

# *Function* PACKAGE



EAST  
BRUNSWICK  
HOTEL



WELCOME TO THE EAST BRUNSWICK HOTEL! SINCE THE 1880'S, THE EBH IN ALL ITS FORMS HAS BEEN A FAVOURITE AMONGST BRUNSWICK LOCALS. RECENTLY, THIS ICONIC LYGON STREET VENUE HAS BEEN LOVINGLY RESTORED AND REDESIGNED TO REFLECT BRUNSWICK'S VIBRANT, ARTISTIC CULTURE WITH LIVE MUSIC AT THE HEART OF THE EXPERIENCE.

OUR HOTEL OFFERS 11 BOUTIQUE ROOMS, A BISTRO, A DUELLING PIANO BAR, A PRIVATE CELLAR AND A BALCONY BAR FOR ALL TO ENJOY. WHETHER YOU'RE LOOKING TO HOST A RELAXED, SEMI-PRIVATE GATHERING OR A FULL-SCALE PARTY, WE HAVE THE PERFECT EVENT SPACE FOR YOU.





# CELLAR DINING

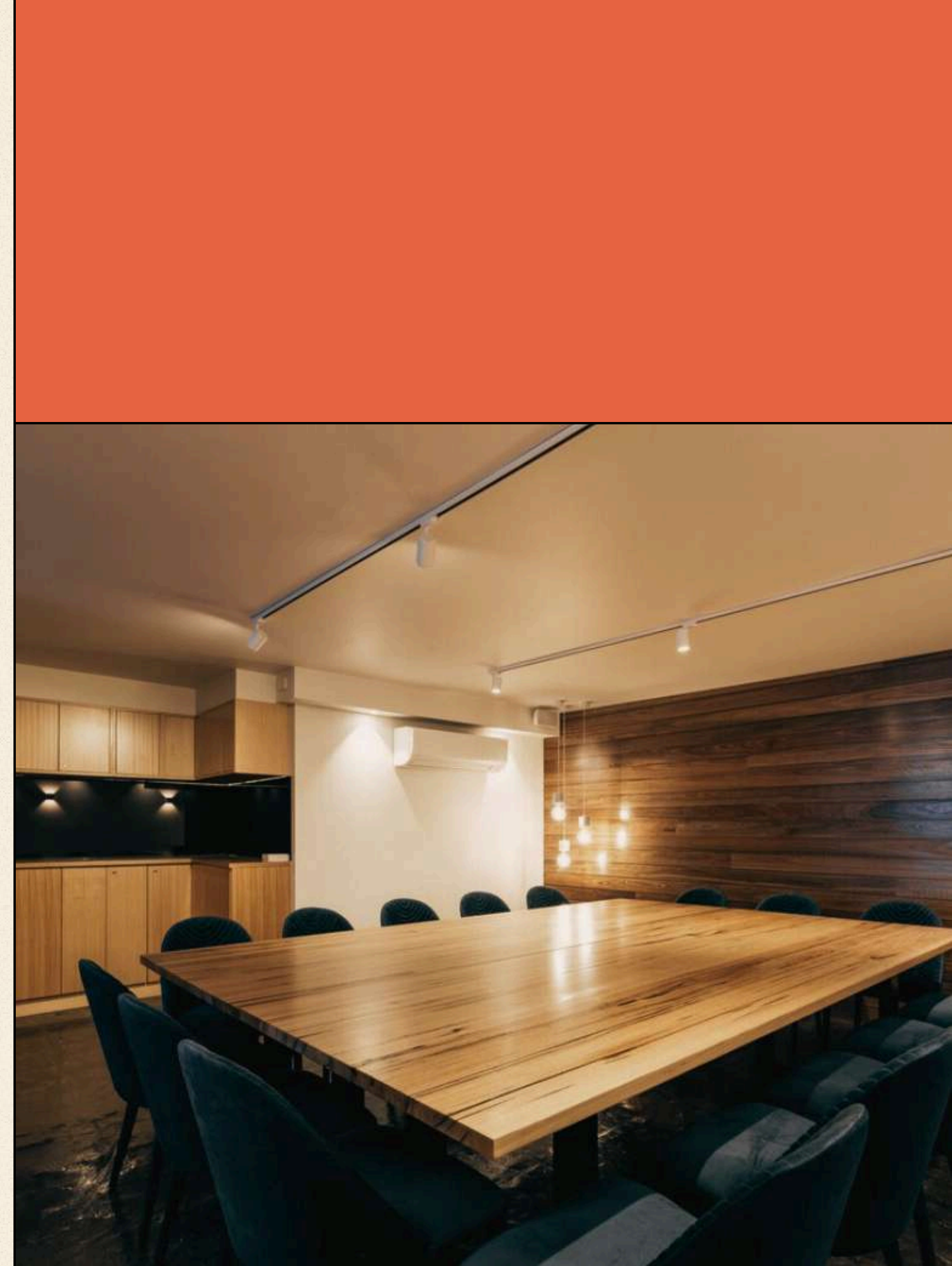


24PP, SEATED ONLY

Our cellar dining room is ideal for sit-down dinners and small functions. With private table service and a secluded atmosphere, this room is a sought-after choice for family or corporate dinners.

- 1 TV (HDMI casting)
- AV Equipment
- Accessible via stairs only

This space requires a minimum spend of \$1,000 on Friday's and Saturday's, which can be met through an on-consumption bar tab and/or our canape or set menu packages.







# COCKTAIL BAR

20 SEATED, 60 STANDING

Our cocktail bar is located on the second floor, featuring its own balcony overlooking the iconic Lygon St. This space offers ideal lighting and interior for insta-worthy pics and can accommodate up to 60 guests. This space lends itself well to family functions, cocktail styled events and special milestone celebrations. Our cocktail bar is fitted with:

- Two TV'S (HDMI Casting)
- AV Equipment
- 2x private toilets
- Elevator Access
- Private bar
- Balcony (smokers)

A room hire fee of \$50 is required for this space, along with a minimum spend of \$1,500. This amount can be met through an on-consumption bar tab and/or our canape or set menu packages. Please note that this space experiences noise bleed during our duelling piano sessions (8:00pm-12:30am Fridays and Saturdays).



