



POPOLO

Italian Kitchen & Bar

FUNCTIONS PACK

FUNCTIONS AT POPOLO

A special occasion is meant to be shared, and at Popolo, sharing is what we do best. Overlooking the glistening city skyline and river views from South Bank's River Quay, Popolo provides a relaxed atmosphere for any function, whether it's sitting down with family and friends for an Italian feast or impressing clients and staff for corporate events.

In true Italian tradition, there's no chance your guests will go hungry at Popolo, with generous serves of rustic, flavoursome fare no matter what style of function you require. Come together over plates and plates of our famous polpetta, arancini and pizza, with informal dishes that will have you sharing not just food, but conversation, laughter and good times.




Popolo means 'people.' You. Me. Family. Friends. All brought together with good food and good drinks.

CONTACT DETAILS

FIND US:
3 Sidon St, River Quay,
South Bank, 4101

OPENING HOURS:
7 days. Lunch: Tuesday - Sunday from 12pm,
Dinner: Daily from 5pm

PHONE: (07) 3846 7784
EMAIL: functions@popolodining.com
WEB: www.popolodining.com

-  @popolobrisbane
-  Popolo Dining
-  @PopoloBris



FULL VENUE

Make the most of Popolo's stunning riverside location and reserve our entire venue for your function, with exclusive access and full bar and wait service. With both indoor and outdoor spaces, you can spread out and enjoy the riverside setting in the company of just your guests.

AVAILABLE:	Monday - Sunday
CAPACITY:	Minimum: 120 guests, Maximum: 200 guests
MINIMUM SPEND:	Seasonal

INCLUSIONS

- Private bar access
- Private wait and bar staff
- Exclusive use of Popolo for the nominated booking time
- In house sound system
- Full banquet and beverage options
- Private toilets
- Wheelchair accessible

DINING ROOM

Whether passing share plates around one of our long dining tables or working the room with an Aperol Spritz in hand, Popolo's dining room is a gorgeous space for any event. Take in the river views from floor to ceiling windows and make the most of the access to the bar.

AVAILABLE:	Monday - Sunday
CAPACITY:	50 guests
MINIMUM SPEND:	\$8,000

INCLUSIONS

- Full table service
- Exclusive use of the Dining Room for the nominated booking time
- In house sound system
- Full catering and beverage options
- Private toilets
- Wheelchair accessible



PALAZZO



Perched on the edge of River Quay, with an uninterrupted view of the river, the Palazzo offers a casual atmosphere and plenty of opportunities for people watching while you and your guests sit down to an Italian feast.

AVAILABLE: Monday - Sunday
CAPACITY: 40 guests
MINIMUM SPEND: \$6,000

INCLUSIONS

- Full table service
- Exclusive use of the Palazzo for the nominated booking time
- In house sound system
- Full catering and beverage options
- Private toilets
- Wheelchair accessible

COURTYARD



With a postcard-worthy view of the city skyline, Popolo's courtyard is the perfect place to take advantage of Brisbane's glorious year-round weather for a sit down dinner or cocktail style event.

AVAILABLE: Monday - Sunday
CAPACITY: 30 guests
MINIMUM SPEND: \$4,000

INCLUSIONS

- Full table service
- Exclusive use of the Courtyard for the nominated booking time
- In house sound system
- Full catering and beverage options
- Private toilets
- Wheelchair accessible

THE LOUNGE



A cosy outdoor space where you can enjoy cocktails and canapés with amazing river views. The Lounge features comfy lounges on a raised deck, perfect for birthday celebrations or intimate corporate gatherings.

AVAILABLE: Monday - Sunday
CAPACITY: Maximum: 15 guests
MINIMUM SPEND: \$1,500

INCLUSIONS

- Full table service
- Exclusive use of The Lounge for the nominated booking time
- In house sound system
- Full catering and beverage options
- Private toilets

LA FAMIGLIA

\$65PP BANQUET

At Popolo, we believe food is the link that brings people together, and our \$65 banquet will bring you together over generous share plates of rustic Italian fare, with plenty to go round.

PRICE: \$65PP | MINIMUM 10 GUESTS

ENTREE

ANTIPASTO

Selection of salumi, cheese, pickled vegetables, mustard fruits, olives, breads

SCHIACCIATA (V)

House made pizza bread, heirloom tomatoes, basil, hand crafted 'Casa Motta' buffalo Mozzarella

POLPETTE (GF)

Toasted fennel seed, parmigiana & thyme meatballs, w. rich tomato sugo

MAINS

RISOTTO VIALONE NANO

Your waiter will explain today's risotto

RAVIOLI CON ZUCCA

E RICOTTA (V)
Pumpkin and ricotta ravioli, pumpkin puree, amaretti crumble, grana padano, burnt sage butter

POLLO ALLA CACCIATORA (GF)

Grilled half chicken, roasted pepper, tomatoes, olives

SIDES

INSALATA MISTA (GF) (V)

Mixed leafs, truffled balsamic glaze, parmesan

PATATE ARROSTO (GF) (V)

Garlic & rosemary roasted potatoes

BUON APPETITO

\$75PP BANQUET

For those who want to take their dinner to the next level, our \$75 banquet will have your guests passing plates of our infamous arancini and ravioli, along with plenty more.

