

# functions pack

The East Village Hotel offers four floors of function space, each with its unique style and each offering various facilities.

The pub offers space for corporate functions, cocktail style events, weddings, and engagements. Almost any other style of event you may wish to put on, we will do our best to accommodate you and put together the perfect package to suit your needs.

This printable information pack should be enough to offer you all the options for space, food and drinks when booking a function at the East Village Hotel. However, we are always striving to improve our services and if you would like further information to better suit your needs, please do not hesitate to contact our team.

## Function Rates

Prices are subject to change during Christmas and other peak seasons, minimum spends range between \$2000 and \$5000, POA.

Weekend Rates	Room Hire	Minimum Spend
The Rooftop	\$500	\$2500
The Westside Lounge	\$300	\$1500
The Greenwich Bar	\$200	\$1000
The East Village (Public Bar)	\$0	\$0

  

Midweek Rates	Room Hire	Minimum Spend
The Rooftop	\$250	\$1000
The Westside Lounge	\$200	\$1000
The Greenwich Bar	\$150	\$0
The East Village (Public Bar)	\$0	\$0

# cocktail food menu

## Canapés \$2.40 each

Bloody Mary oyster shot  
Moroccan chicken skewers  
Crispy seafood wontons  
Roasted sweet potato, spinach and pine nut frittata  
Smoked salmon pinwheel wraps  
Gourmet mini pies with tomato sauce  
Mini bruschetta on pumpernickel  
Roast vegetable pinwheel wraps  
Mixed finger sandwiches - vegetarian options available  
Thai beef on cucumber rounds  
Salt and pepper squid with a lime aioli  
Mini cheeseburgers with a tomato chutney  
Black and white sesame crusted chicken tenders with lime aioli  
Mixed sushi  
Piri piri prawn skewers  
Peking duck tartlets  
Tempura tiger prawn with wasabi mayonnaise  
Chicken san choi bao served in a wonton wrapper  
Smoked trout and tomato salsa on mini toasts  
Thai fish cakes with chilli, lime and coriander pesto

## Canapés \$1.80 each

mini sausage rolls with tomato sauce  
vegetable samosas with raita sauce  
tomato and herb risotto balls  
mini spring rolls with a sweet chilli, soy sauce  
Variety of mini quiches  
Smoked salmon and cream cheese  
on a cucumber round  
Vegetable mini dim sims with sweet soy sauce  
Freshly battered fish pieces with tartare sauce  
Variety of mini pizzas  
Lamb koftas with tzatziki  
Pesto fetta filled mini tarts  
Chilli, coriander chicken on a cucumber round

## Noodle Boxes \$3.50 each

Freshly battered fish and chips with tartare sauce and lemon  
Cajun chicken on Moroccan cous cous and herb yoghurt dressing  
Asian style chicken with hokkien noodles  
Chilli and lemongrass beef with hokkien noodles  
Rocket and parmesan salad  
Ceasar salad

## Platters \$60 each

Vegetarian mezze platter  
Antipasto platter with a variety of meats  
Seasonal fruit platter  
Cheese platter with crackers and quince paste  
Variety of dips with gourmet breads

# \$30 per head menu

Two alternate mains plus a choice of Entrée or Dessert

## Entrée

Tapas plates for the table

## Mains

Perch on roast sweet potato  
With a chilli and lime aioli

Chicken breast on pesto mash  
With a creamy mustard sauce

Scotch fillet served on roasted  
Garlic and chive chats  
With a creamy mustard sauce

Char grilled vegetable stack  
Drizzled with red pesto  
Dressing

## Dessert

Sticky date pudding with  
butterscotch sauce  
and ice cream

Apple crumble slice  
With ice cream

# \$35 per head menu

Alternate Two mains plus choice of Entrée or Dessert

## Entrée

Traditional Ceasar salad

Angel hair pasta with smoked salmon, capers  
And roast capsicum

Vegetarian Californian rolls

Teriyaki chicken on fragrant rice  
With wasabi mayonnaise dressing

## Mains

Lamb shanks served on rosemary  
Roasted vegetables  
With red wine jus

Chicken breast on a potato  
Rosti with basil cream sauce and kumera crisps

Baked Barramundi served on a  
Niossette salad and a sumac dressing

Char grilled Sirloin served on  
sweet potato almond mash with herb infused jus

Vol au vent with Mediterranean vegetables  
With a pesto dressing

## Dessert

Caramelized peaches with a  
red berry compote and cream

Chocolate mud cake with  
raspberry coulis and ice cream

Apple crumble slice with roasted rhubarb and ice cream

# \$50 per head menu

Choice of alternate 3 mains and 3 Desserts.  
Choice of canapés on arrival or sit down alternate Entrée.

