BANK

HOTEL

EVENT PACK

INTRODUCTION

Welcome to the Bank, your favourite Inner West institution. A home to live music and a great place to eat, drink, and connect with friends.

Sitting on the middle of King Street, our newly renovated Garden Bar presents a share-style menu inspired by the flavours of the Mediterranean, with a focus on local and seasonal produce cooked over charcoal. Ideal for all sorts of occasions from lunches, celebrations, farewells and corporate launches, The Bank's lively atmosphere and variety of spaces suit groups of all sizes.



WHAT WE DO?

From milestone celebrations to cocktail parties; long lunches or reunions, we love to bring your events to life.

Whether your event goal is to get your colleagues, friends or family together to meet, celebrate, drink or eat - we’re here to make every experience unique and memorable.



WHY CHOOSE US?

We are here to guide, advise and shape everything to suit your occasion and ensure your vision comes to life.

Our experienced Event Planners will work with you on a food and beverage offering, suited to your budget and desired event brief.

We have a list of talented suppliers should you have any additional AV or styling requirements and will assist you with recommendations and guide you through the planning process to bring your event to life – we’ll be with you every step of the way.



EVENT SPACES – PAVILION

This covered section of the Beer Garden has a variety of seating options and is ideal as either a dining space or for a more casual canapé and cocktail event. Great for birthday celebrations, family gatherings or a work get together.

Capacity: Non-exclusive: 31-40
Exclusive: 41-100
Events available Monday – Sunday
12pm to 5pm or 6pm to 11pm
Standing with some seating available

SPACE TYPE						
NON-EXCLUSIVE	–	40	N	N	N	N
EXCLUSIVE	–	100	N	N	N	N



EVENT SPACES – GARDEN TABLES

Located in the beer garden, our Garden Tables are perfect for casual gatherings of up to 50 guests with a mix of standing area and group tables. This non-exclusive space offers a relaxed atmosphere with easy access to all venue amenities.

SPACE TYPE						
NON-EXCLUSIVE	–	50	N	N	N	N



EVENT SPACES – BEER GARDEN EXCLUSIVE

Take over the entire beer garden for your next celebration or event, with space for up to 250 guests standing. This exclusive area offers a relaxed, open-air atmosphere, complete with a speaker and microphone for your event.

SPACE TYPE						
EXCLUSIVE	–	250	N	N	Y	Y





EVENT SPACES – TERRACE

Located on Level 1, our Terrace is perfect for private celebrations and gatherings of up to 60 guests standing. This exclusive space offers a relaxed atmosphere, complete with 3 TV's, speaker and microphone for your event.

SPACE TYPE						
EXCLUSIVE	–	60	Y	N	Y	Y



EVENT SPACES – WAYWARDS BALLROOM





Waywards Ballroom is perfect for album launches, PR events, large parties and anything in-between. With an outdoor terrace overlooking King Street, a private bar, and its own bathrooms, this level is a fully self-contained venue - it’s like hiring your own nightclub!

SPACE TYPE						
INDOOR	–	250	N	Y	Y	Y

FOOD & BEV

Food

Our Garden Bar & Dining menu is inspired by the flavours of the Mediterranean. Our focus is on local and seasonal produce cooked over charcoal and served to share.

We take your allergy and dietary requirements very seriously. Most dietaries can be accommodated with prior knowledge. Please advise your needs with your event planner.

Drinks

Cocktails, wine, spirits and beers - we've got it all with something for everyone. All beverages charged on consumption base with pre-selection of wines available.





FOOD – EVENT MENU

CANAPÉ PACKAGE

$48pp package – choice of:

- 6 x canapé pieces

$58pp package – choice of:

- 7 x canapé pieces
- 1 x substantial canapé

$73pp package – choice of:

- 8 x canapé pieces
- 2 substantial canapés

$12.50pp add on substantial canape

$8.75pp add on sweet canape

- *minimum order of 30 packages*

Cold Canapé

Pacific Oyster, burnt citrus mignonette *LD LG A*

Prawn roll, avocado, iceberg, smokey marie rose *LD I*

Shitake & tofu Vietnamese rice paper roll, ponzu *LD LG VG*

Tomato bruschetta, stracciatella, dry olive and basil *V*

Peking duck crepes, black vinegar dressing *LD*

Rare beef on potato rosti, horseradish, onion jam & radish *LD LG*

Smoked chicken & papaya salad tartlet

Substantial Canapés

Smash cheeseburger sliders, pickles, special sauce and onion

Tempura mushroom slider, truffle mayo, cos and onion jam *V*

Beef tagliata salad, rocket, pickled onions, shaved parmesan and salsa Verde *LG LDO*

