



poggo

FUNCTION PACK



Mount Hawthorn's hidden urban oasis



Thank you for thinking of Pogo for your next event.

Pogo is a Mediterranean and Middle-Eastern inspired venue, bringing you the best of those regions with an Australian flair.

Our cosy Garden Bar is the perfect place host your event, where you can relax into the Mediterranean-styled alfresco area while we look after you and your guests.

Our courtyard has a semi-private long table with personal bar, perfect to host sit-down events.

For larger groups we offer exclusive use of the outdoor area as well as options for using our inside restaurant.

Pogo has a range of beverage packages and grazing boards to ensure you can find something to suit you and your celebration.



Pogo

Garden Bar

Pogo Garden Bar is a hidden gem nestled in the laneway amongst the wisteria, the perfect location for your next special event, birthday, baby shower or hens party.

The area hosts a semi-private long table perfect for groups of up to 20 guests to sit and sip the afternoon away or enjoy the warm evenings.

The Garden Bar is also available to book for exclusive use for groups of up to 60 guests. This space is great for canape and stand-and-mingle events with various seating options as well as plenty of room to move around and socialise. This space includes the private bar and can include grazing or canape options.

Long Table - semi-private
up to 20 guests

Exclusive Use
up to 60 guests

Minimum spends on enquiry





pogo

RESTAURANT

Thinking of a more formal setting? Our restaurant dining room caters for up to 60 guests seated or up to 100 guests for canape functions. Perfect for your next corporate lunch or Christmas party.

Our indoor dining room offers flexible seating options or ample space to move around and mingle with your guests.

Join us for a multi-course Feed Me dining experience to taste your way through our menu or relax inside with canapes and cocktails.

SPACES

Exclusive Use: seated options (up to 60 guests)
minimum spend on enquiry

Exclusive Use: stand-and-mingle (80-100 guests)
minimum spend on enquiry



GRAZING TABLES

Chose from a stand alone Grazing Table
or individual grazing boards to be styled
amongst your long table gathering

European Cheeses
Assortment of soft +hard

Pairing Items
Local honeycomb, quince, pate & glazed fruits

Cured Meats
2-3 types of artisan cured meat

Antipasto
Marinated olives, pickles, assortment of dips

Seasonal Fruits
Figs, blueberries, grapes, raspberries & pomegranates

Crackers + Baguette
Fig & ginger crisp-bread, sea salt & rosemary lavosh, truffle
infused baguette

Min 20ppl \$30pp

Extra ppl \$25pp





CANAPES

Harissa King Prawns

Macadamia dukkha, curry leaf's GF

Pork Belly Sausage

Zhug, black garlic GF

Spicy Tuna Tartare

Turmeric rice cracker, preserved lime, avocado GF

Spiced eggplant salad

Berbere toast, soft herbs GFO Vegan

Persian duck borek

native plum jam, tahini mayo

Frozen Chocolate and cardamon mousse

Toasted s'more GF



GIN & TONIC PACKAGES

Gin & Tonic Packages

Enjoy private use of our courtyard bar and our GnT garnish garden. Mixers and aromatics included.

Standard Gin & Tonics

Gins: Larios Dry, Tanqueray, Sipsmith London Dry Gin

Tonics: Capi

\$45 pp for 2 hours

\$15pp per hour thereafter

Premium Gin & Tonics

Gins: Sipsmith London Dry, Spirit of Little Things Botanical, Giniversity

Tonics: Fever tree, Capi

\$60 pp for 2 hours

\$15pp per hour thereafter





BEVERAGE PACKAGES

Standard Wine, bubbles & beer

\$40pp for 2 hours

\$10pp per hour thereafter

BUBBLES NV Howard Park Petit Jete, Great Southern, WA,

WHITE Puppet Master, Pinot Gris, Manjimup, WA

RED Mr Mick, Tempranillo, Clare Valley SA

BEER Little Creatures Elsie, AUS

SOFTDRINKS Soft drinks & filtered water



Pogo Premium - price per person

\$50pp for 2 hours

\$15pp per hour thereafter

BUBBLES NV Howard Park Petit Jete, Great Southern, WA

WHITE Mon Tout, Sauvignon Blanc, Great Southern, WA
Puppet Master, Pinot Gris, Manjimup, WA

ROSE Mon Tout, 'Strange Love' Rose, Margaret River, WA

RED Howard Park 'Flint Rock', Pinot Noir, Margaret River, WA
Mr Mick, Tempranillo, Clare Valley SA

BEER Little Creatures Elsie, AUS
Feral Hop Hog, Pale Ale, AUS

SOFTDRINKS Soft drinks, filtered water

MORE OPTIONS!

