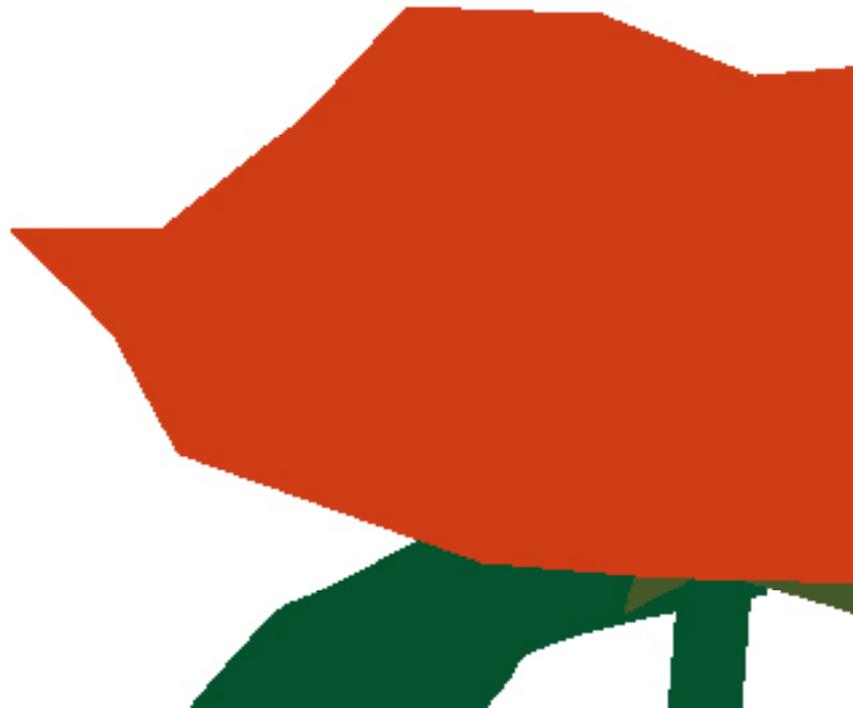


# BANKS II

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](mailto: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

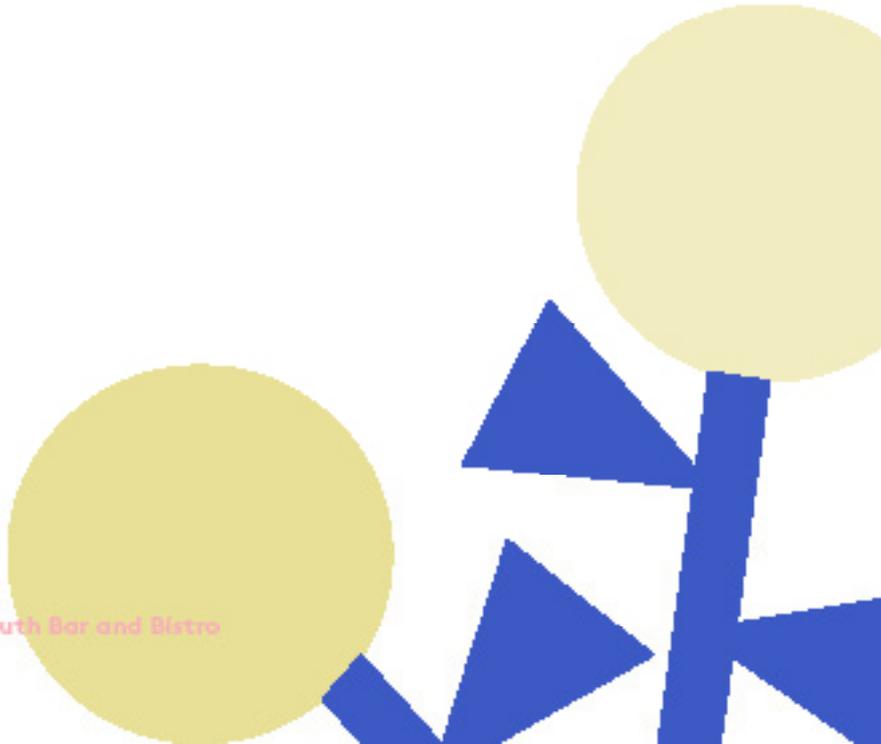
Lunch: Saturday & Sunday \$10,000

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  
Broccoli 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

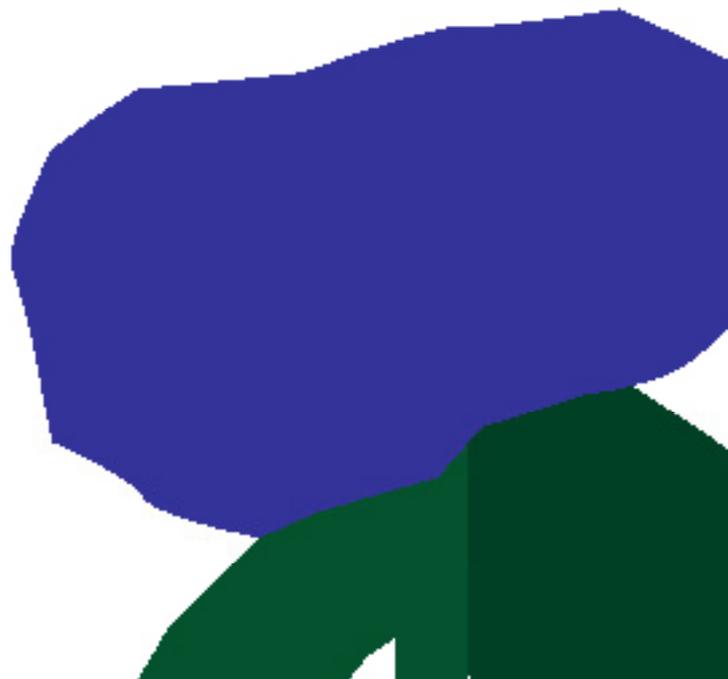
For exclusive events 3 course choice menus,  
5 course choice menus or custom set menus  
are available.

#### 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.

#### BEVERAGE SELECTIONS

For all groups of 15 people or more, wine will need to be preselected from the group 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. Canapes are available for exclusive venue hire events only.

We recommend the following per person:

Light lunch - 8 - 10 pieces, Pre lunch or dinner canapes 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 pate, glazed eschallots, 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

