



**EASTERN CREEK**  
— TAVERN —

**FUNCTION &  
EVENTS  
PACKAGES**





# ABOUT US

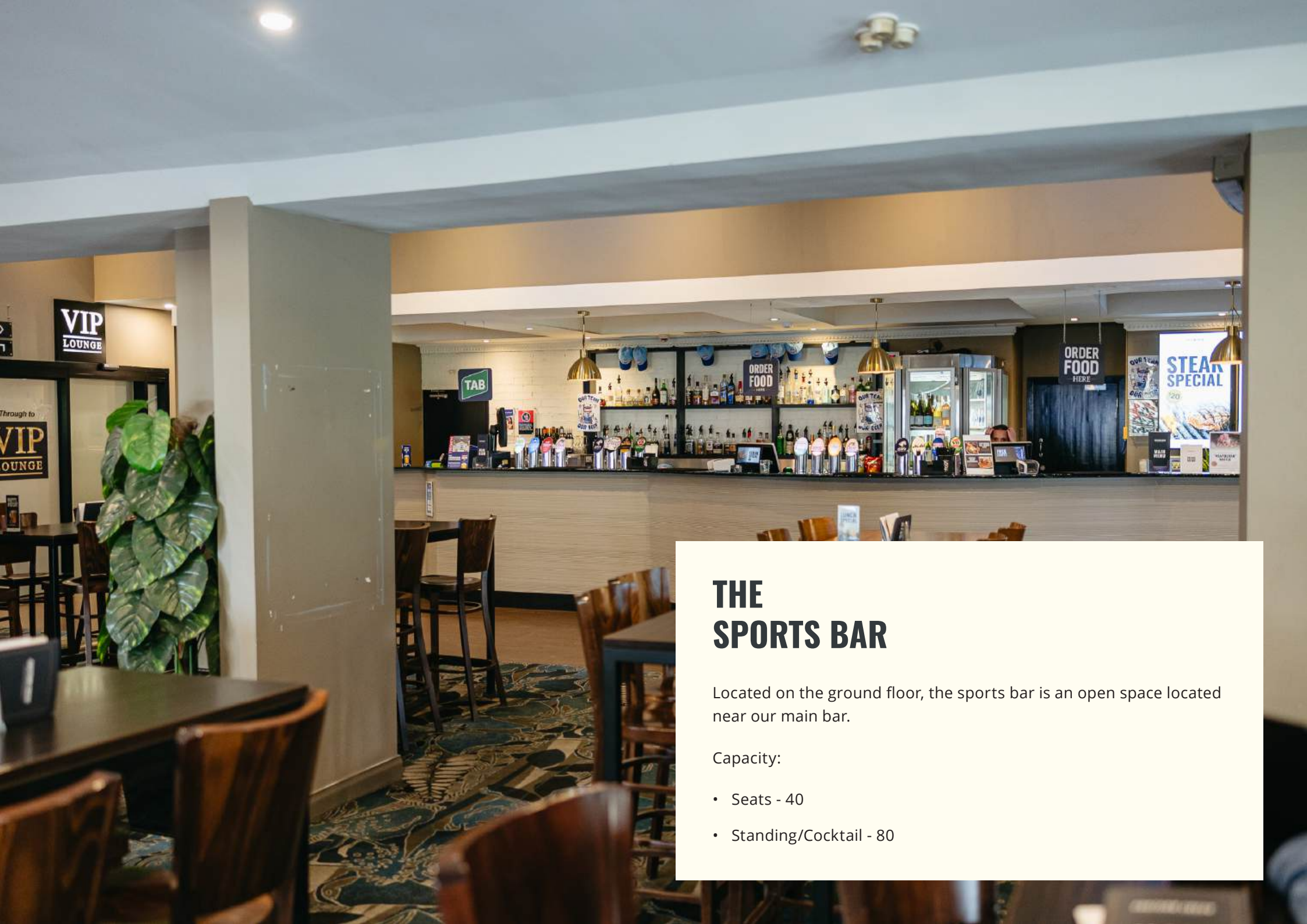
Eastern Creek Tavern is your home of great food, great drinks and great people in our local community. As a staple of Eastern Creek, the ECT has that casual pub feel we all know and love, while still offering all the modern touches throughout our newly refurbished venue – including a large public bar, a comfortable family dining area and an outdoor beer garden where you can relax and soak up the sun with a cold one after a hard day's work.

