

EVENTS AT EASTS

EVERYDAY FUNCTIONS



› MEETINGS

› SEMINARS

› SPECIAL EVENTS & MORE

Thank you for your enquiry regarding hosting your forthcoming event at Easts.

Your enquiry suggests that you are seeking a function destination that is contemporary, stylish and offers both a convenient, central location and state of the art facilities. We can certainly meet your needs at Easts.

As a multi-award winning venue located just 4km from Brisbane's city centre and boasting ample off-street parking, Easts offers the perfect solution for your next conference, seminar, cocktail party or seated extravaganza.

Easts' dedicated functions facilities offer sophistication and versatility for a wide range of uses. The appealing and clever design offers flexible spaces featuring moulded wood wall panelling, monogrammed carpets and stunning crystal chandeliers set within backlit ceiling recesses for flattering lighting, all presented in a tasteful neutral decor.

Our Diamond Room offers the ability to divide into four smaller spaces with customised and soundproofed movable walls. Features include wall mounted plasma screens, an in-room granite bar adorned with semi precious stones and external entry points. Each room also features natural light as well as dimmable lights, a lectern and a flexible audiovisual system for background music and an internal PA system.

Easts' function facilities also extend to a private boardroom that can seat up to 14 people, with natural lighting and black out ability for presentations. The boardroom features a polished wooden table, plush leather seats and state of the art technical equipment, ideal for your next meeting.

Additionally, our lavish Western Dining Room is a versatile, multi purpose space ideal for wedding ceremonies, cocktail receptions or hired in conjunction with our main function room.

Easts is renowned for our high quality customer service and superior culinary excellence and we can assure you that our professional team will see that your every need is not just met, but exceeded.

I am delighted to attach a copy of our current function menus for your perusal. These menus are an indicative selection of our offer and we would be very pleased to work with you to tailor a menu that best suits your needs.

Should you have any questions or wish to make a time to view our function facilities, please feel welcome to contact me on ph: 07 3397 8885.

Yours sincerely,

Joseph Peel
Functions Manager
catering@eastslagues.com.au

VENUE INFORMATION

DIAMOND ROOM

With movable internal walls the Diamond Room has the versatility to be used in multiple configurations, offering flexible spaces and natural light, making it ideal for your next conference, seminar or cocktail gathering.

The meticulous interior design of the Diamond Room boasts moulded wood wall panelling for a sense of sophisticated grandeur balanced with the graceful swirl of the floral monogrammed carpet in tasteful, neutral tones. The striking black granite bar is adorned with semi precious stones and the delicate crystal pendant chandeliers throughout provides for flattering light to complement the room's warm, natural tones.

	Capacity			Room Hire
	Theatre	Cocktail	Seated	
Diamond Whole Room	300	320	220	6 hours \$550.00
Sapphire or Diamond Half Rooms	100	160	90	\$400.00
Emerald or Ruby Quarter Rooms	40	60	40	POA [^]
Boardroom	n/a	n/a	15	\$500.00

*Capacities noted are maximum capacities and may alter based on your individual needs

[^]These rooms are only available at short notice and management discretion

Room hire inclusions:

- Access to background music
- Access to internal PA system
- Lectern and Microphone
- Tables and linen (round tables seating 10 guests or cocktail bar tables)
- Dance floor (subject to availability)

Additional technical equipment and conference stationary available upon request (charges apply).



BOARDROOM

Stylish, sophisticated and featuring state of the art technical facilities, the Easts boardroom provides an attractive space for 14 guests seated in comfortable leather armchairs, plus internal tea and coffee services and washroom.

The configuration around the boardroom table is ideal for hosting your next meeting, group presentation, training or team brainstorming session.

It is also a perfect setting for intimate dining occasions or small, catered events. With the ability to 'hide away' the unwanted technical facilities of the room, this space is easily transformed for lunch or dinner, 7 days of the week.

Bathed in natural light or able to be completely blacked out, the boardroom is the impressive meeting space you can have beyond your own work premises, in easy reach of the city and with a range of catering options on hand.

