



# EASTSIDE

BAR & GRILL

**FUNCTION PACK**

# OUR VENUE

Eastside is the perfect space for your next event.

Located on the first floor of The Old Rum Store, the space evokes the atmosphere of New York's meatpacking district.

Dark, sexy and theatrical, the restaurant features a leather panelled-bar with bronze back bar display. A custom brass light fixture, an assortment of wood, steel and leather tables and chairs, surround an open kitchen and impressive wood-fired grill. The custom-made artwork covers the walls of this 100-year-old heritage building, marrying the raw structure with the chic elements of a New York restaurant, offering the ideal venue to wow your guests.

In the kitchen, the Eastside team deliver a modern menu with influence from around the globe, and most notably, New York. A variety of gastronomic offers, spanning land and sea, are sure to please all of your foodie guests.

# OUR VENUE

## CAPACITY

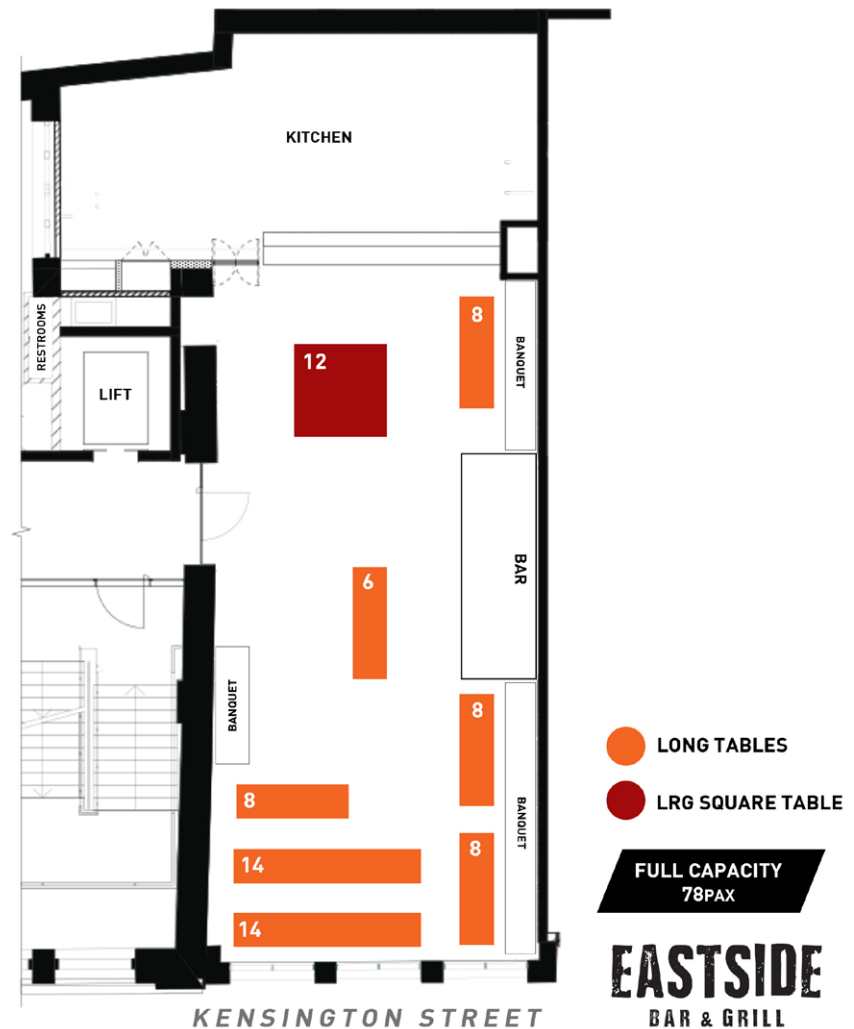
While the venue and the team at Eastside are very flexible and will always do their best to accommodate any set up, below is a great starting point for standard event set up's and capacity.