Whether you're working in the area and looking to grab a great-value lunch on the go, or you've got a group of family and friends keen on catching up over a hearty meal and drinks, the Eastern Creek Tavern has got you sorted.

## PERFECT FOR

- Corporate Events
- Conference Lunches
- Team Events
- Christmas Parties
- Long Lunches
- Birthdays
- Farewells
- Reunions
- Engagement Parties
- Ladies Nights
- Social Club Events
- Baby Shower & Gender Reveals
- Bridal Showers
- Sporting Events
- Remembrance / Wakes



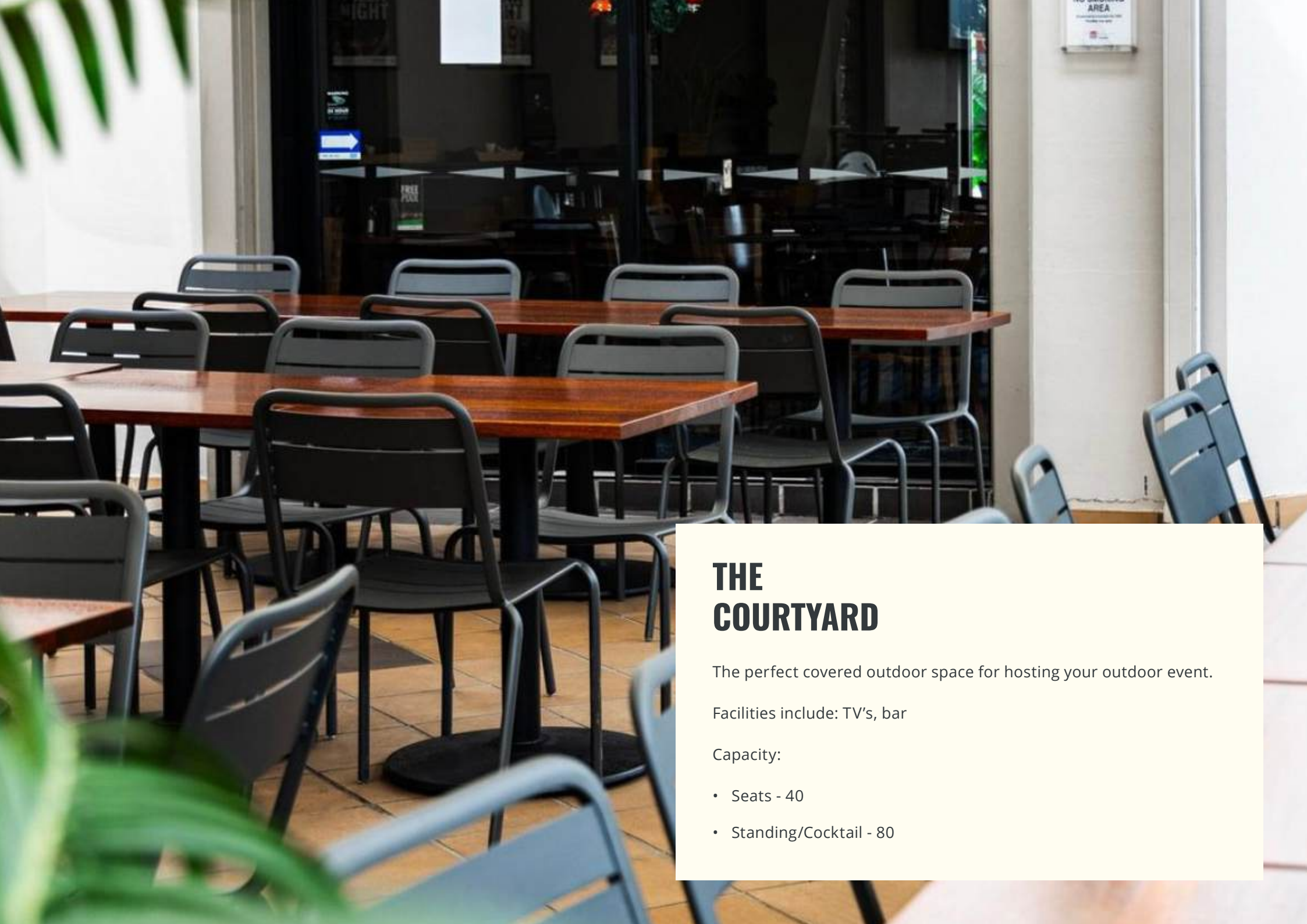


## THE SPORTS BAR

Located on the ground floor, the sports bar is an open space located near our main bar.

Capacity:

- Seats - 40
- Standing/Cocktail - 80



## THE COURTYARD

The perfect covered outdoor space for hosting your outdoor event.

Facilities include: TV's, bar

Capacity:

