



P.J.O'BRIEN'S

THE IRISH PUB

CHRISTMAS FUNCTION PACKAGE



FUNCTIONS AT P.J's

P.J.O'Brien's charm and character provides a relaxed and fun atmosphere for all types of Christmas gatherings.

The venue is loved for its live music, quality comfort food and personalised service.

Located next door to the main bar is our dedicated events space, Side Bar. An intimate venue with its own fully stocked bar and AV available for live music, DJs & speeches, perfect for Christmas celebrations.

In the main bar we have areas for those smaller groups who wish to be amongst the buzzy atmosphere of this area, without the need for a private room.

This package is exclusively available from 27 October 2025 through to 31 December 2025.

CONTACT

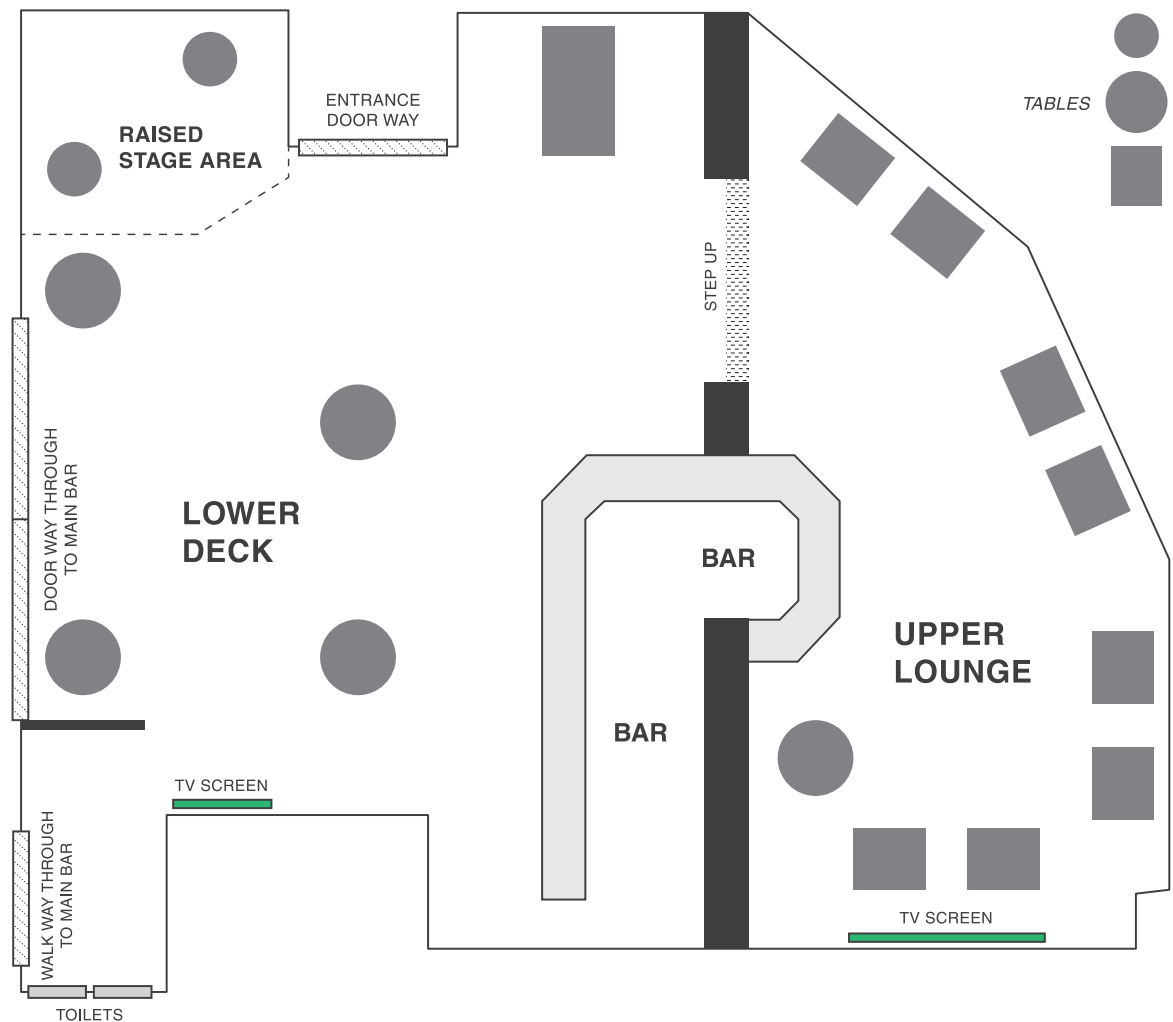
To enquire further on how we can assist you with your function or to make an appointment to view the space please contact our Events Sales Manager:

