

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

ปอเปี๊ยะสาหร่าย - 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

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

Traditional creamy green curry w/ free range chicken, young bamboo, kaffir leaf, snake beans, baby corn, chilli & Thai basil



แกงแดง - CENTRAL THAI RED VEGETABLE CURRY

Aromatic seasonal vegetable red curry (please see your server) w/ Thai basil, lime & roasted coconut



ผัดไทยไก่ - CHICKEN PAD THAI

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.

TUK TUK SHARING MENU \$64PP

SHARING ENTRÉE

ข้าวจี๊ - KHAO GEE

Grilled sticky rice cakes w/ shredded coconut, kaffir lime, peanuts, coconut cream & sweet chilli jam



ไก่ทอดบั้งป๊อป - BANGPOP FRIED CHICKEN

Crispy battered chicken bites, BangPop hot honey, spring onion, sesame seeds, kaffir lime & coriander

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



SHARING MAIN

ALL SERVED W/ STEAMED JASMINE RICE

แกงเขียวหวานไก่ - GREEN CHICKEN CURRY

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

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



SHARING DESSERT

เซอร์เบต - THAI STYLE STREET SORBETS

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*
- BangPop Fried Chicken for Tod Man Khao Pod*
- Pad See Ew for Seasonal Vegetable Vermicelli*
- Green Chicken Curry for Red Vegetable Curry*

HALAL GUESTS

1 of the Pad See Ew dishes per every 4 halal / vegan / vegetarian guests or part thereof will be substituted for a Pad Mama* 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 Khao Gee, BangPop Fried Chicken, 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.

BLING BLING SHARING BANQUET \$74PP

SHARING ENTRÉE

ข้าวเกรียบทอด - RICE CRACKERS

Deep fried sesame seed rice crackers served w/ nam phrik ta-krai jam



ทอดมันข้าวโพด - TOD MAN KHAO POD

Thai style corn fritters w/ nam jim gai dipping sauce



ปลาหมึกทอด - FLASH FRIED THAI SQUID

w/ tom yum spice & nam jim talay dipping sauce (i)



SHARING MAIN

ALL SERVED W/ STEAMED JASMINE RICE

แกงมัสมั่นเนื้อ - BEEF CHEEK MASSAMAN CURRY

A rich & earthy curry w/ slow-cooked beef cheek, roasted new potatoes, shallots, peanuts, fresh chilli & Thai eggplant



ผัดซีเม่ากุ้ง - DRUNKEN PRAWNS

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



ผัดกะป๋าทูกรอบ - GAI LAN & PORK BELLY

Slow roasted pork belly, gai lan, oyster sauce, garlic, chilli, crispy shallots & oyster sauce



INDIVIDUAL DESSERT

ปอเปี๊ยะข้าวเหนียวมะม่วง - MANGO STICKY RICE SPRING ROLLS

Crispy fried mango & coconut sticky rice spring rolls w/ sweetened condensed milk



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 Red Vegan Curry*
- Drunken Prawns for Northern Thai Vegan Larb*
- Gai Lan & Pork Belly for Vegan Pad Thai*
- Mango Spring Rolls for Vegan Street Sorbets*

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

We will arrange the gluten free option for the Mango Spring Rolls for each gluten free guest.

*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.

BOOM BOOM SHARING BANQUET \$99PP

ON ARRIVAL

กุ่มึ่งกึ่งกึ่งกึ่งกึ่ง - PRAWN & GINGER BETEL LEAF

W/ minced prawn, ginger, chilli jam, caramelised coconut, kaffir lime, peanuts, shallots & lime (i)



SHARING ENTRÉE

ข้าวเกรียบทอด - RICE CRACKERS

Deep fried sesame seed rice crackers served w/ nam phrik ta-krai jam



หมูปิ้ง - MOO PING

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

w/ tom yum spice & nam jim talay dipping sauce (i)



ยำตะไคร้ปลาทอด - PLA TOD YUM TA KRAI

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

Slow-braised Victorian lamb shank in peanut red curry sauce w/ green peas, Thai eggplant, curry leaf & chat potatoes



