



## FUNCTIONS PACKAGE

Eastbank's open glass frontage which extends to the outdoor seating area brings you in direct contact with the essence of harbour dining.

Conveniently located on East Circular Quay promenade, we invite you to indulge in a modern Australian experience with the beautiful panoramic views of Sydney Harbour and the magnificent Harbour Bridge in the background.

Impress your guests, colleagues, friends and loved ones with our modern Australian menu and signature Italian soul.

The function packages on offer ensure that your guests can sample and enjoy a variety of dishes tailored to suit their culinary expectations (and of course yours).

Our set menus change seasonally to showcase the freshest produce available, and our experienced and passionate team will take care of your every need, whilst you relax and enjoy your occasion.

Enclosed for your convenience are the menu options intended for groups of 12 people and over.

Please note bookings for outside are a maximum of 15 guests.

Private and semi-private function spaces available, minimum spends apply.

02 9241 6722 | [reservations@eastbank.com.au](mailto:reservations@eastbank.com.au)

Ground Level, Quay Grand, East Circular Quay

## CANAPES

*Served with a selection of dipping sauces*

**Mixed Gourmet Pizza Slices | \$5.5**

**Sicilian Chicken Crocchette | \$6**

**Smoked Salmon & Cream Cheese Wafers | \$6**

**Caprese Skewers | \$6**

**Mini Chicken Skewers | \$6**

**Panko Prawns | \$7**

# EXPRESS LUNCH MENU

**\$25 PER PERSON**

## STARTER + PIZZA + PASTA + SIDE

*Minimum 8 guests | Maximum 35 guests*

*Menu is available 12pm to 4pm, Monday to Sunday, from March to October only*

*Gluten free pizza bases and pasta available for an additional \$5 per person*

### SHARED STARTER

**Garlic Bread (V) & House Bread (V, DF)**

### FIRST COURSE: PIZZA

*choose 3 pizzas from the list below to share*

**Margarita Pizza** | *Smoked fior di late & basil (V)*

**Lucifero Pizza** | *Salame, mozzarella & onion*

**Vegetariana** | *Mushrooms, watercress, eggplant & ricotta (V)*

**Bresaola** | *Air dried beef, mushrooms, basil & smoked fior di late*

**Bianca** | *Cherry tomato, pesto, buffalo mozzarella & avocado (V)*

### SHARED SIDE DISH

**Rocket, Parmesan & Pear Salad (V, GF)**

### SECOND COURSE: PASTA

*choose 3 pastas from the list below to share*

**Tagliatelle alla Bolognese** | *Rich meat ragout & basil*

**Fettuccine al Pollo** | *Chicken, basil, mushrooms & creamy white wine sauce*

**Gnocchi alla Sorrentina** | *Hand rolled gnocchi, Napolitana, buffalo mozzarella & basil (V)*

# SET MENU I

**\$39 PER PERSON**

## STARTERS + PIZZA + PASTA + SIDE

*Minimum 16 guests*

*All meal options are shared*

*Dietary requirements must be specified and discussed before hand*

*Gluten free pizza bases and pasta available for an additional \$5.00 per person*

