



THE EAST VILLAGE HOTEL

DOING LOCAL GREAT.

Functions Package 2026

OUTDOOR SPACES

Capacity is subject to theme, layout and AV requirements.



THE BEER GARDEN Private

Suitable for

- Birthdays
- Engagements
- Baby Showers
- Weddings
- Social Events
- Christmas Parties

Features

- Heating (seasonal)
- Live entertainment & AV capabilities

Capacity

 **50**
SEATED  **90**
STANDING



THE ALFRESCO Semi-private

Suitable for

- Birthdays
- Team functions
- Baby Showers
- Family dinners
- Social Events
- Christmas Parties

Features

- Heating (seasonal)
- Live entertainment & AV capabilities

Capacity

 **12**
SEATED  **18**
STANDING

INDOOR SPACES

Capacity is subject to theme, layout and AV requirements.



THE RESTAURANT Private

Suitable for

- Birthdays
- Engagements
- Graduations
- Corporate Events
- Weddings
- Social Events
- Family Dinners
- Christmas Parties

Features

- Air Conditioning
- Live entertainment & AV capabilities

Capacity

 **80**
SEATED

 **100**
STANDING

UPPER DINING | 44 SEATED, 80 STANDING
LOWER DINING | 36 SEATED, 20 STANDING



THE FRONT BAR Semi-private

Suitable for

- Birthdays
- Team functions
- After-party drinks
- Christmas Parties
- Catch-ups
- Social Events

Features

- Air Conditioning
- Live entertainment & AV capabilities
- Gas Fireplace
- Main Bar

Capacity

 **45**
SEATED

 **100**
STANDING



PLATTERS & MENUS

Our kitchen uses quality, fresh and seasonal ingredients all prepared in-house by our experienced & qualified chefs.

We are able to cater to dietary requirements with notice.
Please contact our Event Manager when making your selections. Our Event team will create a detailed quote specifically for your event.

STARTER PLATTERS

Platters serve 8 to 15 guests as a light snack.
Add Gluten Free bread and crackers \$5



CHARCUTERIE PLATTER \$110

Selection of local and imported cured meats,
cornichons and local artisan charred
sourdough DF, GFA



CHEESE PLATTER \$100

Selection of local and imported cheeses,
dried and candied fruits, crackers v, GFA



VEGETARIAN PLATTER \$90

Fresh and marinated vegetables,
selection of dips v, DFA, vgA

SUBSTANTIAL PLATTERS

SLIDERS ^{GFA¹}
\$140, 20 sliders.

Served on a milk bun. Select one from the following options:

Cheeseburger | Beef patty, tasty cheese, lettuce, tomato, caramelised onion, aioli ^{DFA}

Crispy Korean Fried Chicken | Coleslaw, spicy pickled cucumber, chipotle mayo

Mushroom | Mushroom, beans and buckwheat patty, lettuce, tomato, chipotle mayo ^{v, vgA}

FISH & CHIPS
\$140, 20 serves.

Beer battered fish, shoestring fries and tartare sauce.
Served individually.

v - vegetarian, vg - vegan, vgA - vegan available, DF - dairy free, DFA - dairy free available, GF - gluten free, GFA - gluten free available (*+\$1 per slider)



SIZZLING PLATTERS

TRUST THE CHEF
\$95. Serves 15 as a light snack.

- Pumpkin Arancini aioli, vg, GF
- Chicken Goujon chipotle mayo
- Salt and Pepper Squid sweet chilli sauce, DFA
- Mini Sausage Rolls tomato chutney

THE VILLAGE PLATTER
\$90. Serves 15 as a light snack.

- Salt and Pepper Squid lemon aioli, GF, DFA
- Crispy chicken wings ranch sauce, GF, DFA
- Vegetarian Spring Roll v
- Shoestring fries aioli, vg, GF, DFA

Salt and Pepper Calamari \$70 GF

Lemon Aioli
Serves 12 as a light snack.

Garlic Chilli Prawn Skewers \$140 GF, DF

20 skewers

Mac & Cheese Croquettes \$80 v

With tomato sauce.

Arancini \$90

Truffle and Porcini Mushroom v

Pumpkin vg, GF

Beef Bolognese

Maximum two flavours per platter. Serves 15 as a light snack.



FEEL LIKE GRAZING?

Prices starting from \$450

Gluten Free options available +\$10

Selection of local and imported cheeses

Selection of local and imported cured meats

Selection of dips and crackers

Local artisan toasted sourdough slices

Fresh and marinated vegetables

Seasonal fresh and dried fruit

FOR THE LITTLE ONES

For even the pickiest of eaters. Serves 6 children.

