

A close-up photograph of a group of people at a party. The central focus is a woman with long brown hair, wearing a black top and a black choker, who is smiling broadly. She is holding a glass of brown liquid with a black straw. To her right, another person is holding a glass of clear liquid with ice and a black straw. The background is dark and out of focus, suggesting an indoor party setting. The text 'EAT DRINK DANCE' is overlaid in the center in a white, glowing, outlined font. In the bottom left corner, the text 'THE APO' is visible, with 'THE' in small white letters and 'APO' in large, red, outlined letters.

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)(GFO)

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

### 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  
50 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

# 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](mailto: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

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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](mailto:info@theapo.com.au)

Bakery Lane, 690 Ann Street, Fortitude Valley, 4006

**THE** **APO**