### SHARED STARTERS

**Garlic Bread (V) & House Bread (V, DF)**

**Mixed Olives & Grissini (V)**

### FIRST COURSE: PIZZA

*choose 3 pizzas from the list below to share*

**Margarita Pizza** | *Smoked fior di late & basil (V)*

**Vegetariana** | *Mushrooms, watercress, eggplant & ricotta (V)*

**Prosciutto e Rucola** | *Rocket leaves, parmesan*

**Misto di Carne** | *Salame, bresaola, capsicum & basil*

**Bresaola** | *Air dried beef, mushrooms, basil & smoked fior di late*

### SHARED SIDE DISH

**Rocket, Parmesan & Pear Salad (V, GF)**

**Quinoa Salad** | *Goats Cheese, golden beetroot, wild rocket, cherry tomato & balsamic glaze (V, GF)*

### Second Course: Pasta & Risotto

*choose 3 pastas from the list below to share*

**Tagliatelle alla Bolognese** | *Rich meat ragout & basil*

**Fettuccine al Pollo** | *Chicken, basil, mushrooms & creamy white wine sauce*

**Gnocchi alla Sorrentina** | *Hand rolled gnocchi, Napolitana, buffalo mozzarella & basil (V)*

**Mixed Seafood Risotto** | *With napolitana sauce, basil (GF)*

## SET MENU 2

### \$49 PER PERSON

#### STARTER + ENTREE + MAIN + SIDE

Minimum 8 guests

Starters, entrees and sides are shared, individual mains

Groups up to 20 pax must pick 4 mains to choose from on the day

Groups over 20 pax must choose 2 main meals for alternate drop service

Gluten free pizza bases and pasta available for an additional \$5 per person

#### SHARED STARTERS

**Garlic Bread (V) & House Bread (V, DF)**

**Mixed Olives & Grissini (V)**

#### FIRST COURSE: SHARED ENTREE

choose 2 options from the list below to share

**Bruschetta** | Cherry tomato, onion & Basil with e.v.o.o & vincotto (V, DF)

**Butcher's Board** | Salame, smoked fior di late, prosciutto, marinated mushrooms, olives, semi dried tomatoes & bread

**Calamari Fritti** | Marinated baby calamari fillets, aioli & rocket leaves

**Home-made dips and pizza bread**

#### SECOND COURSE: INDIVIDUAL MAIN

**Margarita Pizza** | Smoked fior di late & basil (V)

**Fettuccine al Pollo** | Chicken, basil, mushrooms & creamy white wine sauce

**Mixed Seafood Risotto** | With napolitana sauce, basil (GF)

**Fish & Chips** | Beer battered hake fillets with chips & tartare sauce

**250 g Rump Steak, MSA 3, CAAB, Riverina NSW**

**Oven Baked Chicken** | With roasted potatoes & mushroom sauce (GF)

#### SHARED SIDE DISH

**Rocket, Parmesan & Pear Salad (V, GF)**

**Chips (V)**

## SET MENU 3

### \$55 PER PERSON

#### STARTER + ENTREE + MAIN + SIDE + DESSERT

Minimum 6 guests

Starters, entrees and sides are shared, individual mains

Groups over 20pax must choose 2 main meals for alternate drop service

Gluten free pizza bases, pasta and dessert available for an additional \$10 per person

#### SHARED STARTERS

**Garlic Bread (V) & House Bread (V, DF)**

**Mixed Olives (V) & Grissini**

#### FIRST COURSE: SHARED ENTREE

choose 2 options from the list below to share

**Bruschetta** | Cherry tomato, onion & Basil with e.v.o.o & vincotto (V, DF)

**Sicilian Chicken Crocchette** | On a bed of spicy mayo

**Butcher's Board** | Salame, smoked fior di late, prosciutto, marinated mushrooms, olives, semi dried tomatoes & bread

**Calamari Fritti** | Marinated baby calamari fillets, aioli & rocket leaves

**Marinated Chicken Skewers** | Onions, capsicum & Napolitana (GF, DF)

**Home-made dips and pizza bread**

#### SECOND COURSE: INDIVIDUAL MAIN

**Fettuccine al Pollo** | Chicken, basil, mushrooms & creamy white wine sauce

**Fish & Chips** | Beer battered hake fillets, super crunchy chips & tartare sauce (DF)

**250 gms Scotch fillet, CAAB grange, MSA 3**

**Oven Baked Chicken** | With roasted potatoes & mushroom sauce (GF)

**Signature Linguine** | Fresh seafood selection, napolitana sauce baked in a parchment bag (DF)

**Mixed Seafood Risotto** | With napolitana sauce, basil (GF)

#### SIDE DISH

**Rocket, Parmesan & Pear Salad (V, GF)**

**Chips (V)**

#### INDIVIDUAL DESSERT

**Trio of Gelato**

# SET MENU 4

## \$65 PER PERSON

### STARTER + ENTREE + MAIN + SIDE + DESSERT

Minimum 6 guests

Starters, entrees and sides are shared, individual mains

Groups over 20pax must choose 2 main meals for alternate drop service

Gluten free pizza bases, pasta and dessert available for an additional \$10.00 per person

#### STARTER

**Garlic Bread (V) & House Bread (V, DF)**

**Mixed Olives & Grissini (V)**

#### FIRST COURSE: SHARED ENTREE

choose 2 options from the list below to share

**Sicilian Chicken Crocchette** | *On a bed of spicy mayo*

**Butcher's Board** | *Salame, smoked fior di late, prosciutto, marinated mushrooms, olives, semi dried tomatoes & bread*