## Entrée

Seasonal fresh seafood plate with cocktail sauce

Peking duck and lychee salad  
With asian dressing

Pumpkin papardelle with  
Mediterranean vegetables tossed in a basil pesto

Rare Moroccan lamb on a bed of saffron cous cous

## Mains

Beef fillet served on garlic and chive  
chats with a herb infused jus

Lamb back strap filled with mint semi dried tomato and pinenut  
Served on a bed of kumara mash and rosemary jus

Sizzilion chicken with Tarragon cream sauce served on  
white bean and red pepper puree

Pistachio, almond and parmesan crusted seared Salmon fillet served on a  
bed of sautéed sun dried tomato potatoes and spinach with a lime aioli

Wild mushroom and asparagus filled peppers  
on a bed of pumpkin puree

## Dessert

Seasonal fruit skewers with passionfruit syrup

Sticky date pudding with butterscotch sauce and ice cream

Caramelized peaches with a red berry compote and cream

Pear and rhubarb crumble slice with ice cream

# bbq menu

BBQ cooked by a chef

## MENU A per \$25 per head

Bread rolls  
Choice of 3 salads  
Pork sausages  
Gourmet burgers  
or  
Scotch fillet steaks  
For vegetarians  
Vegetable skewers

## MENU B \$35 per head

Bread rolls  
Choice of 3 salads  
Pork sausages  
Gourmet burgers  
Scotch fillet steaks  
Halloumi brochettes  
Chicken skewers  
BBQ squid  
Vegie burgers  
Prawn skewers

## Salads

Noisette salad  
Spinach, mushroom and green bean salad  
Potato salad  
Rocket, sundried tomato, fetta salad  
Roast sweet potato salad with a sweet chilli, coriander mayonaise  
Moroccan cous cous  
Coleslaw  
Ceasar  
Spinach, roast sweet potato, balsamic red onion salad  
Greek salad

# restaurant menu

## Entrées

Soup of the day served with crusty bread	6
Chilli mussels in a homemade tomato sauce with baby english spinach and crusty bread	12
Salt and pepper squid, lime aioli	9.5
Moroccan spiced couscous with roasted red onion, capsicum, chickpeas and coriander	7.5
Tapas plate to share	15.5

## Mains

Slow roasted lamb shanks served with sweet potato mash and red wine rosemary jus	18
Grilled Atlantic salmon fillet served on garlic and chive roast chats with a balsamic red onion and roast pepper salsa	17
Indian beef curry served with steamed basmati rice papadams, mango chutney and raita	16
Spinach and tomato parpadelle with char-grilled eggplant, spanish onion and tomato	14
Chargrilled chicken breast served with chips, salad and a choice of mushroom, pepper or dienne sauce	17
Grainfed scotch fillet served with creamy mashed potatoes and vegetables with a choice of mushroom, pepper or dienne sauce.	19.5

## Sides

Basket of fries	5.5
Hand cut chips with aioli	6.5
Greek salad	6.5
Garden salad	6.5
Garlic or pesto bread	3
Bread with olive oil	3.5
Bowl of steamed vegetables	5.5

## Desserts

Crème brulee	6
Crumble	6
Fruits and cream	6

# bar snacks

	\$
Soup of the day with crusty bread	6
Rump steak with chips, salad and mushroom sauce	15
Beer battered fish with chips salad and tartare	14
Chicken schnitzel served with creamy mash and mushroom sauce	15
Indian beef curry with pappadams rice, mango chutney and raita	14
Beef or bean nachos with guacamole, salsa and sour cream	12
Steak, egg and bacon sandwich with chips and bbq sauce	12.5
Cajun chicken burger with coriander mint salsa and chips	12.5
Spinach and tomato parpadelle with char-grilled eggplant, spanish onion and napolitana	14
Tapas plate	15.5
Salt and pepper squid and lime aioli	9.5
Basket of fries	5.5
Hand cut chips	6.5
Greek Salad	6.5
Garden Salad	6.5
Garlic or pesto bread	3
Bread and olive oil	3.5

# cocktail list

**martini** a generous dose of gin kissed with extra dry vermouth and completed with either an olive, lemon peel or grapefruit peel garnish.

**vodka martini** as above with vodka

**manhattan (dry)** a classic New York cocktail traditionally made with Canadian Club rye whisky, vermouth, bitters and garnished with lemon peel.

**manhattan (perfect)** with 100% rye whisky, vermouth, sweet vermouth and a choice of cherry or lemon peel garnish.

**manhattan (sweet)** with 100% rye whisky, sweet vermouth, marachino juice and a cherry garnish.

**negroni** a classic way to enjoy campari, with Plymouth gin and Italian sweet vermouth and flavoured with orange. (Charged with soda if you desire).

**cosmopolitan** a real city girls drink, with Absolut Citron vodka and Cointreau.

**daiquiri** this age old cocktail made famous by Hemmingway in Havana. With white rum and Cointreau traditionally shaken and strained with lime.

