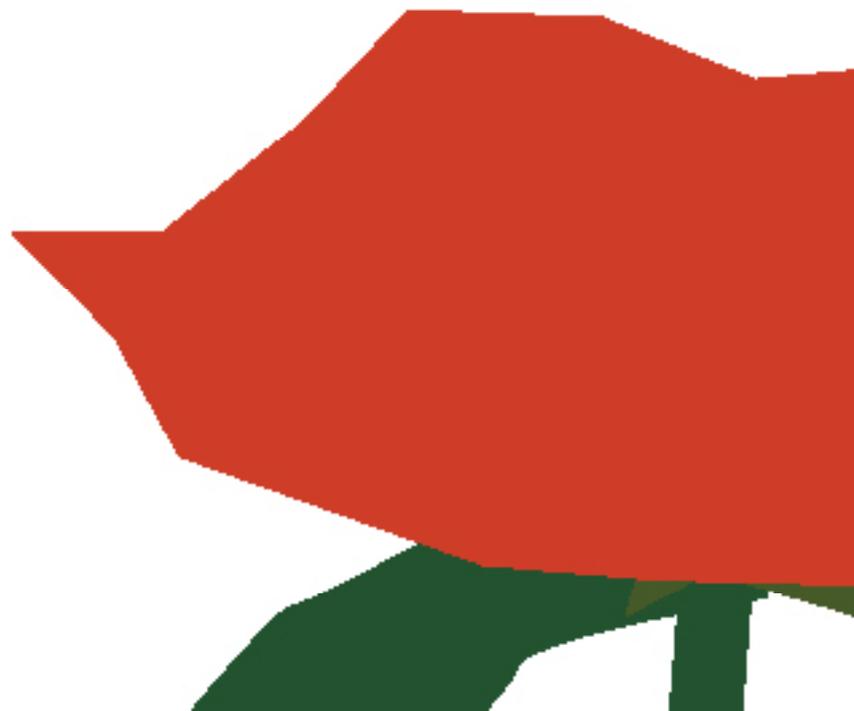


BANKS II

Vermouth Bar and Bistro

FUNCTIONS & EVENTS



BANKSII

Vermouth Bar and Bistro

GROUP BOOKINGS

10 - 50 PEOPLE

We can seat non-exclusively in our restaurant, a set menu is required of any table of 10 or more guests

SEMI PRIVATE DINING FOR 20 - 100 PEOPLE

We have semi private indoor space for up to 40 guests.

Our outdoor terrace is available for exclusive hire for up to 100 guests.

Minimum spends apply, please email our reservations team for more information.

10% service charge is added to the final bill on all group bookings of 10 or more guests.

ENTIRE VENUE

A stunning waterfront venue by day or night, perfect for sit down dinners of up to 120 guests or cocktail events for up to 200 guests.

We can create the perfect event for you with our canape & set menu options, beverage packs also available for exclusive events.

Start with aperitifs and canapes as your guests gather & then enjoy a sit down shared meal.

An 5% service charge is added to the final bill on all entire venue functions.

EXCLUSIVE USE MINIMUM SPENDS:

Our minimum spend can change seasonally. Please email our reservations team on hello@banksii.sydney for more information.

