

easts

FUNCTIONS & EVENTS PACKAGES



@eastsbondijunction



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WWW.EASTSBONDIJUNCTION.COM.AU



ABOUT US



Offering a selection of versatile spaces, easts is the perfect location for special events and celebrations, corporate meetings and conferences as well as celebrations of life.

Conveniently located in the heart of Bondi Junction, we are located within one minute of Eastgate Shopping Complex, Westfield Bondi Junction and the Bondi Junction Public Transport Hub.

We have a dedicated and professional team who are experienced in organising all aspects of event management and who will ensure your event runs seamlessly. Whether you are celebrating a milestone, presenting to clients or colleagues or saying goodbye to a loved one, we would be honoured in helping to make this day special and memorable.

We can tailor our Food & Beverage Packages to suit your needs. Please contact us on 9386 3200 or email events@eastsgroup.com.au if you have any questions, or would like to organise a tour of the venue.

Check out our menus and function rooms below.



OUR FUNCTION SPACES

OLIVE & OAK

CAPACITY: MIN 10 | MAX 110

Olive & Oak is our contemporary dining and all-day bar.

Situated on Level 1 and overlooking Spring St, the newly renovated restaurant offers a modern and fresh menu along with signature cocktails and premium wines.

Perfect for corporate lunches, celebrations, after work gatherings and Christmas parties, we can cater for groups of 10+ with the option to hire out the entire space.



BONDI ROOM

CAPACITY: MIN 50 | MAX 300

The Bondi Room is our largest event space.

With a flexible layout, the room offers full versatility and can also be configured into smaller function spaces. The room is beautifully appointed and has full AV capabilities and private bar.

Perfect for hosting large-scale corporate events, sporting presentations and celebrations of life.



ROOFTOP HARBOUR TERRACE

CAPACITY: MIN 10 | MAX 70

The Harbour Terrace is located on level 3 and offers exclusivity to you and your guests. This function space has a versatile interior, with AV capabilities and private bar. The partially covered rooftop space allows guests to socialise in a contemporary outdoor space that is filled with greenery and is like no other in the area.

Perfect for milestone celebrations with friends and family, or corporate meetings and events.





PACKAGES

2026



CELEBRATION OF LIFE

***MONDAY TO FRIDAY, DAYTIME ONLY
20 PERSON MINIMUM**

STANDARD PACKAGE | \$22 PER PERSON

Assorted sandwiches GFO
Mini vegetable spring rolls w/ dipping sauce V
Pork & fennel sausage rolls w/ tomato relish
Potato wedges

PREMIUM PACKAGE | \$28 PER PERSON

Assorted sandwiches GFO
Mini vegetable spring rolls w/ dipping sauce V
Pork & fennel sausage rolls w/ tomato relish
Potato wedges
Thai chicken satay skewers GF
Mushroom arancini w/ tomato sugo V

DELUXE PACKAGE | \$35 PER PERSON

Assorted sandwiches GFO
Mini vegetable spring rolls w/ dipping sauce V
Pork & fennel sausage rolls w/ tomato relish
Potato wedges
Thai chicken satay skewers GF
Mushroom arancini w/ tomato sugo V
Tempura prawns (I)
Assorted mini tarts & cake slices

*Additional items \$3.50 per person

**GF = gluten free | GFO = gluten free option | V = vegetarian | VO = vegetarian option available
A = Australian Seafood Origin | M = Mixed Seafood Origin | I = International Seafood Origin**



SET MENU

ALTERNATE DROP | PICK 2

2 COURSE | \$70 PER PERSON

3 COURSE | \$80 PER PERSON

20 PERSON MINIMUM

ENTRÉES

Zucchini flowers lightly fried in tempura, stuffed w/ spinach ricotta, balsamic glaze & tomato sugo V GFO

Pan seared plump scallops on pea puree, honey crunch & prosciutto dust (I)

Caprese salad w/ heirloom cherry tomato, buffalo mozzarella, fresh basil & balsamic glaze GF

Caramelised beef w/ avocado mousse, crispy sweet potato chips & fig jus glaze

MAINS

Duck breast a l'Orange w/ smashed chat potatoes, burnt brussels sprouts, Dutch carrots, Grand Marnier l'Orange sauce

Tasmanian salmon fillet 200g, pan-fried w/ chat potato, broccolini & parsley lemon butter (A)

Chicken supreme w/ roasted rosemary chat potatoes, crispy brussels sprouts & creamy mustard sauce

Slow-cooked lamb shoulder w/ mash, roasted chickpeas, feta, cherry tomato & sage shiraz jus GF

Beef tenderloin grilled to medium w/ honey ginger glazed carrots, roasted chat potatoes, broccolini & Bordelaise sauce GF

