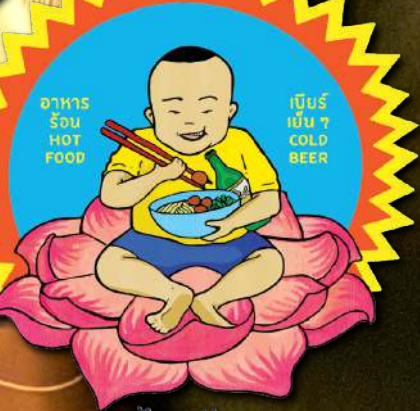


ชื่อร้าน
BANGPOP



ไม่กังวล
NO WORRIES

**STAND-UP &
COCKTAIL EVENTS**

ABOUT THE VENUE

Step off the Yarra and straight into the heart of Thailand! 🇹🇭

BangPop brings the vibrant sights, sounds, and flavours of Bangkok's bustling hawker markets to South Wharf. Our bright, open riverside venue bursts with colour and energy, creating an atmosphere that's as lively as the food itself.

Every dish is an authentic taste of Thailand – fresh, fragrant, and packed with bold flavours. Our chefs use seasonal produce sourced locally and specialty ingredients flown in straight from Thailand, ensuring every bite captures the true essence of Thai street dining.

COCKTAIL STYLE EVENTS @ BANGPOP

Looking for a fun, social event space with a splash of Thai flair?

BangPop offers a range of flexible spaces perfect for cocktail-style functions, from intimate gatherings to large-scale celebrations.

- Ideal for 20 to 400 guests (standing)
- Vibrant riverside location with views of the Yarra
- Customisable food and beverage packages featuring authentic Thai canapés, cocktails, and share platters
- Perfect for: corporate functions, product launches, birthdays, and festive celebrations

Bring your guests together for an unforgettable riverside experience filled with colour, energy, and flavour.

GROUP DINING

If you are looking for a seated style menu please ask for a copy of our Group Dining Packages.

TEAM BUILDING & LEARNING

Spice up your next corporate or social outing with one of BangPop's **interactive Thai Cooking Classes!**

Learn the secrets behind our signature dishes – including the perfect Pad Thai – as our chefs guide your group through a hands-on cooking experience that's equal parts fun and flavour. Ideal for **team building, client entertainment, or private group activities**, this is a delicious way to connect, create, and celebrate.



BANGPOP COCKTAIL PARTIES

SET CANAPÉ SELECTION | \$35 PER PERSON

ข้าวเกรียบปลา - SMOKED TROUT RICE CRACKERS

Smoked trout, tom yum aioli, cucumber, coriander, shallots, lime leaf & coconut (a)



ทอดมันข้าวโพด - TOD MAN KHAO POD

Thai style corn fritters w/ nam jim gai dipping sauce



ลูกชิ้นไก่ - THAI STYLE CHICKEN MEATBALLS

Thai style chicken meatballs, chilli, garlic, ginger, soy, Thai basil, shallots, nam jim talay & coconut salsa



ลาบเห็ด - MUSHROOM LARB

Traditional mushroom larb, Thai herbs, shallots, chilli, toasted rice, cucumber & crispy enoki



ม้าฮ่อ - MA HOR

Caramelised pork & pineapple bites, kaffir lime, shrimp (i), chilli, peanuts & coriander



ข้าวเกรียบทอด - WATERMELON CEVICHE

Watermelon, green chilli, mint, lime & coconut ceviche



ทอดมันปลา - RED CURRY FISH CAKE SLIDER

Thai style fish cake, milk bun, nam phrik ta-krai jam, pickled papaya & lime (i)



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



BESPOKE CANAPÉ PACKAGES

Option 1 ~ Choose any 6 canapés for \$36pp

Option 2 ~ Choose any 8 canapés for \$46pp

Option 3 ~ Choose any 4 canapés & 1 substantial canapé \$32pp

Option 4 ~ Choose any 4 canapés & 2 substantial canapés \$44pp

ข้าวเกรียบปลา - SMOKED TROUT RICE CRACKERS

Smoked trout, tom yum aioli, cucumber, coriander, shallots, lime leaf & coconut (a)



ทอดมันปลา - RED CURRY FISH CAKE SLIDER

Thai style fish cake, milk bun, nam phrik ta-krai jam, pickled papaya & lime (i)

ทอดมันข้าวโพด - TOD MAN KHAO POD

Thai style corn fritters w/ nam jim gai dipping sauce



กุ้งมะพร้าว - COCONUT PRAWNS

Tiger prawns & coconut w/ house made sweet chilli (i)

ซีอิ๊วทอดจากป๊อป - BANGPOP FRIED CHICKEN

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

หมูฮ้อ - MA HOR

Caramelised pork & pineapple bites, kaffir lime, shrimp (i), chilli, peanuts & coriander



ลูกชิ้นไก่ - THAI STYLE CHICKEN MEATBALLS

Thai style chicken meatballs, chilli, garlic, ginger, soy, Thai basil, shallots, nam jim talay & coconut salsa



ข้าวเกรียบทอด - WATERMELON CEVICHE

Watermelon, green chilli, mint, lime & coconut ceviche



หมูปัง - 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

PACKAGE UPGRADES...

