

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 and excitement of Bangkok's hawker stands, presenting authentic and succulent Thai dishes all made with seasonal ingredients sourced locally or straight from Thailand. The long bench style seating is ideal for large groups, and communal dining.

THE MENU

The best way to enjoy all the menus has to offer, is to share with your fellow diners. We have created several menus that give you the best taste experience, from the betel leaves 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 and 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 and 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 and pay for beverages individually through our at table ordering system Mr Yum. You can also set up a beverage tab through Mr Yum 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 and celebrations frequently asked questions www.bangpop.com.au/groups-and-events

We love groups and helping you celebrate!

THAI TOGETHER

LUNCH SHARING MENU \$35.9PP

Thai food is best enjoyed together, and 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 with Jasmine Rice

ข้าวเกรียบทอด - RICE CRACKERS

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



ปลาหมึกทอด - FLASH FRIED SQUID

w/ tom yum spice & nam jim talay dipping sauce



ผัดไทย - PAD THAI

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



SELECT ONE OF THE FOLLOWING

หมูเป็ดยะเขีตทอด - CRISPY DUCK SPRING ROLLS

House made duck mince, lemongrass & Thai basil spring rolls w/ nam jim gai dipping sauce

ทอดมันข้าวโพด - TOD MAN KHAO POD

Thai style corn fritters w/ nam jim gai dipping sauce



SELECT TWO CURRIES 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



MORE CURRIES? NO WORRIES!

Upgrade your lunch curry offerings

Choose two curry varieties to share and add Beef Cheek Massaman Curry* as an additional option +\$5PP

Choose two curry varieties to share and add Beef Cheek Massaman Curry* and Ho Mok* as additional options +\$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 duck spring roll for a vegan betel leaf 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.

- Flash Fried Squid for Yellow Curry Jackfruit Bao Bun*
- 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

เมี่ยงปลา - SMOKED TROUT BETEL LEAF

Smoked trout, papaya, coriander, shallots, chilli & caramelised coconut

ปลาหมึกทอด - FLASH FRIED SQUID

w/ tom yum spice & nam jim talay dipping sauce

ส้มตำไทย - SOM TAM

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

SHARING MAIN

ALL SERVED WITH 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

ผัดไทย - PAD THAI

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

ยำไก่แตงกวาสด - MARINATED CHICKEN SALAD

Master stock poached chicken w/ cucumber, lychee, mint, coriander, fried shallots, Asian herbs, Thai basil, lemongrass & chilli jam

SHARING DESSERT

เซอร์เบต - THAI STYLE STREET SORBETS

Seasonal flavours

VEGAN & VEGETARIAN GUESTS:

We will substitute one of the smoked trout betel leaves for a vegan betel leaf* 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 Som Tam*
- Flash Fried Squid for Tod Man Khao Pod*
- Vegan Pad Thai*
- Green Chicken Curry for Red Vegetable Curry*

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.



BLING BLING SHARING BANQUET \$74PP

SHARING ENTRÉE

ข้าวเกรียบทอด - RICE CRACKERS

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



ทอดมันปลา - RED CURRY FISH CAKES

Flathead, red curry & snake bean fish cakes w/ nam phrik ta-karai jam & nam jim ajaad dipping sauce



ยำข้าวทอด - YUM KHAO TOD

Crispy rice w/ wood ear mushrooms, spring onion, lime, coriander, mint, Thai basil, chilli, peanuts, lettuce & nam jim gai dipping sauce



SHARING MAIN

ALL SERVED WITH STEAMED JASMINE RICE

แกงพะแนง - PANANG LAMB SHANK CURRY

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



ซี่โครงเนื้อ - BEEF SHORT RIB

Twice cooked beef short rib w/ chilli caramel, cucumber, mint, coriander, red pepper, house pickled vegetables, bean shoots, lime & nam jim talay dipping sauce



ผัดกะป๋ายหมูกรอบ - GAI LAN & PORK BELLY

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



SHARING DESSERT

ขนมเลาะทะเล - KAHNOM LHER THER

Coconut panna cotta w/ mango curd, vanilla meringue & Thai doughnut w/ pandan custard, Thai tea ice cream & raspberries

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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.*

- Red Curry Fish Cakes for Tod Man Khao Pod*
- Lamb Curry for Red Vegan Curry*
- Beef Short Rib for Northern Thai Vegan Larb*
- Gai Lan & Pork Belly for Vegan Pad Thai*
- Kanom Lher Ther for Vegan Street Sorbets*

HALAL GUESTS:

1 of the The Gailan and Pork Belly dishes per every 4 halal / vegan / vegetarian 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 are 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 beef short rib and the Kahnom Lher Ther 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.