**margarita** a classic cocktail shaken and strained with Sauza tequila, Cointreau and lime.

**sidecar** a delicious balance of St Remy Brandy and Cointreau served in a martini glass rimmed with sugar.

**piscoe sour** the South American sour, egg whites and all. Piscoe, Cointreau and lemon juice.

**caipirinha** the original South American stick drink. Forefather to the Caprioska, made with Brazilian cane spirit, cachaca and lime.

**mojito** Cuba Cuba Cuba, rum, mint, lime. Oh, and Cuba.

**moscow mule** a long refreshing drink which dates back to American Prohibition. An ingenious idea of mixing Russian vodka with a kick of ginger beer and lime.

**old fashioned** worth every second of the process. A real bar tenders drink with Makers Mark bourbon and bitters.

**mint julep** the odd couple. Bourbon and mint, a match made in heaven. Stirred until frosted.

**tom collins** one of the oldest cocktails around. Gin, seasoned with lemon and sugar. Just like a pancake.

**french martini** a simple, neat drink, in a martini glass, with vodka, Chambord and pineapple.

**bramble** a new classic hailing from London as a unique way to enjoy Plymouth Gin using a drizzle of crème de mure

**bellini** our only sparkling cocktail. Italian, peach flavoured and presented in a champagne flute.

**bloody mary** Absolut pepper, bloody village mix.

# wine list

## White Wine

			<b>\$ (glass)</b>	<b>\$ (bottle)</b>
Rothbury Estate	Semillon Sauvignon Blanc	Hunter Valley NSW	7.00	26
Saltram Makers Table	Chardonnay	Barossa Valley SA	7.50	29
Two Eights	Verdelho	Langhorne Creek SA	7.50	29
Leo Buring	Reisling	Clare Valley SA	8.00	30
Montana Classic	Sauvignon Blanc	Marlborough NZ	8.00	30
Montana Reserve	Pinot Gris	Marlborough NZ	8.50	32

## Red Wine

			<b>\$ (glass)</b>	<b>\$ (bottle)</b>
Rothbury Estate	Cabernet Merlot	Hunter Valley, NSW	7.00	26
Mr Frog	Cabernet Shiraz	Yarra Valley VIC	7.50	29
George Wyndham	Shiraz	South Australia	8.00	30
Rosemount Diamond	Merlot	Hunter Valley NSW	8.00	31
Rouge Homme	Cabernet Sauvignon	Coonawarra SA	8.50	31
Stoneleigh	Pinot Noir	Marlborough NZ	8.50	31

## Sparkling Wine

			<b>\$ (glass)</b>	<b>\$ (bottle)</b>
Wolf Blass Bilyara	Brut	Barossa Valley SA	7.00	26
Seppelt Fleur de Lys V	Chardonnay Pinot Noir		8.50	31
Deutz V	Cuvee	Marlborough NZ		45
VeuveCliquot NV	Brut	Reims France		105

# booking form

Signed in acceptance of the Terms and Conditions of east village (see next page)

Name:

Date:

Signature:

Date of Function:

Organiser:

Company:

Address:

Phone:

Mobile:

Fax:

Email:

rooftop  
(please circle one)

westside lounge

greenwich bar

ground floor bar

Approximate Number of People:

Start Time:

Finish Time:

Is Food Required (please include canape menu with selections nominated):

Yes / No (please circle)

Other Special Requirements (please specify):

## Credit Card Payments

Credit Card Details: Visa / MasterCard / Bankcard / Amex 2.2% Please circle)

Card Holders Name:

Card Number: \_\_/\_\_/\_\_/\_\_ / \_\_/\_\_/\_\_/\_\_ / \_\_/\_\_/\_\_/\_\_ / \_\_/\_\_/\_\_/\_\_ / \_\_/\_\_/\_\_/\_\_ /

Expiry Date: \_\_/\_\_/\_\_/\_\_ /

Please debit my card the amount of \$

Card Holders Signature:

# terms and conditions

## Room Hire Fee

A room hire fee is charged for each bar on Friday and Saturday nights giving you exclusive rights to the room. This also includes your staff, furniture set up, audio visual etc. Room Hire fees are now reduced during the week.

Your booking is not confirmed until we receive a signed booking form together with your room hire fee. The room hire fee also acts as your non-refundable deposit. Rooms can be placed on short term HOLDS.

This HOLD expires after 48 hours unless other arrangements have been made.

## Cancellation

Any cancellations less than 6 weeks before the event will lose the deposit if an alternate function is not secured. Bookings made in November - December will require 8 weeks notice. Any cancellations within one week of the event, or in the case of a 'no-show', half of the minimum spend will be payable as a cancellation fee.

## Payment

All accounts must be settled in full at the close of the function. Cash or credit cards are accepted. American Express will incur a 2.5 % surcharge. Company cheques will be accepted where prior arrangement has been made with the hotel.

## Minimum Spend Requirements

Any minimum spend required to secure a bar can be made up of food & alcohol.

Any shortage must be paid on the night of the function.

## Security

Under no circumstances does the east village hotel take responsibility for any items brought onto the premises by the client. It is the client's responsibility to ensure the security of their equipment.