



## Restaurant & Courtyard Functions

Located in a prime position midst Australia's best preserved 19<sup>th</sup> century streetscape, featuring a mix of historic architecture and modern interior design gpo restaurant and lounge bar offers a vibrant, stylish and hip venue for any occasion. Impressive 4.2 metre high pressed metal ceilings help to create a space in which low level lighting contributes to the mood. Split levels make the venue warm and inviting.

In days gone by, the gpo was widely accepted as being at the heart of a city; a great place to meet up with friends and family and a landmark within itself. Here on Bendigo's heritage rich pall mall, we have created a truly special place within walking distance of many of the city's other great attractions. Don't miss the experience!

## SPACES

- **Restaurant Functions – groups of 12 or more sit down**

For something more substantial our modern mediterranean cuisine with regional influences is sure to excite. Take in the array of wines in our impressive wine displays, relax on seductive red banquet seating and imported billiani chairs, watch the chefs show off their talents and be a part of the theatre.

- **Courtyard Functions - 40 sit down (set menu)...70 cocktail style**

A private function or casual group get together the subtle lighting and cascading water wall creates the mood. The courtyard @ gpo with it's own private bar and fully retractable roof and heating will let you party all year round.

- **Mezzanine lounge - 20 cocktail style**

Your very own cocktail party.....if lounging is your scene our mezzanine overlooks all the action providing an intimate space in which to relax, socialize and soak up the great atmosphere that only gpo can offer.

- **Restaurant – “exclusive” up to 150 personal enquiry only**

Bling bling.....the ultimate indulgence, your own bar, your own lounge, your own courtyard, your own restaurant for a day. An unforgettable experience for that extra special event.

# FOOD

## INFORMATION

- Making sure you provide the right amount of food is paramount to the success of your party. Below are some handy tips to help you decide.
- Choose from our current packages or we can tailor a package to suit your requirements. In any event, choose your selection of finger/sit down meals taking into consideration the nature of the occasion, the season, time of day, duration of event and the number of guests and of course your budget.
- Find out if there are any vegetarians or guests with any special dietary requirements, these need to be advised on confirmation of your booking.

## COCKTAIL STYLE - SEE ATTACHED TAPAS & PIZZA FUNCTION OPTIONS & PRICING

- Pre dinner nibbles: allow 5-7 pieces of food per person
- For a cocktail party: allow 4-5 pieces of food per person in the first hour and then 4 pieces of food per person for each hour after.
- For a full evening: allow 15-20 pieces of food per person for the whole duration of the party.

## FUNCTION MENU OPTIONS - SIT DOWN (Pricing effective from 1<sup>st</sup> March 2009 may be subject to change)

### Option One:

Choose from our full a-la-carte menu with pre ordered shared entrée

*(up to 20 people)*

grazing style shared entrée \$12.00 PP

This is a great way to sample a variety of dishes and ensures the smooth flow of your social event. Begin your night with a pre selection of grazing style dishes to start, then your guests may order a main meal and dessert from our full a-la-carte menu on the night.

Please choose 3 grazing dishes to be shared amongst guests from our function menu.

### Option Two:

Choose from our function menu with pre ordered shared entrée

*(for groups over 20)*

2 course

grazing style shared entrée & main \$39.00

3 course

grazing style shared entrée, main & dessert \$49.00

To ensure the smooth flow of your social event. Begin your night with a pre selection of grazing style dishes to start, then your guests may order a main meal and dessert from our function menu on the night.

## FUNCTION MENU FOOD SELECTIONS - (SIT DOWN)

### **Grazing style entree (choose any 3 grazing dishes to share) *pre-order***

mixed olives marinated in orange zest, chilli, e.v. olive oil w crusty bread *v*  
prawn & chicken spring rolls w lime & soy dipping sauce  
caprese` bruschetta w vine ripened tomato, fior di latte, basil, balsamic glaze *v*  
smokey bbq chicken drumettes *gf*  
chorizo en sidra – traditional spanish sausage & chickpeas cooked in cider  
crispy polenta chips w dijon aioli & spiced tomato dipping sauces *v*  
speck & blue cheese arancini balls w lemon aioli  
salt & pepper calamari w tartare *gf*  
moroccan spiced lamb meatballs w tzatziki