\$75

Fish fingers tartare sauce

Chicken tenders tomato sauce

Mac & Cheese croquettes tomato sauce

Shoestring fries aioli, v, vgA, DF, GF

Cucumber and Carrot sticks hummus, v, vg, DF, GF



SHARED & SET MENUS

TRADITIONAL ENGLISH SHARED ROAST

Shared menu, \$69pp | Minimum 10 guests
Add Chef's choice of dessert for \$10pp

Selection of cured meats, cornichon, dips
and toasted sourdough slices

Salt and Pepper Squid

Selection of two meats:

10 Hour Slow Cooked Lamb Shoulder

Beef Sirloin

Pork Belly

Seasonal roasted vegetables

Yorkshire pudding

Gravy

House Garden Salad

EVH SET MENU

Individually plated, \$49pp | Minimum 10 guests
Available with Pre Order only
Add Chef's choice of dessert for \$10pp

STARTERS

Crispy Chicken Wings

Salt & Pepper Squid

Pumpkin Arancini

MAINS

Garlic and Chili Prawn Linguine

Eggplant Parmigiana

Crumbed Chicken Schnitzel

Bangers and Mash



BEVERAGE PACKAGES

Our wine list has been curated to highlight the very best of Australian and International wine in partnership with Paul Sadler, renowned Australian wine consultant. We showcase small, up-and-coming producers and some of the country's most iconic bottles.

In addition to our white and red stars, we also offer a selection of rotating beers on tap, ranging from local artisan craft to traditional German-style.

STANDARD PACKAGE

2 hours, \$65 per person | 3 hours, \$75 per person¹

BEERS

Selection of draught beers²
Bottled beers

WINES

NV Colli Vincentini Carlo V Cuvée dell'Imperatore
Prosecco | Veneto, Italy
2023 Le Pezze Pinot Grigio | Veneto, Italy
2024 Oates Ends Tempranillo Rose | Margaret River, SA
2022 Rusden ‘Driftsand’ Grenache Shiraz Mataro |
Barossa Valley, SA

OTHER

Ciders
Seltzers
Non-alcoholic wine
Non-alcoholic beers
Soft drinks and Juices
Coffees and tea

PREMIUM PACKAGE

2 hours, \$75 per person | 3 hours, \$85 per person¹

BEERS

All draught beers²
Bottled beers

WINES

NV Colli Vincentini Carlo V Cuvée dell'Imperatore
Prosecco | Veneto, Italy
Selection of two white wines³
Selection of rosé wine³
Selection of two red wines³

OTHER

Ciders
Seltzers
Non-alcoholic wine
Non-alcoholic beers
Soft drinks and Juices
Coffees and tea

³Premium Package Wine Selection

WHITE

2023 Le Pezze Pinot Grigio | Veneto, Italy
2024 Kumeu River Village Pinot Gris | Kumeu, NZ
2024 Totara Sauvignon Blanc | Marlborough, NZ

ROSE

2024 Oates Ends Tempranillo Rose | Margaret River, SA
2023 Villa AIX ‘Coteaux D’Aix-en-Provence’ | Provence, FR

RED

2022 Gilbert Pinot Noir | Tumbarumba, NSW
2021 Inkwell ‘Infidels’ Primitivo | McLaren Vale, SA
2022 Rusden ‘Driftsand’ Grenache Shiraz Mataro |
Barossa Valley, SA
2021 Penley Estate ‘Tolmer’ Cabernet Sauvignon |
Coonawarra, SA
2022 Marani Saperavi-Cabernet | Kakheti, GEO

¹Beverage packages start from the time the first drink is served. ²Our draught beer taps are constantly rotating and may be subject to change. Items are subject to change. Any replacements will be like for like. Beverage packages require all adults to partake. The Hotel is committed to the responsible service of alcohol. It is a requirement by NSW Responsible Service of Alcohol laws that any intoxicated persons are removed from licensed premises.