## AV

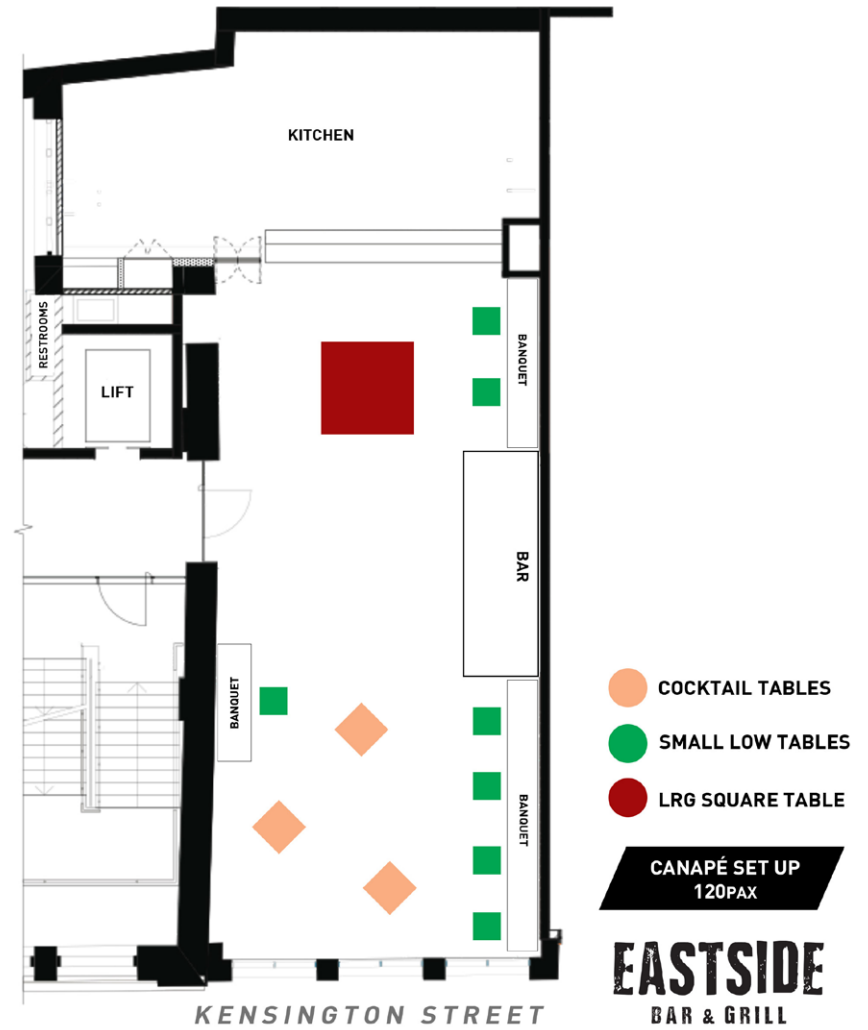
The venue has WIFI Internet, a standard microphone and sound system and a 55inch Plasma TV. This is enough for all of your basic AV needs, however, for anything more advanced we suggest speaking with an external AV company.

## STYLING

As part of a standard hire, the venue comes with candles and some greenery in the venue as well as all decor. Clients are more than welcome to bring in their own decorations and styling to suit the event.



# OUR VENUE



## MENU 1 3-COURSE \$78 PP

iggy's sourdough rosemary-beef  
whipped butter

### ENTRÉE

chargrilled baby cos  
yoghurt-apple cider reduction  
& toasted pepitas

...

### ALTERNATE DROP MAINS

market fish  
olives, cranberry & orange  
butter sauce

or

duck leg confit  
beetroot, carrot & parsnip  
with balsamic

...

### DESSERT

NY cheese cake  
raspberry and chocolate

## MENU 2 3-COURSE \$108 PP

iggy's sourdough rosemary-beef  
whipped butter

### ENTRÉE

kingfish sashimi  
tiger's milk & jalapeno

...

### ALTERNATE DROP MAINS

black angus striploin  
red wine jus, green beans  
with lemon garlic dressing

or

market fish  
olives, cranberry & orange  
butter sauce

...

### DESSERT

hazelnut parfait, chocolate ice cream  
strawberry salad

## MENU 3 4-COURSE \$108 PP

iggy's sourdough rosemary-beef  
whipped butter

### ENTRÉE

angus beef tartare  
pickled shallots & cured egg yolk

...

### SECOND COURSE

handmade potato gnocchi  
fresh tomato

...

### ALTERNATE DROP MAINS

market fish  
olives, cranberry & orange  
butter sauce

or

duck leg confit  
beetroot, carrot & parsnip  
with balsamic

...

