POP

COCKTAIL CATERING 2026

Celebrate with POP

POP brings vibrant, memorable catering to functions and events with great food, local produce and generous hospitality.

Our food ethos is firmly rooted in supporting local producers. Our take on Modern (South) Australian dining is all about celebrating what's grown, made and produced around us — from local seafood, meat and vegetables to South Australian wine, cheese, chocolate, olive oil and many more amazing South Australian producers.

Our commitment to local producers is how our 'pantry to plate' concept was born. It shapes the ingredients we choose, the producers we champion and the food we create for your event. Expect inventive, flavour-driven dishes that balance quality, sustainability and a genuine sense of place, with familiar ingredients reworked in ways that feel fresh, thoughtful and distinctly POP.

Whether you're planning a birthday, milestone celebration, corporate event, product launch, client function or end-of-year party, our catering menus are thoughtfully designed to support your event and keep people eating, drinking and talking. We can tailor the experience to suit the style, size and feel of your event, from relaxed gatherings to more polished occasions.

If you want your function to have a distinctly South Australian spin, POP brings the best of the state to you — through the produce in the pantry, to the creativity on the plate.

Because for us, celebrating South Australia isn't just an idea, it's truly everything.






08 7008 0299 | events@sproutfoodgroup.com.au | pantryonprospect.com.au | @pantryonprospect

POP CATERING 2026

COCKTAIL MENU

CANAPÉ

POP focaccia with a trio of South Australian extra virgin olive oils (ve)
Coffin Bay oyster, lilly pilly chilli dressing (gf)
Marinated Torzi Matthew olives
Wild caught Port Lincoln tuna gildas, Losada olives, Ortiz anchovy (gf)
Bruleéd chicken liver parfait, Barossa Bark lavosh
Jerusalem artichoke skordalia, roasted capsicum, plum salt artichoke crisps, Coriole extra virgin olive oil
La Vera haloumi, Woodside honey, pickled grape, radish, parsley oil (v , gf)
Smoked & pickled beetroot, goat curd, dehydrated kalamata olives, Pendleton agrumato blood orange oil (v , gf)
Port Lincoln kingfish crudo, soy & ginger dressing, Cara Cara orange, Ananda hand-picked capers (gf)
Mayura Station MS9 beef brisket, butter lettuce, nuoc cham, fried shallots, herbs

LARGER

POP cheese box; curated cheese, charcuterie and accompaniments
Fried chicken taco, whole lime crema, tomatillo & Chilli Mojo hot sauce
Crumbed Spencer Gulf King Prawn sando, dill tartare, prawn bisque
Ottolenghi Harissa pumpkin, Noya macadamia & cashew cream, fermented chilli, saltbush (ve)(gf)(cn)
La Vera ricotta gnocchi, Choice mushrooms, porcini cream (v)
Adelaide Hills chicken breast, ginger oil, wild rice tabbouleh, Fleurieu garlic yoghurt, pomegranate (gf)
Crispy skin pork belly, roasted & pickled kholrabi, Sichuan caramel, purple daikon, herb salad

SWEET

Persian love cake, crème fraiche and Davidson Plum ice cream, Kris Lloyd Monet salt
Dark chocolate cremaux, salted mandarin ice cream, Taronga almond brittle (cn, gf)
Coconut panna cotta, rhubarb granita, roasted rhubarb, lime oil (gf)






GF = Gluten free, CN = Contains Nuts, V = Vegetarian, VE = Vegan
Note: Most dishes can be altered to meet most dietary requirements.
We only serve Australian seafood.

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Food Options (cost per person)

One-hour food service (four canapés)	$34
Two-hour food service (three canapés + two larger items)	$66
Three-hour food service (four canapés + three larger items)	$84

Additional Food Options (cost per person)

Canapés	$6
Larger	$16
Sweet	$5

Inclusions

Chefs and kitchen staff
Food service staff
Cocktail menu serveware
Travel
Waste disposal

Exclusions

Venue hire	
Venue set up / bump in & bump out requirements	
Venue styling	
AV equipment	
Security	
Cake cutting and service	$5

Minimum Spend

Minimum food and beverage spend	from $1000






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