UPGRADE YOUR PACKAGE WITH

EVH HOUSE SPIRITS

2 hours +\$25 per person | 3 hours, +\$30 per person

Stoic Vodka, Drummoyne, New South Wales

Stoic Gin, Drummoyne, New South Wales

Casa Whisky, Victoria

Casa Burbs Whisky, Victoria

Casa Dark Rum, Victoria

Casa Blanco Anejo, Victoria

UPGRADE YOUR PACKAGE WITH

SPRITZES & COCKTAILS

2 hours, +\$25 per person | 3 hours, +\$30 per person¹
or on arrival, \$15 per person (minimum order quantity of 30)
Select maximum two from the below options:

APERITIF & LIQUEURS SPRITZ | Aperol, Campari, Lilet, St Germain's Elderflower, Limoncello

FOUR Pillars GIN SPRITZ | Bloody Shiraz

LYCHEE MARTINI | Stoic Vodka, Paraiso Lychee Liqueur, lychee juice

MOSCOW MULE | Stoic Vodka, Montenegro, lime juice, bitters, Bundaberg ginger beer

MARGARITA | Casa Blanco Anejo, Triple Sec, lime juice

NEGRONI | Stoic Gin, Campari, Cinzano 1757 Rosso Vermouth

COSMOPOLITAN | Stoic Vodka, Triple Sec, cranberry juice, lemon juice

ESPRESSO MARTINI | Stoic Vodka, Khalua, freshly brewed Byron Bay Coffee espresso

¹Beverage packages start from the time the first drink is served. We are able to add more than one option of cocktail for an additional price. Please contact our Event Manager when making your selections. Our Event team will create a detailed quote specifically for your event.





BAR TAB

ON CONSUMPTION

A Bar Tab can be arranged for your function with a specified number that you feel comfortable with spending.

Don't worry - we'll keep you updated throughout! To ensure you are in control, the amount can be reviewed as your function progresses and increased if required.

PAYG

PAY AS YOU GO

Looking to keep it casual?

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

IMPRESS YOUR GUESTS WITH

COCKTAIL ON ARRIVAL

POP-UP BAR¹²

Our best bartender pouring draught beers and shaking cocktails exclusively to your party, all night long.
Reach out to our Events Manager for options and pricing.

EXCLUSIVE WAIT-STAFF¹

HOST¹

BESPOKE MENUS

SECURITY²

LIVE ENTERTAINMENT¹²

Acoustic or DJ, we have got the vibe you’re looking for!
Reach out to our Events Manager for options and pricing.

POLAROID PHOTO FRAME

Includes an Instax Mini 12 camera, 50 shots and a cork board for film display that you can take home after your party! From \$110

DECORATIONS³

YOUR OWN CURATED PLAYLIST¹

AUDIOVISUAL¹

¹Available for exclusive hire only. ²Third-party hire. Not considered for minimum spend purposes.
³We do not provide decorations services, but you are more than welcome to bring your own. No confetti/table scatters allowed.





THE FINE PRINT

Booking, Confirmation, & Payment

To confirm a function booking, the following is required:

1. COMPLETED BOOKING FORM AND PAYMENT DETAILS PROVIDED
2. SIGNED TERMS & CONDITIONS

Should the above-mentioned forms not be received by the due date stipulated by the Events Manager, the venue reserves the right to cancel the tentative hold on the client's behalf. Bookings will be considered tentative until the above is completed, signed and returned in person or via email.

Deposits, Fees and Final Payment

Minimum spend and room hire charges may be applicable. Deposits may be requested to confirm your booking, totalling 20% of Minimum spend. Deposits will be taken from Credit Card details provided on the Booking Form unless specified otherwise. The East Village Hotel will accept cash, credit card or EFTPOS for all remaining payments on the day of the event. All cards will incur a 1.2% surcharge. No personal cheques will be accepted. Payment via Invoice can be accepted if requested prior to event's commencement, with invoice's due date being the day of the event. No extensions will be provided. Credit card details provided when booking was secured may be used if any costs remain after the conclusion of the event.

A 15% surcharge will apply on Public Holidays.

Cancellations

For all January to October of 2024 and 2025 events: Cancellations that are made fifteen (15) days in advance or more will not incur a cancellation charge and deposits if taken will be refunded in full. Cancellations made less than fourteen (14) days in advance will forfeit 20% of the Minimum Spend. If deposit has not been requested, the amount will then be deducted from credit card details provided. Cancellations made less than seven (7) days in advance will forfeit 20% of the Minimum Spend as well as be subject to have deducted from the credit card details provided the cost of all function food ordered for the event should the amount surpass 20% of Minimum Spend.

For all November and December of 2024 and 2025 events: Cancellations that are made thirty (30) days in advance or more will not incur a cancellation charge and deposits if taken will be refunded in full. Cancellations made less than twenty-nine (29) days in advance will forfeit 20% of the Minimum Spend. If deposit has not been requested, the amount will then be deducted from credit card details provided. Cancellations made less than seven (7) days in advance will forfeit their deposit as well as be subject to have deducted from the credit card details provided the cost of all function food ordered for the event should amount surpass 20% of Minimum Spend.

