam jim talay & fried shallots (a)

ทอดมันปลา - RED CURRY FISH CAKES GF
Red curry & snake bean fish cakes w/ nam phrik ta-krai jam & nam jim ajaad dipping sauce (i)

ยำตะไคร้ปลาทอด - PLA TOD YUM TA KRAI GF
Crispy fried & coconut crumbed market fish fillet w/ lemongrass nam jim talay, crispy curry leaves, fried shallots, chilli & lime (m)

SHARING MAIN

SERVED W/ STEAMED JASMINE RICE

ปลากรอบส้มตำ - CRISPY FISH & GREEN PAPAYA SALAD GF
Coconut crumbed market fish w/ green papaya, spring onion, green chilli, cherry tomatoes, Thai basil, coriander, mint, toasted coconut & nam jim talay (m)

ปลาทอดสามรส - BARRAMUNDI PLA SAM ROD GF
Crispy whole baby barramundi w/ tamarind wild ginger & lime sauce & forbidden rice, cucumber, radish, spring onion, cherry tomato & Thai herb salad (a)

ผัดขี้เมากุ้ง - DRUNKEN PRAWNS GF
Stir-fried prawns w/ snow peas, king mushrooms, krachai, green peppercorns, young bamboo, Thai basil, chilli, spring onion, garlic & oyster sauce (i)

SHARING DESSERT

ปอเปี๊ยะข้าวเหนียวมะม่วง - MANGO STICKY RICE SPRING ROLLS V
Crispy fried mango & coconut sticky rice spring rolls w/ sweetened condensed milk

ข้าวเหนียวมะม่วง - MANGO STICKY RICE V VO GF
Australian mango, glutinous rice, sweetened condensed milk, peanuts, coconut ice cream & black sesame seeds

HALAL GUESTS

This menu is Halal

GLUTEN FREE GUESTS

1 of each of the following meals for every four (4) gluten free guests or part thereof will be exchanged for a replacement without gluten to be shared by the table, our servers will notify your guests as to which meals contain gluten, we request that you identify those guests who do not eat gluten to our host so we do not position these meals close to them.

- Mango Spring Rolls for Seasonal Fruit Salad w/ Passionfruit

**See our menu for details on these replacement dishes.*

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Allergens will be handled on a case by case basis, please advise us of any serious allergies.

V VEGETARIAN | VE VEGAN | VO VEGAN OPTION | GF GLUTEN FREE | GFO GLUTEN FREE OPTION

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A 15% surcharge applies on public holidays.

PHED PHED BANQUET (SPICY) $69PP

SHARING ENTREE

เป็ดชุบแป้งทอด - BANGPOP FRIED DUCK
Crispy battered Thai duck bites w/ green mango, coriander, red onion, spring onion & nam jim talay

ปลาหมึกทอด - FLASH FRIED THAI SQUID GF
w/ tom yum spice & nam jim talay dipping sauce (i)

ส้มตำไทย - SOM TAM VO GF
Issan-style green papaya salad w/ chilli, lime, cherry tomatoes, snake beans, dried shrimp, garlic & peanuts

SHARING MAIN

SERVED W/ STEAMED JASMINE RICE

ผัดกะเพราไก่ - PAD GRAPOW GAI GF
Stir-fried free-range chicken mince w/ holy basil, chilli, onion, snake beans, garlic, fried egg, fish, soy & oyster sauces

คั่วกลิ้งหมู - KUA KLING GF
Traditional southern pork mince stir-fry w/ galangal, black pepper, lemongrass, turmeric, kaffir lime, shallots, garlic, cashews, cabbage & broccoli

ผัดฉ่าปลาหมึก - CALAMARI PAD CHA GF
Stir-fried calamari dry jungle curry, green peppercorns, wild ginger, chilli, garlic, baby corn, Thai basil, snake beans, jungle curry paste, coriander & lime (i)

