



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)

ROAST VEGETABLE DIP OF THE DAY (VEGAN, GFO)

With grilled Greek flat bread

MASHED PEAS BRUSCETTA (V)

With mint & goats curd on sourdough toast

PRAWN ROLL

Diced prawns, prawn butter, celery mayo on a soft bun

SALT & PEPPER CALAMARI (GF, DF)

Fried baby squid & zucchini pieces, coriander, chilli, lemon mayo

FRIED HALOUMI (V, GF)

Cypriot haloumi, honey, lemon & lemon thyme

ITALIAN MEATBALLS

Pork & beef meatballs in house-made Napolitana sauce, parmesan

E.V.S. FRIED CHICKEN

Boneless chicken thigh in house buttermilk coating, Sriracha mayo

SHOE STRING FRIES (V, GF)

Parmesan, chilli & oregano

SWEET POTATO FRIES (VEGAN, GF, DF)

Salsa verde & dukkah



BANQUET PRICING

\$40 PP - CHOICE OF 3 DISHES

\$45 PP - CHOICE OF 4 DISHES

\$50 PP - CHOICE OF 5 DISHES

We will advise on timings & delivery of food depending on duration / time of function

All food served in middle of table & shared amongst guests

SIDES \$8^{EA}

PUB SIDE SALAD (VEGAN, GF)

Lettuce, tomato, pickled onion, lemon dressing

CHARRED BROCOLINI (VEGAN, GF)

In olive oil

E.V.S. CANAPÉ MENU

5 CANAPES = \$40PP

4 CANAPES + 1 SUBSTANTIAL = \$50PP

6 CANAPES = \$50PP

5 CANAPES + 2 SUBSTANTIAL = \$60PP

ADD SUBSTANTIAL CHOICE FOR \$8EA

CANAPÉS

1. BEEF TATAKI ^(DF)

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

2. FRIED HALOUMI ^(V, GF)

Cypriot haloumi, honey, lemon & lemon thyme

3. COCONUT PANKO CRUMBED PRAWNS

With mango & chilli sauce

4. ITALIAN MEATBALLS

Pork & beef meatballs in house-made Napolitana sauce, parmesan

5. MUSHROOM ARANCINI ^(V)

mushroom, truffle & parmesan with aioli

6. SALT & PEPPER CALAMARI ^(GF, DF)

Fried baby squid & zucchini pieces, coriander, chilli, lemon mayo

8. SYDNEY ROCK OYSTERS

with mingontte dressing

9. MASHED PEAS BRUSCETTA ^(V)

With mint & goats curd on sourdough toast

SUBSTANTIALS

PESTO GNOCCHI BOX ^(V)

Pan fried gnocchi, house made, basil & parsley pesto, goat curd, toasted almonds

CHEESEBURGER SLIDER

Beef patty, American cheese, mustard, ketchup, onion, pickles on a soft seeded milk bun

KALE & CHICKEN SALAD BOX ^(VEO)

Chicken, kale, mint, parsley, quinoa, toasted almonds, pomegranate, lemon dressing & tahini yoghurt

MINI FISH & CHIPS

Beer battered flathead & shoestring fries

POPCORN CHICKEN BOX ^(GF, DF)

Chicken pieces in house buttermilk coating with Sriracha mayo

GRAZING BOARDS

Cheese & charcuterie available in a variety of different sized grazing boards boards with accompaniments. Prices range from \$15 - 25pp

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 \$15 - 25 PER PERSON
SERVED WITH MIXED PICKLED VEG, SOURDOUGH, CRACKERS & CHUTNEY

CHEESE

BOUCHE D’AFFINOISE - RHONE ALPS, FRA

This soft, double-cream cows milk cheese is luscious & subtle. It leaves a satiny, buttery mouth feel with a sweetly lactic aftertaste

TALLEGIO 50G - LOMBARDY, ITALY

Cow's milk cheese from Lombard milk, matured in the Lanche caves. Mild, delicate & creamy on the palate. Lil' stinky, lil' deliciouso.