**Calamari Fritti** | *Marinated baby calamari fillets, aioli & rocket leaves*

**Marinated Chicken Skewers** | *Onions, capsicum & Napolitana (GF, DF)*

#### SECOND COURSE: INDIVIDUAL MAIN

**250 gms Scotch fillet, CAAB grange, MSA 3**

**Grilled Snapper Fillet** | *Fried potato gnocchi, green asparagus & salsa rossa*

**Oven Baked Chicken** | *With roasted potatoes & mushroom sauce (GF)*

**Signature Linguine** | *Fresh seafood selection, napolitana sauce baked in a parchment bag (DF)*

**Capellini alla Pescatora** | *Angel hair Pasta, prawns, pesto, tomato & crab meat*

**Mixed Seafood Risotto** | *With napolitana sauce, basil (GF)*

#### SHARED SIDE DISH

**Rocket, Parmesan & Pear Salad (V, GF)**

**Chips (V)**

**Steamed Broccoli & Hazelnuts (V, GF)**

#### ALTERNATE DESSERT

choose 2 options from the list below for alternate service

**Trio of Gelato**

**Ricotta & Nutella Cheesecake**

**Traditional Italian Tiramisu**

## GENERAL SET MENU RULES

Parties of up to 16 guests may select from our a la carte menu options.

All parties of 16+ to pre-select one of our popular group menu options.  
The entire table must take the same set menu, (additional choices available at an additional charge).

The maximum number we can take for a la carte service is 16 people.

#### Must fulfil the following conditions:

Guests must have a main course each

Lunch bookings average spend per head is \$25 ie a group of 20 must have a minimum spend of \$500 on food

Dinner bookings average spend per head is \$35pp iea group of 20 must have a minimum spend of \$700 on food only.

Set menus not valid for NYE

## EASTBANK BEVERAGE PACKAGES

PACKAGE	DURATION			
	2 hours	3 hours	4 hours	Additional charges / hr
<b>De la casa</b>	\$ 38	\$ 45	\$ 52	\$ 7
<b>Italiano</b>	\$ 45	\$ 54	\$ 63	\$ 9
<b>Esclusivo</b>	\$ 70	\$ 85	\$ 99	\$ 15
	<b>OPTIONAL EXTRAS</b>			
<b>Add house Spirits</b>				\$ 12 / hr
<b>Top shelf spirits</b>				\$ 18 / hr
<b>Cocktails</b>				\$ 17 /hr

**Please Note:**

- Package options can be altered and tailored to suit the guests needs and preferences, additional charges may apply.
- A maximum of 4 Spirits and 2 cocktails can be added to any package
- A mobile bar can be set up exclusively for private cocktail functions under The Marquee.

## BEVERAGE PACKAGE INCLUSIONS

**De la Casa package: Chain of fire, multi regions South Eastern Australia**

NV - Chain of fire Brut sparkling  
 2016 - Chain of fire Sauvignon blanc Semillon  
 2015 - Chain of fire Shiraz Cabernet  
 Cascade light, Great Northern Lager  
 Soft drinks and Juices

**Italiano package:**

NV - La Gioiosa Prosecco superior, Valdobbiadene Italy  
 2016 - Cesari 'Due Torri' Pinot Grigio IGT, Veneto Italy  
 2015 - Terre Forti Sangiovese Rubicone IGT, Emilia Romagna Italy  
 Cascade light, Peroni  
 Soft drinks and Juices

**Esclusivo package:**

**Upgrade to champagne for an additional \$20/hr**

NV Chandon Brut Sparkling, Champagne France  
 2016 Cape Naturalist Sauvignon blanc, Margaret river WA  
 Teusner the Family Shiraz, Barossa valley SA  
 Cascade light, Peroni  
 Soft drinks and Juices

# GROUP BOOKING TERMS & CONDITIONS

## GROUP MENUS | SEATING REQUESTS

All parties of 16+ to pre-select one of our popular group menu options. The entire table must take the same set menu, (additional choices can be made available at an additional charge).

For ease and speed of service, please notify us of particular special requests prior to your reservation, including dietary requirement, children's meals and cakes (a \$25 cake-age fee is payable, or cakes are available for purchase). Please ensure you advise us if you are celebrating a special occasion, or have a post engagement and thus have specific timings you would like us to adhere to.

Please note; whilst all care is taken with allergy requirements, we operate and prepare food in a commercial kitchen we cannot guarantee against allergic reactions.

The menus provided are subject to seasonal changes. All prices quoted are subject to change. Receipt of your credit cards details will secure the menu price at this time.

We will do our utmost to accommodate your requested seating area, however we are unable to guarantee this unless you have booked a private space. Large groups are seated on tables of 8-12 guests in most cases. Minimum spends apply to guarantee private dining space.

## CONFIRMATION | PAYMENT

Credit card details are required to confirm your booking. For 'special' dates (see below under cancellation) you may be required to pay the entire set menu/package price in advance (such as ticketed events) to confirm the reservation. All bills/accounts must be settled in full upon conclusion of the reservation. Please note we provide one fully itemised bill per table. Up to two credit cards or cash will be accepted for payment on the night (no cheques or EFT on day of event).

