



## FUNCTION PACK

234 Palmer St  
Darlinghurst  
0431 622 944



East Village Sydney has three distinctly different levels available for hire, each with a unique design & layout. They are bound together with the warmth and approachability of a traditional Aussie pub. Architects Alexander & Co were shortlisted for multiple awards & winners of best design in The German Design Awards.

We pride ourselves in our product offering, showcasing premium wine, craft beer and quality distilled spirits to match our take on Modern Australian classic pub food, with hints of flavours from around the world.



## PUBLIC BAR

**BOOKINGS SIZES:** 10 - 40

**SERVICE STYLE:** Order at bar

**BOOKING FEE:** No

**EXCLUSIVE HIRE:** No

**FEATURES:**

- New world & old world wine
- Signature & classic cocktails
- Craft beers on tap
- Ground floor access
- Disabled access ramp
- Minimalist design
- Leather banquette seating
- Projector for events / sports
- Large communal tables
- DJs Friday & Saturday
- Outdoor seating for 18
- Available 9am - midnight



## ATHLETIC CLUB

**BOOKINGS SIZES:** 6 - 70

**SERVICE STYLE:** Customised

**BOOKING FEE:** Variable

**EXCLUSIVE HIRE:** Yes

**FEATURES:**

- Private Bar
- Superior AV capability
- Signature & classic cocktails
- Craft beers on tap
- Luxurious design
- Leather booth seating
- Bespoke poker table
- Private 'Den' / break out room
- Large communal tables
- Corporate 'Off-sites'
- Available 9am - midnight





# TERRACE ROOFTOP

**BOOKINGS SIZES:** 10 - 70

**SERVICE STYLE:** Table Service

**BOOKING FEE:** Variable

**EXCLUSIVE HIRE:** Yes

## FEATURES:

- **DECK:** 25 -30pax  
(standing or seated)
- **BOOTH:** 15 - 18pax (seated)
- **LOWER DECK:** up to 40pax  
(standing or seated)
- **EXCLUSIVE:** 50 - 70pax
- Amazing city skyline views
- Retractable roof (all weather)
- Tropical garden vibe
- Separate kitchen
- Signature cocktails
- Product launches
- Birthdays, engagements
- Corporate parties / events
- Timber banquette seating
- Large communal tables
- DJs Friday & Saturday
- Available 11am - 10pm
- 2hr & 4hr booking slots



# GENERAL INFORMATION

## SURCHARGES

Terrace bookings of 10+ & Sunday & Public Holidays are subject to a 10% discretionary surcharge

All card payments 1.6% surcharge

## SECURITY

Bookings over 15 pax, we take credit card details in the event of cancellation (only charged on cancellation)

## CANCELLATIONS FEES

within 7 days - \$20pp

within 24 hours - \$50pp

## DECORATIONS

Welcomed however must be reviewed by a EVS management

## CAKES

Welcomed - please organise a drop off and instructions

## FOOD & PACKAGES

All functions over 20 pax are required to pre order food

All packages are to be confirmed 48 hours before booking

EVS practices responsible service of alcohol

Subject to seasonal menu changes however format remains the same

# FUNCTION FOOD BANQUET MENU

## FRESHLY SHUCKED OYSTERS

*Natural Merimbula with mignonette dressing (GF, DF)*

## MARINATED MIXED OLIVES & SOURDOUGH (VEGAN, DF, GF)

## ROAST VEGETABLE DIP OF THE DAY (VEGAN, GFO)

*With grilled Greek flat bread*

## CHORIZO IN RED WINE & SHERRY (DF)

*'La Boqueria' chorizo glazed in sherry & red wine, grilled sourdough*

## BLUE SWIMMER CRAB TOAST

*Carrot & miso butter puree, shiso, micro coriander on grilled Sonoma sourdough*

## SALT & KAMPOT PEPPER CALAMARI (GF, DF)

*Fried baby squid & pineapple pieces, coriander, chilli, lemon mayo*

## DEEP FRIED HALOUMI (V, GF)

*Cypriot haloumi (uncoated), honey, lemon, pistachio & lemon thyme*

## SNAPPER CEVICHE TOSTADAS (GF, DF)

*Goldband snapper, orange, grapefruit, chilli, dill on fried tortilla chips*

## E.V.S. FRIED CHICKEN (DF)

*Boneless chicken thigh in house buttermilk coating, Sriracha mayo*

## MARINATED LAMB RUMP

*Med rare slices of lamb rump, cranberry & pomegranate gravy, toasted pine nuts, whipped tahini yogurt on pita bread*

# BANQUET PRICING

**\$40** PP - CHOICE OF 3 DISHES + 2 SIDES

**\$45** PP - CHOICE OF 4 DISHES + 3 SIDES

**\$50** PP - CHOICE OF 5 DISHES + 3 SIDES



- *We will advise on timings and delivery of food depending on duration / time of function*
- *All food served in middle of table & shared amongst guests*