หมูพะไล้ - MOO PALO

Traditional five spice broth, Scottsdale pork belly, free range eggs, cinnamon, cloves, star anise, soy sauce, oyster sauce, tofu puffs & coriander

ปลาทอดสามรส - BARRAMUNDI PLA SAM ROD

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

โรตีสถักกล้วยหอม - THAI BANANA ROTI

Banana & hazelnut spread in a crispy roti bread w/ sweetened condensed milk



เซอร์เบต - THAI STYLE STREET SORBETS

Seasonal flavours



ผลไม้ - PHULA MUAY

Fresh seasonal fruit



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*
- Flash Fried Squid for Northern Thai Vegan Larb*
- Pla Tod Yum Ta Krai for Yum Khao Tod*
- Moo Ping for Tod Man Khao Pod*
- Barramundi for Red Vegetable Curry*
- Lamb Shank Curry for Vegan Massaman Curry*
- Moo Palo for Vegan Tom Yum Fried Rice*
- Additional sorbets & fresh fruit

HALAL GUESTS:

This menu is halal.

- Moo Ping for Pla Tod Yum Ta Krai*
- Moo Palo for Drunken Duck Noodles*

*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.

GLUTEN FREE GUESTS:

We will substitute the Goong Tod Makham for Yum Khao Tod* on arrival for each gluten free guest.

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.

- Barramundi for Seasonal Vegetable Vermicelli*
- Thai Banana Roti* 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.

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

SHARING ENTREE

ข้าวจี๋ - KHAO GEE

Grilled sticky rice cakes w/ shredded coconut, kaffir lime, peanuts, coconut cream & sweet chilli jam



ทอดมันปลา - RED CURRY FISH CAKES

Red curry & snake bean fish cakes w/ nam prik ta-krai jam & nam jim ajaad dipping sauce (i)



ยำตะไคร้ปลาทอด - PLA TOD YUM TA KRAI

Crispy fried & coconut crumbed market fish fillet w/ lemongrass nam jim talay, crispy curry leaves, fried shallots, chilli & lime (m)



SHARING MAIN

ผัดขี้เมาอกเป็ด - DUCK BREAST DRUNKEN NOODLES

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

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

เสี้อร็องไห้ - CRYING TIGER SALAD

Warm beef w/ cucumber, shallots, cherry tomatoes, lemongrass, garlic, Thai basil, chilli, coriander, mustard greens, fresh herbs & nam jim jaew



INDIVIDUAL DESSERT

ปอเปี๊ยะข้าวเหนียวมะม่วง - MANGO STICKY RICE SPRING ROLLS

Crispy fried mango & coconut sticky rice spring rolls w/ sweetened condensed milk



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*
- Cashew Chicken for Tom Yum Fried Rice*
- Drunken Duck Breast Noodles for Panang Lamb Shank Curry*
- Mango Spring Rolls for Thai Street Sorbets*

*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.

PHI PHI BANQUET (SEAFOOD) \$89PP

SHARING ENTREE

หอยนางรมสด - FRESH AUSTRALIAN OYSTERS

Fresh Australian oysters w/ spring onion, nam jim talay & fried shallots (a)



ทอดมันปลา - RED CURRY FISH CAKES

Red curry & snake bean fish cakes w/ nam phrik ta-krai jam & nam jim ajaad dipping sauce (i)



เมี่ยงกุ้งขิงใบชะพลู - PRAWN & GINGER BETEL LEAF

w/ minced prawn, ginger, chilli jam, caramelised coconut, kaffir lime, peanuts, shallots & lime (i)



SHARING MAIN

ปลากรอบสันตำ - CRISPY FISH & GREEN PAPAYA SALAD

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

Crispy whole baby barramundi w/ tamarind wild ginger & lime sauce & forbidden rice, cucumber, radish, spring onion, cherry tomato & Thai herb salad (a)

ผัดซีเมากุ้ง - DRUNKEN PRAWNS

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

Crispy fried mango & coconut sticky rice spring rolls w/ sweetened condensed milk



โรตีสลัวหอย - THAI BANANA ROTI

Banana & hazelnut spread in a crispy roti bread w/ sweetened condensed milk



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.

