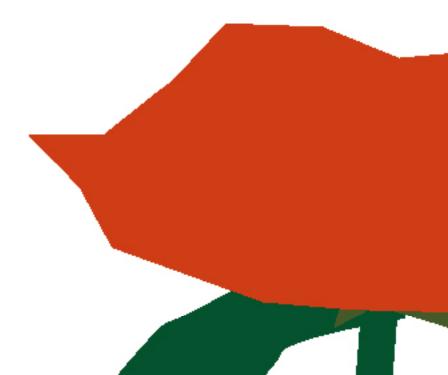
Vermouth Bar and Bistro

FUNCTIONS & EVENTS AUTUMN, WINTER 2018



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 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.

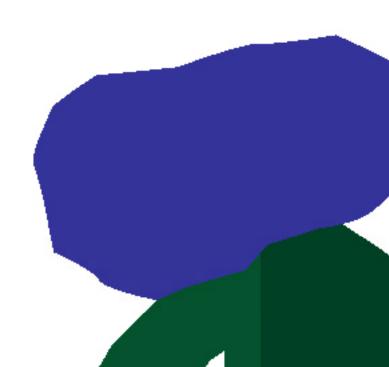
Lunch exclusive use from 12pm until 4pm, Dinner exclusive use from 6pm until 11pm

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



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.

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 LUNCH MENU

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

Bread & cultured butter Charcuterie - San Daniele prosciutto

Asparagus, celeriac & hazelnut risotto

Roast chicken iceberg lettuce, sesame mayo & dukkah

Oakey Reserve scotch fillet steak condiments

Grilled broccolini, red wine butter

French Fries

\$69PP SHARED MENU

Bread & cultured butter Charcuterie - San Daniele prosciutto

Heirloom tomatoes, fennel vinaigrette, barrel aged goats fetta & dill

Asparagus, celeriac & hazelnut risotto

Roast chicken iceberg lettuce, sesame mayo & dukkah

Braised lamb shoulder black olive sauce, served w braised Puy lentils & herb saladpre-select your wines. These will need to be confirmed 10

Grilled broccolini, red wine butter

French Fries

Chocolate marquise w caramelised white chocolate crushed cherries & sour cream ice cream

\$89PP SHARED MENU

Bread & cultured butter

Burrata cheese extra virgin olive oil & sea salt

Charcuterie - San Daniele prosciutto

Heirloom tomatoes, fennel vinaigrette, barrel aged goats fetta & dill

Grilled prawns curry leaf butter, pickled turmeric

Asparagus, celeriac & hazelnut risotto

Roast chicken iceberg lettuce, sesame mayo & dukkah

Braised lamb shoulder black olive sauce, served w braised Puy lentils & herb salad

Grilled broccolini, red wine butter

French Fries

Chocolate marquise w caramelised white chocolate crushed cherries & sour cream ice cream

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 availabilty

Vermouth Bar and Bist

Vermouth Bar and Bistro

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