



FUNCTION PACK

EASTSIDE
BAR & GRILL

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.

MENU

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

black angus striploin, red wine jus

...

DESSERT

chocolate brownie, salted caramel
popcorn, toasted vanilla ice cream

***Upgrade to our signature
'fire+ice' dessert presentation
\$10.00 per person**

MENU 2 **3-COURSE PREMIUM \$108 PP**

iggy's sourdough rosemary-beef
whipped butter

ALTERNATE DROP ENTRÉE

kingfish sashimi
tiger's milk & jalapeno

or

angus beef tartare
pickled shallots & cured egg yolk

...

ALTERNATE DROP MAINS

rump cap limestone full blood wagyu 7+

or

Port Lincoln sword fish
olives, cranberry & butter sauce

...

SIDES

grilled broccolini with anchovy butter
hand cut steak fries

heirloom tomatoes with anchovy sauce,
garlic & basil

...

DESSERT

NY cheesecake, raspberry & chocolate

MENU 3 **4-COURSE \$108 PP**

iggy's sourdough rosemary-beef
whipped butter

ALTERNATE DROP ENTRÉE

kingfish sashimi
tiger's milk & jalapeno

or

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

black angus striploin, red wine jus

...

ALTERNATE DROP DESSERT

NY cheesecake, raspberry & chocolate
or

chocolate brownie, salted caramel
popcorn, toasted vanilla ice cream

MENU

MENU 4 (SHARING)

\$88 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

roasted cauliflower
pecorino & hazelnut

SIDES

hand cut steak fries
mixed garden leaves with pickled onion

DESSERT

hazelnut parfait, chocolate ice cream, strawberry salad
NY cheesecake, raspberry & chocolate