- Baramundi for Tom Yum Fried Rice*
- Thai Banana Roti & Mango Spring Rolls for Seasonal Fruit Salad w/ Passionfruit

*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.

PHED PHED BANQUET (SPICY) \$69PP

SHARING ENTREE

ไก่ทอดบางป๊อป - BANGPOP FRIED CHICKEN

Crispy battered chicken bites, BangPop hot honey, spring onion, sesame seeds, kaffir lime & coriander

ปลาหมึกทอด - FLASH FRIED THAI SQUID

w/ tom yum spice & nam jim talay dipping sauce (i)

ถั่วฝักยาว - LARB GAI

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



SHARING MAIN

ผัดกะเพราไก่ - PAD GRAPOW GAI

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



คั่วกลิ้งหมู - KUA KLING

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



ผัดขี้เมาอกเป็ด - DUCK BREAST DRUNKEN NOODLES

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

SHARING DESSERT

ไอศกรีม - THAI STYLE STREET SORBETS

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 Chicken for Pla Tod Yum Ta Krai*
- Duck Breast Noodles for Pad Thai*
- Sorbets for Seasonal Fruit Salad w/ Passionfruit

*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.

JAY JAY SHARING BANQUET (VEGAN) \$64PP

SHARING ENTREE

ข้าวเกรียบทอด - RICE CRACKERS

Deep fried sesame seed rice crackers served w/ nam phrik ta-krai jam



ทอดมันข้าวโพด - TOD MAN KHAO POD

Thai style corn fritters w/ nam jim gai dipping sauce



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



SHARING MAIN

ข้าวผัดต้มยำผัก - SEASONAL VEGETABLE TOM YUM FRIED RICE

Stir-fried seasonal vegetables w/ jasmine rice, tom yum paste, spring onion, lime & egg



แกงแดงใจ - CENTRAL THAI RED VEGETABLE CURRY

Aromatic seasonal vegetable red curry w/ Thai basil, lime & roasted coconut



ผัดวุ้นเส้นผัก - SEASONAL VEGETABLE VERMICELLI

Stir-fried fine rice noodles w/ seasonal vegetables chilli, garlic & vegan oyster sauce



SHARING DESSERT

ไอศกรีม - THAI STYLE STREET SORBETS

Seasonal flavours



ผลไม้ - PHULA MUAY

Fresh seasonal fruit



HALAL GUESTS

This menu is Halal

GLUTEN FREE GUESTS

Additional seasonal fruit will be provided for those who are coeliac

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,
Somersby 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 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