JANUARY - AUGUST 2017

Lunch: Monday - Thursday \$8,000

Lunch: Friday \$20,000

Lunch: Saturday & Sunday \$10,000

Dinner: Monday - Thursday \$15,000

Dinner: Friday, Saturday \$20,000

Dinner: Sunday \$8,000

SEPTEMBER - DECEMBER 2017

Lunch: Monday - Thursday \$10,000

Lunch: Friday \$20,000

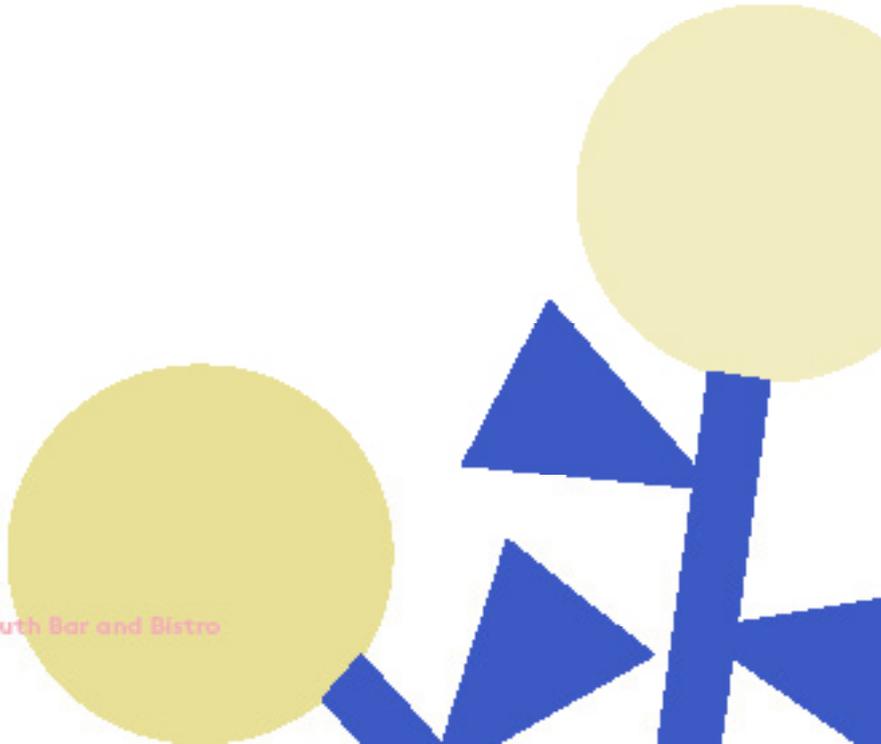
Lunch: Saturday & Sunday \$10,000

Dinner: Monday - Thursday \$17,500

Dinner: Friday, Saturday \$25,000

Dinner: Sunday \$8,000

Vermouth Bar and Bistro



BANKSII

Vermouth Bar and Bistro

GROUP DINING

Thank you for booking your next group dining experience at Banksii Vermouth Bar & Bistro. We love looking after groups of people taking the time to catch up with friends, colleagues or family. Our belief is, that sharing food with one another is one of the greatest joys in life. Below are our shared menu options to select from, these menus are flexible and we're more than happy to ensure the perfect menu for you.

\$69 SHARED MENU

Bread & Cultured butter

Burrata cheese, olive oil, sea salt

Charcuterie

San Danielle prosciutto, spiced salumi, wagyu bresaola

House made chicken pate, grilled sourdough

Broadbean, young pea and aged goats cheese salad

Risotto of roast fennel, dried chilli, lemon & ricotta

Roast chicken, radicchio, parsley, agrodolce

Braised lamb shoulder,
chickpeas, saltbush, preserved lemon

Broccolini with ginger, shallots & sherry vinegar

Fries

Banksii Tiramisu

ADD ADDITIONAL ITEMS TO YOUR MENU

\$10 per person, per item

Freshly shucked oysters

Mussels, white vermouth, green olives, herb butter

Grilled prawns, curry leaf butter, pickled turmeric

Cheese plate & lavosh

CUSTOM MENUS

For exclusive events 3 course choice menus,
5 course choice menus or custom set menus
are available.

DIETARY REQUIREMENTS

We wish to ensure the smooth service of your event please advise us of any special dietary requirements at least 48 hours before the event to ensure that these can be catered to.

