



EASTERN CREEK
— TAVERN —

**FUNCTION &
EVENTS
PACKAGES**





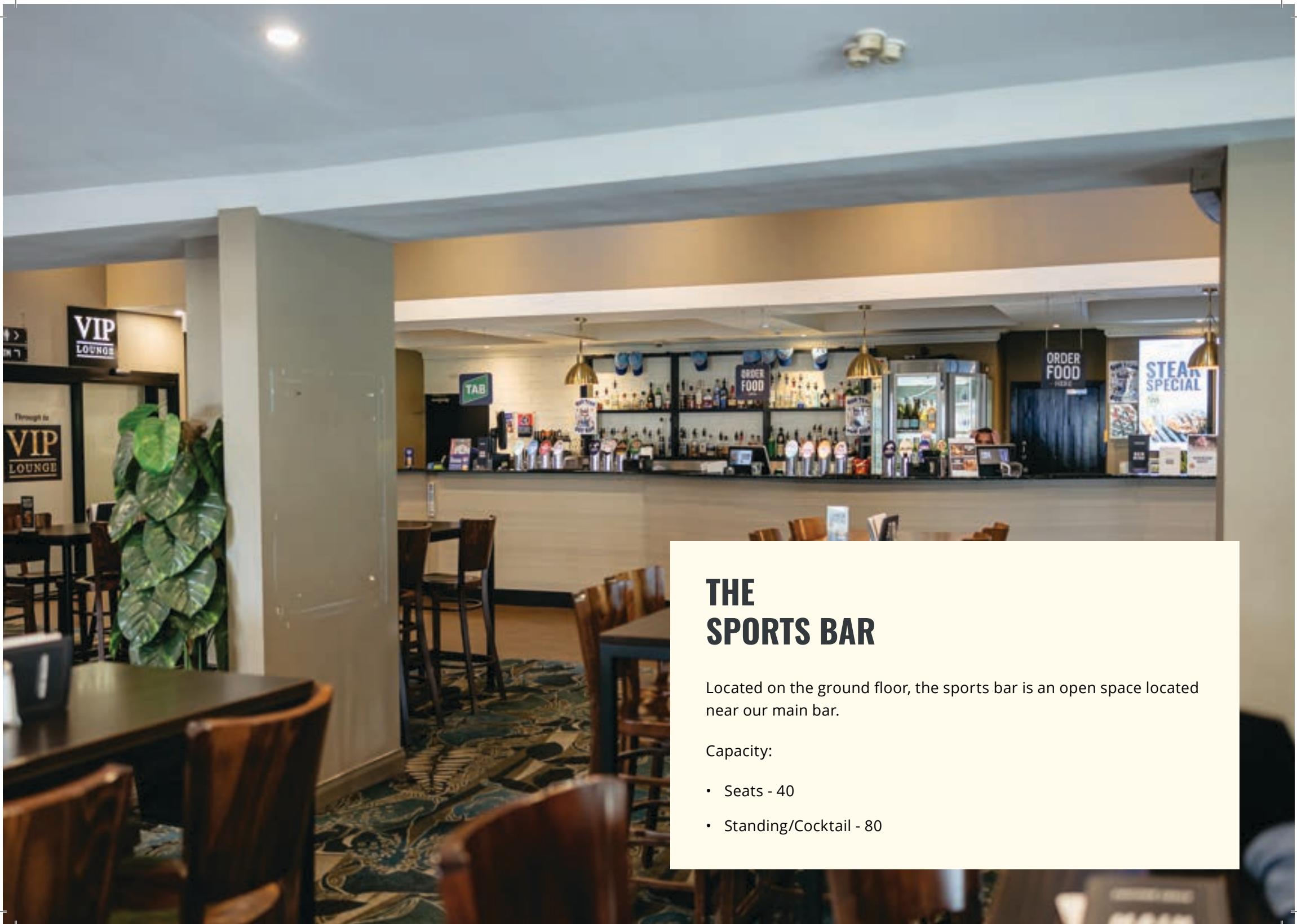
ABOUT US

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

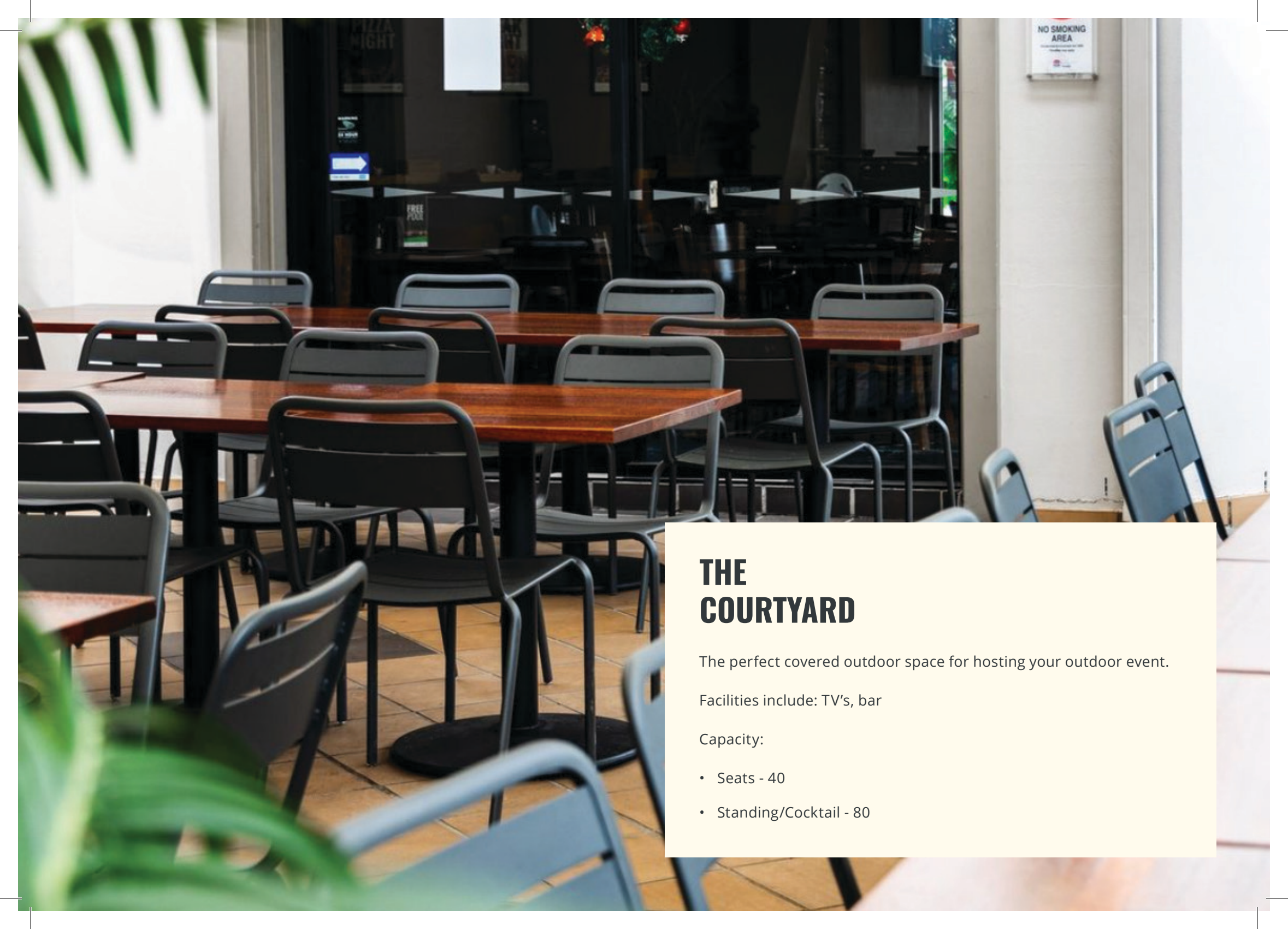


THE SPORTS BAR

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

Capacity:

- Seats - 40
- Standing/Cocktail - 80

A photograph of an outdoor courtyard area. In the foreground, there are several rectangular wooden tables with black metal frames, each surrounded by grey plastic chairs. The floor is made of light-colored square tiles. In the background, there is a large glass window or door leading into a dark interior space, possibly a bar or restaurant. A sign on the wall to the right says "NO SMOKING AREA". A green plant is visible in the bottom left corner.