+ G&T or Beverage Package to your function

Add any of our options to any drinks package

Standard G&T

Premium G&T

Standard Beverage

Premium Beverage

+ Spirits to your function

Add any of our house spirits to your priced package

Larios gin / Zubrowka Biala vodka / Marker's Mark /

Sauza tequila (silver or gold) Bati Rum (white, dark, or spiced)

Standard \$15pp

Premium \$20pp

+ Cocktails to your function

Have any of our cocktails available for your function on consumption. Starting from \$15

Beverage on Consumption

You give us a beverage budget and we serve drinks until this budget is reached. For this we still recommend you pre-select which beverages (wines, beers, house spirits, cocktails) you would like to enjoy.



TERMS & CONDITIONS

Quotations and Booking Confirmation

Quotations are valid for 30 days from the date of quotation unless otherwise specified.

A 20% deposit is required to confirm a function booking. Quotes must be confirmed in writing so a deposit invoice can be issued. Pogo does not accept tentative bookings.

Cancellation Policy

Should you wish to cancel your confirmed booking, written notice is required.

After deposit has been paid, cancellation results in forfeiture of the deposit.

Final Numbers and Final Payment

Corporate and Private Events - Final numbers and full payment is required within seven (7) days prior to the event. EFT (direct deposit) payments must be referenced in accordance to the tax invoice. Pogo reserves the right to cancel the booking if payment is not received within the prescribed times.

Weddings

100% of the anticipated food and beverage costs are due one (1) month prior to the function date. Personal cheques will not be accepted. EFT (direct deposit) payments must be referenced in accordance to the tax invoice. A remittance advice must be emailed to the venue with the inclusion of the reference number.

TERMS & CONDITIONS

Minimum Spends

The minimum spend is based on food and beverage only and is not inclusive of the venue hire or any other subsidiary items. If the total charge of food and beverage does not meet the required minimum spend as per the agreement, an additional venue hire will apply to adjust the shortfall. There is no refund or credit issued if in the event there is a drop of numbers or the bar tab is not reached.

Pricing

Prices are based on current and expected cost increases, any change in price will be advised within one (1) month of your event. All prices are inclusive of GST.

Responsible Service of Alcohol

Pogo complies with Western Australian Responsible Service of Alcohol Legislation. All staff are trained by the Liquor Licensing Accredited 'RSA' (Responsible Service of Alcohol). Staff may refuse to serve alcohol to any person who they believe to be intoxicated. Any intoxicated person will be removed from the venue. In accordance with liquor licensing laws of Western Australia, persons under the age of 18 are not permitted to consume alcohol on the premises.

BYO Policy

No food or beverages from outside Pogo is permitted for consumption into Pogo unless a special arrangement has been made, e.g. wedding cake. Special circumstances: Gifts containing food or alcohol are permitted into Pogo, however, by no means permitted to be consumed on the premises unless a special arrangement has been made and approved in writing by management

Catering

Menu and beverage selections are required at least 14 (fourteen) days prior to your event. If selections are not advised at this point, your selection cannot be guaranteed to be available. Pogo's chefs can cater for all dietary requirements. Special dietary requirements must be communicated to Pogo at least seven (7) working days prior to the event.

Damages and Cleaning

Clients are financially responsible for any damage to the building, furniture, fixtures and fittings prior to, during and after the event caused by the client. Clients are also responsible for any damage caused by their guests or outside contractors, prior to, during and after the event.

Hire of Catering Equipment

Should you require speciality glassware, cutlery, crockery, linen etc. Pogo can coordinate this for you. This is an additional charge that the client is responsible for which may include a delivery/collection fee.

Pogo does not accept responsibility for any damage or loss of external or internal hire equipment made by the client prior to, during and after the event.

Insurance

Pogo holds no responsibility for loss or damage of personal items of the client or their guests, prior to, during or after the event. Venue staff are always extremely careful when looking after guest's belongings; however accept no responsibility for the damage or loss of property left in the venue prior to, during or after a function. The onus to arrange insurance is that of the clients.

Deliveries and Bump In

The Event Coordinator must be advised of all external contractors and delivery arrangements prior to the event including delivery times, description and contact numbers. Items being delivered must be marked clearly and delivered as close to the start of the event as possible. Bump in time is 3.00pm for an evening function, unless otherwise arranged with the event coordinator. Pogo will not accept deliveries prior to the agreed bump in time due to limited storage space. However, in special circumstances, if there is not an event booked the day before, we can allow deliveries to be made prior to the event.

Bump Out

Bump Out should occur at the conclusion of event. Any times outside those allocated must be agreed to in writing from management.