### **Main**

roasted pumpkin risotto w spinach, fetta, peas, walnuts *v gf*  
chermoula rubbed salmon fillet on olive oil mash w seasonal greens, baby herbs  
pistachio dukkah crusted lamb back strap, pumpkin mash, peperonata , mojo picon *gf*  
free range half chicken w lime & paprika marinade, lemon & capsicum flavoured giant couscous *gf*  
western plain pork belly w crackling, cavalo nero, pear relish, grilled tiger prawn, salsa verde` *gf*  
250gm eye fillet w beetroot mash, cauliflower puree, broccolini, crispy speck, jus *gf*

### **Dessert**

individual pavlova w passion fruit lemon curd, strawberry segments *gf*  
almond meringue w berry semi freddo, double cream, berry compote, chocolate shards *gf*  
raspberry & rubis liqueur jelly w white chocolate disk, pistachio crumble, balsamic glaze  
duo of mousse - rich chocolate w sable pastry & jaffa flavoured in a chocolate box  
tart of the day w double cream

### **Cheese - \$20 per platter (allow 1 platter between 4)**

cheese board selection w quince paste, lavosh

### **Side Dishes - \$8.00 per serve (allow 1 serve between 4)**

seasonal greens tossed in garlic & kyneton e.v. olive oil *v gf*  
rosemary & sea salt potatoes roasted in duck fat *gf*  
honey & dukkah baby carrots *v gf*  
rocket, pear & parmagano salad w aged balsamic *v gf*  
baby cos salad w tossed baby cos leaves, croutons, dressing *v*

❖ *Please note our menu is seasonal and subject to change*

## TAPAS & PIZZA FUNCTION OPTIONS & PRICING - (COCKTAIL STYLE)

12.50 per person	5 pieces	Choose 2 different tapas and 2 different pizza's
17.50 per person	7 pieces	Choose 3 different tapas and 3 different pizza's
25.00 per person	10 pieces	Choose 4 different tapas and 4 different pizza's
37.50 per person	15 pieces	Choose 5 different tapas and 5 different pizza's

### Tapas

Olives marinated in orange zest, chilli w crusty bread ✓  
 Prawn & chicken spring rolls w lime & soy dipping sauce  
 Smokey bbq chicken drumettes  
 Sticky baby back pork ribs  
 Crispy polenta chips w dijon aioli & spiced tomato dipping sauces  
 Salt & pepper calamari w tartare *gf*  
 Speck & blue cheese arancini balls w lemon aioli  
 Turkish bread w house dips  
 Hand cut chips w chilli salt

### Hot stone pizza

Roasted garlic, pyramid salt, e.v olive oil ✓  
 Fiore di latte, tomato sugo, parmagiano oregano, fresh basil ✓  
 Daylesford speck, pear, shadows of blue cheese  
 Potato, taleggio, caramelized onion rosemary, pyramid salt, e.v olive oil ✓  
 Prosciutto, fiore di latte, rocket, parmagiano, olives, e.v olive oil  
 Tiger prawns, bocconcini, garlic, coriander, chilli, preserved lemon  
 Hot salami, tomato sugo, mozzarella, fresh chilli, olives (anchovy optional)  
 House made Italian sausage, tomato sugo, bocconcini, prosciutto, olives  
 Shaved ham, fresh tomato, pancetta, mozzarella, oregano (egg optional)  
 Roast pumpkin, goats' cheese, pine nuts, rocket pesto ✓  
 Shaved leg ham, glazed pineapple, mozzarella  
 Chargrilled lamb fillet, harissa oil, rocket, olives, yoghurt  
 Wild mushrooms, thyme, taleggio, e.v. olive oil ✓  
 Chicken dukkah, mango chutney, kassler, roast capsicum, mozzarella  
 Chorizo sausage, harissa sugo, mozzarella, eggplant, caramelized onion

# BEVERAGES

## INFORMATION

- We have over 110 wines that represent the best in local, national and international wines; a selection of 35 local and imported ales; and 85 of the leading spirits from around the world on offer.
- If you have a drop you would like that isn't listed in a package we are more than happy to incorporate those into a package for you.

## **PAY AS YOU GO** *(if using courtyard bar \$150 service fee applies)*

- Your guests pay for their drinks on a consumption basis.

## **FIXED BEVERAGE PACKAGES** (please ask us if you would like a tailored beverage package)

- Minimum of 20 people must book to be eligible for function beverage package.