Veal scallopini pan-fried on butter potato mash, wilted baby spinach, broccolini & a Swiss mushroom cream sauce

DESSERTS

Pavlova nest w/ fresh whipped cream, berries & passionfruit coulis

Lemon meringue tart on berry coulis, served w/ Chantilly cream

Chocolate ganache dome w/ mascarpone cream & fresh raspberries

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CANAPÉS

\$55 PER PERSON

**SELECT 6 OPTIONS FROM THE HOT & COLD MENU
20 PERSON MINIMUM**

COLD

Mini san choy bow served in a lettuce cup, crispy noodles & BBQ duck breast GFO

Roast beef crostini w/ beetroot relish, caramelised eschalot & fresh herbs GFO

Lamb crostini w/ chestnut mousseline, cherry tomato confit, rocket, fresh herbs & EVO GFO

Smoked salmon rosette blinis w/ creamy chives & dill GFO (A)

Vegetarian tartlet w/ beetroot hummus, zucchini spaghetti, grilled cauliflower & fried capers V

Mushroom pâté bruschetta w/ medley of mushrooms, olives, cream cheese & herbs V GFO

Watermelon, feta & mint salad V GF

Prosciutto skewers w/ honeydew melon, buffalo cheese & basil GF

Caprese skewers w/ cherry tomatoes, bocconcini, balsamic glaze & basil V GF

Cucumber canapés w/ whipped feta, sun-dried tomatoes & basil V GF

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HOT

Crispy pork belly on cracker w/ plum & soy reduction & sesame seeds

Duck pancakes w/ hoisin BBQ sauce, cucumber, carrot & coriander GFO

Battered fish taco w/ iceberg lettuce, corn, guacamole, sour cream, tomato salsa, shredded cheese & jalapeño GFO (I)

Thai chicken skewers w/ satay sauce GF

Mini beef shepherd's pie w/ Paris mash

Teriyaki glazed prawn skewer w/ sesame seeds & coriander GFO (A)

Pork & veal meatballs w/ house-made tomato relish

Porcini & mozzarella arancini w/ aioli GFO

Mini quiche w/ spinach, rocket, cherry tomato & parmesan V

Lamb souvlaki skewers, slow-cooked lamb shoulder w/ minted yoghurt GF

House-made pork & fennel sausage rolls w/ chilli jam

Chicken drumettes w/ sticky buffalo sauce & sesame seeds GFO

SUBSTANTIAL + \$6 PER ITEM

Pulled beef slider w/ slaw & jalapeño mayonnaise GFO

Prawn roll w/ dill mayonnaise & lemon (A)

Beer battered fish & chips w/ tartare sauce GFO (I)

Pork riblet on battered onion ring

Crispy eggplant fritti w/ bocconcini, tomato sugo & basil V

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BUFFETS

20 PERSON MINIMUM

3x HOT, 2x SIDES/SALADS = \$42 PER PERSON

4x HOT, 2x SIDES/SALADS = \$50 PER PERSON

5x HOT, 2x SIDES/SALADS = \$57 PER PERSON

DESSERT +\$12PP

ADDITIONAL HOT MEALS +\$8 PP

ADDITIONAL SIDES OR SALADS +\$6 PP

HOT - MEAT

Beef stroganoff

Massaman beef curry

Beef in oyster sauce

Butter chicken

Honey chicken

Thai green chicken curry

Satay chicken

Sweet & sour pork

Mongolian lamb

Steamed fish in ginger & shallots (I)

Fragrant fish curry (M)

HOT - VEGETABLE

Thai vegetable curry

Stir-fried vegetables

Mixed roast vegetables

Vegetable & feta quiche

Vegetable lasagna

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BUFFETS CONT.

HOT - ROASTS

Roast beef
Baked glazed leg ham
Roast shoulder of lamb
Roast pork w/ apple sauce
Roast chicken w/ gravy
Baked salmon w/ salsa verde (A)

SIDES

Penne carbonara
Spinach & ricotta cannelloni
Pad Thai noodles
Fried rice

SALADS

Garden salad
Greek salad
Caesar salad
Cold pesto pasta salad
Falafel salad
Creamy potato salad
Southern style slaw
Thai beef noodle salad
Beetroot, feta & walnut salad
Waldorf salad

ALL BUFFETS INCLUDE:

Bread rolls & butter
Steamed rice
Condiments

Most items can be made as gluten-free. Please enquire for further dietary requirements.