## BEVERAGE SERVICE OPTIONS

As wine vintages are limited and to assist with the ease and speed of service for your 16+ group booking, we request that you pre-order your beverage selection or take a beverage package. We are a fully licensed venue and therefore do not accept BYO. Your beverage service can be completely pre-arranged (from variety to number of bottles or a dollar value etc), let us know what you would like to have served on arrival and we can have this ready for you, no waiting!

## SERVICE CHARGES

No Service charge has been added to your booking. Any gratuity for the staff that you wish to bestow for service received is most welcome and very much appreciated. Service can be invoiced pre or post booking if requested.

## CANCELLATION | NO SHOW POLICY

We request all your guests are seated within 15 minutes of your booking time. Please call us if you will be later as we may have re booked your table. If ALL your guests have not arrived within 30 minutes of your reservation time service will commence or the booking automatically cancelled, the cancellation fee will apply and the table/s will be released to other patrons. All deposits and any pre-order of any food or beverage this will no longer be valid and all pre-payments or the full menu price will be retained and charged as a cancellation fee.

If you need to cancel a confirmed booking, Eastbank requires a minimum of the below days' notice (in writing) to ensure no charges will be incurred. If less than the below required hours' notice is given Eastbank will retain the full menu price per person as the 'cancellation fee. A No Show on the night will incur the cost of the full set menu ordered (i.e.: if set menu is \$50 it will be \$50 per person, per no show).

02 January to 31 October; Minimum 72 hours (3) days cancellation notice or full set menu price per person is lost. 01 Nov to 01 Jan & Special Dates/Events\*; Minimum Fourteen (14) days cancellation notice or full set menu price per person is lost.

\*NYE, Australia Day, Valentine's Day, Easter, Anzac Day, Mother's Day, Father's Day, Melbourne Cup, Christmas, Festival events; Any deposits / ticket prices for these special dates are none refundable. Should the correct notice be given as above the deposit can be used for an alternate booking date in the following 3 months. Should the minimum fourteen (14) days notice not be provided the deposit will be lost as a cancellation fee.

This agreement and/or event may be cancelled by Eastbank at any time if an emergency or threat of danger to any person exists. The restaurant reserves the right to cancel the event should the restaurant be closed due to circumstances beyond its control, the client becomes insolvent or the event is deemed to threaten the reputation of the restaurant.

## RESPONSIBLE SERVICE OF ALCOHOL

Clients will be responsible to ensure the orderly behaviour of their guests. We are a fully licensed venue operating in accordance with the principles of Responsible Service of Alcohol Laws, which are Law in Australia. The management of Eastbank reserves the right in their absolute discretion to intervene and exclude or remove any undesirable person/s from the premises without liability where they see fit. All food and beverage must be consumed on the premises. Management supports the actions of staff in refusing service to intoxicated, disorderly or underage patrons in accordance with this Act.

## CHILDREN (MINORS)

Eastbank Italian Restaurant is family friendly! Please let us know if there are minors within your group. Patrons may be asked to show legal proof of age at any time.

## INDEMNITY & DAMAGE

Our organisation will take all necessary care however accepts no responsibility or liability for any loss or damage to any property belonging to the client, client's guests or invitees; or for any injury sustained to the clients during their time at Eastbank. The client is liable for the actions of their invitees and any damages or losses incurred during the event. Any costs will be billed directly to the client.

# EASTBANK GROUP BOOKING REQUEST

## BOOKING DETAILS

By confirming your booking, you personally agree to be responsible for this reservation; including any costs associated with the deposit/cancellations, consumption/cash bar that are incurred during the above reservation, in addition to any previously agreed beverage arrangements and/or to reach the minimum spend as stated if and as required.

Eastbank Cafe Bar Pizzeria collects personal information to assist in the processing of reservations and delivery of services. This information may also be used to communicate details of special events and updates on our services we feel may be of interest. At any time you may ask for your personal details to be viewed or removed by contacting us by phone or email.

Booking Date: ..... Arrival Time:..... Guest Numbers:.....

Booking Name:.....

Company Name: .....

Work phone: ..... Mobile: ..... Email: .....

## MENU SELECTION (please tick your selection)

LUNCH SPECIAL: \$25pp

OPTION 1: \$39pp

OPTION 2: \$49pp

OPTION 3: \$55pp

OPTION 4: \$65pp

## PAYMENT DETAILS

Card Type:            Visa             Mastercard             Amex

Other Form:             Cash             Direct Deposit

Name on Card..... Card Number .....

Expiry Date ..... CW .....

I have read & agree to abide by all conditions of booking authorise EASTBANK to deduct the above amount per person from my credit card as a cancellation fee.

Signature ..... Date: .....