



FUNCTION KIT

WELCOME

Set on the east side of the iconic Circular Quay promenade Eastbank offers beautiful panoramic views of Sydney Harbour with the picturesque Harbour Bridge as your backdrop.

Eastbank features an array of beautiful function spaces to accommodate a variety of dining, cocktail and celebration experiences.

Indulge in our modern Australian cuisine with signature Italian soul, our menu will impress your guests, colleagues, friends and loved ones for any occasion. Our carefully crafted packages ensure that your guests can sample and enjoy a variety of dishes tailored to suit their tastes, and of course yours.

Our seasonal menu showcases the freshest produce Sydney has to offer. Let our experienced and passionate team take care of your every need, whilst you relax and enjoy!

LOCATION

Ground Level, Quay Grand,
East Circular Quay, Sydney
2000 02 9241 6722
events@eastbank.com.au



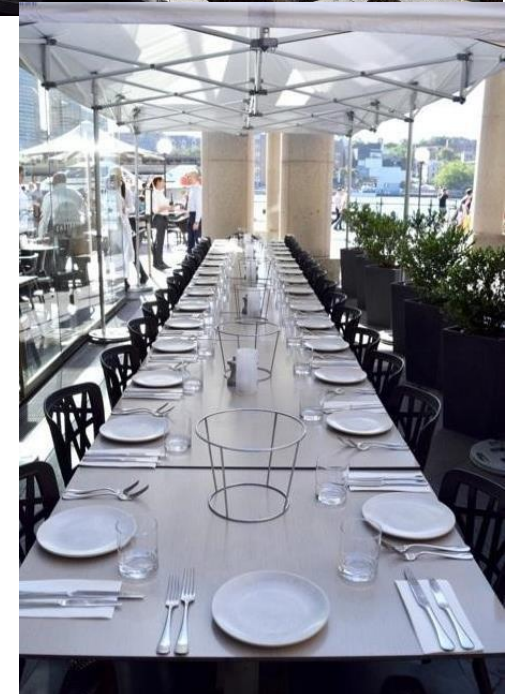
MARQUEE

Our private Marquee dining area is ideal for all occasions including birthday celebrations, engagements, networking events, long lunches and client dinners. Nestled next to the historical Moore sandstone steps, our Marquee offers shade from the sun, views of the city lights at night and feels like you could be in a Tuscan village.

Available for exclusive or semi-exclusive use.

Function inclusions:

- Personalised menus
- Marquee offering privacy and shade
- Outdoor heaters and blankets for cooler days and nights



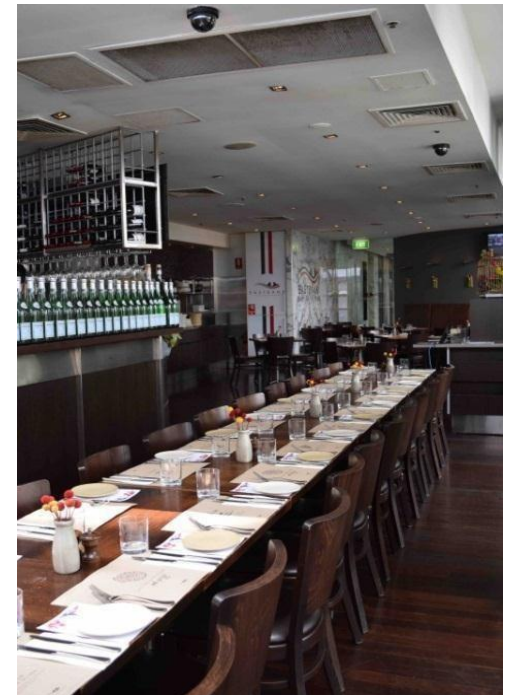
RESTAURANT

Our main dining room is ideal for all occasions including birthdays, long lunches and family dinners or to entertain clients. Featuring full glass frontage our Main Dining Room allows you to enjoy the harbour views and sunshine from the comfort of your seat.

For a true statement event, our restaurant is available for exclusive use. Please ask our Event Manager for further information.