Room hire \$500.00 (up to 6 hours)



WESTERN DINING ROOM

A versatile, multi purpose space, the Western Dining Room is a tastefully decorated space adjacent to our Brasserie. Ideal for wedding ceremonies, cocktail reception or hired in conjunction with our main function room. This space is subject to availability and Management discretion.

Room hire \$400.00 (up to 6 hours)



ALCOVE

Boasting a contemporary cocktail lounge decor, this versatile area is architecturally designed with ultra modern styling to provide an attractive and intimate space. Complete with its own private bar the Alcove is ideal for pre-dinner drinks, cocktail gatherings or seated functions.

Room hire \$300.00 (up to 6 hours)



A minimum catering spend of \$14.50pp applies to all functions
Extended room hire available at an additional cost of \$200.00 per hour or part thereof
A surcharge will apply to functions held on Sundays (10%) and Public holidays (15%)
Subject to approval a \$500.00 surcharge will apply for functions concluding after midnight

BREAKFAST MENUS

PLATED BREAKFAST

Preset on tables

Assorted Danish pastries
Seasonal fruit platter

HOT PLATED BREAKFAST

Hot plated breakfast of bacon, scrambled eggs,
tomato with sausage & hash brown

Freshly brewed coffee, tea & orange juice

\$30.00 per person

HOT BUFFET BREAKFAST

Preset on tables

Assorted Danish pastries
Seasonal fruit platter

HOT BUFFET

Crispy bacon
Scrambled eggs
Roasted tomato
Gourmet breakfast sausages
Hash browns

Freshly brewed coffee, tea &
orange juice

\$35.00 per person

FULL BUFFET BREAKFAST

COLD BUFFET

Assorted cereals
Fresh yoghurt
Danish pastries
Season fruit

HOT BUFFET

Crispy bacon
Scrambled eggs
Roasted tomato
Gourmet breakfast sausages
Hash browns

Freshly brewed coffee, tea &
orange juice

\$40.00 per person

Breakfast menus are based on a minimum of 50 guests.
Dietary requirements can be accommodated upon request.



CONFERENCE MENUS

REFRESHMENT BREAK

Please select **two** from the following to create a morning or afternoon tea package:

Homemade scones served with fresh cream & jam*
Selection of freshly baked Danish pastries
Traditional lamingtons
Fresh seasonal fruit platter
Freshly baked biscuits
Selection of muffins
Individual mini quiches

All refreshment breaks are self service
& include freshly brewed coffee, tea & orange juice
\$14.50 per person

Freshly brewed coffee, tea & orange juice only
\$8.50 per person

**Recommended for 60 guests or under*

WORKING LUNCHEON 1

ASSORTED GOURMET SANDWICHES

Please select **three** fillings from the following:

- Roast beef with cos lettuce, Swiss cheese & horseradish cream
- Smoked salmon with herbed cream cheese, Spanish onions & capers
- Traditional egg & lettuce
- Leg ham, Swiss cheese & Roma tomato
- Chicken, cheese, rocket & mayo

DESSERT SELECTION

Please select **two** from the following:

Seasonal fruit platter
Mini cheesecake
Assorted muffins
Selection of petite cakes & slices

Freshly brewed coffee, tea & orange juice
\$19.90 per person

WORKING LUNCHEON 2

ASSORTED GOURMET SANDWICHES

Please select **three** fillings from the following:

- Roast beef with cos lettuce, Swiss cheese & horseradish cream
- Smoked salmon with herbed cream cheese, Spanish onions & capers
- Traditional egg & lettuce
- Leg ham, Swiss cheese & Roma tomato
- Chicken, cheese, rocket & mayo

HOT PLATTER SELECTION

Chef's selection of assorted hot finger food including:

Mini beef pies
Mini quiche
Spring Rolls
Mini sausage rolls

Freshly brewed coffee, tea & orange juice
\$19.90 per person

Refreshment & Working lunch menus are based on a minimum of 30 guests, are self service and will be served within your function room unless by prior arrangement. Please note: no coffee facilities are available onsite until 10am

Dietary requirements can be accommodated upon request

Conference menus available Monday to Friday only; a minimum spend of \$14.50pp is applicable



