

BANKS II

Vermouth Bar and Bistro

FUNCTIONS & EVENTS
NOVEMBER, DECEMBER 2019



BANKSII

Vermouth Bar and Bistro

GROUP BOOKINGS

8 - 50 PEOPLE

We can seat non-exclusively in our restaurant, a set menu is required of any table of 8 or more guests
10% service charge is added to the final bill on all group bookings of 8 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 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 8 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.

BANKSII CART

Our beautiful Banksii Cart can be hired for your exclusive event as a Spritz Cart, or an Oyster Cart.

Please ask our events team for more information.

EXCLUSIVE USE MINIMUM SPENDS:

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

NOVEMBER - DECEMBER 2019

Lunch: Monday - Thursday \$20,000

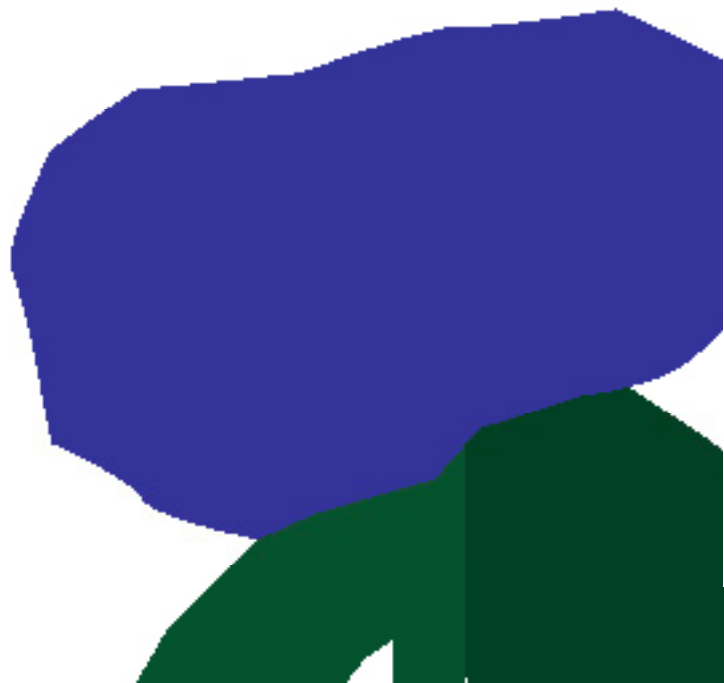
Lunch: Friday \$25,000

Lunch: Saturday & Sunday \$18,000

Dinner: Monday - Thursday \$20,000

Dinner: Friday, Saturday \$30,000

Dinner: Sunday \$10,000



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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 8 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.

All our bookings on the below set menus will receive our Banksii Christmas crackers as part of your table setting.

**The below menus may change seasonally due to availability and pricing.*

\$79PP SHARED MENU

(unavailable Thursday & Friday lunch & dinner throughout December)

Bread & cultured butter

Prosciutto, fresh fig & almonds

Summer heirloom tomato salad,
fennel vinaigrette & aged goats fetta

Risotto of asparagus, hazelnut & celeriac

Roast chicken,
grilled iceberg w sage, date & pine-nut stuffing

Roasted pork, braised greens, fried sage & pickles

Grilled broccolini & red wine butter

French fries

Banksii trifle

\$99PP SHARED MENU

Bread & cultured butter

Prosciutto, fresh fig & almonds

Burrata Cheese, extra virgin olive oil, vinegar and salt

Summer heirloom tomato salad,
fennel vinaigrette & aged goats fetta

Grilled prawns, curry leaf butter & pickled turmeric

Risotto of asparagus, hazelnut & celeriac

Roast chicken,
grilled iceberg w sage, date & pine-nut stuffing

Roasted pork, braised greens, fried sage & pickles

Grilled broccolini & red wine butter

French fries

Banksii trifle

\$69PP SHARED MENU

**\$69pp menu ONLY available for 1130am bookings throughout December (Please note table is required to be vacated by 1.15pm)*

Bread & cultured butter

Prosciutto & fresh fig, almonds

Summer heirloom tomato salad,
fennel vinaigrette & aged goats fetta

Risotto of asparagus, hazelnut & celeriac

Roast chicken,
grilled iceberg w sage, date & pine-nut stuffing

Grilled broccolini & red wine butter

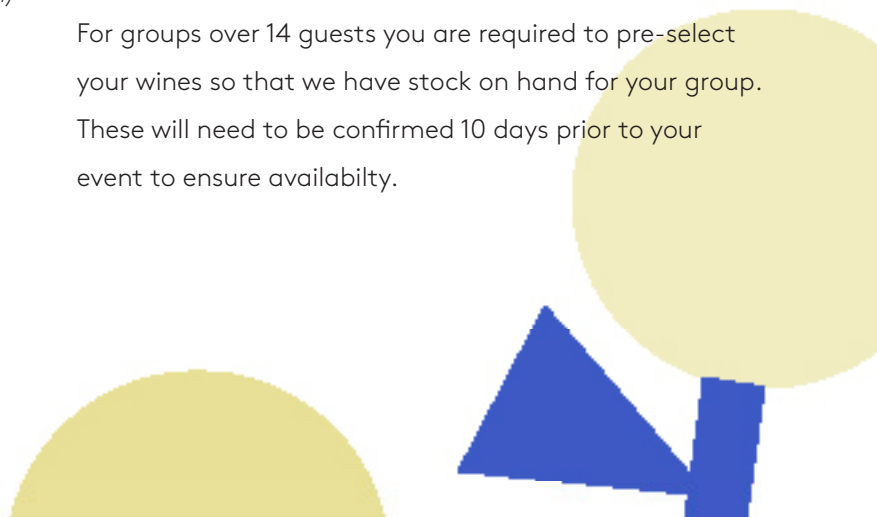
French fries

Christmas chocolate truffles

BEVERAGE SELECTIONS

For groups over 14 guests you are required to pre-select your wines so that we have stock on hand 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 olives

Oyster, dry vermouth

Baby gem lettuce, bacon, anchovy

Chicken pate, glazed eschallots, toast

Kingfish 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 \$250 per board

BEVERAGE PACK OPTIONS

Please note when beverage pack selected each guest is charged the full price of beverage pack

\$59PP 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

