

EAT DRINK DANCE



THE APO



THE APO. THE SPACES

THE APO offers a selection of unique spaces to accommodate all function sizes and styles. Enjoy an atmospheric cocktail style event overlooking Bakery Lane or hire the venue exclusively and indulge in flowing food, craft beers & cocktails.

THE MEZZANINE BAR

The exposed brickwork of the Mezzanine Bar with use of your own pool table creates a relaxed and fun atmosphere that accommodates up to 80 guests cocktail style.

THE BALCONY

Stepping out through timber frenchdoors and looking out onto Bakery Lane, The Balcony is the perfect outdoor space for an intimate cocktail style event catering for up to 20 guests.

EXCLUSIVE USE

The entire venue is available for exclusive use for events catering for up to 200 guests. Minimum spends apply, which are fully redeemable on food and beverage during the event.



THE APO. THE DRINKS

THE APO has three beverage options to suit any budget and event. We offer an extensive range of local craft beers, unique cocktails and a fine selection of wine & sparkling.

2 HOURS \$48pp

Local beers

House wines

Basic Spirits

Soft drink and juice

Sparkling water

Cocktails +\$32pp

3 HOURS \$65pp

Local beers

House wines

Basic Spirits

Soft drink and juice

Sparkling water

Cocktails +\$45pp

4 HOURS \$80pp

Local beers

House wines

Basic Spirits

Soft drink and juice

Sparkling water

Cocktails +\$55pp



THE APO. THE FOOD

OYSTERS (Price per dozen)

Natural w/ lemon (GF)(DF)

Mel's special recipe kilpatrick (GF)(DF)

SNACKS

APO spiced crispy chick peas (V)(GF)

Beetroot hummus (25 pieces)
w/ crostini, tomato salsa (V)

Haloumi fries
w/ lemon and parsley aioli (V)(GF)

Sesame crumbed tiger prawns (20 pieces)
w/ wakame, sriracha mayo (DF)

SLIDERS (10 pieces)

Battered barramundi slider
w/ pickled cucumber and brie

Falafel slider w/ tomato salsa
and sriracha mayo (V)

Apo cheeseburger slider - beef pattie, red jack
cheddar, pickle, Big Dal's special sauce

WINGS (30 pieces)

40 Soy and mirin wings w/ toasted nori (DF)

55 Big Dal's Black Ghost hot wings
w/ dill ranch (GF)

TACOS (10 pieces)

5 Chipotle pulled pork taco
w/ lime crema and coriander (GF)

40 Seared tuna taco
w/ pickled cabbage and chilli (GF)(DF)

60 Roast cauliflower taco
w/ spiced eggplant and pico de gallo (GF)(VEG)

DESSERT

40 Chips and dip 30
Cinnamon sugar potato crisps, chocolate
ganache, blackberry purée (GF)

60 Deep fried brownie bites (20 pieces)
w/ coconut custard



THE APO. THE FOOD

FOOD BOXES

All food boxes are priced at \$16pp.

Braised pork belly (GF)

w/ warm kipfler salad, cauliflower and roast apple puree

Wagyu beef meatballs (GFO)

w/ tomato, chilli sauce, fresh spaghetti and baby basil

Nasi goreng, fried egg, sambal (VO)

Choice of fried chicken or tempura vegetables

Salt & pepper squid

w/ watermelon & heirloom tomato salad and herb labne

PIZZAS

All pizzas are priced at \$12. GF base +\$3.5 / pizza

Margherita (V)

Napoli sauce, cherry tomato, mozzarella, fior di latte, basil

BBQ Chicken

BBQ sauce, chicken, red onion, mozzarella, fior di latte

Potato, Bacon & Rosemary

Garlic sauce, potato, bacon, rosemary, mozzarella, fior di latte

Supreme

Napoli sauce, ham, salami, cherry tomato, red onion, olives, mozzarella

Mushroom (V)

Garlic sauce, mushrooms, smoked mozzarella, chilli, fior di latte

BBQ Meatlovers

BBQ sauce, ham, ground beef, bacon, salami, chicken, mozzarella

Hawaiian

Napoli sauce, ham, roasted pineapple, oregano



THE APO. ADDITIONAL SPACES

LARUCHE

An award-winning bar & function venue located in the heart of the Fortitude Valley, Laruche (French for 'the beehive') offers much more than your typical night out.

If you are looking to host your next special occasion, Laruche includes eight function spaces split over two floors that are ideal for birthday parties, engagement parties, cocktail evenings and corporate functions. Upstairs offers a series of small function rooms that offer the perfect setting for intimate events, while downstairs welcomes guests into the heart of Laruche amongst the chandeliers, grand seating and luxurious decor.