### DESSERT

hazelnut parfait, chocolate ice cream  
strawberry salad

.....  
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\*Upgrade to our signature 'fire+ice' dessert presentation

\$10.00 per person

.....  
:

## MENU 4 (SHARING) \$78 PP

iggy's sourdough rosemary-beef whipped butter

### ENTRÉE

angus beef tartare  
pickled shallots & cured egg yolk

chargrilled baby cos  
yoghurt-apple cider reduction & toasted pepitas

grilled clarence river baby octopus  
smoked almond romesco & potato chips

### MAINS

market fish  
olives, cranberry & orange butter sauce

black angus striploin  
red wine jus, green beans with lemon garlic dressing

### SIDES

hand cut steak fries  
green beans with lemon garlic dressing  
mixed garden leaves with pickled onion

### DESSERT

hazelnut parfait, chocolate ice cream, strawberry salad  
NY cheese cake, raspberry and chocolate

## SIDES- \$8 EACH

heirloom tomato salad

hand cut steak fries

mixed garden leaves with pickled onions

green beans with lemon garlic dressing



upgrade to our signature 'fire + ice' dessert presentation for \$10.00 per head

# CANAPÉS

**9 PIECES / \$50 PP**  
standard canapes x 2 per person

chicken karaage with chilli mayo  
...  
compressed tomato salad  
on chargrilled bread  
...  
watermelon and feta cheese  
...  
mini confit salmon tacos  
with yuzu mayo and spring onion

**substantial canape x 1 per person**

battered fish with hand cut fries  
and house-made tartar sauce

**12 PIECES / \$68 PP**  
standard canapes x 2 per person

chicken karaage with chilli mayo  
...  
compressed tomato salad  
on chargrilled bread  
...  
watermelon and feta cheese  
...  
mini confit salmon tacos  
with yuzu mayo and spring onion  
...  
cured pork and potato croquette

**substantial canapes x 2 per person**

battered fish with hand cut fries  
and house-made tartar sauce  
...  
American mac and cheese

**16 PIECES / \$88 PP**  
standard canapes x 2 per person

chicken karaage with chilli mayo  
...  
compressed tomato salad  
on chargrilled bread  
...  
watermelon and feta cheese  
...  
mini confit salmon tacos  
with yuzu mayo and spring onion  
...  
cured pork and potato croquette  
...  
cream puff, custard and chocolate  
...  
NY cheese cake with raspberry gel

**substantial canapes x 2 per person**

battered fish with hand cut fries  
and house-made tartar sauce  
...  
American mac and cheese

*\*All menus subject to change.  
sample menus only.*



# BEVERAGES

We have a series of beverage package options, curated to suit our menus and please even the most discerning crowd. Designed to take the hard work out of the night, each package runs for four hours.

Should a beverage package not be suitable for your event, you can also create your own package by having drinks on consumption. Simply choose the beverages, budget and duration of your tailored package.



## **BYO**

Do you have a beverage sponsor for your event? Have something special in the cellar you want to dust off, or know your boss's favourite isn't on our list?

We do allow BYO for wine and champagne only. Corkage fees apply.

## **SPIRITS AND COCKTAILS**

Because not everyone loves wine! We have many different options to include spirits and cocktails into your event. Whether you are looking to kick things off with a tailor made cocktail or want to finish the night off with a bang, we can happily accommodate you. Get in



# BEVERAGES



## STANDARD / \$65 PP

varichon & clerc, blanc de blanc, france  
...  
2015 waterhorse, sauvignon blanc, marlborough, new zealand  
...  
2015 mcw appellation, syrah canberra, australia  
...  
2015 poggiotondo rosato, italy  
...  
asahi, asahi light

## PREMIUM / \$85 PP

varichon & clerc, blanc de blanc, france  
...  
2016 pasqua, pinot grigio, italy  
...  
2015 chianti, tenute rossetti, italy  
...  
2015 margan, rose, hunter valley, australia  
...  
asahi, asahi light

## DELUXE / \$105 PP

nv prosecco astoria, italy  
...  
2015 malvasia del salento, italy  
...  
2015 paxton mv cabernet sauvignon, mclaren vale, australia  
...  
2015 margan, rose, hunter valley, australia  
...  
asahi, asahi light

# MINIMUM SPEND

While there is no venue hire fee, there are varying minimum spends:

## MONDAY - THURSDAY

Lunch: \$3,000

Dinner: \$6,000

## FRIDAY - SUNDAY

Lunch: \$5,000

Dinner: \$8,000

Service fee: an additional charge of 6% of the total event spend will be factored into all quotations for the space.



# OUR OTHER VENUES



**OLIO KENSINGTON ST**



**GAVROCHE CHIPPENDALE**



**MEKONG KENSINGTON ST**



**THE PRIVATE KITCHEN**