GPO FUNCTIONS GOO eat talk drink







LOCATED IN A PRIME POSITION AMIDST AUSTRALIA'S BEST PRESERVED 19TH 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.





GPO ACCOLADES

- Reviewed and recommended by The Age Good Food Guide
- Winner of Bendigo Business Excellence Awards (Hospitality & Tourism)
- Voted Best Restaurant
- Bendigo Magazine

CHILDRENS MENU AVAILABLE FREE WIRELESS INTERNET

"One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating." Luciano Pavarotti

FUNCTION SPACES

DINING ROOM

[groups of 12 - 30 sit down]

our restaurant is a perfect venue for your special occasion or celebration lunch or dinner. 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

[max 40 sit down (set menu) 70 cocktail style. For exclusive use \$150 fee applies]

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



MEZZANINE VIP PRIVATE LOUNGE

[Max 25 cocktail style. For exclusive use \$125 fee applies]

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.



THE BALCONY "EXCLUSIVE"

[Up to 30 personal enquiry only]

If you have a special occasion, or wish to host an impressive dinner party with friends or colleagues, this is the most exclusive dining available in the region. overooking Bendigo's beautiful heritage buildings and parklands, enjoy ine cuisine, the best wines and your very own maitre'd to attend to your every need.

THE BALCONY ROOM

[Max 50 sit down 120 cocktail style. See our separate Balcony Room packages]

Featuring its own private entrance, the balcony room is an intimate, stylish and sophisticated event space located on the first floor above Bendigo's award winning gpo Restaurant.







SIT DOWN **OPTIONS**

CHOOSE FROM OUR CURRENT PACKAGES OR LET US 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.



SET MENU

For groups over 20 begin your night with chefs selection of little tastes to start, this is a great way to sample a variety of dishes and ensures the smooth flow of your social event. Let your guests order a main meal and dessert from your special function menu.

Option 1

49 pp

2 course with shared tapas & choice of main (remember to select some side dishes to complement your mains)

Option 2

63pp

3 course with shared tapas & choice of main & dessert (remember to select some side dishes to complement your mains)

Option 3

38pp

Tapas & pizza banquet – chefs selection to share down the center of table

ENTRÉE

Shared tapas - chefs selection (4 pieces per person)

MAIN - Sample menu

Risotto, asparagus, peas, mint, grana padano (v) (gf)

Chicken caesar salad, herb poached chicken breast, cos, croutons, crispy bacon, grana padano, poached egg, anchovies, caesar dressing (gf)

Lamb pappardelle pasta, tomato sugo, roast capsicum, peas, parsley, grana padano

Beer battered flathead, shoestring fries, rocket salad, housemade tartare, lemon

300gm Grass fed porterhouse, shoestring fries, red wine jus, served medium (gf)

DESSERT

Crema catalana, Spanish style crème brulee infused with citrus & cinnamon, fresh berries, toffee crust (gf)

Churros, Spanish donuts, hot chocolate sauce

Chocolate fondant, raspberry sorbet, berries (gf on request)

ADDITIONAL

(Allow 1 platter per 20 pax)

Charcuterie platter,

95

Selection of cured meats & cheese. quince paste, dried fruits, crackers and sour dough toast

Fruit platter.

Selection of seasonal fruits & nuts

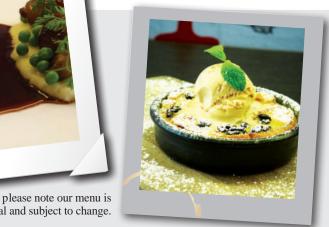
(Allow 1 side per 4 pax)

SIDES

seasonal and subject to change.