- Seats - 40
- Standing/Cocktail - 80



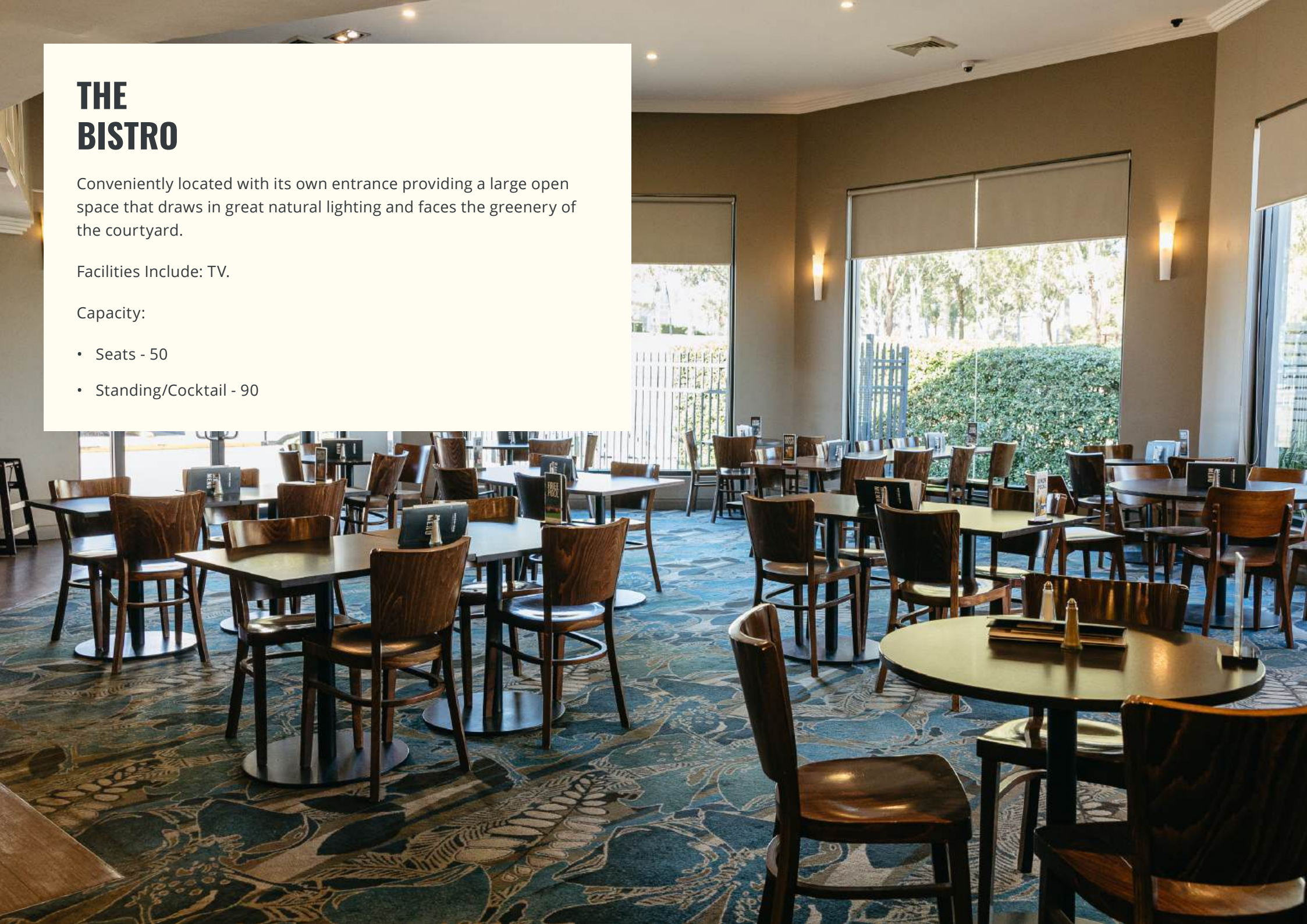
# THE BISTRO

Conveniently located with its own entrance providing a large open space that draws in great natural lighting and faces the greenery of the courtyard.

Facilities Include: TV.

Capacity:

- Seats - 50
- Standing/Cocktail - 90





# SHARING BOARDS

## THE ARTISAN GRAZING BOARD

**\$145** (serves 10-15)

- **Premium cheeses** (V, GF): brie, aged cheddar, edam
- **Charcuterie** (GF): prosciutto, sopressa salami, mortadella
- **Accompaniments** (V, GF): cornichons, mixed olives, hummus
- **Breads** (V): sourdough crostini, grissini

## ASIAN FUSION BOARD

**\$135** (serves 8-10)

- **Dumplings:** chicken and prawn gyoza (steamed)
- **Bao Bun:** sweet chilli chicken
- **Street food:** spring rolls (V), salted edamame (V, GF), crumbed prawn cutlets
- **Dips:** ponzu, sweet chilli soy, chilli mayo

## HOT SNACK BOARD

**\$110** 48 mixed pieces

- **Gourmet beef pies** with tomato sauce
- **Gourmet beef sausage rolls** with tomato sauce
- **Vegetarian spring rolls** with sweet chilli sauce (V)
- **Ricotta and spinach filo triangles** (V)

## KIDS PLATTER

**\$12 PER PERSON**

- Chicken nuggets, Battered fish pieces, Mini sausage rolls, Chips, Tomato sauce

## STREET EATS PLATTER

**\$165** 48 mixed pieces

- **Chicken teriyaki skewers**
- **Cheeseburger spring rolls** with sweet n spicy pickles
- **Charred corn ribs** with Tajín lime mayo (V, GF)
- **Lamb kofta balls** with mint yoghurt (GF)

## WINGS & THINGS PLATTER

**\$130** (serves 8-10)

- **Crispy fried wings:** 2kg - buffalo, smokey bourbon BBQ, original southern fried
- **Sides:** 1kg loaded fries, 1kg onion rings
- **Dips:** ranch, carrot sticks

## PARTY PLATTER

**\$150** (serves 8-10)

- **Chicken tenders** with honey mustard dipping sauce
- **Chilli squid** with yuzu mayo
- **Cheeseburger spring rolls** with burger dipping sauce
- **Prawn tempuras** with sweet chilli