# SIDES

## SHOE STRING FRIES (V, GF)

*Parmesan, chilli & oregano*

## SWEET POTATO FRIES (VEGAN, GF, DF)

*Salsa verde & dukkah*

## PUB SIDE SALAD (VEGAN, GF)

*Lettuce, tomato, pickled onion, lemon dressing*

## SRIRACHA SLAW (V, GF)

*Carrot, cabbage, sriracha mayo*

## CHARRED BROCOLINI & CARROTS (VEGAN, GF)

*In olive oil*

# E.V.S. CANAPÉ MENU

5 CANAPES ONLY = \$40PP  
4 CANAPES + 1 SUBSTANTIAL = \$45PP  
6 CANAPES ONLY = \$50PP  
5 CANAPES + 2 SUBSTANTIAL = \$60PP  
ADD SUBSTANTIAL CHOICE FOR \$7.50EA

## CANAPÉS

### 1. BEEF TATAKI (DF)

*Sliced medium rare sirloin, pickled kohlrabi, truffle ponzu, shiso*

### 2. DEEP FRIED HALOUMI (V, GF)

*Cypriot haloumi (uncoated), honey, lemon, pistachio & lemon thyme*

### 3. PANKO PRAWN

*Crumbed prawn with kimchi mayo*

### 4. LAMB MEATBALL

*with pomegranate gravy, tahini yogurt & mint*

### 5. MUSHROOM ARANCINI (V)

*mushroom, truffle & parmesan with aioli*

### 6. SALT & KAMPOT PEPPER CALAMARI (GF, DF)

*Fried baby squid & pineapple, coriander, chilli, lemon mayo*

### 7. CRAB TOAST

*Celeriac remolade, truffle on sourdough*

### 8. SYDNEY ROCK OYSTERS

*with mingonnte dressing*

### 9. COCONUT CORN (VEGAN, GF)

*Smothered in vegan chipotle mayo & rolled in coconut*

### 10. SAUSAGE ROLL

*Pork mince with flakey puff pastry & sesame seeds*



1 2 3 4 5



6 7 8 9 10

## SUBSTANTIALS

### ROAST PORK BELLY SLIDER

*with tonkatsu sauce & coleslaw*

### CRUMBED HALOUMI SLIDER (V)

*houmous, pickled fennel & red cabbage, baby spinach, chimmi churri*

### SOBA NOODLE BOX (VEGAN, DF)

*Cold soba noodles, pickled carrot & red cabbage, edamame, shallots, furikake, soy dressing*

### MINI FISH & CHIPS BOX

*Beer battered flathead & shoestring fries*

### POPCORN CHICKEN BOX (GF, DF)

*Chicken pieces in house buttermilk coating with Sriracha mayo*

## GRAZING BOARDS

*Cheese & charcuterie choices available in a variety of sized grazing boards boards with accompaniments. ranging from \$25 - \$50 each board*

*Please see selections below & ask our Functions Manager to assist you in selections & pricing.*

# GRAZING BOARDS

CAN BE INCORPORATED INTO ANY PACKAGE OR MADE A FEATURE  
PRICING RANGES FROM \$25 - \$50 PER BOARD OR PRICED PER PERSON  
SERVED WITH MIXED PICKLED VEG, SOURDOUGH, CRACKERS & CHUTNEY

## CHEESE

### **BOUCHE D’AFFINOISE 50G RHONE ALPS, FRA**

*Soft cheese from cows milk & similar to brie. It gets its concentrated flavour from a modern process called ‘ultra filtration’. A double-cream cheese it is delicious & subtle. A satiny, buttery mouth feel ends with a sweetly lactic aftertaste.*

### **JENSENS RED 50G TARAGO RIVER, AUS**

*During it’s first 3 months, the rind of this cow’s milk cheese is washed using a light brine solution, encouraging growth of Brevi Bacterium which covers its rind. Once matured, Jensen’s Red has its trademark sticky-orange, stinky-aromatic rind. Soft, well balanced, creamy flavour on the palate.*

### **STILTON BLUE 50G CROPWELL BISHOP, UK**

*Pasteurised prime pasture milk is used to produce England’s only name-protected cheese. The pastures have high iron content, said to create Stilton’s unique flavours. Naturally occurring bacteria in the milk, aided by the air that enters through the process of needling, helps to create the blue mould.*

### **MAFFRA ‘CLOTH’ CHEDDAR 50G MAFFRA, AUS**

*The award-winning Maffra Cloth-Aged Cheddar exhibits the classic cheddar flavour profile - sweet & rich up front with complex after tones and a grassy aroma. The texture is moist & slightly crumbly. It is ripened under cloth to allow a thin rind to form & carefully matured for up to two years.*