**TO MAKE AN ENQUIRY
CALL 07 3666 0880**

JONNY'S PIZZERIA

If it's an outdoor space you are after, we have you covered on that front too.

Imagine a rowdy laneway in the backstreets of Milan circa 1978, filled with Italo-disco music, red-and-white chequered tablecloths, crispy pizzas, flowing Campari and lots of dancing. Jonny's serves up traditional Italian pizzas all night long as well as vino, birra and a crafty cocktail menu perfect for Friday night drinks.

Depending on the style you're after, Jonny's Pizzeria can also function as a private bar for you and your guests in the laneway.

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BAKERY LANE

Unique in its positioning, atmosphere and catering from The APO, Laruche or Jonny's Pizzeria, Bakery Lane is a fresh alternative to your normal functions spaces.

With the versatility of the laneway we can set up and accommodate for all occasions. If it is a sit down lunch or dinner you are after, we can arrange seating for up to 80 people. While the buzzing laneway ensures a great backdrop for any event, security can be provided to ensure the exclusivity of your event.

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FUNCTION/EVENT TERMS AND CONDITIONS

RESERVATION

The allocated deposit amount must be paid and the Terms and Conditions form signed upon booking to secure your reservation. Please see the deposit amounts required below:

10-20pax function, \$250

20-25pax function, \$400

All functions 25+ guests, \$500

This deposit paid goes towards your food and beverage selection and contributes towards any minimum charges.

By confirming your booking and providing THE APO with your personal information, you acknowledge that you have read and understand the following Terms and Conditions and agree to pay all charges, associated costs, and any damages incurred by yourself and/or by your guests whilst on the premises

FUNCTIONS MENUS

Canapé functions can order as many platters as required from the canapé menu. For bookings of 10 or more people, we can customise and design a more substantial set menu for your function. Please email info@theapo.com.au or call (07) 3252 2403 if you would like to discuss this option.

BOOKING DETAILS

The following information is required at least seven (7) days prior to the event: number of guests and times, selected menu, dietary requirements, wine and beverage selection, special requests and payment of the deposit.

FINAL NUMBERS

Final numbers are required 24hrs prior to your event. The number of guests confirmed at this time will be the minimum charge for catering on the day. Alterations to guest numbers within the final 24hrs are subject to cancellation fees.

CANCELLATION POLICY

Clients who cancel within 14 working days will automatically forfeit the full deposit amount.

FINAL PAYMENT / METHOD OF PAYMENT

Full payment is required at the conclusion of the event. In the event that the minimum charge has not been reached, the difference will still be debited. We accept: cash, Visa, Mastercard and AMEX. If you wish to make payment via direct debit, this must be arranged and made in full 3 days prior to the event.

MINIMUM CHARGE

The 'minimum charge' amount (applicable to exclusive use reservations) is inclusive of the food and beverages selected to the dollar value quoted.

MENU

Our menus have been created using seasonal produce and as such are subject to change without notice due to availability and quality of produce

TIMES

We require an accurate running of your event to ensure the best dining experience is achieved not only for your group but other patrons dining in the restaurant also. Therefore, the allotted times for service will be adhered to from our end. Any variance on this will affect all patrons dining in the restaurant

HIRING OF EQUIPMENT / EXTRA REQUIREMENTS

Guests are responsible for any external hiring of equipment to be paid by the guest. Prices quoted do not include any floral or table decorations, music or entertainment, photography or audio-visual. However we can gladly assist in recommending professional providers or at an additional cost arrange these for you.

GUEST RESPONSIBILITIES

Guests are expected to conduct the function in a legal and respectable manner to all staff and other clients. The organiser is fully responsible for the conduct of their guests and invitees. The organiser will be charged for any damage that occurs to the restaurant, the property or its staff

RESTAURANT RIGHTS

We reserve the right to remove from the premises any person behaving in an irresponsible manner. We assume no responsibility for the loss or damage to any property belonging to the client or their guests. No food or beverage is permitted into the premises unless prior permission has been obtained.

I have read and accept the terms and conditions



For all booking enquiries please don't hesitate to contact us. We look forward to working with you in crafting an unforgettable experience for you and your guests.

OPENING HOURS

Tuesday - Thursday 4pm 'til late
Friday - Sunday 12pm 'til late

CONTACT

(07) 3252 2403

info@theapo.com.au

Bakery Lane, 690 Ann Street, Fortitude Valley, 4006

THE APO