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

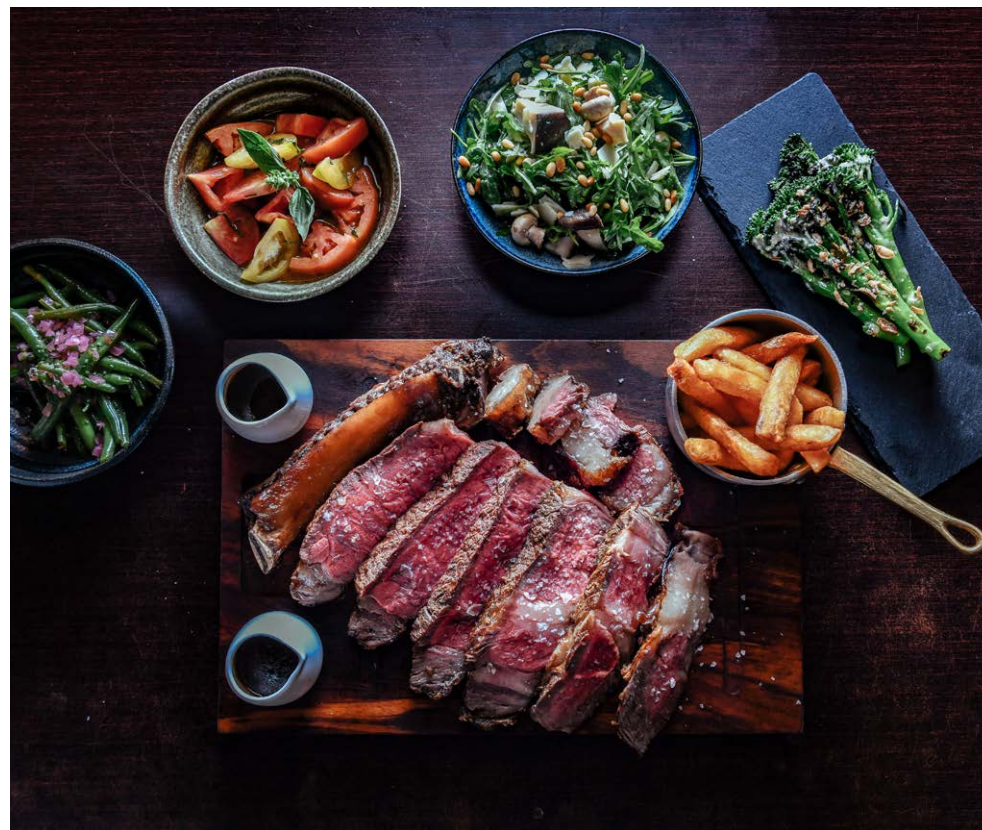
SIDES

hand cut steak fries - 9

heirloom tomato salad - 8

mixed garden leaves with pickled onion - 8

green beans with lemon garlic dressing - 8



CANAPES

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

cured pork and potato croquette

...

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 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

cured pork and potato croquette

...

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

dessert canapes x 2 per person

chocolate brownie, salted caramel
popcorn, toasted vanilla ice cream

...

NY cheesecake 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.

There is an additional staffing fee for beverages on consumption, which is calculated based on 1 staff member per 25 guests at \$35.00 per hour for a minimum of 3 hours.



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 touch for more information.

BEVERAGES

STANDARD / \$65 PP

NV varichon & clerc, blanc de blanc, france

...

2017 fontanet les terrasses, sauvignon blanc, france

...

2017 11 minutes, rose delle venezie, italy

...

2016 excuse my french, pinot noir, france

...

peroni, asahi light

PREMIUM / \$85 PP

NV santa margherita, prosecco, italy

...

2018 paxton, pinot gris, mclaren vale

...

2017 11 minutes, rose della venezie, italy

...

2016 capel vale 'debut', malbec, western australia

...

peroni, asahi light

DELUXE / \$105 PP

NV santa margherita, prosecco, italy

...

2017 mount trio, riesling, porongurup

...

2017 11 minutes, rose della venezie, italy

...

2017 torbreck woodcutter's, shiraz, barossa valley

...

peroni, asahi light



FLOOR PLAN

CAPACITY

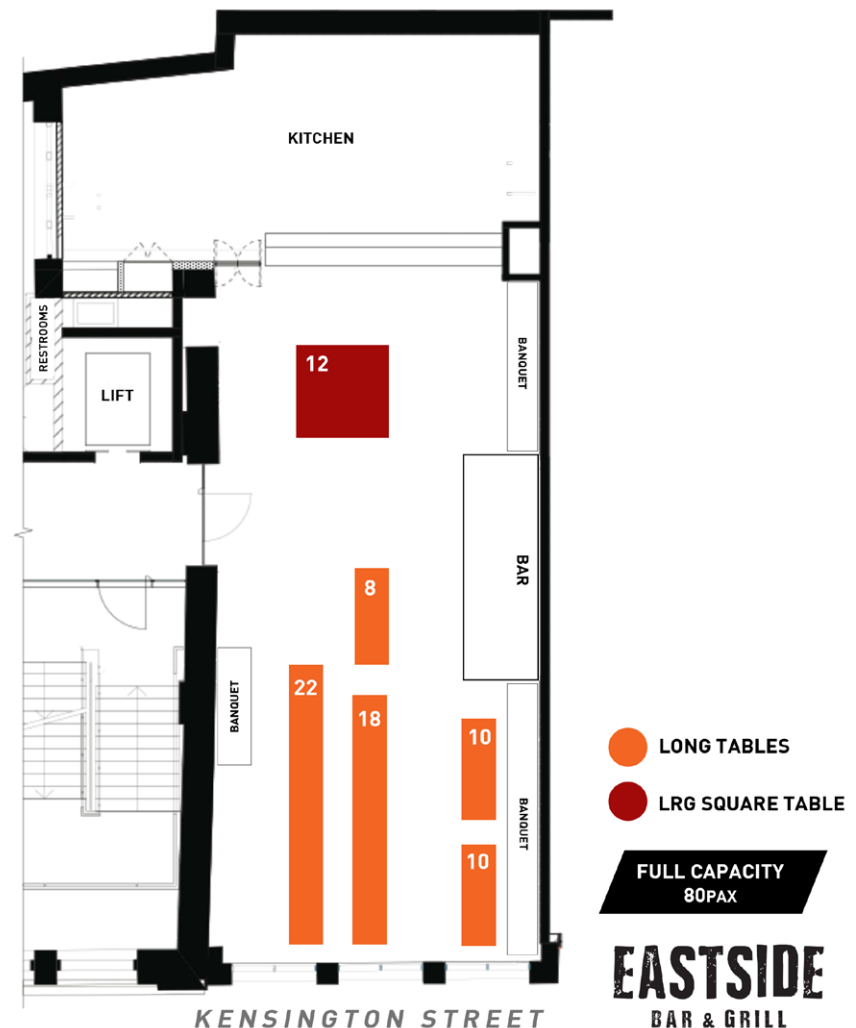
While the venue and the team at Eastside are very flexible and will always do their best to accommodate any set up, below is a great starting point for standard event set up's and capacity.