## TACO BOARD

**\$80** 12 pieces - choose 1

- Low and slow lamb
- Braised beef brisket
- Salt & pepper squid

## HOT SANDO BOARD

**\$145** 16 pieces - choose 3 varieties

- **Buttermilk chicken:** fried chicken, spicy mayo, zesty pickles, lettuce
- **Warm beef brisket:** slow cooked beef brisket, dijon mayo, rocket, grilled onion
- **Caprese** (V): buffalo mozzarella, marinated tomatoes, basil, balsamic glaze
- **Lamb & tzatziki:** slow-cooked lamb, tzatziki, rocket, roasted peppers
- **Prawn & avocado:** tiger prawns, smashed avocado, yuzu mayo, watercress

## SLIDERS BOARD

**\$80** 12 pieces - choose 1

- **Wagyu cheeseburger sliders:** pickles, ketchup, American mustard
- **Southern fried chicken sliders:** lettuce, pickles, spicy mayo
- **Tennessee whisky pork sliders:** slaw, pickles, BBQ sauce

## SEASONAL FRUIT PLATTER

**\$75** (serves 8-10) (V, GF)

## ADD ONS:

- **Hot chips platter** (V) - \$25
- **Potato wedges platter** (V) - \$30  
*With sweet chilli & sour cream*
- **Garlic bread board** (V) - \$30  
*24 pieces*







# CANAPÉS

MIN. 30 GUESTS

Our canapé packages are designed for flexible catering. Choose a package and mix-and-match your favourite bites from our list of crowd-pleasing canapes below.

We offer vegetarian (V) and vegan (VG) options to cater for dietary needs.

**CANAPE PACKAGÉ 1 - \$29 PER PERSON:** Choice of 4 canapé selections

**CANAPE PACKAGÉ 2 - \$39 PER PERSON:** Choice of 6 canapé selections

*\*Additional items charged at \$8 per person, per item*

## CANAPÉ SELECTIONS - "PARTY FAVOURITES"

Each item below is a bite-sized hit with guests, combining classic pub comfort with contemporary flavours. Choose any 4 or 6 (depending on your package) to create the perfect menu for your event:

- **Gourmet beef pies:** served with tomato sauce
- **Gourmet beef sausage rolls:** served with tomato sauce
- **Ricotta & spinach filo triangles (V):** flaky pastry with creamy ricotta-spinach filling
- **Vegetable spring rolls (VG):** crispy rolls with sweet chilli dipping sauce
- **Mac & cheese croquettes (V):** golden-fried, with parmesan cheese sprinkle
- **Crumbed prawn cutlets:** crunchy prawns served with zesty yuzu aioli
- **Cheeseburger sliders:** mini beef burgers with pickles, ketchup & American mustard
- **Southern fried chicken sliders:** with lettuce, pickles & spicy mayo
- **Chilli squid:** tender spiced squid bites with yuzu aioli
- **Signature popcorn chicken:** our house specialty, served with honey mustard
- **Cheeseburger spring rolls:** the best of both worlds, with tangy burger sauce
- **Lamb kofta skewers (GF):** Middle Eastern spices, with hummus & pickled onions
- **Mini chipolata hot dogs:** bite sized hot dogs with American mustard & ketchup
- **Charred corn ribs (V, GF):** grilled corn segments with Tajín-lime mayo (a smoky, tangy kick)
- **Hot honey chicken tenderloins:** crispy tenders glazed in a sweet-spicy hot honey
- **Sourdough crostini (V):** topped with buffalo mozzarella, fresh basil, roasted capsicum & balsamic glaze
- **Sweet chilli chicken bao buns:** fluffy bao filled with chicken in a sweet chilli sauce
- **Chicken teriyaki skewers:** marinated chicken with a sweet soy glaze on skewers

*Note: (V) = vegetarian, (VG) = vegan. Gluten-free options can be arranged on request. All canapés are crafted fresh and served hot, where applicable, to ensure the best taste and quality.*