Shoestring fries, tomato ketchup (vegan) /12 Chilli salt wedges, aioli (v) /14 Rocket, pear & goats cheese salad (v) /16 Steamed green vegetables (v) /16





TAPAS & PIZZA OPTIONS

COCKTAIL STYLE IN THE COURTYARD OR MEZZANINE

Tapas & pizza prices

5 pieces per person 23 pp

Select 3 tapas & 2 pizzas,

1 hour continuous food service

7 pieces per person

31 pp

Select 4 tapas & 3 pizzas,

2 hour continuous food service

9 pieces per person

39 pp

Select 5 tapas & 4 pizzas,

3 hour continuous food service

TAPAS - to share

Corn & zuchini fritters, avocado salsa, sherry glaze (gf)

Arancini,

buffalo mozzarella, wild mushroom, parmesan, truffle aioli (v)

Crispy pork belly bites, pineapple salsa, chilli jam, baby herbs (gf)

Panko crumbed cauliflower wings, beetroot aioli, baby herbs (vegan)

Satay beef skewers

capsicum, red onion, satay sauce, coriander, sesame seeds (gf)

Salt & pepper calamari house aioli (gf)

Babaganoush, smokey eggplant dip, rosemary, olive & dukkah flat bread (v)

Garlic & herb flatbread, topped with mozzarella, fresh parsley (v)

ARTISAN PIZZA

- rustic naples style hot stone pizza

Margherita, buffalo mozzarella, tomato sugo, fresh basil (v)

Hawaiian chicken, crispy bacon, mozzarella, pineapple salsa, parsley

Roast pumpkin, goats cheese, pine nuts, caramelized onion, pesto, roquette (v)

Sticky pork, caramelized onion, mozzarella, red chilli, rocket & fennel salad

Salami calabrese, mozzarella, tomato sugo, olives, roast capsicum, fresh basil

TASTY BAR NIBBLES

Shoestring fries (1 per 4 pax) 12

Chilli salt wedges (1 per 4 pax) 12

Charcuterie Platter (1 per 20 pax) 95 Selection of cured meats & cheese, quince paste, dried fruits, crackers and sour dough toast

- * please note our menu is seasonal and subject to change.
- * Find out if there are any vegetarians or guests with any special dietary requirements, these need to be advised on confirmation of your booking.











BEVERAGES

PAY AS YOU GO

Your guests pay for their own drinks on a consumption basis at the bar.

BAR TAB

reached.

Nominate an amount you wish to spend on beverages and we can set up a bar tab with a specified drink selection and limit. We can notify you during the course of your function when your limit is nearly

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



GPO Restaurant & Bar open 12.00pm till late

60-64 pall Mall Bendigo 5443 4343 | info@gpobendigo.com.au To book online visit our website www.gpobendigo.com.au

BEER

Great Northern

Carlton draught

Corona

Harcourt Apple Cider

SAMPLE DRINKS MENU

WHITE WINE

House sparkling brut

Sancol prosecco

House pinot grigio

House sauvignon blanc

RED WINE

House Shiraz Ellis cabernet sauvignon

OTHER

Basic spirits

Soft drink

Juice



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Find us on Facebook Search for gpo Bendigo



TERMS & 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 equal to the room hire fee 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 food and beverage selections at least 10 working days prior to the function. Final numbers must be confirmed 10 days before event. 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 30 days prior to the function a full refund of the deposit will apply
- Within 30 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 spend.

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.

CONSUMPTION OF OUTSIDE FOOD AND BEVERAGE

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

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. please inquire if you would like us to organise flower arrangements for you. Charges will apply dependant on the arrangement.

No smoke machines are permitted.

ACCESS TO VENUE

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

EXTRAS

Extra beverages or food purchased during the function will be finalised upon completion of the function. Extension of function time @ \$75.00 per hour.

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. gpo requires all 18th and 21st birthday parties to book security with a reputable company. gpo can book this on your behalf at clients expense.

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.

MINIMUM SPEND

Minimum spend may apply.

BOND

A \$250 bond is required for all 18th birthdays or any event that is presumed to be high risk by our management. After inspection of the venue this bond will be refunded within 5 days of the event providing no damage has been caused to the venue or incidents incurring added expenses arise from the event.