

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.

Lunch exclusive use from 12pm until 4pm

Dinner exclusive use from 6pm until 11pm

JANUARY - AUGUST 2018

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 2018

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

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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.

Our group menus below are designed to be shared and are available for groups of 10 and over.

As 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.

\$69 SHARED MENU

Bread & cultured butter

Charcuterie - Prosciutto, salami, bresaola, figs & pickles

Salad of shaved zucchini, mint, fetta, lemon & olive oil

Risotto of roast fennel, dried chilli, lemon & ricotta

Roast chicken, iceberg lettuce, sesame mayo & dukkah

Braised lamb shoulder, eggplant & yoghurt

Grilled green beans & almond butter

French Fries

Manuka honey parfait, lemon curd, earl grey syrup & vanilla crumb

\$89 SHARED MENU

Bread & cultured butter

Burrata cheese, extra virgin olive oil & sea salt

Charcuterie - Prosciutto, salami, bresaola, figs & pickles

Salad of shaved zucchini, mint, fetta, lemon & olive oil

Grilled prawns, curry leaf butter, pickled turmeric

Risotto of roast fennel, dried chilli, lemon & ricotta

Roast chicken, iceberg lettuce, sesame mayo & dukkah

Braised lamb shoulder, eggplant & yoghurt

Grilled green beans & almond butter

French Fries

Manuka honey parfait, lemon curd, earl grey syrup & vanilla crumb

BEVERAGE SELECTIONS

We have 2 beverage packs available for group bookings.

Alternatively If you would like to pre-select wines for your group these will need to be confirmed 10 days prior to your event to ensure availability.

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CANAPE EVENTS

Thank you for thinking of Banksii Vermouth Bar & Bistro for your next canape 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 rillette, 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

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