# BISTRO BAR

80 SEATED, 120 STANDING

After an ideal space for your next corporate event or large group function? Look no further! Our bistro bar combines a vibrant, eclectic atmosphere with top-notch amenities to ensure your event is unforgettable. This space includes:

- Private bar
- 5 TV's & 1 mega screen
- Stage
- AV Equipment
- Private Toilets
- Wheelchair access

The room setup is flexible and can be tailored to your needs. Whether you prefer a seated arrangement, a cocktail setup, or a combination of both, we can accommodate your requirements. Please note that this space incurs a \$50 room hire fee and a minimum spend of \$3,000, which can be met through an on-consumption bar tab and/or our canape or set menu packages.



# Canape MENU

6 PICKS = \$35 PP

8 PICKS = \$45 PP

n            Iç            (            (D s Içs r F(
   
               (    Iç            Iç            (D s    Içs r F(
   
               (    Içs            Iç            (D s Içs r F(
   
 m            (D            (r            F(D s    F(
   
               (B (o            (            Içm    (D F(
   
 ç            (B (            (Q            (B (            (D s Içs r F(
   
                               (    Iç            (            (
   
                               (B (            (    Iç            (            (
   
                               (    Iç            (            (            (
   
                               (    (            Iç            (            (
   
 n            (            Iç            (            Iç
   
 o            (            Iç            (            Iç

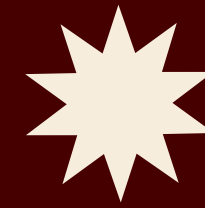
## E

o            (n
   
 u            (p            Iç            (
   
 o            Içp            (            (y





# Shared MENU



2 COURSE \$60 PP

3 COURSE \$75 PP

## SHARED STARTERS

Calamari fritti (GF)