PRICE: \$75PP | MINIMUM 10 GUESTS

ENTREE

ANTIPASTO

Selection of salumi, cheese, pickled vegetables, mustard fruits, olives, breads

SALMONE MARINATO (GF)

Sicilian style cured Tasmanian salmon, salsa verde, chili, lemon & olive oil

ARANCINI (V)

Taleggio, slow roasted tomato and saffron arancini w. herbed olive oil

MAINS

RIGATONI

rigatoni w. ndjua, Gold Coast tiger prawns, basil, tomato

AGNELLO (GF)

Lamb Rump, garlic, chili & mint marinated eggplant, pistachio

PESCE DEL GIORNO

Your waiter will explain today's market fish availability

SIDES

CAPRESE (GF) (V)

Heirloom cherry tomatoes, buffalo mozzarella, basil

INSALATA MISTA (GF) (V)

Mixed leafs, truffled balsamic glaze, parmesan

ADD DESSERT TASTING PLATE TO ANY MENU FOR AN ADDITIONAL \$5PP

THE GODFATHER

\$85PP BANQUET

The mob father of all banquets, our \$85 banquet is a decadent Italian feast that includes our signature tagliata, guaranteed to leave no one feeling hungry.

PRICE: \$85PP | MINIMUM 10 GUESTS

ENTREE

ANTIPASTO

Selection of salumi, cheese, pickled vegetables, mustard fruits, olives, breads

VITELLO TONNATO

Thinly-sliced poached veal w. tuna sauce, capers & crispbread

CAPELANTE (GF)

Seared Hervey Bay scallops, cauliflower puree, pancetta

MAINS

TAGLIATELLE CON TROTA AFFUMICATA

Dill scented tagliatelle, caramelised fennel, smoked Goulburn river trout & lemon mascarpone

PESCE DEL GIORNO

Your waiter will explain today's market fish availability

TAGLIATA (GF)

400g pepper crusted wagyu rump, wild rocket, shaved parmesan, tomatoes, aged balsamic

SIDES

CAPRESE (GF) (V)

Heirloom cherry tomatoes, buffalo mozzarella, basil

PATATE ARROSTO (GF) (V)

Garlic and rosemary roasted potatoes

WHEN IN ROME

CANAPES

Sharing good food isn't just for sit down dinners at Popolo, and we'll happily cater for cocktail parties with shared platters of our favourite Italian canapés.

5 OPTIONS \$40PP | 7 OPTIONS \$50PP | 9 OPTIONS \$60PP

(Additional Canapé \$5PP)

- Classic bruschetta with tomato, mozzarella di bufala, picked basil (V)
- Fried green olives stuffed with anchovies
- Bresaola & pecorino crostini
- Pancetta wrapped asparagus (GF)
- Caramelised red onion tartlets w. Gorgonzola dolce (V)
- Seasonal vegetable frittata (GF, V)
- Taleggio, slow roasted tomato and saffron arancini w. herbed olive oil
- Seasonal oysters w. shallots & Forum vinaigrette (GF)
- Toasted fennel seed, parrmigiana & thyme meatballs w. rich tomato sugo
- Pizzetta (mini pizzas - mixed selection)
- Calamari fritte w. herb aioli (GF)
- Vine leaf wrapped lemon ricotta, with burnt butter (GF, V)
- Vitello tonnato on pan croccante (veal w. tuna sauce on crisp bread)

ADD DESSERT TASTING PLATE TO ANY MENU FOR AN ADDITIONAL \$5PP

MANGIA!

FOOD ADDITIONS

Need something more to appease a particular appetite? Customise your function menu with these delicious additions.

STILL HUNGRY?

Bigger than a canapé, but still manageable with one hand, these platters and nibbles are a great way to insure no one goes hungry!

EXTRA \$8 PER PERSON

- Antipasti platters
- Cheese platters
- Ravioli con Zucca e Ricotta (V)
- Risotto vialone nano
- Porchetta w. caramelised fennel, star anise reduction

SOMETHING SWEET?

For the ultimate indulgence, finish off your celebration with a traditional Italian dessert tasting platter.