SHARING DESSERT

ไอศครีม - THAI STYLE STREET SORBETS VE
Seasonal flavours

HALAL GUESTS

1 of the Kua Kling dishes per every 4 halal guests or part thereof will be substituted for a Pad Thai* to share for the table, our servers will notify your guests as to which meals contain pork, we request that you identify those guests who do not eat pork to our host so we do not position the meals close to them.*

GLUTEN FREE GUESTS

1 of each of the following meals for every four (4) gluten free guests or part thereof will be exchanged for a replacement without gluten to be shared by the table, our servers will notify your guests as to which meals contain gluten, we request that you identify those guests who do not eat gluten to our host so we do not position these meals close to them.

- BangPop Fried Duck for Pla Tod Yum Ta Krai*
- Sorbets for Seasonal Fruit Salad w/ Passionfruit

**See our menu for details on these replacement dishes.*

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Allergens will be handled on a case by case basis, please advise us of any serious allergies.

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A 15% surcharge applies on public holidays.

JAY JAY SHARING BANQUET (VEGAN) $64PP

SHARING ENTREE

ข้าวเกรียบทอด - RICE CRACKERS
Deep fried sesame seed rice crackers served w/ nam phrik ta-krai jam VE GF

ทอดมันข้าวโพด - TOD MAN KHAO POD
Thai style corn fritters w/ nam jim gai dipping sauce VE GF

ยำข้าวทอด - YUM KHAO TOD
Crispy rice w/ wood ear mushrooms, spring onion, lime, coriander, ginger, mint, Thai basil, chilli, peanuts, lettuce & nam jim gai dipping sauce VE GF

SHARING MAIN

SERVED W/ STEAMED JASMINE RICE

ข้าวผัดต้มยำผัก - SEASONAL VEGETABLE TOM YUM FRIED RICE
Stir-fried seasonal vegetables w/ jasmine rice, tom yum paste, spring onion & lime VE GF

แกงแดงเจ - CENTRAL THAI RED VEGETABLE CURRY
Aromatic seasonal vegetable red curry w/ Thai basil, lime & roasted coconut VE GF

ผัดวุ้นเส้นผัก - SEASONAL VEGETABLE VERMICELLI
Stir-fried fine rice noodles w/ seasonal vegetables chilli, garlic & vegan oyster sauce VE GF

SHARING DESSERT

ไอศครีม - THAI STYLE STREET SORBETS
Seasonal flavours VE

ผลไม้ - PHULA MUAY
Fresh seasonal fruit VE GF

HALAL GUESTS

This menu is Halal

GLUTEN FREE GUESTS

Additional seasonal fruit will be provided for those who are coeliac



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A 15% surcharge applies on public holidays.

BEVERAGE PACKAGES

SILVER PACKAGE

Leonard Road Brut, South Eastern Australia

Madame Dumont Blanc de Blanc Alsace, France

McPherson Family 'Bellas' Pinot Grigio, Victoria

Seabound Shiraz, Victoria

Great Northern Super Crisp, Fatboy Lager, Soft Drinks & Juice

2 Hours ~ 40pp | 3 Hours ~ 55pp | 4 hours ~ 65pp

GOLD PACKAGE

Markview Prosecco, New South Wales

Jardin Des Charmes Rose, Provence, France

Penfolds Koonunga Hill Shiraz Cabernet, South Australia

Ad Hoc Pinot Grigio, Pemberton, WA

FatBoy Lager, Great Northern Super Crisp, Balter XPA, Pirate Life South Coast Pale Ale, Carlton Draught, Mountain Goat Hazy Apple Cider, Asahi Zero, Soft Drinks & Juices

2 Hours ~ 52pp | 3 Hours ~ 68pp | 4 hours ~ 78pp

BESPOKE PACKAGE

Speak to our event team about your specific requirements & our beverage guru will tailor a package to suit your specific requirements.