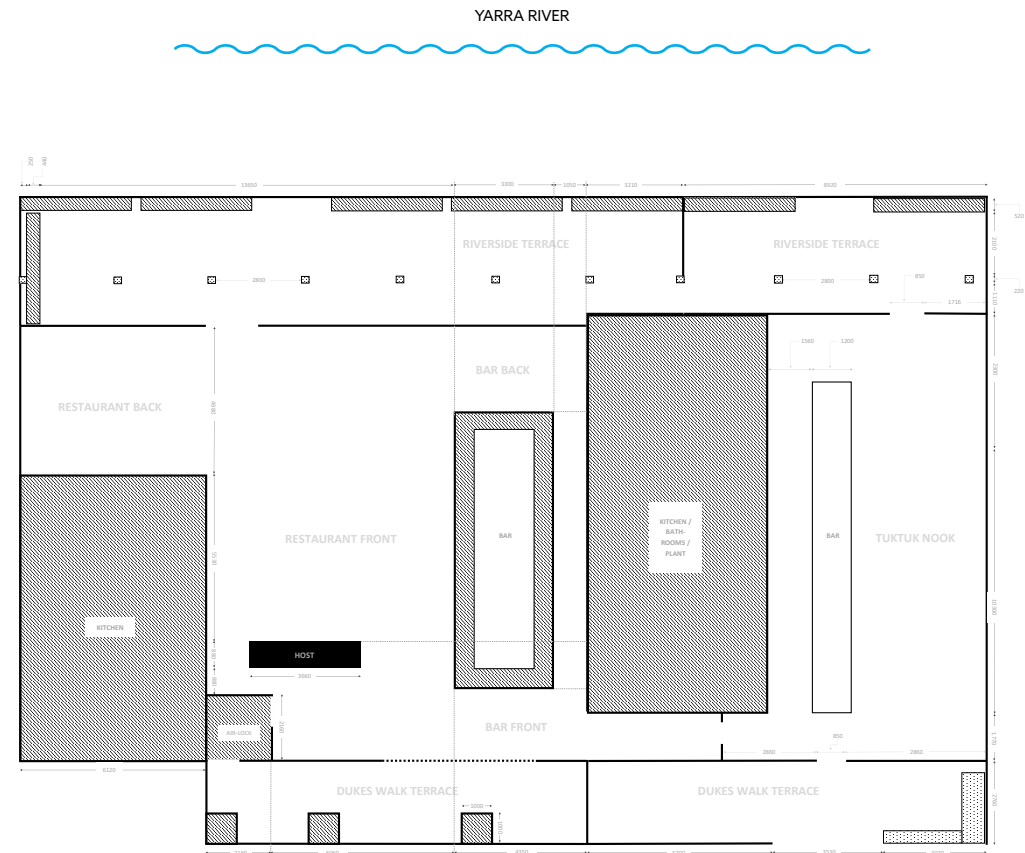
We welcome any additional styling in the space for your event be it floral arrangements, decorations, signage or menu design.

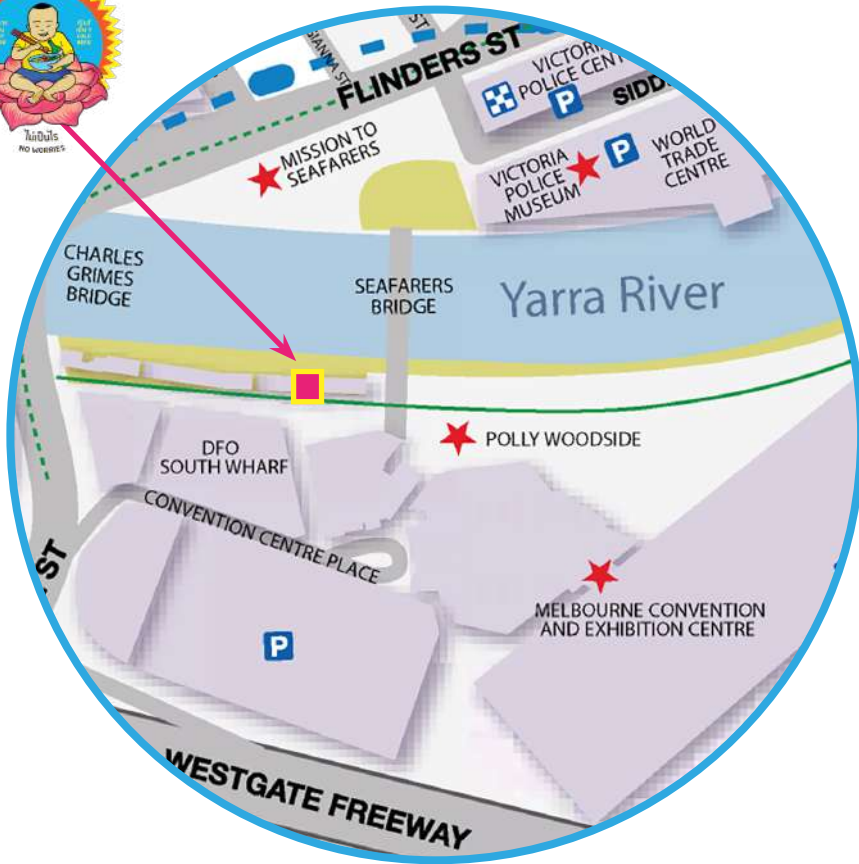
Security

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.





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