Annaliese Rolfe

functions@pjobriens.com.au or call 0475 908 877

Shop G12-16, Southgate Restaurant & Shopping Precinct, Southbank, Melbourne

pjobriens.com.au



CAPACITIES:

SIDE BAR EXCLUSIVE
120 standing, 70 seated

FULL MAIN BAR EXCLUSIVE
350 standing

SIDE BAR LOWER DECK
60 standing, 30 seated

FULL VENUE EXCLUSIVE
550 standing

SIDE BAR UPPER LOUNGE
50 standing, 40 seated

Minimum spends &
Conditions Apply

COCKTAIL EVENTS CANAPÉS Menus subject to change

OPTION 1

\$39 PER PERSON

6 pieces per person

OPTION 2

\$48 PER PERSON

8 pieces per person including 1 substantial

OPTION 3

\$60 PER PERSON

10 pieces per person including 2 substantial

Minimum 20 Guests



COLD

Freshly Shucked Oysters

Mini Caramelised Onion & Gruyere Quiche V

Roast Pumpkin Tartlet *Toasted pepitas* V

Ham Hock Terrine *Seeded mustard, pickle*

Roast Capsicum, Tomato & Olive Bruschetta V
Feta, basil pesto

HOT

Oysters Kilpatrick

Tomato & Mushroom Arancini *Salsa verde* V

Lemon Pepper Calamari *Sriracha, aioli*

Mac & Cheese Croquettes *Irish tomato relish* V

Glazed Chicken Skewers *Whiskey BBQ sauce*

Fish Goujons *Homemade tartare*

SUBSTANTIAL

Mini Beef Burgundy Pies *Tomato ketchup*

Pork Sausage Rolls *Red pepper romesco*

Vegetable Pasties *Irish curry sauce* V

Angus Beef Sliders *Mustard mayonnaise, rocket*

Beetroot Sliders *Coleslaw, herb mayonnaise*

Mini Hot Dogs *Pickled cabbage, mustard, ketchup*

Fried Chicken Sliders *Coleslaw, pickle*

SWEET

Rich Chocolate Cakes *Chocolate ganache, hazelnut*

Cheesecake Tartlet *Whiskey caramel*

Vegan Carrot & Walnut Cake

Apple Crumble Tartlet *Caramel sauce*



ADDITIONAL PLATTERS 15 pieces per platter

Pork Sausage Rolls \$80

Red pepper romesco

Mini Beef Pies \$90

Tomato ketchup

Sliders \$85 Choose one of the following:

Black pudding, Beef or Fried chicken

Vegetable Spring Rolls *Sweet chilli sauce* V \$70

Vegetable Pasties *Irish curry sauce* V \$80

V-Vegetarian

Note: Many of our menu items may contain traces of gluten, nuts, dairy and other allergens. Please advise your event manager seven days prior to your function if you or any guests have any food allergies or dietary requirements.

DINING EVENTS LUNCH OR DINNER

Menus subject to change

2 COURSE - \$52 PER PERSON

3 COURSE - \$60 PER PERSON

ADD CANAPES ON ARRIVAL

\$18 PER PERSON

3 pieces per person, choose 3 canapes from selection
(excludes substantial)

Minimum 20 Guests

Groups of 50 and over will be required to go on alternate
drop or choose our 'Shared Dining Menu' option

ENTREE Select 3 for guests to choose from

Oysters Kilpatrick
*Roasted Pacific oysters, bacon, tomato,
Worcestershire sauce*

Mac & Cheese Croquettes V
Irish tomato relish

Lemon Pepper Calamari
Sriracha aioli

Glazed BBQ Chicken Wings
Sesame seed, ranch dressing

Ham Hock Terrine
Pickles, mustard

MAIN Select 3 for guests to choose from

Beef & Guinness Pie
Creamy mash, garlic butter vegetables, gravy

Roasted Barramundi
Kipfler potato, green bean, tomato, olive

Traditional Christmas Turkey & Ham
*House made stuffing, mashed potato, roast potato,
glazed carrots, peas, gravy*