\$49 MON - THU SHARED LUNCH MENU

(available lunches January - October)

Marinated Olives Bread & Cultured butter

Broadbean, young pea and aged goats cheese salad

Risotto of roast fennel, dried chili, lemon and ricotta

Rangers Valley Minute steak & botanical butter

Roast chicken, radicchio, parsley, agrodolce

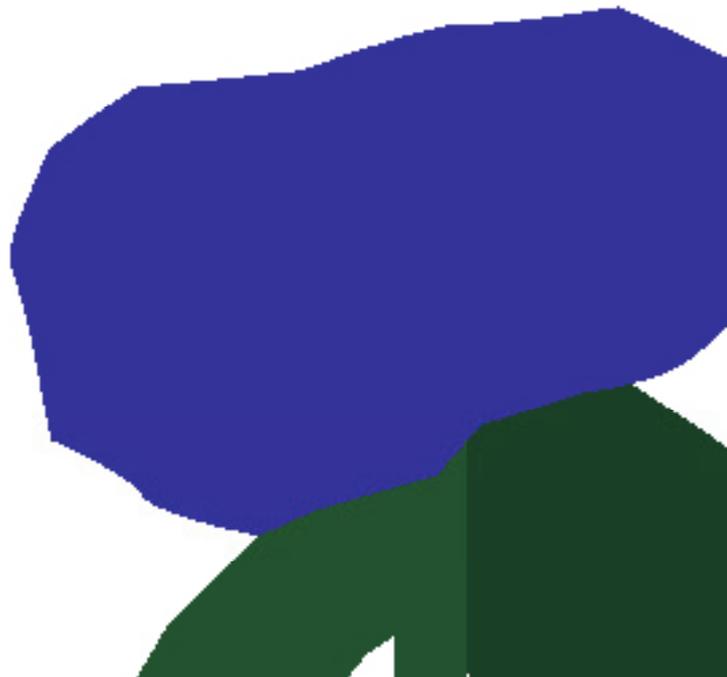
Green herb salad

Fries

Addition of dessert or cheese \$10 per person

BEVERAGE SELECTIONS

For all groups of 15 people or more, wine will need to be preselected from the wine list at least 1 week prior to the booking date



BANKSII

Vermouth Bar and Bistro

CANAPE EVENTS

Thank you for thinking of Banksii Vermouth Bar & Bistro for your next canapé event. Canapés are available for exclusive venue hire events only.

We recommend the following per person:

Light lunch - 8 - 10 pieces, Pre lunch or dinner canapés 3 - 4 pieces, Full lunch or dinner event 10 - 15 pieces

COLD CANAPE SELECTION

\$8 per piece

Crisps, green olive

Oyster, dry vermouth

Baby gem lettuce, bacon, anchovy

Chicken pâté, glazed shallots, toast

Ocean trout rilette, red pepper

Fried anchovies, smoked garlic

Fig, San Danielle prosciutto, goats curd

WARM CANAPE SELECTION

\$8 per piece

Grilled prawn, curry leaf, turmeric pickle

Snapper fingers, fennel vinaigrette

Beef sausage, prune chutney

Grilled scallop, botanical butter

Wagyu beef sliders, midnight moon, tomato relish

Sticky lamb ribs, cumin and carrot jam

Kingfish skewers, preserved lemon aioli

VEGETARIAN SELECTION

\$8 per piece

Fig, goats curd

Mini botanical pie

Beetroot mousse, vermouth pickled beets

Charred cucumber, smoked goats curd

Eggplant pickled chilli tart

GRAZING TABLE SELECTIONS

Available on request for a minimum of 20 guests
from \$65 per person

BEVERAGE PACK OPTIONS

These are available to canapé & exclusive use events only.

Please note when beverage pack selected each guest is charged the full price of beverage pack

\$49PP STANDARD BEVERAGE PACK

An all inclusive 2 hour drinks package that includes

Banksii Rose Vermouth,

Marco Polo Prosecco

Mac Forbes White Wine & Red Wine

Murray's Whale Ale Beer,

Banksii Sodas

Sparkling water

\$100PP 2 HOUR PREMIUM BEVERAGE PACK

An all inclusive 2 hour drinks package that includes

Banksii Rose Vermouth,

French Champagne

Premium White Wine & Red Wine

Selection of craft beers

Banksii Sodas

Sparkling water