DESSERT TASTING PLATTER

EXTRA \$5 PER PERSON



CLASSICO BEVERAGE PACKAGES

STANDARD PACKAGE

2HRS - \$50PP | 3HRS - \$60PP | 4HRS - \$70PP

INCLUSIONS

WINE

Dalz Otto Prosecco
Cake Sauvignon Blanc
Nero D'Avola Poggio Anima

BEER

Draught Peroni
Boags Premium light

NON-ALCOHOLIC BEVERAGES

Selection of juices, soft drinks,
San Pellegrino, Aqua Panna

PREMIO BEVERAGE PACKAGES

PREMIUM PACKAGE

2HRS - \$70PP | 3HRS - \$80PP | 4HRS - \$90PP

INCLUSIONS

APERITIVO

Aperol Spritz
Campo di fiori - Pear cider,
elderflower, coconut

WINE

NV Prosecco Spagnol, Valdobbiadene ITA
NV Vermintino Bibi Graetz, Fiesole ITA
5 Barbera D'alba Trediberri, Piedmont ITA

BEERS

Draught Peroni
Stone and Wood Garden Ale
Menabrea
Ichnusa
James Boags Light
Peroni Leggera

NON-ALCOHOLIC BEVERAGES

Selection of juices, soft drinks, San
Pellegrino, Aqua Panna



BEVERAGE ADDITIONS

Along with wine, beer and cocktails, spirits can be added to your beverage package to customise your function and ensure every drinks preference is catered to.

BASIC SPIRITS

2HRS - \$15PP | 3HRS - \$20PP | 4HRS - \$30PP

Additional per package, has to be used in conjunction with beer and wine package.

HOUSE SPIRIT LIST

Buffalo Trace Bourbon

Wyborówa Vodka

Havana Club Dark/White Rum

Chivas Regal Scotch Whiskey

Haymans Dry Gin

Espolon Tequila

Premium Spirits, digestifs and stickies can be arranged and costed on request.

Some options may not be available and substitutions will have to be made. We endeavour to inform you of such substitutions ASAP.



TERMS & CONDITIONS

1. LARGE GROUP BOOKINGS: Popolo considers large group bookings general bookings over 10 people who are interested in large table. Large group bookings do not have an exclusive area and therefore are not required to meet a minimum spend. All large group bookings must adhere to all of the Terms & Conditions from 3 - 13.

2. FUNCTION BOOKINGS: Popolo considers a function booking a group of guests that are interested in exclusively using a functions space and therefore must meet the minimum spend requirements. All function group bookings must adhere to all of the Terms & Conditions from 3 -13.

3. DEPOSIT: To secure your booking at Popolo, a booking form must be completed (Including Credit Card details). If Credit Card details are provided the card will be preauthorised, and no deposit will be deducted. If no Credit Card details are provided, 50% of the total agreed minimum cost must be paid in advance (by electronic bank transfer) to confirm the booking.

4. GUEST NUMBERS: We require final numbers no less than 3 days prior to the booking. Once numbers have been confirmed, this will be the amount of guests you will be charged for on the day.

5. MENU: All large group bookings and function bookings must order food from the Functions Package. Banquet menus are set and cannot be altered. You may add on extra dishes to a set menu subject to additional charges.

6. PAYMENT: Popolo requires credit card details to hold a reservation. These credit card details must be submitted with the booking form. Full payment will be collected at the conclusion of the function and must be paid by one payment method (No split bills).

7. CANCELLATIONS: All cancellations must be made no less than 5 days prior to the booking, to avoid a 25% of total cost cancellation fee. If the entire function is cancelled less than 24 hours prior to the booking Popolo will charge a 50% cancellation fee to the nominated credit card.

8. FOOD AND BEVERAGE SELECTIONS: These are to be finalised no less than 5 business days prior to the event.

9. RSA: Popolo practices responsible service of alcohol at all times and reserves the right to refuse service to any guest who behaves in an intoxicated manner or becomes disorderly.

10. DAMAGES: Any damage to Popolo property made by guests, clients or contractors is the responsibility of the function organiser (whose name is affiliated with the function).

11. DIETARY REQUIREMENTS: Our kitchen and the equipment used within it may contain traces of nuts, dairy and gluten. We ensure extra care is taken to contain these items, but we cannot guarantee that dietary requirements are met and accept no liability.

12. PUBLIC HOLIDAY SURCHARGE: There is NO public holiday surcharge for functions and events held at Popolo.

13. MINORS: All minors must be accompanied by a responsible parent or guardian. Popolo staff have the right to refuse alcohol to any patron that is unable to present a valid identification card.

14. WEATHER: In the event of unusual weather patterns, heavy rain fall, lightening or thunder conditions, and flooding, it is the responsibility of Popolo to determine if the arranged function is safe to continue. If the weather is disturbing the allocated function space Popolo will arrange an alternate function area at no additional cost.