Seared tuna poke bowl, quinoa, edamame, avocado, furikake, ponzu *LG LD I*

Roasted cauliflower steaks, smokey eggplant, chickpea salsa, dukkha and soft herbs *V VG LD LG*

Hot Canapés

Truffle mushrooms arancini, Calabrian pesto and parmesan *V*

Kale and onion pakora, tomato relish *LG LD V VG*

Lamb souvlaki skewers, labneh and pistachios *LG D*

Pecking duck spring rolls, plum and ginger dipping sauce *LD*

Pork belly bao, pickled slaw and sriracha mayo *LD*

Beef bourguignonne pie, smokey tomato chutney *LD*

Prawn and chorizo skewer, salmoriglio *LG LD I*

Blue swimmer crab fritters, lime mayo and pickled cucumber *LG LD I*

Sweet Canapé

Chocolate and hazelnut praline tarts *V*

Strawberry and basil pavlovas, Chantilly, apple balsamic *LG V*

Pistachio, date and dark chocolate truffles *V VG*

Sample menu: note that items are subject to change due to seasonality and availability.

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.
LG – Low Gluten | **LD** – Low Dairy | **V** – Vegetarian | **VG** – Vegan | **LGO** – Low Gluten Option | **LDO** – Low Dairy Option | **VO** - Vegetarian Option | **VGO** – Vegan Option
Seafood Origin: **A** - Australian | **I** - Imported | **M** - Mixed

FOOD – EVENT MENU

PLATTERS
Grazing For 10-15 people
$120 each

Cheese platter, brie, blue, cheddar and Manchego, grapes fresh and pickled, smoked almonds, quince paste, pickled onions, lavosh and focaccia

Vegetarian mezze, whipped Fetta and hot honey, roasted eggplant mutabal, Hummus, grilled and pickled vegetables, olives, falafel, grilled pitta and lavosh

Charcuterie, sorpressa, prosciutto, bresaola, mortadella, cornichons, pickled onions, fig jam, lavosh and focaccia

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BEVERAGE PACKAGES -

STANDARD

2HR $48PP | 3H $61PP | 4HR $75PP

WINES

Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

TAP PRODUCTS

Tooheys New Lager
Hahn Super Dry 4.6%
James Squire Orchard Crush Cider

LIGHT BEER

Cascade Premium Light

Soft Drink & Juice

PREMIUM

2HR $59PP | 3H $73PP | 4HR $87PP

WINES

Mr Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Pebble Point Chardonnay
Hearts Will Play Rose
Sud Rose
South Rock Shiraz
Henry & Hunter Shiraz Cabernet

TAP PRODUCTS

Tooheys New Lager
Hahn Super Dry 4.6%
Balter XPA
James Squire Orchard Crush Cider

LIGHT BEER

Cascade Premium Light

Soft Drink & Juice

DELUXE

2HR $71PP | 3H $84PP | 4HR $98PP

WINES

Mr Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Processo NV
Taltarni ‘Dyamic’ Brut Cuvee Rose NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
821 South Sauvignon Blanc
Gabbiano Pinot Grigio DOC
Amelia Park ‘Trellis’ Chardonnay
Hears Will Play Rose
Sud Rose
Point of Departure Pinot Noir
Saltram Skins Shiraz
Henry & Hunter Shiraz Cabernet
La Boca Malbec

TAP PRODUCTS

Tooheys New Lager
Hahn Super Dry 4.6%
Balter XPA
Stone Wood Pacific Ale
James Squire Orchard Crush

LIGHT BEER

Cascade Premium Light

Soft Drink & Juice

Cocktail on arrival: $18
Spirit upgrade: $14
**per hour, max 3 hours, minimum of 20 guest*

Tap products may vary depending on supply and availability in each function room.
Please speak with your Function Manager to confirm your tap selection.

GET IN TOUCH

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