Additional Canapés ~ \$5 per canapé per person

Additional Substantial Canapés ~ \$9 per piece per person



SUBSTANTIAL 'HAND-HELD' CANAPÉS \$9PP

Available only in addition to the 'Set Canapé Selection' or your 'Bespoke Canapé Selection' package

ปลาหมึกทอด - FLASH FRIED SQUID

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

GF

ผัดไทย - PAD THAI

Stir fried rice noodles, tofu, egg, garlic chives, dried shrimp, pickled turnips, bean sprouts, chilli & peanuts

VO GF

ไก่ทอดแบบปังป๊อป - BANGPOP FRIED CHICKEN

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

VE GF

แกงแดงใจ - CENTRAL THAI RED VEGETABLE CURRY

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

ลาบไก่ - LARB GAI

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

GF

ผัดมาม่า - PAD MAMA NEUA WUA

Stir fried Mama noodles, marinated beef, egg, gai lan, baby corn, black fungus, red capsicum, soy, chilli, garlic, coriander & lime

แกงเขียวหวานไก่ - GREEN CHICKEN CURRY

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

GF

หมูปัง - 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



INTERACTIVE FOOD STATIONS

Have one of our expert Thai chefs' serve up a Thai feast at one of our fabulous food stations to give your event an absolutely amazing feel and inspire conversation. With beautiful Thai food cooking right there in front of your guests, they will be transported to the hustle and bustle of Thailand's famous hawker markets and street food stalls. Our unique experiences can be set up at various locations throughout the venue or on our riverside terrace and are designed to be either for multiple station functions or as a compliment to your stand up cocktail function. The intoxicating aromas fill the air, and the theatre is something not seen elsewhere.

Due to the bespoke nature of these stations our executive chef will liaise with you to create a truly memorable experience. The stations on offer are, but not limited to...

PAD THAI AND PAD SEE EW NOODLE STATION

Two of Thailand's sizzling favourites. Revered worldwide these two wok fried noodle dishes need no introduction. That's why they make the top 2 selling noodle dishes in Thailand and why they are both considered national treasures. Seared a la minute for each guest our wok noodle station is everything you would imagine it to be...and more!!

With the added option to have guests choose their own ingredients, this station really does deliver it all, sizzle, spunk and sumptuous noodles.

PHUKET SEAFOOD BBQ (m)

Capturing the essence of any beachfront getaway, our Phuket Seafood BBQ perfectly captures the sights and smells of the famous Patong seafood market without the need for you to leave Melbourne. This is a truly bespoke station allowing you to offer your guests the finest fish, shellfish and crustaceans. A typical BBQ would have us grilling coconut king prawns, searing lemongrass snapper or chargrilling green chilli calamari, but why stop there! Beautiful Tasmanian rock lobsters with wild ginger await.

With this station, the world really is your oyster (pun intended).

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

INTERACTIVE FOOD STATIONS CONTINUED...

MOO PING AND CHICKEN SATE STATION

With the heady smell of sizzling meats over charcoal you will have trouble stopping yourself coming back again and again. Moo Ping or Chicken Sate, who can choose?? And with this street side speciality station, you don't have to. Tender skewers expertly marinated, char-grilled to perfection and then served with a delicious dipping sauce...

Why not add steamed jasmine rice and a green papaya salad. The choice is yours!

THAI SALAD STATION

Pull on your creative (chefs) hat and choose your own adventure with our build your own salad station. Maybe it's green mango, toddy palm or crispy shallots that get your salad going, or you might just be a lettuce, tomato and cucumber sort of person. At our build your own salad station the possibilities are endless. Add to your choice's crispy pork belly, Queensland tiger prawns or marinated tofu and this station is nearly a meal in itself.

The perfect compliment to any of our other amazing stations or one of our canapé packages, this is one not to be missed.

HAWKER STYLE CURRY STATION

With our Hawker style curry station you and your guests can enjoy classic Thai curries such as our green chicken, jungle Massaman all served with fluffy Jasmine rice and fresh Thai garnishes.

Come to think of it why not add some flaky buttered roti?

ENQUIRE NOW SO WE CAN START DESIGNING YOUR NEXT INCREDIBLE EVENT...

BANGPOP EXPERIENCES ~ THAI COOKING CLASSES

BangPop's chefs will teach you to create the delicate balance of flavours that makes Thai cooking so delicious.

All ingredients, equipment and an apron to wear during the class supplied.

All dishes are made with the finest and freshest seasonal ingredients.

When the cooking is finished you will sit down with your new found foodie friends and enjoy your culinary creations with a glass of wine (or beer)!

PAD THAI & GREEN PAPAYA SALAD FROM \$109 PER PERSON

- 2 hour Thai cooking class
- 2 recipes (Green Papaya Salad + Pad Thai)

Learn the secrets of making the perfect Pad Thai along with one of Thailand's all time favourite dishes, Green Papaya Salad in this 2 hour masterclass.

TOM YUM SOUP & RED CURRY FROM \$129 PER PERSON

- 2 hour Thai cooking class
- 2 recipes (Tom Yum Soup + Red Curry)
- Master the art of these traditional and extremely popular dishes.

SALMON CEVICHE & CARMELISED PORK BELLY FROM \$129 PER PERSON (A)

- 2 hour Thai cooking class
- 2 recipes (Salmon Ceviche + Caramelised Pork Belly)
- Modern and fresh these two dishes will both taste great and add to any home chef's collection



BEVERAGE PACKAGES

SILVER PACKAGE

Leonard Road Brut South Eastern Australia
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 Rosé 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 and 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 for \$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



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