## **DRY TILL** *(if using courtyard bar \$150 service fee applies)*

- Nominate an amount you wish to spend on beverages and if you wish we can communicate with you during the course of your function when your limit is nearly reached. We suggest you nominate certain wines if you are dining and exclude certain drinks if you do not want to exhaust your budget too soon.

The following selection merely represents some of our entry level wines and beverages. A full beverage list is available upon request.

### **Beer**

james squire amber ale	\$3.90 pot
heineken	\$3.90 pot
boags classic blonde	\$3.70 pot
cascade premium light	\$4.70
vb	\$5.00
carlton draught	\$5.00
crown lager	\$6.60
corona	\$7.70

### **White wine**

Deakin Estate chardonnay	\$7.00 per glass
Harcourt valley riesling	\$8.50
mitchelton 'imprint' sparkling white	\$7.00

### **Red wine**

mitchelton 'imprint' shiraz	\$7.00 per glass
fergrove cab merlot	\$8.50

### **Basic spirits**

\$6.50

### **Soft drink**

\$3.50

### **Juice**

\$3.80

# TERMS AND CONDITIONS

## CONFIRMATION OF BOOKING/DEPOSIT

- A tentative booking will be held for a period of 7 days, after which time if the booking confirmation form and deposit has not been received the booking will automatically be released.
- A deposit of \$250 is required to secure your booking.
- Once the deposit is paid, the specified area is booked for your use only and all other potential clients will be turned away.

## CONFIRMATION OF FINAL NUMBERS

Function clients must confirm final numbers and food selections 14 working days prior to the function. Clients will be required to pay according to final numbers.

## CANCELLATIONS

All cancellations must be made in writing to the function coordinator.

If a booking is cancelled:

- More than 14 days prior to the function a full refund of the deposit will apply
- Within 14 days prior to the function the client will forfeit the deposit
- Within 7 days prior to the function the client will forfeit the deposit and on GPO's request in writing, pay up to 50% of the minimum charge

## PAYMENT

- All functions must be paid with cash, credit card or company cheque at least 2 days prior to the date of the function unless otherwise specified,
- If using a bar tab, payment can be made upon conclusion of function.

## MINIMUM SPENDS

GPO reserves the right to apply minimum spends where an area is specifically allocated for a function. Any shortfall will become a room hire charge this amount will be outlined in the confirmation booking form if applies.

## CONSUMPTION OF OUTSIDE FOOD AND BEVERAGE

No food or beverage of any kind will be permitted to be bought into the venue by the client or any other person attending the function unless by prior arrangement with GPO.

A cakeage fee of \$2.50 per person will apply when providing your own cake to be served on individual plates with cream and garnish.

## PUBLIC HOLIDAY SURCHARGES

For events on public holiday's a surcharge of 10% of total spend will apply.

## **EQUIPMENT, DECORATIONS AND ENTERTAINMENT**

To personalise your function or for a unique atmosphere we are more than happy to arrange special equipment, decorations or entertainment through our range of suppliers. Charges will apply dependant on the arrangement.

## **ACCESS TO VENUE**

The client may be allowed access to the venue two hours prior to the commencement time if practical. This includes dj's, musicians, event organisers and suppliers. GPO requires 24 hrs notice for access.

## **EXTRAS**

Extra beverages or food purchased during the function will be finalised upon completion of the function.

## **SIGNAGE**

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface or part of the building. Signage in GPO's public areas must be kept to a minimum and must be approved in writing prior to the function.

## **SECURITY**

The client is responsible for conducting their function in an orderly manner and in full compliance with state laws. GPO reserves the right to eject any guests if their actions are deemed to be noisy, offensive or illegal. A security charge may be applicable to your function.

## **RESPONSIBLE SERVICE OF ALCOHOL**

GPO reserves the right to refuse supply of alcoholic beverages to any guest that are deemed to be under legal drinking age, intoxicated or behaving in an offensive manner. Management's decision is final.

## **RESPONSIBILITY**

- The client is financially responsible for any damage to the venue.
- General cleaning is included in the cost of the function, however specialist cleaning resulting from actions at your event will be charged accordingly.
- GPO does not accept responsibility for damage or loss of goods left on the premises prior to, during or after your function.
- All possessions etc. must be removed before midday following the function unless otherwise specified.