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PLATTERS

ALL PLATTERS \$120 | FEEDS 10 TO 20 PEOPLE

PLEASE ENQUIRE FOR EXACT QUANTITIES

Mini vegetable spring rolls w/ dipping sauce V

Mini sausage rolls w/ relish

Mini pies w/ tomato ketchup

Vegetable dumplings w/ dipping sauce V

Prawn dumplings (I) w/ dipping sauce

Mushroom arancini w/ tomato sugo V

Mini quiche VO

Assorted sandwiches GFO

Mozzarella sticks V

Mini samosa

Cheese & spinach triangles V

Lightly fried fish pieces (I) w/ tartare & lemon

Salt & pepper squid (I) w/ tartare & lemon

Pork & veal meatballs w/ tomato relish

Thai chicken satay skewers GF

MIXED PLATTERS

Cheese platter - variety of hard & soft cheeses, crackers, dip & dried fruit

Fruit platter - seasonal fruit, cut & arranged for easy serving

Dessert platter - assorted individual desserts including cakes, tarts & slices

Aussie platter - sausage rolls, mini pies, hot chips, wedges, onion rings

Asian platter - spring rolls, mini samosas, vegetable dumplings, prawn dumplings (I), Thai chicken satay skewers, prawn chips

Mixed platter - arancini, mini quiche, mozzarella sticks, cheese & spinach triangles, pork & veal meatballs w/ tomato relish, hot chips

Morning tea platter - assorted danishes, mini fresh muffins, banana bread & croissants

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CORPORATE PACKAGES

2026



MORNING OR AFTERNOON TEA

\$25 PER PERSON

15 PERSON MINIMUM

Fruit platter GF

Mini savoury croissants VO

Banana bread

Pastries & danishes

Orange juice

Other gluten free options available, please enquire

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CORPORATE LUNCH

STANDARD - \$25 PER PERSON

15 PERSON MINIMUM

Assorted Sandwiches GFO

Salad (choose 1 from below)

Fruit platter

PREMIUM - \$35 PER PERSON

15 PERSON MINIMUM

Assorted Gourmet Sandwiches, Wraps & Rolls GFO

Salad (choose 1 from below)

Hot option (choose 1 from below)

Fruit platter

ADDITIONS

SALADS

(ALL FRESHLY MADE IN-HOUSE)

ADD ANY SALAD +\$5PP

Greek salad GF V

Creamy potato salad GF V

Cold pesto pasta salad V

Southern style slaw GF V

Beetroot, feta & walnut salad GF V

Waldorf salad GF V

HOT OPTION

ADD ANY HOT OPTION +\$6PP

Mini beef burgers

Pulled pork sliders

Quiche V

Pizzas VO

Lasagna

Curry & rice GFO VO

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BEVERAGE PACKAGES

2026



SOFT DRINK PACKAGE

\$10 PER GUEST

Water

Post mix

Soft Drink Cans

STANDARD PACKAGE

\$35 FOR 3 HOURS PP

STANDARD BEER & WINES

HOUSE TAP BEER (BONDI ROOM ONLY)

STANDARD BEERS

Hahn Super Dry

Reschs Real

Great Northern Super Crisp

Cascade Light

STANDARD WINES

Hardys The Riddle Brut Reserve

Hardys The Riddle Chardonnay

Hardys The Riddle Sauvignon Blanc

Hardys The Riddle Moscato

Hardys The Riddle Shiraz

Hardys The Riddle Cab Merlot

Jam Shed Red Blend



DELUXE PACKAGE

\$39 FOR 3 HOURS PP

PREMIUM BEER & PREMIUM WINES

ALL TAP BEERS (BONDI ROOM ONLY)

PREMIUM BEER

Corona

Peroni

Asahi

Bulmers Cider

PREMIUM WINES

Da Luca Prosecco

Yarra Burn Premium Cuvée Brut

Tatachilla White Admiral Rosé

Ta Ku Pinot Gris

Tatachilla White Admiral Sauvignon Blanc

Moondah Brook Verdelho

Grant Burge Benchmark Shiraz

Ta Ku Pinot Noir

Amberley Secret Lane Cab Merlot



ULTIMATE PACKAGE

\$45 FOR 3 HOURS PP

**PREMIUM BEER, PREMIUM WINES &
STANDARD SPIRITS & LIQUEUR**

INCLUDES DELUXE PACKAGE PLUS:

Vodka

Scotch

Bourbon

Gin

Tequila

Bacardi

JD

Southern Comfort

Midori

Kahlua

Tia Maria

*Other drinks available on request



FUNCTION ENQUIRY FORM

Please visit www.eastsbondijunction.com.au to complete our online function enquiry form. Alternatively, fill out the form below with the details of your function, scan and email to events@eastsgroup.com.au

CONTACT: _____

PHONE: _____

EMAIL: _____

MEMBER # : _____

FUNCTION DETAILS

EVENT NAME: _____ **EVENT DATE:** _____

OCCASION: _____ **START:** _____ AM/PM **FINISH:** _____ AM/PM

FUNCTION ROOM: _____

STYLE OF EVENT (tick): **COCKTAIL** **BANQUET** **BUFFET**

NO. OF ADULTS: _____ **UNDERAGE GUESTS:** _____

* Underage guests must be supervised at all times by a legal guardian.