The Hotel reserves the right to cancel your booking or function if the Hotel or any part of it is closed due to circumstances outside the Hotel's control; if the client becomes insolvent, bankrupt or enters into liquidation or receivership; if the function might prejudice the reputation of The East Village Hotel. When booking a function, it is the host's responsibility to give accurate details in relation to the type of function and its guests. If a guest falsifies information or a function is booked on forged pretences the East Village Hotel reserves the right to cancel that function without notice and at the expense of the guest.

Final numbers

Final numbers of guests for your function need to be confirmed seven (7) days prior to the event. Functions Package Platters and Set and Shared Menus are available only via pre order. By confirming guest numbers, you agree to all food quantities ordered for your function. Should your numbers change (increase or decrease) after the date stipulated by the Events Manager, we may not be able to accomodate food quantity adjustments. Guest will be charged in full for any person not in attendance after final numbers were confirmed.

Event duration

Length of functions will be determined before the event and in conjunction with The Hotel's trading hours. Guests are required to vacate the area at the stipulated time in their Booking Form, confirmed by the Events Manager. In most instances, we are able to accomodate another

section that guests can move to should we need to vacate the area, however, we cannot guarantee space will be available. We do not reserve spaces past 10pm. The Beer Garden, Alfresco and Street areas must be vacated by 10pm. The venue must be vacated according to our Licensing regulations.

Food and Beverage

All food ordered from the Functions Package is to be confirmed seven (7) days prior to the event. No outside food and beverages are allowed in premises unless approved by management. All food must be served by kitchen closure times: 9pm on Weekdays and Saturdays, and 8pm on Sundays. Kitchen opening times are subject to change.

Dietaries can be catered to with prior notice. Our kitchen offer products with nuts, dairy, gluten and other allergens. While we will take every step to minimise the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for guests with allergies.

Guests are welcome to bring their own cake. We will store it and take every care, however, we can accept no responsibility to any damage that may occur. Cakeage fees may apply. Prices and selection of food and beverages are subject to change.

Decorations, Music and Noise Level

Depending on the space booked for the function, there may be a variety of music options available. No Third Party entertainment is allowed without prior written consent from management. The volume of the music is at the manager's discretion, according to our licensing limitations. We kindly ask for all guests to be respectful of other diners, staff and neighbours. This includes but is not limited to loud singing and shouting. If guests have been notified and noise disturbances continue, they may be escorted off premises. Guests are welcome to bring decorations. Please note we do not allow confetti and table scatters. In the event it is required of the Hotel's team to organise any additional set up of the room beyond reasonable preparations for your event, guests may be charged a one-time Set Up Fee of \$70. Please note that any decorations left at the end of a function will be disposed of unless otherwise agreed to by prior arrangement.

Damages

The client will be accountable for any loss or damage which is caused to the Hotel or items rented by any guests of your function. Any damage will be noted and the amount to repair or replacement and, if required, deducted from the Credit Card provided in the Booking Form under costs remaining after the conclusion of the event.

Laws & Licenses

Minors are only permitted in certain areas of the Hotel. As part of our hotel license, minors may only be in authorised areas and must be accompanied and in the immediate presence of a Responsible Adult (parent or Legal Guardian) at all times. In accordance with the NSW state governments Responsible Service of Alcohol laws, The East Village Hotel reserves the right in its absolute discretion to exclude or remove any undesirable persons from the function or The East Village Hotel's premises without liability. Our right to exercise Responsible Service of Alcohol applies at all times. The Hotel may refuse alcohol services to intoxicated patrons. Drunk and disorderly will be asked to leave the premises. Smoking and vaping are not permitted in all areas of the Hotel. The Hotel has a zero (0) tolerance policy regarding possession of and/or using illicit drugs in any area of the venue. Persons found to be in breach of this term will be escorted off premises immediately.

Other

Dress regulations apply. Minimum requirements are smart casual wear. No singlets, "footy" shorts or soiled work wear is permitted. All patrons, including children, must remain wearing footwear at all times.

Persons found to be in breach of any of the terms outlined above may be escorted off premises immediately. The East Village Hotel reserves the right to refuse entry without exception.

Terms and Conditions may be subject to change. Last updated August 2024.

The EVH has your next event sorted that will leave a lasting impression.

Please contact our team if you wish to create a memorable event for you and your guests.

Contact us at

functions@eastvillagebalmain.com.au

(02) 9810 3333

THE EAST VILLAGE HOTEL.

82 Darling Street, Balmain East NSW 2041

