

FUNCTION & EVENT PACKAGES



IN PURSUIT OF A PARTY?

enter our dashing old-world abode. drink in hand, explore the nooks of the vast characteristic foyer, or perhaps a private party tickles your fancy? whether you're after a simple reserved spot to guarantee a good time or a next-level private cocktail event, our talented mob specialise in getting you in good spirits.

chef serves bites until late so no-one goes hungry. The menu is designed for your hand-held frolicking pleasure, to compliment your boozy bash of course, the bar gang take themselves pretty seriously when it comes to a quality beverage so ensure your taste buds (& cameras) are at the ready, whatever the occasion, big or small, bring us your ideas & we'll help you kill it.

pick your poison, settle in & let the fun begin.



THE SPACES 11

THE VAULT

seated capacity: 40 | standing capacity: 100

if you're after a room with a difference, you've just struck gold. lead your guests up the grand staircase for a dramatic entrance & set the scene for an unforgettable night. offering an exclusive space, complete with decorative windows, fireplaces & dedicated wait staff, this room has everything you need for one hell of a party









THE SPACES 11

BANKERS FOYER

standing capacity: groups 10-30

enter the bankers foyer on ground level, find your reserved spot & settle in. with direct access to the main teller bar, this level is dedicated to those socialites wanting a casual celebration. after a private lunch? ask about having this space for special events when we're closed.









THE SPACES 11

EXCLUSIVE VENUE

ask about stealing the entire venue when we're 'closed.' dodgy deals can be done, babe, this bank never really shuts. or perhaps you'd like level 1 all to yourselves—includes the outdoor terrace, the vault & the terrace bar for up to 250 guests.









THE BOOZE 11

choose from one of our carefully constructed packages below, or talk to us about creating your own mix & run a bar tab, the choice is yours.

THE CLASSIC

tap beer & cider

fargo's draught, furphy, carlton draught & pipsqueak apple cider

bottled

corona & boags light

wine

edge of the world chardonnay pinot brut, edge of the world sauvignon blanc, edge of the world rosé, edge of the world shiraz cabernet

2 hours: \$40 // 3 hours: \$50 // 4 hours: \$60

THE LUXE

tap beer & cider

fargo's draught, furphy, carlton draught & pipsqueak apple cider

bottled

corona & boags light

wine

fargo tap prosecco, madame coco brut, 821 south sauvignon blanc, circa 1858 chardonnay, seppelt the drives shiraz, guilty by association pinot noir

2 hours: \$50 // 3 hours: \$60 // 4 hours: \$70

LET'S UPGRADE YOU

spirit upgrade: \$10pp per hour

fargo's spritz upgrade: \$20pp per hour

cocktails on arrival \$15 per item: tap espresso martini - passionfruit bellini - tap fargo's spritz

FUNCTION MENU //

6 dishes — 3 hot | 3 cold 28pp 8 dishes — 4 hot | 4 cold 35pp 10 dishes — 4 hot | 4 cold | 2 Grazing 50pp 12 dishes — 4 hot | 4 cold | 4 Grazing 55pp

GANAPES

HOT CANAPÉS

Beef & Red wine Pies, tomato ketchup Kangaroo Sausage Rolls, native pepper berry ketchup Pumpkin & Sage Arancini, aioli (v) Vegan Spring Roll, Sweet Chilli sauce (vg) Fried Chicken Bites, secret sauce Mac 'n' Cheese Croquettes, aioli (v) Vegan Empanadas (vg) Crispy Pork Belly Bites, chilli mayo (gf)

COLD CANAPÉS

Oysters, lemon, lime (gf)
Selection of Rice Paper Rolls, soy sauce (vo, vgo, gf)
Mixed sushi platter, soy sauce (vo, vgo, gf)
Jerk Salmon Tostada, tofu, avocado, corn (gf)
Duck liver pate crostini, onion chutney
Blue Cheese & Leek Tartlet (v)
Tomato, basil, mozzarella bruschetta (v,vgo,gfo)
Smoked Salmon crostini, citrus mayo, dill (gfo)