### **CHEESE SPECIAL OF THE WEEK**

*Ask our friendly staff!*

## CHARCUTERIE

### **SQUID INK SALAMI 50G ‘LA BOQUERIA’**

*Famous in Barcelona, conventional ‘Longaniza Oscura’ is a Spanish sausage similar to Chorizo. It is blanced towards sweet rather than savoury. Subtle herb notes & strong on the meat-o-meter.*

### **CHORIZO PAMPLONA 50G ‘LA BOQUERIA’**

*This meat is an air cured salami, designed with a coarse grain & paprika driven to give a strong flavour & dry finish. This style originates from Navarre in Spain. Its a larger diameter sausage served thinly sliced.*

### **PASTRAMI 50G ‘BLACKFOREST SMOKEHOUSE’**

*Pastrami has been immortalised into cult status by the delis of New York City & often the star of many great sandwiches This example is a grain fed eye fillet of beef marinated, smoked & cooked. Coated in black pepper.*

### **MORTADELLA 50G ‘BLACKFOREST SMOKEHOUSE’**

*Mortadella is a luncheon meat originating in Bologna, Italy. It is made by finely grinding pork & fat into an emulsion. It features large studs of pork fat & pistachio nuts & flavoured with spices.*

### **CHARCUTERIE SPECIAL OF THE WEEK**

*Ask our friendly staff!*



## TWO COURSE SET MENU \$45<sup>PP</sup>

10 - 20 PAX = PRE-SELECTION OF 5 MAINS. PRE-ORDER OR ON THE DAY

21 - 30 PAX = PRE-SELECTION OF 3 MAIN CHOICES. PRE-ORDER OR ON THE DAY

31 - 55 PAX = ALTERNATE DROP MAINS. MAXIMUM OF 3 CHOICES \*MUST PRE ORDER

## ADD ONS

- 2 MIXED SIDES INCLUDED
- ADD DESSERT COURSE \$8 PP
- ADD CHEESE COURSE \$12 PP

## SHARED ENTREE

CHOOSE 4 SMALL PLATES AS SHARED ENTREES

### ROAST VEGETABLE DIP OF THE DAY (VEGAN, GFO)

*With grilled Greek flat bread*

### CHORIZO IN RED WINE & SHERRY (DF)

*'La Boqueria' chorizo glazed in sherry & red wine with grilled sourdough*

### BLUE SWIMMER CRAB TOAST

*Carrot & miso butter puree, shiso, micro coriander on grilled Sonoma Miche sourdough*

### SALT & KAMPOT PEPPER CALAMARI (GF, DF)

*Lightly floured & deep fried baby squid & pineapple pieces, coriander, chilli & lemon mayo, lime*

### DEEP FRIED HALOUMI (V, GF)

*Cypriot haloumi (uncoated), honey, lemon, pistachio & lemon thyme*

### SNAPPER CEVICHE TOSTADAS (GF, DF)

*Goldband snapper, orange, grapefruit, chilli, dill on fried tortilla chips*

### E.V.S. FRIED CHICKEN (DF)

*Boneless chicken thigh in house buttermilk coating with Sriracha mayo*

### MARINATED LAMB RUMP

*Med rare slices of lamb rump, cranberry & pomegranate gravy, toasted pine nuts, whipped tahini yogurt on pita bread*

## MAINS

CHOOSE 1 DISH FOR EACH GUEST

### BLUE SWIMMER CRAB PASTA

*Angel hair pasta, tomato, chilli, garlic, basil oil*

### CHICKEN SCHNITTY & GRAVY

*Panko crumbed schnitzel, parmesan slaw & fries or mash*

### VILLAGE BURGER

*Angus beef, Monterey Jack cheese, pickles, beetroot relish, tomato, red onion, butter lettuce, mayo on a seeded milk bun & shoestring fries*

### CRUMBED HALOUMI BURGER (V)

*Panko crumb, houmous, pickled fennel & red cabbage, baby spinach, chimmi churri, soft milk bun & shoestring fries*

### SALMON POKE BOWL (GF, DF)

*Marinated raw salmon, pickled cucumber, edamame, black rice, avocado, furikake, Sriracha & soy wasabi dressing*

### BURRITO BOWL (GF)

*Chipotle chicken, guacamole, black beans, brown rice, sour cream, iceberg, grilled corn, pico de gallo, coriander, Jalapeno & lemon dressing*

### BUDDAH BOWL (VE, GF, DF)

*Fried chick peas, sweet potato, ginger brown rice, pepitas, spiced cashews, cavolo nero, pickled veg, houmous, Thai basil & lemon dressing*

### 200G RUMP STEAK (GFO, DF)

*pub side salad, fries, gravy*