Function inclusions:

- Personalised menus
- White table linen
- Dedicated wait staff



ALFRESCO

Perfectly positioned amongst the hustle and bustle of Circular Quay is our alfresco dining area. Your guests will enjoy the warmth of the sunshine or be dazzled by the city lights. Our alfresco area is perfect for team lunches, intimate celebrations and business dinners. Our outdoor dining area offers a great atmosphere and hustling vibe of Circular Quay. Featuring overhead heaters and umbrellas.

Function inclusions:

- Personalised menus
- Outdoor heaters for cooler days and nights



SHARE MENU

2 COURSE \$55.00 per person | 3 COURSE \$65.00 per person

ENTRÉE - please select 3 menu items to be shared

ANTIPASTO | Prosciutto, truffle salame, capocollo, buffalo mozzarella and pizza bread

BRUSCHETTA | Cherry tomato, onion, basil with e.v.o.o and vincotto (V, DF)

CALAMARI FRITTI | Marinated baby calamari fillets, chili mayonnaise and rocket

ARANCINI | Golden crumbed risotto ball with bolognese and mozzarella

HOME-MADE DIPS | Semi-dried tomato dip, black olive tapenade, beetroot and goat cheese dip, served with pizza bread (V)

MAIN COURSE – please select 3 menu items to be shared

PIZZA

MARGHERITA | Fior di late cheese with fresh basil (V)

VEGETARIANA | Mushrooms, eggplant, roasted pumpkin, ricotta and watercress (V)

PROSCIUTTO E RUCOLA | As the name indicates with shaved parmesan

PEPPERONI | Salami, mushrooms, onion and basil

GAMBERI | Marinated prawns, zucchini, cherry tomato and chilli

POLLO | Marinated chicken, mushrooms, red capsicum, fior di latte and basil

PASTA

SPAGHETTI BOLOGNESE | Rich minced beef ragout and basil

FETTUCINE AL POLLO | Chicken, basil, mushrooms and creamy sauce

LASAGNA DI MANZO | Home-made beef lasagne with tomato ragout

GNOCCHI AI FUNGHI | Hand rolled gnocchi, mascarpone cheese, wild mushrooms & spinach (V)

RAVIOLI DELLA CASA | Oven baked ravioli with butternut pumpkin and goat cheese, sage and brown butter sauce

Gluten free pasta and pizza bases are available, additional charges apply.

Sides for the Table

Super Crunchy Chips

Garden Salad

DESSERT - please select 2 menu items for alternate service

Tiramisu Della

Casa Vanilla Panna

Cotta Trio Di Gelati

Minimum of 12 guests, all dishes are shared. Menu is subject to seasonal change.

Please note, that all guest dietaries will be catered to separately and incur an additional charge \$5 per person for individual dishes.



SET MENU

2 COURSE \$75.00 per person | 3 COURSE \$85.00 per person

Select 2 menu items per course for alternate service

ENTRÉE

BRUSCHETTA | Cherry tomato, onion, basil with e.v.o.o and vincotto (V, DF)

CALAMARI FRITTI | Marinated baby calamari fillets, chili mayonnaise and rocket

CHEESE CROQUETTES | with pesto aioli and micro herbs (V)

ARANCINI | Golden crumbed risotto ball with bolognese and mozzarella

GARLIC PRAWNS | Grilled Queensland tiger prawns with garlic, chilli, parsley and e.v.o.o

MAIN COURSE

SPAGHETTI BOLOGNESE | Rich minced beef ragout and basil

FETTUCINE AL POLLO | Chicken, basil, mushrooms and creamy white wine sauce

LASAGNA DI MANZO | Home-made beef lasagne with tomato ragout

GNOCCHI AI FUNGHI | Hand rolled gnocchi, mascarpone cheese, wild mushrooms & spinach (V)

RAVIOLI DELLA CASA | Oven baked ravioli with butternut pumpkin and goat cheese, sage and brown butter sauce (V)

SEAFOOD SAFFRON RISOTTO | Prawns, black mussels, vongole, fish fillet & saffron

GRILLED BARRAMUNDI FILLET | Roast potato, green asparagus, salsa rossa (GF)

VEAL SCALOPPINE | Served with mushroom sauce and crushed potato

RACK OF LAMB | Pistachio crusted rack of lamb with roasted sweet potato and eggplant puree