AV

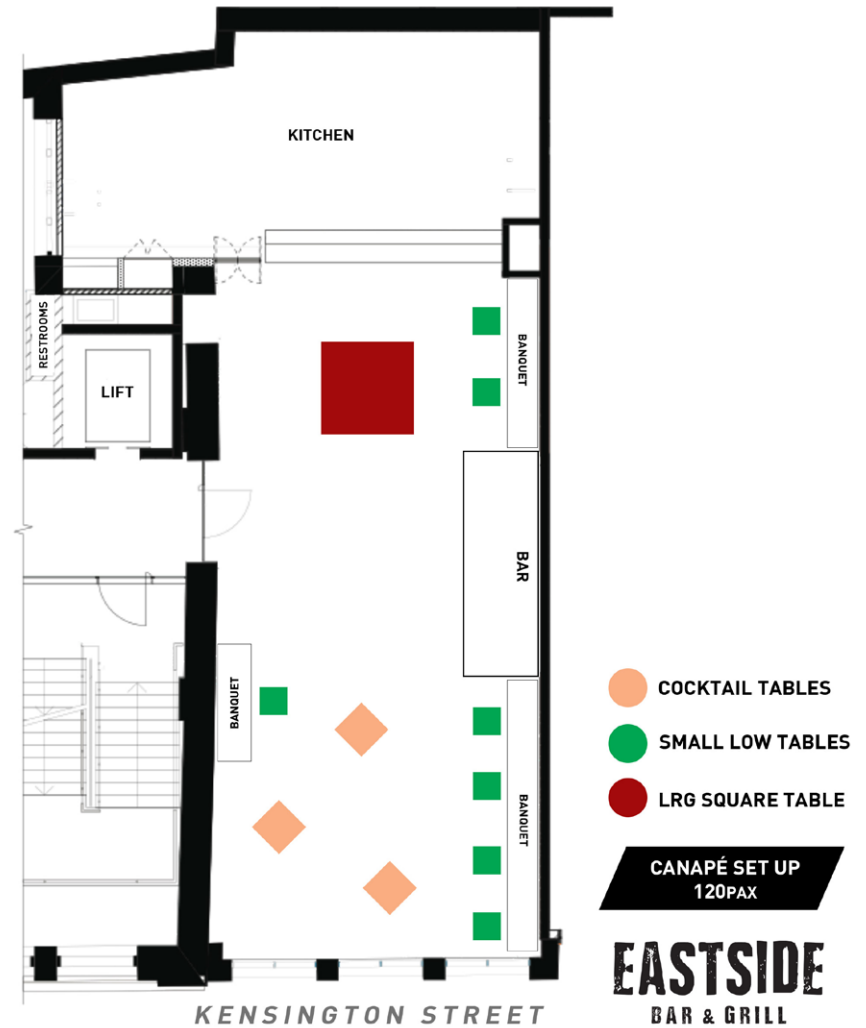
The venue has WIFI Internet, a standard microphone and sound system and a 55inch Plasma TV. This is enough for all of your basic AV needs, however, for anything more advanced we suggest speaking with an external AV company.

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.



FLOOR PLAN



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 8% 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