STILTON BLUE - CROPWELL BISHOP, UK

Prime pastures on top of coal fields is said to create Stilton's unique flavours. Naturall bacteria in the milk, helps to create blue the mould

MAFFRA 'CLOTH' CHEDDAR - MAFFRA, AUS

This hard cheese exhibits the classic cheddar profile - sweet & rich with complex after tones & grassy aroma. Moist, and slightly crumbly texture

CHEESE SPECIAL OF THE WEEK

Ask our friendly staff!

CHARCUTERIE

SQUID INK SALAMI - 'LA BOQUERIA'

Famous in Barcelona, conventional 'LONGANIZA OSCURA' is a Spanish sausage similar to Chorizo.

CHORIZO PAMPLONA - 'LA BOQUERIA'

A larger diameter air cured salami with a coarse grain - we serve it thinly sliced. It is paprika driven to give a strong flavour & dry finish.

PASTRAMI - 'BLACKFOREST SMOKEHOUSE'

Grain fed eye fillet of beef marinated, smoked & cooked. Coated in coriander & mixed pepper

CACAO, RUM & CHILLI PLANO 50G - 'LA BOQUERIA'

Pork salami with a delectable mix of chilli fruity notes & hints of molasses from the rum. The flavour is based on Mexican mole.

CHARCUTERIE SPECIAL OF THE WEEK

Ask our friendly staff!



TWO COURSE SET MENU \$45^{PP}

10 - 15 PAX = PRE-ORDER OR ON THE DAY

16 - 30 PAX = PRE-SELECTION OF 3 MAIN CHOICES. PRE-ORDER ONLY

31 - 55 PAX = ALTERNATE DROP MAINS. MAXIMUM OF 3 CHOICES. PRE-ORDER ONLY

ADD ONS

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

SHARED ENTREE

CHOOSE 3 SMALL PLATES AS SHARED ENTREES

ITALIAN MEATBALLS

Pork & beef meatballs in house-made Napolitana sauce, parmesan

ROAST VEGETABLE DIP OF THE DAY (VEGAN, GFO)

With grilled Greek flat bread

SALT & PEPPER CALAMARI (GF, DF)

Lightly floured & deep fried baby squid & zucchini pieces, parsley, chilli & lemon mayo

FRIED HALOUMI (V, GF)

Cypriot haloumi, honey, lemon & lemon thyme

E.V.S. FRIED CHICKEN

Boneless chicken thigh in house buttermilk coating with Sriracha mayo

MAINS

CHOOSE 1 DISH FOR EACH GUEST

PAN FRIED GNOCCHI & PESTO (V)

house basil & rocket pesto, goats curd, toasted almonds & parmesan

CHICKEN SCHNITTY & GRAVY

Panko crumbed schnitzel, parmesan slaw & fries or mash

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

GRILLED SALMON FILLET (GF)

with smashed pea puree & a pickled fennel & herb salad, lemon

200G GRASS FED RUMP STEAK (GFO, DF)

pub side salad, fries, gravy

DRINKS PACKAGES

STANDARD \$55PP

BEERS: Lager & Pale Ale on tap

WHITE WINE: Village Wine Bianco

RED WINE: Village Wine Rosso

SPARKLING WINE: Jarretts Prosecco

SOFT: All post mix and still & sparkling water

DELUXE \$70PP

BEERS: Choice of 3 beers from our range

WHITE WINE: House Bianco + choice 1 other

RED WINE: House Rosso+ choice 1 other

ROSE WINE: House Rose

SPARKLING WINE: Jarretts Prosecco

SPIRITS: House spirits - Vodka, Gin, Bourbon, Scotch, Rum

SOFT: All post mix and still & sparkling water

PLATINUM \$85PP

BEERS: Full range of beers

WHITE WINE: House Bianco + choice 2 others

RED WINE: House Rosso + choice 2 others

ROSE WINE: Clementine French Rose

SPARKLING WINE: 'Maison' by G.H. Mumm Sparkling

SPIRITS: Premium spirits selection (bespoke)

SOFT: All post mix and still & sparkling water

OTHER INFORMATION

- * All packages are based on a 3 hour duration
- * Add a cocktail on arrival for \$10 per head
- * Add Mumm champagne to any package for \$20 per head
- * Bespoke inclusions can be negotiated into any package
- * All packages are monitored in accordance with NSW RSA laws