BOOM BOOM SHARING BANQUET \$99PP

ON ARRIVAL


ซาลาเปาไส้หมูกรอบ - CRISPY PORK BELLY BAO BUN 
w/ green papaya, cucumber & Thai BBQ sauce

ข้าวเกรียบทอด - RICE CRACKERS

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

SHARING ENTRÉE

แกะปิ้ง - LAMB SATAY SKEWER

Char-grilled lamb skewer w/ peanut satay sauce, cucumber & micro cress 

ขนมกุยช่าย KHANOM GUI CHAI

Fried Thai chive dumpling w/ dark soy, black vinegar & chilli dipping sauce 

จอปี๊ยะเปิดทอด - CRISPY DUCK SPRING ROLLS

House made duck mince, lemongrass & Thai basil spring rolls w/ nam jim gai dipping sauce

SHARING MAIN

ALL SERVED WITH STEAMED JASMINE RICE

ผัดจ๋าทะเลรวมมิตร - PAD CHA TALAY 

Thai king prawns, scallops, mussels & calamari stir fry w/ galangal, lemongrass, chilli, kaffir lime, jungle curry paste, bamboo & basil

เป็ดพะโล้ - TWICE COOKED MASTER STOCK "AYLESBURY" DUCK 

w/ sticky star anise, soy & lime sauce with stir fry greens

แกงมัสมั่นเนื้อ - BEEF CHEEK MASSAMAN CURRY 

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

SHARED DESSERT PLATTER

โรตีสถั้วหอม - THAI BANANA ROTI 

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

เซอร์เบต - THAI STYLE STREET SORBETS

Seasonal flavours  

ขนมเลอะเทอะ - KAHNOM LHER THER

Coconut panna cotta w/ mango curd, vanilla meringue & Thai doughnut w/ pandan custard, Thai tea ice cream & raspberries

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.*

- Pomelo Betel Leaf for Pork Bao Bun*
- Lamb Curry for Red Vegan Curry*
- Tod Man Khao Pod for Lamb Satay Skewer*
- Vegetable Red Curry for Beef Cheek Massaman*
- Vegan Larb for Twice Cooked Duck*
- Additional sorbets and fresh fruit

HALAL GUESTS:

We will substitute the pork belly bao bun on arrival for a pomelo betel leaf on arrival for each non-pork eating 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.

GLUTEN FREE GUESTS:

We will substitute the pork belly bao bun on arrival for a betel leaf* 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.

- Duck Spring Rolls for Yum Khao Tod
- Thai Banana Roti & Kahnom Lher Ther 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.

BEVERAGE PACKAGES

SILVER PACKAGE

Version2 Sparkling Brut Cuvée, South Eastern Australia
Version2 Pinot Grigio, South Eastern Australia
Version2 Shiraz, South Eastern Australia

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

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

GOLD PACKAGE

Upside Down Prosecco, Victoria
Espy Rosé, South Australia
Penfolds Koonunga Hill Red, South Australia
Upside Down Pinot Grigio, Victoria

FatBoy Lager, Great Northern Super Crisp, Balter XPA,
Pirate Life South Coast Pale Ale, 4 Pines Hazy Lager,
Sommersby Watermelon Cider, Pirate Life Alcoholic Lemonade,
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
\$12pp/per hour (Minimum 2 Hours)*

*Add Top Shelf Spirits:
Tanqueray Gin, Belvedere Vodka, Chivas 18yr,
Havana 7yr Rum, Woodford Reserve Bourbon
\$16pp/per hour*

*Add the Asian Experience Spirits:
Sangsom Thai Rum, Mekhong Thai whiskey,
Japanese Roku Gin
\$12pp/per hour*

*Add a Thai inspired cocktail on arrival to
any package for \$18pp, ask your coordinator
for our seasonal options*

Venue Capacities	Standing	Sitting
Restaurant	200	110
Riverside Terrace	80	60
TukTuk Nook	120	80
Entire Venue	280	140