COCKTAIL MENU

COLD CANAPÉ SELECTION

Chicken Liver Pate' with fruit chutney
Rare roast beef bruschetta with spicy horseradish cream & feta
Mozzarella & lemon scones with smoked salmon & dill infused crème fraiche
Traditional bruschetta with balsamic glaze
Avocado & smoked salmon tart

HOT CANAPÉ SELECTION

Crumbed halloumi with tomato relish
Mini lamb & bacon parcel with mustard crème fraiche
Beef, rosemary & honey gourmet rolls with tomato crème fraiche
Tempura prawns with sesame & honey glaze
Sweet & sour popcorn chicken
Caramelised onion & roasted cherry tomato tart
Lemon & thyme calamari with zesty peri peri mayonnaise
Tempura scallop with Japanese style mayonnaise
Mini pork belly sliders with sticky, Asian glaze & coleslaw
Miniature American hotdogs with mustard & ketchup
Mini crumbed barramundi sliders with rocket & tartare sauce
Crumbed torpedo prawn with ginger lime dipping sauce
Curried lamb parcel with minted yoghurt

Select 4 items for ½ hour service - \$17.00 per person
Select 6 items for 1 hour service - \$23.00 per person
Select 8 items for 1 ½ hour service - \$26.00 per person
Select 10 items for 2 hour service - \$30.00 per person

SUBSTANTIAL CANAPES

Add \$5.00 pp per item

Chicken carbonara penne pasta with parmesan cheese
Singapore prawn curry with tzatziki yoghurt
Chicken Caesar salad
Beef ravioli with sweet napoli sauce & parmesan cheese
Japanese crumbed fish & chips

Pricing based on a minimum of 40 guests
Chefs selection available upon request
Dietary requirements can be accommodated upon request



SEATED MENU

PLATED SELECTION 1

Fresh bread rolls

ENTRÉE SELECTION

Spicy popcorn chicken with a seasonal green salad & lime aioli

Duo of Arancini balls - mushroom & cheese and spinach & feta served with a rocket, sundried tomato and balsamic mayonnaise

Caramelised onion & Persian feta tart with a spinach & pickled radish salad and roast garlic aioli

Southern fried chicken tenderloins with apple & walnut slaw, honey mustard dressing

Creamy tomato soup with toasted ciabatta finger & chive dollop

Lamb stack with quinoa, beetroot & roast carrot and a red current glaze

MAIN COURSE SELECTION

Skin on barramundi with roast garlic mash, buttered almond beans & lemon caper cream

150g eye fillet served with field mushrooms on potato mash & buttered beans with a Diane sauce

Mustard infused chicken breast served with sweet potato mash, buttered peas, roast cherry tomato & thyme infused cream

Grilled pork sirloin on a garlic mash with red cabbage, bacon crisps, toasted pine nuts & grain mustard jus

Almond crusted chicken breast with double smoked ham & cheddar cheese served with a shallot mash, buttered peas & chive cream

DESSERT SELECTION

Blueberry brulee cheesecake with dollop of cream & mango coulis

Apple & rhubarb cake with Chantilly cream & anglaise sauce

Pavlova served with seasonal fruits & passionfruit coulis & sweet cream

Pear & ricotta tart with raspberry compote & cream

Sticky date pudding with chocolate ganache & butterscotch sauce

Freshly brewed coffee & tea

\$40.00 per person

Includes 2 course alternate service menu

\$45.00 per person

Includes 3 course alternate service menu

Menu based on a minimum of 40 guests
Includes tables, chairs, linen & service staff
Dietary requirements accommodated on request



SEATED MENU

PLATED SELECTION 2

Available Monday - Friday only

Fresh bread rolls

ENTREE SELECTION

Cream of tomato soup served with crispy ciabatta & basil cream

Chilli lime chicken served with scented rice & sweet red pepper dressing

Tempura prawns (2) served on a bed of Caesar salad & drizzled with lemon aioli dressing