# BOTTOMLESS PIZZA FEAST

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MIN. 25 GUESTS -  
2 HOUR LIMIT

Served with garlic bread & fries

**\$26 PER PERSON:** Choice 4 options:

- **BBQ Meat Lovers**  
Bourbon BBQ sauce, seasoned ground beef, pepperoni, braised beef brisket, ham, mozzarella
- **Tropicana**  
Ham, pineapple, napolitana, mozzarella
- **Supreme**  
Ham, pepperoni, mushroom, capsicum, red onion, olives, mozzarella
- **Peri Peri Chicken**  
Peri Peri spiced chicken breast, napolitana sauce, roasted capsicum, red onion, fresh tomato, mozzarella
- **Classic Pepperoni**  
Napolitana sauce, pepperoni, mozzarella
- **Margherita (v)**  
Napolitana sauce, blended mozzarella, buffalo mozzarella, basil







# Rememberance

## THE ARTISAN GRAZING BOARD

**\$145** (serves 10-15)

- Premium cheeses: brie, aged cheddar, edam (V, GF)
- Charcuterie: prosciutto, sopressa salami, mortadella (GF)
- Accompaniments: cornichons, mixed olives, hummus (V, GF)
- Breads: sourdough crostini, grissini (V)

## ASSORTED PLATTER

**\$125** (serves 8-10)

- Chicken tenders with honey mustard dipping sauce
- Chilli squid with yuzu mayo
- Quiche Lorraine
- Prawn tempuras with sweet chilli

## HOT SNACK BOARD

**\$110** 48 mixed pieces

- Gourmet beef pies with tomato sauce
- Gourmet beef sausage rolls with tomato sauce
- Vegetarian spring rolls with sweet chilli sauce (V)
- Ricotta and spinach filo triangles (V)

## ASSORTED SANDWICHES & WRAPS

**\$80** 24 pieces

- Ham, cheese & tomato
- Tuna & cucumber
- Grilled chicken caesar salad wrap

## SLIDERS BOARD

**\$80** 12 pieces - Choose 1

- Wagyu cheeseburger sliders: pickles, ketchup & American mustard
- Southern fried chicken sliders: lettuce, pickles, spicy mayo
- Tennessee whisky pulled pork sliders: slaw, pickles, bbq sauce

## KIDS PLATTER

**\$12 PER PERSON**

- Chicken nuggets, Battered fish pieces, Mini sausage rolls, Chips, Tomato sauce

## SEASONAL FRUIT PLATTER

**\$75** (serves 8-10) (V, GF)

## TEA & COFFEE STATION

**\$3 PER PERSON**



# BEVERAGE PACKAGES

MIN. 25 GUESTS

## STANDARD BEVERAGE PACKAGE

2 HOURS - \$45 PER PERSON

3 HOURS - \$55 PER PERSON

- **Bubbles**  
Woodbrook Farm Brut
- **White**  
Woodbrook Farm Chardonnay  
Quilty & Gransden Sauvignon Blanc
- **Red**  
Woodbrook Farm Shiraz  
Quilty & Gransden Cabernet Merlot
- **Beer**  
Local Tap Beers  
Local Bottled Beer
- **Non-Alcoholic**  
Selection of soft drink, juices & sparkling water  
Barista coffee & teas

## BEVERAGE PACKAGE UPGRADES

- **PREMIUM PACKAGE**  
Add Premium Beers, Wines, Sparkling & Bottled Beer
  - 2 hour + \$10 per person
  - 3 hour + \$20 per person
- **COCKTAIL ON ARRIVAL**  
Margarita, Spritz, Espresso Martini
  - \$15 per person
- **SPIRITS PACKAGE**  
Add House Spirits
  - 2 hour + \$15 per person
  - 3 hour + \$20 per person

## BAR TAB ON CONSUMPTION

A bar tab can be set up with a nominated limit and selection of beverages available for your guests. The limit can be reviewed regularly and increased if requested.