Confit Duck Leg
Black pudding & rocket salad, smoked almond dressing

Black Angus Sirloin
Garden salad, chips, red wine jus

Vegan Roast Heirloom Pumpkin V
Spiced chickpea, soft herb, zucchini, salsa verde

DESSERT Select 3 for guests to choose from

Spiced Guinness Cake
Cream cheese icing, orange

Profiteroles
*Vanilla ice cream, warm chocolate sauce,
peanut brittle crumb*

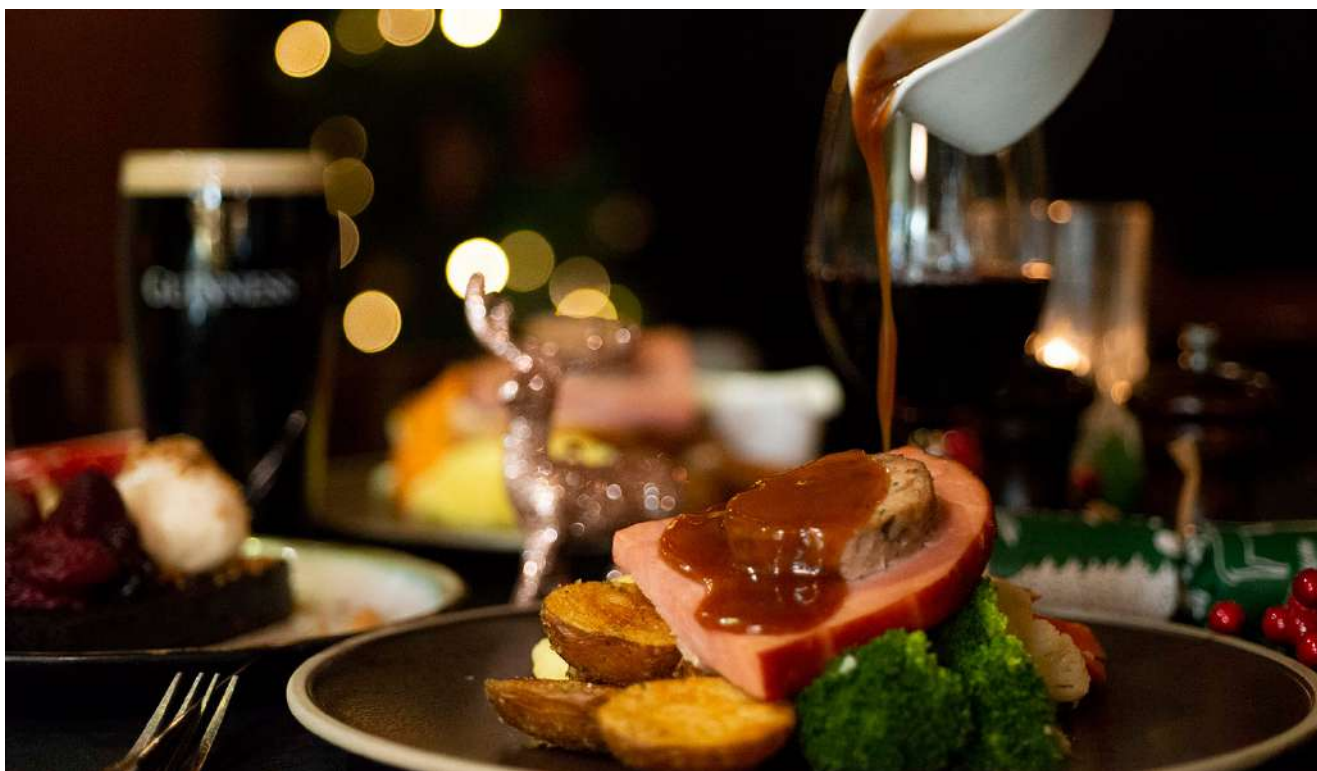
Traditional Christmas Pudding
Butterscotch sauce, vanilla ice cream

Baked Baileys Cheesecake
Vanilla ice cream

Cheese
Water crackers, soda bread, seasonal accompaniments

V-Vegetarian

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and other allergens. Please advise your event manager seven days
prior to your function if you or any guests have any food allergies or
dietary requirements.



SHARING TABLE

Menus subject to change

\$60 PER PERSON

Reminiscent of gatherings filled with 'craic & laughter', the sharing table rekindles the tradition of coming together for a feast.

Enjoy soda bread on arrival followed by shared entrees, mains & desserts with your family, friends or colleagues.