Gluten free pasta and pizza bases are available, additional charges apply

Sides for the Table

Super Crunchy Chips

Garden Salad

DESSERT

Tiramisu Della Casa

Vanilla Panna Cotta

Trio Di Gelati

Upgrades:

Add nibbles on the table for \$5.00

pp Add garlic bread for \$5.00 pp

Minimum of 12 guests. Menu is subject to seasonal change. Please advise any dietary requirements



CANAPES

Gourmet pizza slices | \$5.5 per piece
Cheese croquette | \$4.5 per piece
Smoked salmon and cream cheese wafers | \$6 per piece
Caprese skewers | \$6 per piece
Fish and chips boats, tartare sauce | \$6 per piece
Panko crumbed prawns | \$7 per piece

Minimum catering order of 20 per food item

CUSTOMISE YOUR PACKAGE

Can't find what you're looking for? Let us help you create a memorable experience, we pride ourselves on tailoring all our packages to meet your budget and expectations. Ask your Event Manager about our custom packages.

Prosciutto ham, bresaola, buffalo mozzarella, roast capsicum, grissini, olives and bread.

For more information on our catering services, please visit our website at www.italiancatering.com.au or contact us on 08 9478 2222.



BEVERAGES

Packages

DURATION	FIRST POUR	ITALIANO	ESCLUSIVO
2 HOURS	\$38 PP	\$45 PP	\$70 PP
3 HOURS	\$45 PP	\$54 PP	\$85 PP
4 HOURS	\$52 PP	\$63 PP	\$99 PP

First Pour, package includes

Wine
NV Willowglen Sparkling
Brut, Riverina NSW

2019 Willowglen Semillon
Sauvignon Blanc, Riverina NSW

2019 Willowglen Cabernet
Shiraz, Riverina NSW

Beer
Cascade Premium Light
Carlton Draught

Other Beverages
All soft drinks and juices

Esclusivo upgrade to
champagne for an
additional \$20/hr

Italiano, package includes

Wine
NV La Cacciatora Prosecco
DOC, Veneto, IT

2018 Cesari Pinot Grigio
DOC, Veneto Italy

2015 Terre Natuzzi Chianti
Riserva DOCG, Toscana IT

2018 Caldora Cerasuolo
D'Abruzzo Rose

Beer
Cascade Premium Light
Birra Moretti, Italy
Peroni, Italy

Other Beverages
All soft drinks and juices

Esclusivo, package includes

Wine
NV Chandon Brut, Yarra Valley
VIC

NV Chandon Rose, Yarra Valley
VIC

2019 Cape Mentelle Semillon
Sauvignon Blanc, Margaret
River WA

2019 Three Ponds
Chardonnay, Hunter Valley
NSW

2019 Ingram Road Pinot
Noir, Yarra Valley VIC

2019 Teusner 'The Wark
Family' Shiraz, Barossa
Valley SA

Beer
Cascade Premium Light
Young Henrys Newtowner
Pale Ale
Peroni, Italy
Corona
4 Pines Amber Ale

Other Beverages
All soft drinks and juices



BEVERAGES

Package Upgrades

Cocktail on Arrival

Treat your guests to a bespoke cocktail on arrival for an additional \$15 per person

Limoncello

Add a glass of Limoncello for an additional \$9 per person (served after dessert)

Spirits

Add spirits to your beverage package for an additional \$12 per person, per hour

Add our top shelf spirits to your beverage package for an additional \$18 per person, per hour

BEVERAGES ON CONSUMPTION

Beverages on consumption can be arranged for your event with a specified range of beverages. You are so welcome to set a limit or amount in mind that you feel comfortable with spending. Your beverage tab can be reviewed throughout your event and increased if required.

We will always ensure you are in control of the amount throughout the event.

Regular Spirits Package

Belvedere Vodka
Bombay Sapphire Gin
Bacardi White Label Rum
Jim Beam White Label Bourbon Whisky
Johnnie Walker Red Label
Jack Daniels Tennessee Whiskey
St Remy Brandy

Top Shelf Spirits Package

Grey Goose Vodka
Archie Rose Gin
Bacardi 8 Y. O. Rum
Maker's Mark Bourbon
Johnnie Walker Black Label
Gentleman Jack Daniels
Hennessy VSOP