Pork and chives dumpling

Arancini (Check Flavour) (VGO)

Bruschetta w/ eggplant caponata (VG, GFO)

Garlic Pizza (V, VO)

## SHARED MAINS

Steak of the day

Chicken saltimbocca (GF)

Market Fish

Tofu and cauliflower stir fry (VG, GF)

### Sides

Chips, garlic aioli (V, GF)

Garden Salad, house dressing (VG, GF)

Charred broccolini, goat cheese, smoked almonds (V, GF)

## DESSERTS

Cannoli of the day (V)

Trifle, berries (V, GFO)

Coconut bread pudding (VG, GFO)

2 COURSE : PICK 2 STARTERS + 3 MAINS TO SHARE

3 COURSE : PICK 2 STARTERS + 3 MAINS TO SHARE + 1 DESSERT



# TERMS AND CONDITIONS

It is the responsibility of those entering into this contract to inform their guests of the East Brunswick Hotel's terms & conditions. In booking your function at the East Brunswick Hotel, you agree to the following:

## CONFIRMATION OF BOOKINGS

Bookings are not considered confirmed until a deposit of \$400 & the signed T&Cs have been received by the venue. Tentative bookings can only be held for up to 5 working days and will be cancelled after this time.

## CANCELLATIONS

All cancellations must be made directly to the Functions Manager. For any cancellations within 2 weeks prior to the event, the entire deposit will be forfeited. For any drop in numbers within 24hrs, it is up to the discretion of management as to whether or not you will still be charged for the guests not coming. For cancellations of the whole event within 48hrs, it is at the discretion of management that you will be charged for 50% of the food costs, and potential other costs incurred.

## PAYMENTS

Please note that once your numbers are confirmed, that is what you will be charged for. Any reduction in fees will be at the discretion of management. Full payment is required at the conclusion of the event, via cash or credit card, no later.

## PRICES, DEPOSITS & MINIMUM SPENDS

All prices quoted are inclusive of GST. These are subject to change. Increased minimum spend requirements apply at certain times of the year (November/December). Management will advise the minimum spend upon enquiry. Any costs outside of this (e.g. additional entertainment) are not included in the final calculation. If the minimum spend is not reached, the difference will be charged to the client accordingly. The deposit contributes to the minimum spend and is taken off the final bill.

## GUEST ENTRY

Guest entry to functions will only be permitted in accordance with agreed start & finish times. The venue reserves the right to refuse entry to any patron in accordance with normal responsible service of alcohol procedures. Additional function guests (above and beyond the numbers of guests confirmed) may only be admitted in accordance with the venue's licensed capacity.

## ROOM ALLOCATION

Management reserves the right to assign an alternate room where the original room becomes inappropriate or unavailable due to circumstances beyond the venue's control.

## ADDITIONAL REQUIREMENTS

Any additional equipment/decoration (no confetti/glitter allowed) or props required, other than those supplied by the venue, must be confirmed with the Functions Manager two weeks prior to the date of the function. Any extra time required for set up or dismantling, prior to, or after, a function may incur an extra charge. Venue approval is required for any additional equipment or decorations. Management reserves the right to refuse any material deemed offensive or dangerous. It is the responsibility of the host to ensure that all additional equipment/decorations are removed from the venue at the completion of the function.

## DAMAGE

Please be advised that organizers are financially responsible for any damage, theft, breakage or vandalism sustained to the function space or venue by guests, invitees or other persons attending the function. Should any extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of merchandise left at the venue.

## FUNCTION CONDUCT

It is required the organizer of the function will conduct the event in an orderly manner. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions, at all times, including total compliance to all responsible service of alcohol guidelines and standards. When booking a function, it is the host's responsibility to give accurate details in relation to the type of function and its guests.

**I CONFIRM THAT I (PLEASE INSERT NAME)**

---

**HAVE READ AND UNDERSTOOD THE ABOVE TERMS AND CONDITIONS AND AGREE TO COMPLY**

**SIGN AND DATE:**

---

---