Beef ravioli with carbonara sauce, garnished with fried leek & crispy pancetta

MAIN COURSE SELECTION

Prosciutto chicken served on garlic mash with mushroom cream & buttered greens

Lamb rump served with potato mash, buttered green vegetables & mushroom cream sauce

Pork sirloin with bacon, parsley mash, buttered beans & port jus

Tempura battered coral trout with chunky chips, seasonal garden salad & homemade tartare sauce

Homemade traditional beef lasagne with crunchy pineapple coleslaw, Idaho potato & sour cream

DESSERT SELECTION

Chocolate mud cake with Chantilly cream & fresh strawberries

Hot apple pie with vanilla custard & ice cream

Passionfruit cheesecake with raspberry coulis & whipped cream

Pecan nut pie with fresh cream & chocolate ganache sauce

Lemon citrus tart with passionfruit curd & fresh cream

Freshly brewed coffee & tea

\$35.00 per person

Includes 2 course alternate service menu

\$40.00 per person

Includes 3 course alternate service menu

Menu based on a minimum of 40 guests
Includes tables, chairs, linen & service staff
Dietary requirements can be accommodated upon request



BUFFET

Fresh baked bread rolls

COLD SELECTION

Choose **five** from the following:

Marinated chicken pieces

Assorted gourmet meat platter

Pumpkin, almond & spinach cous cous salad

Traditional Caesar salad

Gourmet coleslaw with pineapple & roasted peanuts

Leafy garden salad with tomato, basil & feta cheese

Baby beetroot with sour cream dressing

Creamy potato salad with seeded mustard, egg & spring onions

CHEF'S CARVERY

Choose **two** from the following:

Roasted leg of lamb with redcurrant glaze

Roasted leg of pork with caramelised onion & apples

Honey baked ham

Roast beef with dijon mustard

Carvery served with steamed & roasted vegetables & condiments

HOT SELECTION

Choose **three** from the following:

Tempura coral trout with chilli lime dressing

Mild Thai chicken curry with coconut rice & pappadums

Veal & bacon ravioli with mushroom & spring onion cream finished with parmesan

Black bean chicken pieces served with jasmine rice, fresh herb & vegetable stir fry

Chilli lime prawns with Asian greens & crispy hokkien noodles

DESSERT

Select **two** plated desserts to be served alternately from the following:

Blueberry brulee cheesecake with dallop of cream & mango coulis

Apple & rhubarb cake with Chantilly cream & anglaise sauce

Pavlova served with seasonal fruits & passionfruit coulis & sweet cream

Pear & ricotta tart with raspberry compote & cream

Sticky date pudding with chocolate ganache & butterscotch sauce

Freshly brewed coffee & tea

\$55.00 per person

Menu based on a minimum of 50 guests. Includes tables, chairs, linen & service staff

Dietary requirements can be accommodated upon request

BUFFET UPGRADE OPTIONS:

Add fresh prawns \$15.00 per person

Add an additional cold dish \$3.50 per person

Add an additional hot dish \$7.00 per person

Add an additional roast selection \$7.50 per person



AUSTRALIAN BBQ BUFFET

Fresh baked bread rolls

Seasonal garden salad

Caesar salad with cos lettuce, bacon, oven roasted croutons & Caesar dressing

Creamy potato salad

Gourmet coleslaw with pineapple & roasted peanuts

Beef & honey sausages

Marinated rib fillet

Marinated chicken fillet

Jacket potatoes with sour cream & chives

Traditional condiments

Freshly brewed coffee & tea

\$35.00 per person

Menu based on a minimum of 50 guests

Includes tables, chairs, linen & service staff

Dietary requirements can be accommodated upon request

BUFFET UPGRADE OPTION

Add fresh prawns \$15.00 per person

DESSERT ADDITION

Select **two** plated desserts to be served alternately for

\$10.00 per person from the following:

Blueberry brulee cheesecake with dallop of cream & mango coulis

Apple & rhubarb cake with Chantilly cream & anglaise sauce

Pavlova served with seasonal fruits & passionfruit coulis & sweet cream

Pear & ricotta tart with raspberry compote & cream

Sticky date pudding with chocolate ganache & butterscotch sauce