SWEET CANAPÉS

Assorted Bambino Gelato Mini Mixed Doughnuts

GRAZING DISHES

Cheeseburger slider, secret sauce, pickles Mini Prawn Roll, herbs, asian slaw Fish 'n' Chip Cones, aioli, lemon Crispy Pork Belly Baos, slaw, kewpie, green onions Crispy Eggplant Baos, slaw, kewpie, green onions (v) Lightly Fried Calamari boat, aioli, lemon Mini Fried chicken & caviar roll, sour cream

SET MENU-35PP

ENTRÉE

Pumpkin & Sage Arancini, aioli, crispy sage (v) Oysters, shallot vinaigrette, lemon (gf) Duck Liver Parfait, onion chutney, wattle seed brioche Beetroot, fetta, hazelnut dressing (v, vgo, gf)

MAINS

Whole Fried Chicken, secret sauce, pickles (gfo)

Half Roasted Cauliflower, cumin yoghurt, pomegranate, lemon, native herbs, herbs, lemon myrtle (gf, v, vg)

SIDES

Mash 'n' Gravy Vinegar Slaw (vg. gf) Cheesy Corn, sour cream, togarashi pepper, green onions (v, gf)

DESSERT

Pats 'n' Stick Ice Cream Sandwiches



GRAZING TABLE //

impress your guests with one of our delicious grazing packages. add to your snack options or have your guests graze the night away...

GRAZING TABLES

Grazing Table includes a selection of cheeses, dips, meats, fruit, breads, nuts & pickled vegetables

NIBBLE \$600 - great to supplement your snackery or to have as primary catering for 30 guests or less.

FEAST \$1200 - got a larger gang? supplement your snackery with our feasting table or use as primary catering for 50 guests or less

GET SHUCKED-OYSTER BAR //

have our chef welcome your guests with freshly shucked oysters.

\$500 oyster bar - suitable for 30pax or less \$900 oyster bar - suitable for 70pax or less

the world is your oyster.. but you still have to shuck it











THE CORPORATE 11

minimum spend \$500 for half day (8am - 12.30pm // 12.30pm - 5pm) \$1,000 for 8am - 5pm // additional \$100 p/h after 5pm perfect for groups of 10pax - 60pax // min spend includes use of space, in house AV equipment & Wi-Fi access

\$40pp

morning tea:

- fruit platters to share
- muffin per person

lunch:

assorted sandwiches & baguettes
 tea & coffee urn + soda water & filtered water all day

\$50pp

morning tea:

- fruit platters to share
- muffin or quiche per person

lunch:

- assorted sandwiches & baguettes
- rice paper rolls (chicken / veg / prawn)

tea & coffee urn + juices, soda water & filtered water all day

\$60pp

morning tea:

- mini bircher muesli cups & danish per person
- fruit platters to share

lunch:

- assorted sandwiches & baguettes
- rice paper rolls (chicken / veg / prawn) & sushi platter
 tea & coffee urn + juices, soda water & filtered water all day

afternoon tea:

- savoury quiche
- muffins & scones with jam + cream

LET US UPGRADE YOU

- add cheeseboards for afternoon tea \$10pp
- add hot handful canape for lunch \$8pp



PHOTOSHOOTS 11

LOOKING FOR A BEAUTIFUL SPACE FOR YOUR NEXT (PHOTO) SHOOT? WE HAVE YOU COVERED.

this versatile, light filled space is the perfect place to capture an array of professional snaps - bring along anything you need and make the space your own

4 hour space hire \$300

5 hour space hire \$500

space available between 10am - 4pm $\!\!\!/\!\!\!/$ timing inclusive of setup & pack down.

need more time? no worries, babe. \$100 per hour to shoot past 4pm



FEED US 11

if you prefer to sit whilst you snack, the feed me menu is ideal. seated on high top tables with stools you will be spoilt with a carefully designed chefs selection feasting menu, perfect to be shared amongst the group.

perfect for groups of 10-40.

3 courses include a number of entrees, followed by our signature chicken with sides to share. plus the gang will finish off on pat n sticks ice cream sandwiches //

\$35per person book casually in our bankers foyer, or opt for privacy in the vault (minimum spends apply)

- add on a beverage package
- start a tab
- or guests purchase their own drinks from the teller bars







LET'S BOUNCE CHEQUES //

our dedicated functions team are ready to chat, let's do this.

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