



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 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 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 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 and celebrations frequently asked questions [bangpop.com.au/functions-groups/](http://bangpop.com.au/functions-groups/)

We love groups and helping you celebrate!

# THAI TOGETHER LUNCH SHARING MENU \$39.9PP

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*

### ข้าวเกรียบถั่ว - 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

### ยำข้าวทอด - YUM KHAO TOD

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\* and 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

### ข้าว Gee - KHAO GEE

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

V

### ปักไก่ทอดน้ำปลา - BANGKOK CHICKEN RIBS

Lightly battered free-range chicken ribs, Thai black pepper caramel, toasted rice, cucumber & lime

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

## 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

GF

### ผัดซีอิ๊ว - PAD SEE EW

Stir-fried flat rice noodles w/ pork belly, egg, gai lan, bean shoots, dried chilli flakes & oyster sauce

VO GF

### ส้มตำไทย - SOM TAM

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

VE

## SHARING DESSERT

### เชอร์บัน - THAI STYLE STREET SORBETS

Seasonal flavours

## VEGAN & VEGETARIAN GUESTS:

We will substitute one of the khao gee for a jackfruit miang kham\* per vegan 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\*
- Bangkok Chicken Ribs for Tod Man Khao Pod\*
- Pad Se Ew for Seasonal Vegetable Vermicelli\*
- Green Chicken Curry for Red Vegetable Curry\*

## HALAL GUESTS

1 of the Pad Se 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, Bangkok Chicken Ribs & Pad See Ew and 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

### ข้าวเกรียบกอ - RICE CRACKERS

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

VE GF

### กอດมันข้าวโพด - TOD MAN KHAO POD

Thai style corn fritters w/ nam jim gai dipping sauce

VE GF

### ปลาหมึกกอ - FLASH FRIED THAI SQUID

w/ tom yum spice & nam jim talay dipping sauce

GF

## SHARING MAIN

ALL SERVED WITH 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

GF

### ผัดเผือก - DRUNKEN PRAWNS

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

GF

### ผัดกระเทียมกรอบ - GAI LAN & PORK BELLY

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

GF

## INDIVIDUAL DESSERT

### สวาร์คชัน7 - SAWAN CHAN 7

Layered mango mousse, coconut & kaffir panna cotta, passion fruit curd, lime cream, hibiscus raspberry compote & vanilla tuile

GFO

## 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\*
- Sawan Chan 7 for Vegan Street Sorbets\*

## HALAL GUESTS:

1 of the The Gailan and 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 Sawan Chan 7 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

### กุ้งทอดซอสมะขาม - GOONG TOD MAKHAM

Crispy deep-fried prawns, sweet & sour tamarind sauce, prawn crackers & Thai herbs

## SHARING ENTRÉE

### ข้าวเกรียบกอ - RICE CRACKERS

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

VE GF

### เนื้อปิ้ง - GRILLED LEMONGRASS WAGYU BEEF SKEWERS

Marinated Victorian Wagyu beef skewers w/ Thai herb salad & nam jim jaew

GF

### ปลาหมึกกอ - FLASH FRIED SQUID

w/ tom yum spice & nam jim talay dipping sauce

GF

### ไก่คลุกแป้งกอ - KAI KLUK PAENG TOD

Sweet chilli & kaffir lime tossed chicken tenders w/ spring onion, peanuts, Thai herbs, fried shallots & kaffir lime nam jim phrik wan

## SHARING MAIN

ALL SERVED WITH 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

GF

### เนื้อตุนยาจันกอกรอบ - SOY & GINGER BRAISED WAGYU BRISKET

Braised Wagyu brisket w/ spring onion, sesame & ginger dressing, house pickled vegetables, lime & toasted roti bread

GFO

### 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

V

## SHARED DESSERT PLATTER

### บางป๊อบบอมบ์ - BANGPOP BOMBE

Pandan ice cream, banana fritters, coconut cake, lime custard, strawberries, young coconut, coconut cream & torched meringue

V

### เชอร์รี่un - THAI STYLE STREET SORBETS

Seasonal flavours

VE

### ผลไม้ - PHULA MUAY

Fresh seasonal fruit

VE GF

# 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.\*

- Flash Fried Squid for Yum Khao Tod\*
- Kai Kluk Paeng Tod\* for Miang Kham Kanoon
- Wagyu Beef Skewers for Tod Man Khao Pod\*
- Barramundi for Red Vegetable Curry\*
- Lamb Shank Curry for Northern Thai Vegan Larb\*
- Wagyu Brisket for Vegan Tom Yum Fried Rice\*
- Additional sorbets and fresh fruit

## 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.

## 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.

- Barramundi for Seasonal Vegetable Vermicelli\*
- BangPop Bombe 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

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

V

### ก่อต้มบ่อ - RED CURRY FISH CAKES

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

GF

### ไก่คลุกแมปปงกอด - KAI KLUK PAENG TOD

Sweet chilli & kaffir lime tossed chicken tenders w/ spring onion, peanuts, Thai herbs, fried shallots & kaffir lime nam jim phrik wan

## SHARING MAIN

### เนื้อตุ๋นยาจีนก่อต้ม - SOY & GINGER BRAISED WAGYU BRISKET

GFO

Braised Wagyu brisket w/ spring onion, sesame & ginger dressing, house pickled vegetables, lime & toasted roti bread

### ไก่ผัดเม็ดมะม่วงหิมพานต์ - CASHEW CHICKEN

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

GF

### ยำมะม่วงกุ้ง - YUM MA MUANG GOONG

Tiger prawns, green mango, asparagus, green beans, shrimp paste, kaffir lime leaf, lime juice & soft-boiled egg

## INDIVIDUAL DESSERT

### บางป๊อบบอมบ์ - BANGPOP BOMBE

V

Pandan ice cream, banana fritters, coconut cake, lime custard, strawberries, young coconut, coconut cream & torched meringue

## HALAL GUESTS

This menu is Halal

## GLUTEN FREE GUESTS

We will substitute the Khao Gee on arrival for a Rice Crackers 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.