SELECTED FOOD MENU: _____

DIETARY REQUIREMENTS: _____

SELECTED BEVERAGE MENU: _____

BEVERAGE RESTRICTIONS: _____

ANY FURTHER INFORMATION: _____

PAYMENT DETAILS

We offer different payment methods, please refer to the below.
Easts will require a 10% non-refundable deposit to secure your event.

PAYMENT METHOD: (tick) **CASH** **CREDIT CARD** **EFTPOS**

PAYMENT INSTRUCTIONS: _____

TERMS & CONDITIONS

Easts' rapidly growing reputation as a premier venue indicates our facilities are becoming increasingly sought after. The following Booking Agreement applies to Easts Function Centre and the client/event organiser.

Confirmation of Bookings: We hold tentative bookings for 14 days only, and if we do not receive confirmation and hire payment, we will release the space without further notice. Your booking is not confirmed until room hire deposit is received.

Confirmation: To confirm your booking we require a signed copy of this Function Booking Agreement and the Room Hire payment. The Agreement is to be returned to us with the requested Room Hire Fee.

Deposit: A \$250 non-refundable deposit is required for all event bookings. In the instance of event postponement, the deposit will be applied to the new event dates.

Payment: The contract signatory is liable to pay all money due under this Agreement. We do not provide credit. All function accounts must be paid with Credit Card, Cash, Bank transfer (details follow T & C's) or Bank Cheque 7 days before the date of the function. Personal and company cheques are only accepted with prior approval. Cheque to be received day of Event.

Room Hire Times: All bookings are based on an average of 3 hour reservation period. This is based on each individual situation and can be discussed further depending on requirements. The client agrees to begin the function at the scheduled time and agrees to have guests vacate the designated function area at the agreed closing time. Bar will close 30 minutes before the end of the function.

Club Entry: Persons 18+ attending a private function within the Club must be signed in and all guests must comply with the Club entry requirements as per the Registered Clubs Act. Any persons under the age of 18 must be accompanied by an adult when entering or exiting the premises and must remain inside of the function room at all times.

Room Allocation: Easts reserves the right to reassign the function to another room if the room originally booked is not available or is not considered suitable in the opinion of the Easts.

Rooftop Harbour Terrace: This function location is a weather risk and Easts accepts no responsibility and offer no refunds for inclement weather.

Minimum Numbers: Minimum Numbers determined for each Event in the Final Quote must be paid for regardless of number of attendees on day.

Name in full: _____

Address: _____

Company: _____

Signature: _____ **Date:** _____

Final Numbers: Final number of attendees must be given no less than 7 days prior to your Event. These numbers can not exceed the maximum capacity of the event space booked, and must adhere to any current capacity restrictions and regulations.

Delivery and pickup of Equipment: The Event Manager must be advised of all deliveries and collections made on behalf of the client. Payment for deliveries of goods must be made by the client in advance.

Responsibility:

1. The patron assumes responsibility for all damage caused by them or any of their guests attending the function.
2. General and normal cleaning is included in the cost of the room hire charge, but additional charges may be payable if the event has created cleaning needs above and beyond normal cleaning.
3. Easts will take all necessary care but will not accept responsibility for damage or loss of any clients' property in the function room before, during or after a function.
4. The patron is responsible to conduct the function in an orderly manner and in full compliance with the rules and House Policy of the Club management and all applicable laws. We reserve the right to intervene if functions activities are considered illegal, noisy or offensive.

Security: Patron is responsible for the cost of any additional security requirements as determined by Easts.

Cancellations: Events may be cancelled up to 8 days prior to the event date. Any events cancelled within 7 days will forfeit the deposit.

COVID-19 Clauses: In the event your function cannot proceed as planned, the deposit will be applied to the new date and guest capacity will need to adhere to current restrictions and regulations in place at the time.

Use of any smoke producing equipment must be arranged and confirmed in writing by management 7 days prior to the event. If for any reason NSW Fire & Rescue are called to your event due to unauthorised use of smoke by the client or guests, such as smoke machines, candles, sparklers, smoking and vaping; the venue reserves the right to forward the call out fee of \$1776 to the client.

Please read the above agreement carefully, sign it below and return it to Easts as soon as possible.

Email it to: events@eastsgroup.com.au or Post it to: Easts PO BOX 124 Bondi Junction NSW 1355. I have read and accept the conditions stated in this Agreement.

east

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