Styling

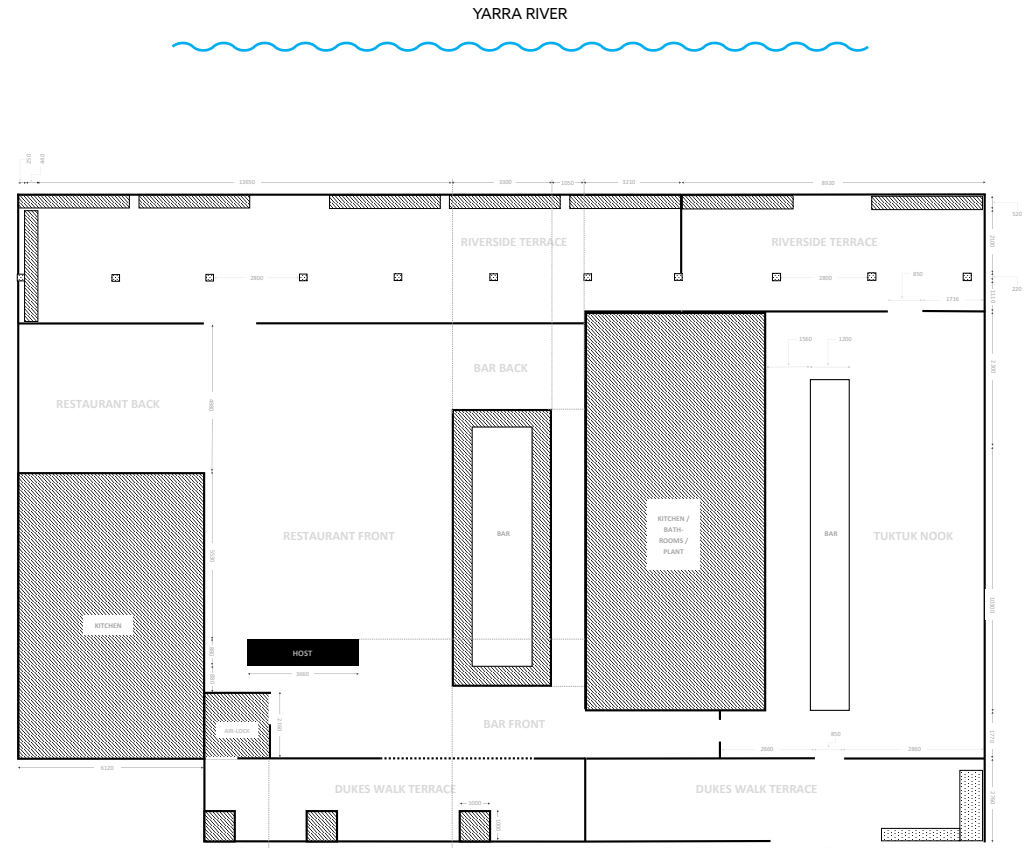
We welcome any additional styling in the space for your event be it floral arrangements, decorations, signage or menu design.

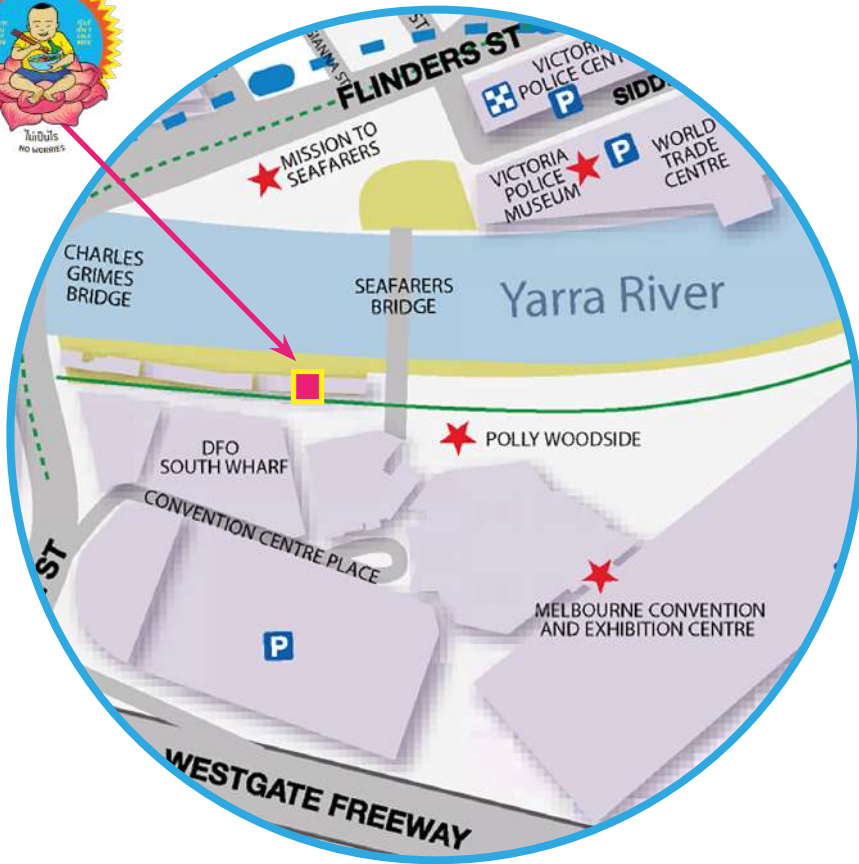
Security

For larger exclusive events or bookings with live music or DJ's, security may be required. Security is charged at \$60 per hour, minimum four hours. 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

