

POPOLO

Italian Kitchen & Bar

FUNCTIONS PACK

FUNCTIONS@POPOLODINING.COM

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 polpette, 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:

Lunch: Thursday - Sun from 12pm
Dinner: Wednesday - Sunday From 5pm

PHONE: (07) 3846 7784

EMAIL: functions@popolodining.com

WEB: www.popolodining.com



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.

CAPACITY: Minimum: 120 guests

MAXIMUM: 200 guests



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.

CAPACITY: 30 guests



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.

CAPACITY: 50 guests



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.

CAPACITY: Maximum 15 guests

LA FAMIGLIA

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.

\$65 PER PERSON | MINIMUM 10 GUESTS

ENTRÉE

SCHIACCIATA **V**

House-made pizza bread, heirloom tomatoes, basil, hand-crafted buffalo mozzarella

ARANCINI QUATTRO FORMAGGI **V**

Four cheese arancini w. caramelised shallot aioli

POLPETTE **GF**

Pork and fennel meatballs with thyme & parmesan, braised in San Marzano sugo

MAINS

RISOTTO DEL GIORNO

Risotto of the day

RAVIOLI CON ZUCCA **V**

Pumpkin & ricotta ravioli, pumpkin puree, amaretti crumble, Grana Padano, burnt sage butter

POLLETTO AL PEPE ROSA **GF**

Whole Spatchcock, crusted with pink peppercorns, served w rosemary & lemon polenta

SIDES

INSALATA E NOCI **GF V**

Mixed leaf salad, parmesan & chardonnay vinaigrette

PATATE ARROSTO **GF V**

Confit garlic & rosemary potatoes

BUON APPETITO

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 ragu alla bolognese, along with plenty more.

\$75 PER PERSON | MINIMUM 10 GUESTS

ENTRÉE

ANTIPASTO BOARD

Italian cured meat selection w. cheese, house marinated olives, fig jam, breads

CALAMARI FRITTI **GF**

Baby squid, lightly floured & flash fried w lemon caper mayonnaise

ARANCINI QUATTRO FORMAGGI **V**

Four cheese arancini w. caramelised shallot aioli

MAINS

RAGU DI AGNELLO

Braised lamb shoulder ragu, w. pappardelle, Grana Padano

PORCHETTA ARROSTO

Slow roasted Gippsland porchetta w hazelnut, onion w. bread stuffing, stone fruit compote

PESCE DEL GIORNO

Market fish of the day

SIDES

INSALATA MISTA **GF V**

Mixed leaf salad, parmesan & chardonnay vinaigrette

VERDURE **GF V**

Broccolini, shallot & olive dressing, smoked almonds, pecorino romano

ADD A DESSERT TASTING PLATE TO ANY MENU FOR AN ADDITIONAL \$8PP

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THE GODFATHER

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

\$85 PER PERSON | MINIMUM 10 GUESTS

ENTRÉE

ANTIPASTO BOARD

Italian cured meat selection w. cheese, house marinated olives, fig jam, breads

VITELLO TONNATO

Veal shoulder, tuna & caper sauce, sesame grissini

CAPELANTE GF

Scallops in half shell, candied tomatoes, pea creme, caviar

MAINS

LINGUINE FRUTTI DI MARE

Kinkwooka mussels, tiger prawns, calamari, blue swimmer crab, nduja, San Marzano tomato, gremolata breadcrumbs

PORCHETTA ARROSTO

Slow roasted Gippsland porchetta w. hazelnut, onion w. bread stuffing, stone fruit compote

FIorentina GF

500g Dry Aged T-Bone, garlic & herb butter

SIDES

PERE E GORGONZOLA GF V

Wild rocket, poached pears, gorgonzola, candied walnuts, balsamic glaze

PATATE ARROSTO GF V

Confit garlic & rosemary potatoe

WHEN IN ROME

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 w. tomato, mozzarella di bufala, picked basil V
- Four cheese arancini w. caramelised shallot aioli V
- Seasonal vegetable frittata GF V
- Roasted Eggplant Caponata, whipped goats cheese and savory cone
- Vitello tonnato
- Melon wrapped in prosciutto GF
- Calamari fritti w. herb aioli GF
- Smoked salmon blinis w. truffle mousse, shaved fennel & salmon roe
- Calzone, stuffed with lamb shoulder ragu
- Pizzette, selection of mini pizzas
- Mini red onion marmalade tarts w blue cheese, pickled walnut and pear
- Citrus cured Morton Bay bug & blue swimmer crab roulade served on crispy ciabatta
- Eggplant Caponata toasted ciabatta, eggplant & tomato caponata, basil, roasted
- Selection of dolcette

ADD A DESSERT TASTING PLATE TO ANY MENU FOR AN ADDITIONAL \$8PP

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 \$8PP

- . Antipasti platters
- . Cheese platters
- . Ravioli con Zucca e Ricotta (V)
- . Risotto del giorno (GF)
- . Our signature slow roasted Porchetta arrosto w. hazelnut, onion & bread stuffing w. stone fruit compote

SOMETHING SWEET?

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

DESSERT TASTING PLATTER EXTRA \$8PP

CLASSICO BEVERAGE PACKAGES

STANDARD PACKAGE

2HRS | \$50 PER PERSON
3HRS | \$60 PER PERSON
4HRS | \$70 PER PERSON

INCLUSIONS

WINE

Twill & Daisy Prosecco (NSW)
Sauvignon Blanc Printhie (NSW)
Nero d'Avola, Lamura (Ita)

BEER

Draught Peroni
Boags Premium Light

NON-ALCOHOLIC BEVERAGES

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

PREMIO BEVERAGE PACKAGES

PREMIUM PACKAGE

2HRS | \$70 PER PERSON
3HRS | \$80 PER PERSON
4HRS | \$90 PER PERSON

INCLUSIONS

APERITIVO

Aperol Spritz
Pimms
Pimms, seasonal fruit, lemonade,
ginger ale

WINE

Canaletto Prosecco (Ita)
Valdobbiadene ITA NV
Vermentino Fiano (SA)
Chianti Polizino (Ita)

BEER

Draught Peroni
Menabrea
Ichnusa
James Boags Light
Peroni Leggera
Hills Apple Cider
Hills Pear Cider

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 | \$15 PER PERSON

3HRS | \$20 PER PERSON

4HRS | \$30 PER PERSON

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

HOUSE SPIRIT LIST

Buffalo Trace Bourbon

Absolut Vodka

Havana Club Dark/White Rum

Chivas Regal Scotch Whisky

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 a 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. DEPOSITS 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 canceled 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.