

BANKS II

Vermouth Bar and Bistro

FUNCTIONS & EVENTS
AUTUMN, WINTER 2018



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
10% service charge is added to the final bill on all group bookings 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 semi-private 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.

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 - OCTOBER 2018 (excluding special event dates)

Lunch: Monday - Thursday \$8,000

Lunch: Friday \$20,000

Lunch: Saturday & Sunday \$10,000

Dinner: Monday - Thursday \$15,000

Dinner: Friday, Saturday \$25,000

Dinner: Sunday \$8,000

NOVEMBER - DECEMBER 2018

Lunch: Monday - Thursday \$20,000

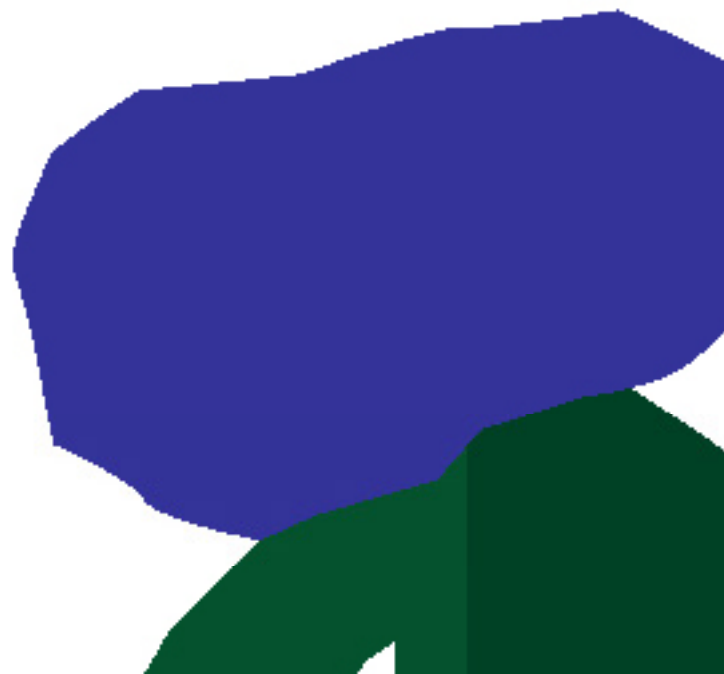
Lunch: Friday \$25,000

Lunch: Saturday & Sunday \$18,000

Dinner: Monday - Thursday \$20,000

Dinner: Friday, Saturday \$30,000

Dinner: Sunday \$10,000



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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.

\$49PP SHARED WINTER LUNCH MENU

*Monday – Thursday lunches, May - August only
Available for bookings of 10 or more guests*

Bread & cultured butter

Charcuterie

Prosciutto, salami, mortadella, persimmon & walnut

Risotto of roast fennel

fresh herbs, pecorino

Roast chicken

iceberg lettuce, sesame mayo & dukkah

Oakey Reserve scotch fillet steak

condiments

Grilled green beans

almond butter

French Fries

\$69PP SHARED MENU

Bread & cultured butter

Charcuterie

Prosciutto, salami, mortadella, persimmon & walnut

Brussels sprout salad

hazelnut & aged goats cheese

Risotto of roast fennel

fresh herbs, pecorino

Roast chicken

iceberg lettuce, sesame mayo & dukkah

Braised lamb shoulder

eggplant & yoghurt

Grilled green beans & almond butter

French Fries

Spiced white chocolate Swiss roll

caramelised walnuts, sweet pickled pumpkin

\$89PP SHARED MENU

Bread & cultured butter

Burrata cheese

extra virgin olive oil & sea salt

Charcuterie

Prosciutto, salami, mortadella, persimmon & walnut

Brussels sprout salad

hazelnut & aged goats cheese

Grilled prawns

curry leaf butter, pickled turmeric

Risotto of roast fennel

fresh herbs, pecorino

Roast chicken

iceberg lettuce, sesame mayo & dukkah

Braised lamb shoulder

eggplant & yoghurt

Grilled green beans & almond butter

French Fries

Spiced white chocolate Swiss roll

caramelised walnuts, sweet pickled pumpkin

BEVERAGE SELECTIONS

We have 2 beverage packs available for group bookings. Alternatively, so that we have stock on hand for your group, for groups over 14 guests you are required to pre-select your wines. 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

Amanti Prosecco

Banksii White Wine & Red Wine

Murray's Lager

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