Custom packages start from $65pp for 2 hours

UPGRADES

Add Beefeater Gin, Chivas 12yr, Absolut Vodka, Havana Club Rum & Makers Mark Bourbon

$14pp/per hour (Minimum 2 Hours)

Add Top Shelf Spirits: Tanqueray Gin, Belvedere Vodka, Chivas 18yr, Havana 7yr Rum, Woodford Reserve Bourbon

$18pp/per hour

Add the Asian Experience Spirits: Sangsom Thai Rum, Mekhong Thai whiskey, Japanese Roku Gin

$14pp/per hour

Add a Thai inspired cocktail on arrival to any package for $20pp, ask your coordinator for our seasonal options





VENUE & EVENT INFORMATION

Venue Capacities

	Standing	Sitting
Restaurant	200	110
Riverside Terrace	80	60
TukTuk Nook Inside	75	60
TukTuk Nook Terrace	35	30
TukTuk Nook Exclusive (Inside + Terrace)	110	90
Entire Venue	400	260

Styling

We welcome any additional styling in the space for your event be it floral arrangements, decorations, signage or menu design.

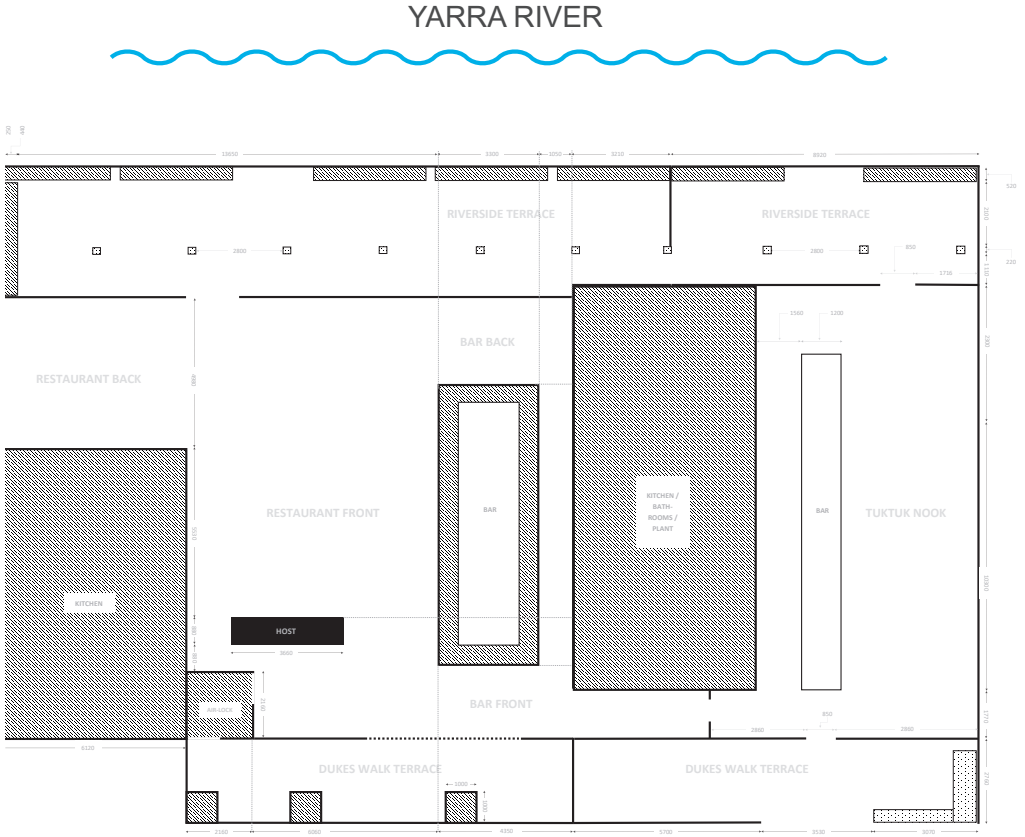
Security

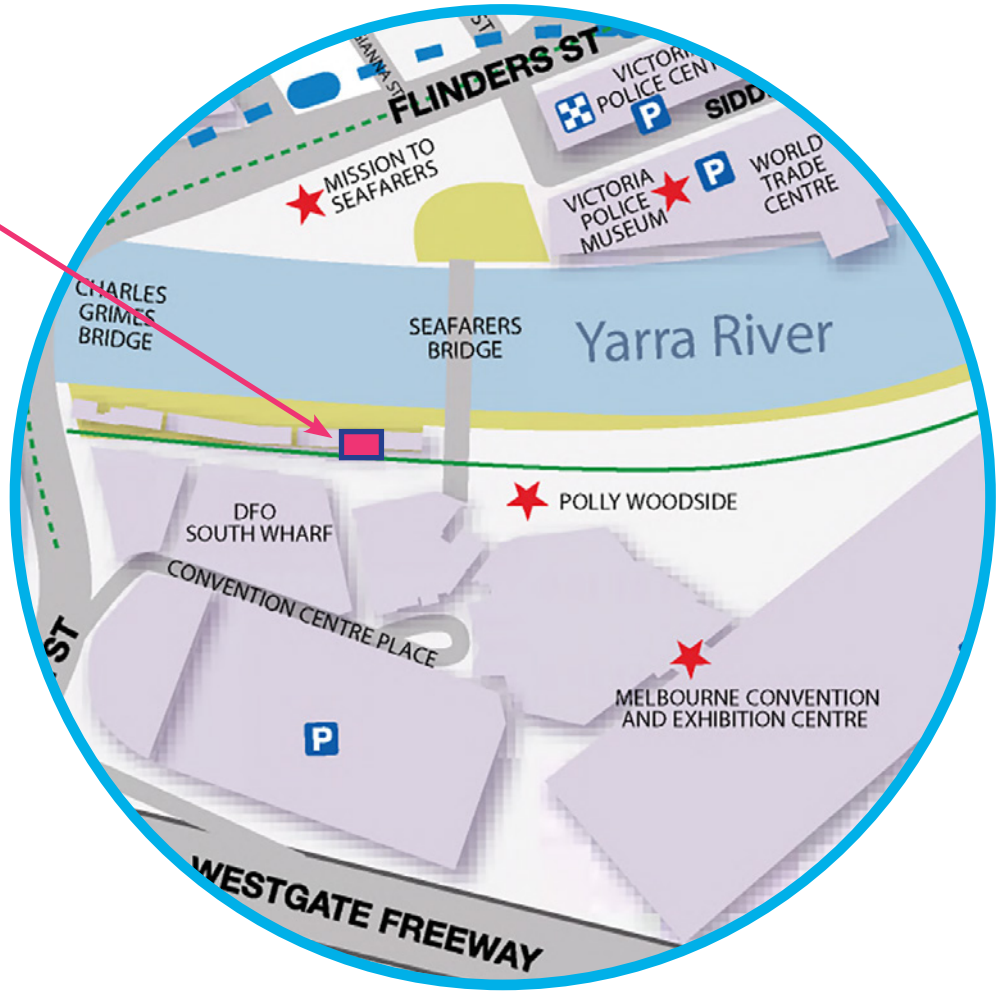
For larger exclusive events or bookings with live music or DJ's, security may be required. Security is charged at an hourly rate with a minimum four hours (please consult your coordinator for current hourly rates). A quote will be provided based on your event requirements.

Celebration Cake

You are more than welcome to bring in a celebration cake for your event so long as it is prepared in a commercial kitchen. A cakeage fee will apply to cut & serve.

Floor plan





Where to find us?

BangPop is easy to find:

- 15 Minute Walk from Southern Cross Station
- 10 Minute Walk from Crown Casino
- Parking Next Door at DFO South Wharf

35 South Wharf Promenade

Call: (03) 9245 9800

Email: events@southwharfrestaurants.com.au

View our sister venues

southwharfrestaurants.com.au