THE COURTYARD

The perfect covered outdoor space for hosting your outdoor event.

Facilities include: TV's, bar

Capacity:

- Seats - 40
- Standing/Cocktail - 80

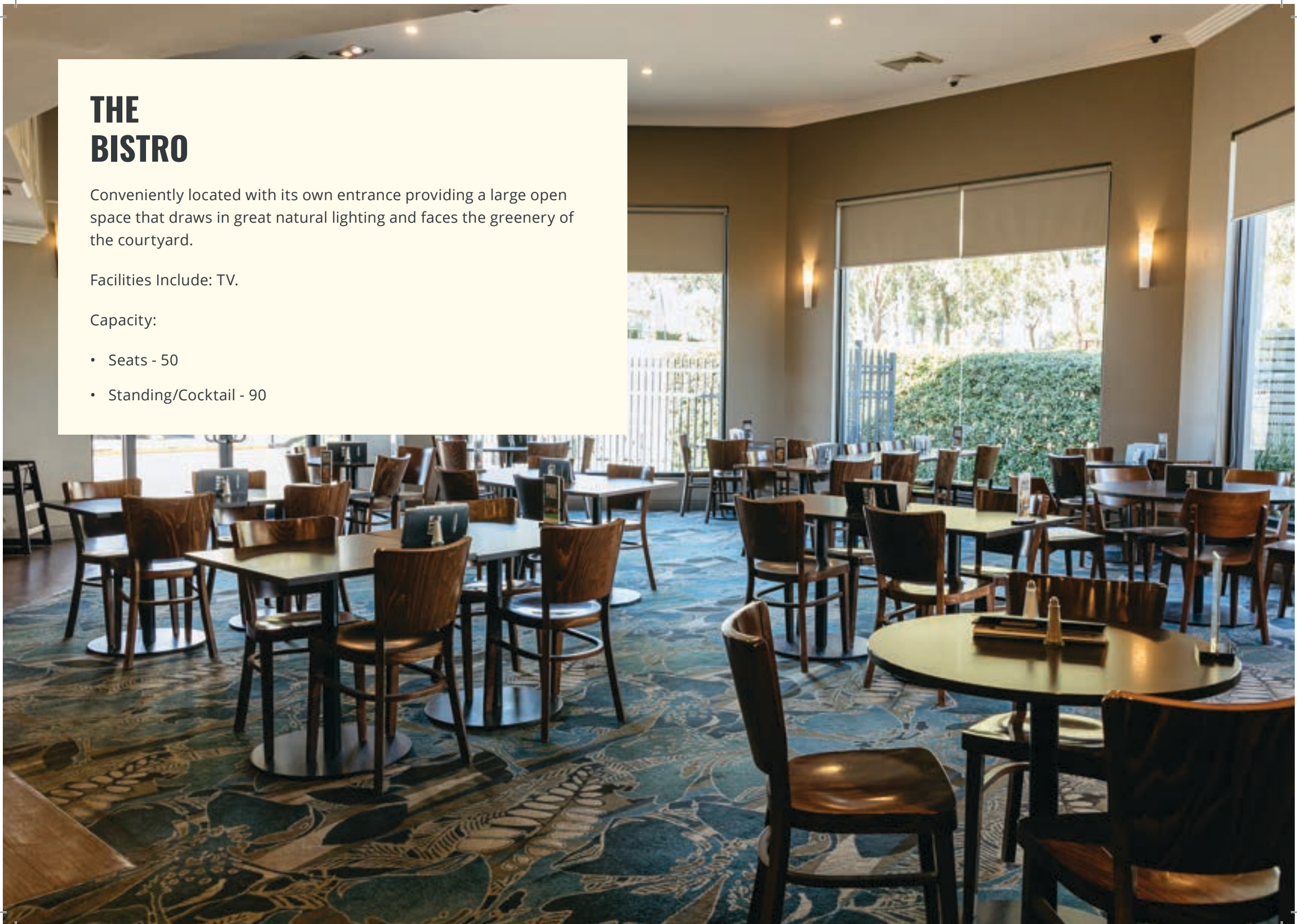
THE BISTRO

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 canapés below.

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

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

CANAPÉ 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

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.



BOOK YOUR NEXT
FUNCTION

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EASTERN CREEK

— T A V E R N —