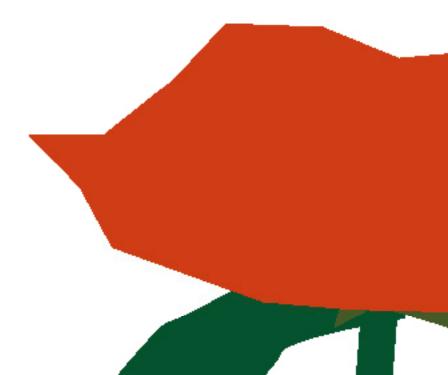
Vermouth Bar and Bistro

FUNCTIONS & EVENTS MARCH - OCTOBER 2019



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 11 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 32 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.

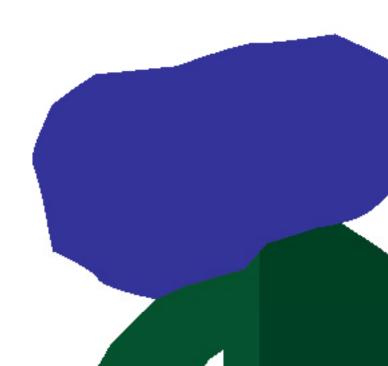
Lunch exclusive use from 12pm until 4pm, Dinner exclusive use from 6pm until 11pm

JANUARY - OCTOBER 2019 (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 2019

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 11 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.

\$50PP SHARED LUNCH MENU

Available Monday to Thursday, Saturday & Sunday lunches for bookings of 10 or more guests January - October (Not available Friday lunches)

Bread & cultured butter

Charcuterie plate

Kingfish tartare, fennel vinaigrette

Green pea risotto, snow pea salad

Roast chicken iceberg lettuce, sesame mayo & dukkah

Corn, pepperberry butter & parmesan

Fries

 $\ensuremath{\mathsf{DESSERT}}$ (Additional add on $\ensuremath{\$6pp}$)

Banksii Trifle

\$69PP SHARED MENU

Bread & cultured butter

Charcuterie plate

Brussels Sprout salad, hazelnuts & aged goats cheese

Green pea risotto, snow pea salad

Roast chicken iceberg lettuce, sesame mayo & dukkah

Braised lamb shoulder Banksii tabbouleh, walnut, chilli & tahini sauce

Corn, pepperberry butter & parmesan

French Fries

Chocolate marquise w caramelised white chocolate mandarin & sour cream ice cream

\$89PP SHARED MENU

Bread & cultured butter

Burrata cheese extra virgin olive oil & sea salt

Charcuterie plate

Brussels Sprout salad, hazelnuts & aged goats cheese

Grilled prawns curry leaf butter, pickled turmeric

Green pea risotto, snow pea salad

Roast chicken iceberg lettuce, sesame mayo & dukkah

Braised lamb shoulder Banksii tabbouleh, walnut, chilli & tahini sauce

Corn, pepperberry butter & parmesan

French Fries

Chocolate marquise w caramelised white chocolate mandarin & sour cream ice cream

BEVERAGE SELECTIONS

For groups of over 16 guests you are required to pre-select your wines from our group wine list. These will need to be confirmed 10 days prior to your event to ensure availabilty.

Vermouth Bar and Bist

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CANAPE EVENTS

Thank you for thinking of Banksii Vermouth Bar & Bistro for your next canape event. Canapes & beverage packages 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 olives Oyster, dry vermouth Baby gem lettuce, bacon, anchovy Chicken pate, glazed eschallots, toast King fish tartare, squid cracker 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 Grilled scallop, botanical butter Wagyu beef sliders, midnight moon, tomato relish Sticky lamb ribs, cumin and carrot jam King fish 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 from \$180 per board

BEVERAGE PACK OPTIONS

Please note when beverage pack selected each guest is charged the full price of beverage pack. Beverage packs are only avaiable for exclusive use events.

\$59PP STANDARD BEVERAGE PACK

An all inclusive 2 hour drinks package that includes Banksii Rose Vermouth Amanti Prosecco Banksii White Wine & Red Wine Young Henrys Natural 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