Cashew Chicken for Tom Yum Fried Rice\*

\*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

### ຂອຍបាយនៃសត FRESH AUSTRALIAN OYSTERS

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

GF

### កំណែបាយបាតា - RED CURRY FISH CAKES

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

GF

### កំងកែវទុសមេខាម - GOONG TOD MAKHAM

Crispy deep-fried prawns, sweet & sour tamarind sauce, prawn crackers & Thai herbs

## SHARING MAIN

### ដែតវ៉ាកេ-តេរុវបិតស - PAD CHA TALAY

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

GF

### បាសាកែវតាមស - 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

### ដែតឃ៊ម៉ាកំង - DRUNKEN PRAWNS

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

GF

## SHARING DESSERT

### បោបីឃី-បាយអេង-មេង - MANGO STICKY RICE SPRING ROLLS

V VO

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

### បាយប៉ូបុបុរី - BANGPOP BOMBE

V

Pandan ice cream, banana fritters, coconut cake, lime custard, strawberries, young coconut, coconut cream & torched meringue

## 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\*

BangPop Bombe & Mango Spring Rolls for Seasonal Fruit Salad with 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

### ไก่คลุกแป้งกอต - KAI KLUK PAENG TOD

Sweet chilli & kaffir lime tossed chicken tenders w/ spring onion, peanuts, Thai herbs, fried shallots & kaffir lime nam jim phrik wan

GF

### ปลาหมึกกอต - FLASH FRIED THAI SQUID

w/ tom yum spice & nam jim talay dipping sauce

GF

### กุลาบไก - LARB GAI

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

## SHARING MAIN

### ผัดกะเพราไก - PAD GRAPOW GAI

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

GF

### คั่วกลิ้งหมู - KUA KLING

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

GF

### กวยเตี๋ยวผัดหมูสามชั้น - DRUNKEN PORK BELLY NOODLES

Stir-fried flat noodles w/ crispy pork belly & green peppercorns

## SHARING DESSERT

### ไอศครีม - THAI STYLE STREET SORBETS

Seasonal flavours

VE

## HALAL GUESTS

1 of the Pork Belly Noodles 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.

Pork Belly Noodles for Pad Thai\*

Sorbets for Seasonal Fruit Salad with 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

### ข้าวเกรียบกอต - RICE CRACKERS

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

VE GF

### กอตมันข้าวโพด - TOD MAN KHAO POD

Thai style corn fritters w/ nam jim gai dipping sauce

VE GF

### ยำข้าวกอต - 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

### ข้าวผัดต้มยำผัก- SEASONAL VEGETABLE TOM YUM FRIED RICE

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

VE GF

### แกงแดงใจ - 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

## 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, 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*  
**\$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

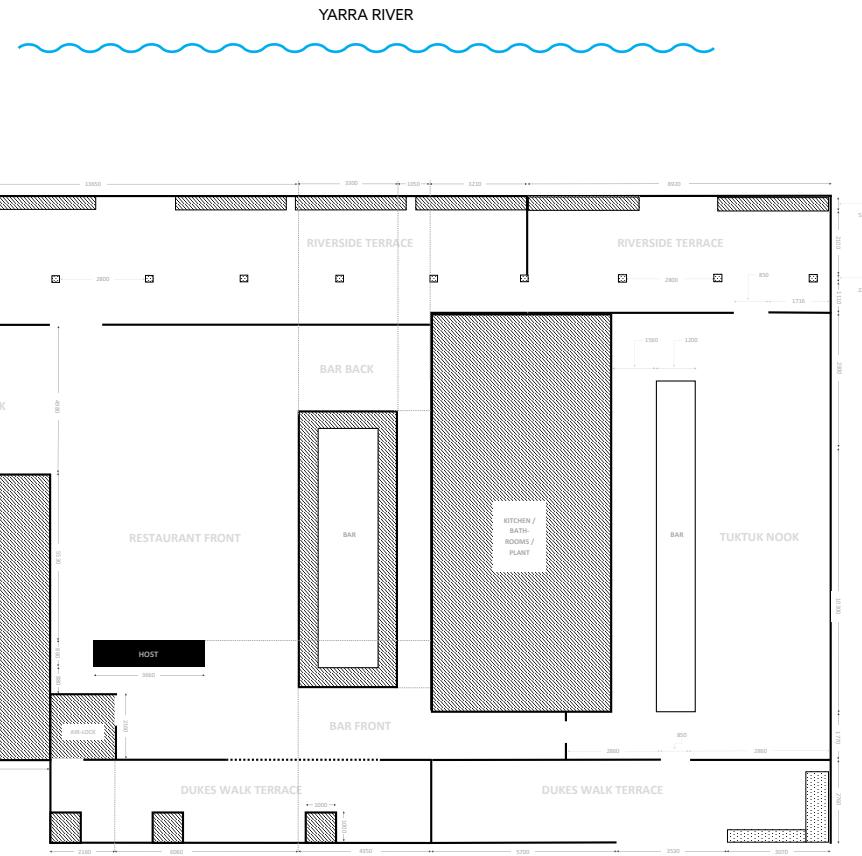
We welcome any additional styling in the space for your event be it floral arrangements, decorations, signage or menu design.

## 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](mailto:events@southwharfrestaurants.com.au)

View our sister venues

[southwharfrestaurants.com.au](http://southwharfrestaurants.com.au)