Minimum 20 Guests

SHARED ENTRÉE

Selection of 3

Ploughman's Platter

Potted ham hock, smoked salmon, Clonakilty black pudding, Irish tomato relish & pickles

Trio of Dips

Marinated olives, water crackers, grilled flatbread ∨

Mac & Cheese Croquettes

Irish tomato relish ∨

Steamed Mussels

Creamy caper & dill sauce

Lemon Pepper Calamari

Sriracha sauce, garlic aioli, fresh lemon

Buffalo Chicken Wings

Hot sauce, ranch dressing

SHARED MAINS

Selection of 2

Salmon Fillet

Baked in caper & dill butter, pickled fennel, wilted greens, lemon cheeks

Beef Striploin

Rubbed with salsa verde, peppercorn gravy, rocket salad, fries

Pork Loin

Honey mustard glaze, crackling, apple sauce, potato salad, onion rings

Chicken & Vegetable Pie

Rich gravy, creamy mash potato, roasted cauliflower

Vegetable & Lentil Pie

Topped with creamy mash, crispy roast potatoes, garden salad ∨

SHARED desserts

Selection of 2

Baked Baileys Cheesecake

Vanilla ice cream

Guinness Chocolate Cake

Cream cheese icing, berry compote

Cheese Platter

Selection of two varieties, water crackers, seasonal accompaniments

V-Vegetarian

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P.J's OYSTER & SEAFOOD STATION

\$60 PER PERSON

Self serve oyster & seafood station for your function. Can be added to any canape package or perhaps add as an extra course to a sit down dining event (space permitting).

Minimum 20 Guests

SELECTION OF OYSTERS

Including

Freshly Shucked Natural Oysters *Lemon, mignonette, tabasco*

Oysters Kilpatrick *Roasted oysters, bacon, tomato, Worcestershire*

Beer Battered Oysters *House tartare*

SEAFOOD PLATTERS

Includes one piece of each per person

Prawn Skewers *Garlic, chive, butter*

House Cured Salmon Gravlax *Rye bread, butter*

Smoked Haddock Croquettes *Aioli*

Spanner Crab Sandwiches *Coriander, lime mayonnaise*

Battered Fish Roll *Caper mayonnaise, pickles*

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BEVERAGE PACKAGES

Menus subject to change

OPTION 1

ON CONSUMPTION

Individual accounts can be set up to suit your requirements. You can choose from our extensive range of beers, wines and spirits.

A credit card will be required from the organiser or company director to be kept behind the bar until settlement of the account.

OPTION 2 - STANDARD PACKAGE

2 HOURS - \$55 PER PERSON

3 HOURS - \$65 PER PERSON

Draught Beer & Cider

Guinness, Carlton Draught, Great Northern Super Crisp, Magners Original Apple Cider

Bottled Beer

James Boag's Premium Light

Wine

Rothbury Estate Sparkling Cuvee NSW

Rothbury Estate Semillon Sauvignon Blanc NSW

Rothbury Estate Cabernet Merlot NSW

Soft drinks, juices, tea & coffee

OPTION 3 - PREMIUM PACKAGE

2 HOURS - \$65 PER PERSON

3 HOURS - \$75 PER PERSON

Draught Beer & Cider

Guinness, Kilkenney, Carlton Draught, Carlton Dry, Pirate Life South Coast Pale Ale, Stone & Wood Pacific Ale, Magners Original Apple Cider

Bottled Beer

James Boag's Premium Light

Wine

Chandon Brut Yarra Valley VIC

The Shared Prosecco VIC

Full Swing Moscato South East Aust

Little Berry Pinot Grigio Padthaway SA

821 South Sauvignon Blanc Marlborough NZ

Seppelt The Drives Chardonnay VIC

Cape Schanck Rose Mornington Peninsula VIC

Seppelt The Drives Shiraz VIC

Wynns Gables Cabernet Sauvignon Connawarra SA

The Luminist Pinot Noir South East Aust

Non Alcoholic Wine

Plus & Minus Pinot Grigio

Plus & Minus Blanc Shiraz

Non Alcoholic Beer

Peroni 0.0%, Heaps Normal XPA, Guinness 0.0

Soft drinks, juices, tea & coffee



CONTACT DETAILS & DIRECTIONS

P.J.O'BRIEN'S & SIDE BAR

Ground Floor

Southgate Restaurant & Shopping Precinct,
Southbank, Victoria 3006

pjobriens.com.au

EVENTS SALES MANAGER

Annaliese Rolfe
0475 908 877
functions@pjobriens.com.au

GETTING THERE

Public Transport

Set on the Southbank of Melbourne's Yarra River, it's an easy walk from the CBD, Federation Square or Crown. From Flinders Street P.J's is only a 5 minute walk, just follow the bridge over the River. There are numerous trams and bus routes with stops near Southbank.

By Car

There are a number of options for parking your car near P.J's. Paid car parking is available in Wilson Car Parks underneath the Eureka Tower, cnr City Road & Southgate Avenue, and off Southgate Ave directly underneath Southgate Centre. There are other car parks around the area and metered parks on City Rd.

