
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

Seafood Origin: (i) Imported (m) Mixed (a) Australian

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

ไก่ทอดบางป๊อป - BANGPOP FRIED CHICKEN
Crispy battered chicken bites, BangPop hot honey, spring onion, sesame seeds, kaffir lime & coriander

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

เชอร์เบท - 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*
- 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.

V Vegetarian VE Vegan VO Vegan Option GF Gluten Free GFO Gluten Free Option

Seafood Origin: (i) Imported (m) Mixed (a) Australian

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

ปอเปี๊ยะข้าวเหนียวมะม่วง - MANGO STICKY RICE SPRING ROLLS V
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.

V Vegetarian VE Vegan VO Vegan Option GF Gluten Free GFO Gluten Free Option

Seafood Origin: (i) Imported (m) Mixed (a) Australian

BOOM BOOM SHARING BANQUET $99PP

ON ARRIVAL

กุเมี่ยงกุ้งขิงใบชะพลู - 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
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

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

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

โรตีกล้วยหอม - THAI BANANA ROTI V
Banana & hazelnut spread in a crispy roti bread w/ sweetened condensed milk

เซอร์เบท - THAI STYLE STREET SORBETS VE
Seasonal flavours

ผลไม้ - PHULA MUAY VE GF
Fresh seasonal fruit

V Vegetarian · VE Vegan · VO Vegan Option · GF Gluten Free · GFO Gluten Free Option

Seafood Origin: (i) Imported (m) Mixed (a) Australian

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*
- Duck Noodles 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*

*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

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

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

เสือร้องไห้ - CRYING TIGER SALAD GF
Warm beef w/ cucumber, shallots, cherry tomatoes, lemongrass, garlic, Thai basil, chilli, coriander, mustard greens, fresh herbs & nam jim jaew

SHARING DESSERT

ปอเปี๊ยะข้าวเหนียวมะม่วง - MANGO STICKY RICE SPRING ROLLS V
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*
- 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.

V Vegetarian · VE Vegan · VO Vegan Option · GF Gluten Free · GFO Gluten Free Option

Seafood Origin: (i) Imported (m) Mixed (a) Australian

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)

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

SHARING MAIN

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
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

โรตีกล้วยหอม - THAI BANANA ROTI V
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.

V Vegetarian · VE Vegan · VO Vegan Option · GF Gluten Free · GFO Gluten Free Option

Seafood Origin: (i) Imported (m) Mixed (a) Australian

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

ก้อยไก่ - LARB GAI GF
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 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

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

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 Chicken for Pla Tod Yum Ta Krai*
- 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.

V Vegetarian VE Vegan VO Vegan Option GF Gluten Free GFO Gluten Free Option

Seafood Origin: (i) Imported (m) Mixed (a) Australian

JAY JAY SHARING BANQUET (VEGAN) $64PP

SHARING ENTREE

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

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

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

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

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

SHARING DESSERT

ไอศครีม - THAI STYLE STREET SORBETS VE
Seasonal flavours

ผลไม้ - PHULA MUAY VE GF
Fresh seasonal fruit

HALAL GUESTS

This menu is Halal

GLUTEN FREE GUESTS

Additional seasonal fruit will be provided for those who are coeliac

V Vegetarian VE Vegan VO Vegan Option GF Gluten Free GFO Gluten Free Option

Seafood Origin: (i) Imported (m) Mixed (a) Australian

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

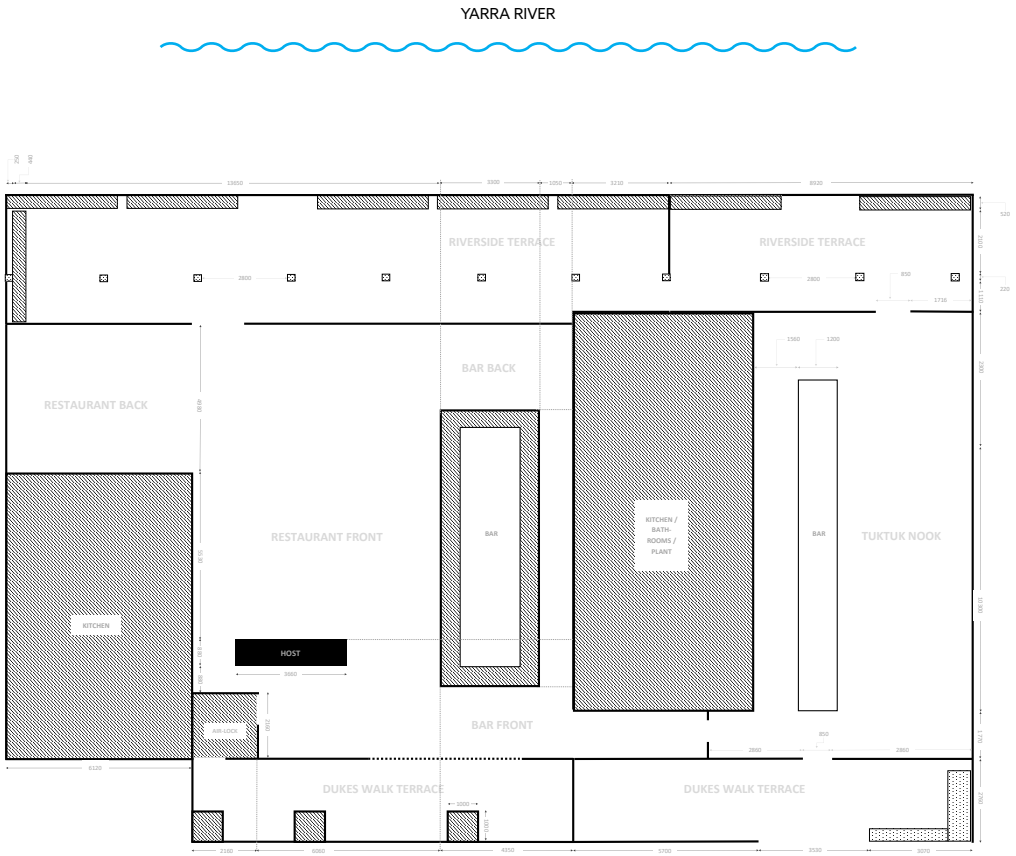
Add Beefeater Gin, Chivas 12yr, Absolut Vodka,
Havana Club Rum & Makers Mark Bourbon
$14pp/per hour (Minimum 2 Hours)

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

