

WINE BANK

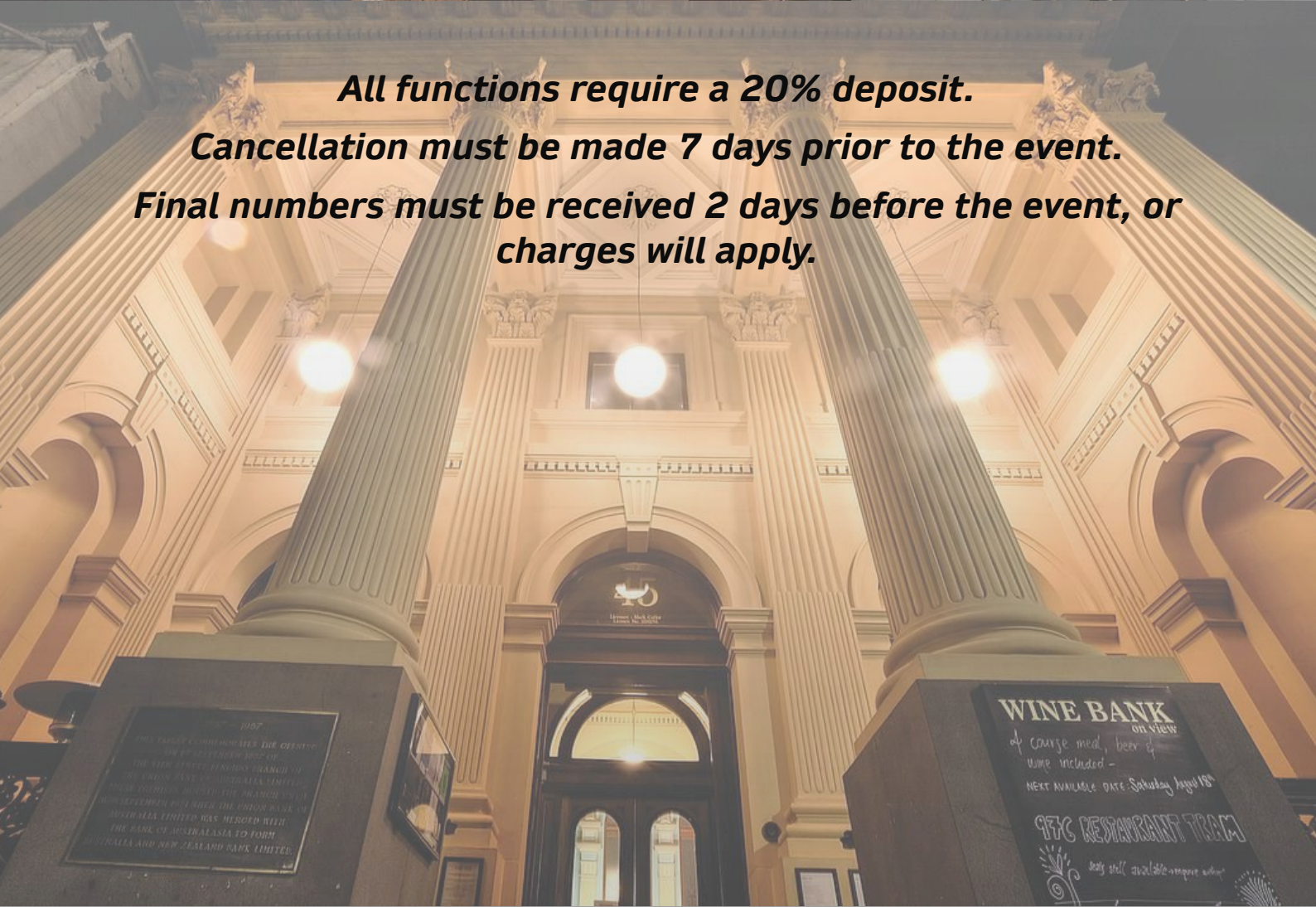
on view



All functions require a 20% deposit.

Cancellation must be made 7 days prior to the event.

Final numbers must be received 2 days before the event, or charges will apply.



Function Spaces

The Guards Room

Located upstairs, with windows looking down into the restaurant below, and overlooking the lovely heritage buildings over the road, the guards room is sure to be a unique experience for your event.

Max Seated: 32 pax

Max Standing: 45 pax

T.V screen available for use on request.

No extra charges for hiring.



The Courtyard

Located at the back of the venue, this hidden gem has alfresco style seating, a green hedge bordering one side and the heritage listed old staff quarters on the other. With retractable shade cloths and access to heaters and a wood fire pit, this space is suitable for any kind of event.

Max Seated: 50 pax

Max Standing: 80 pax

No extra charges for hiring.

9:30pm curfew applies, unless accommodation is booked out by function.



The Bank (Whole Venue)

The Victorian era building was constructed in 1876, and was once the home of the Union Bank of Australasia. With gorgeous high ceilings, an open fire place, and the hundreds of local, national and international wines on display, our venue will keep your guests talking for months.

Max Capacity: 150 pax

Courtyard and Guards Room included.

Minimum spend of \$5000.



Menu Options

Gourmet Woodfire Pizza Function

With our delicious Wood fired pizza served continuously throughout the event all your guests are guaranteed to leave satisfied

Pizza: \$30 per person

Pizza, salad & choice of 3 canapes: \$45 per person

Minimum: 25 pax

Maximum: 150 pax

Menu

Tomato, Basil & Mozzarella
on Tomato Base (V, VEO, GFO)

Potato, Rosemary, Garlic, Caramelised Onion & Cheddar on
Olive Oil Base (V, VEO, GFO)

Roast Mushroom, Spring Onion, Mozzarella & Truffle Oil
on Olive Oil Base (V, VEO, GFO)

Calabrese, Olives & Basil
on Tomato Base (GFO)

Prawn, Preserved Lemon & Fresh Chilli
on Olive Oil Base (GFO)

V- Vegetarian, VEO- Vegan Option, GFO- Gluten Free Option



Menu Options

Canapes & Finger Food Function

Just A Snack

Between meal times (2pm-5:30pm)

8 different canapes and finger food walked around to guests.

\$33 per person

Make It A Meal

During Lunch or Diner (12pm-2pm or 5:30pm-9pm)

Unlimited 8 different canapes and finger food walked around to guests continuously

\$55 per person

Full Course Meal Function

With a choice either canapes, entrees, mains or dessert.

Selection of two of our menu options per course, provided in the following pages, with the choice of either an alternate drop or ordering from the selected options at the table.

Please advise of any dietary requirements in advance so we can prepare items for anyone who may need to deviate from the set menu.

2 Courses: \$45 per person

3 Courses: \$60 per person

4 Courses: \$75 per person

Minimum: 10 pax

Maximum: 150 pax

Menu Options

Canapes Menu

Italian Meatball with basil & parmesan (GF)

Seafood Spring Roll in lettuce cup with crispy shallots & house made sweet chilli sauce (GF)

Potato Prawns in lettuce cup with crispy shallots & house made sweet chilli sauce (GF)

Saganaki Bites with parsley & preserved lemon (V, GF)

Mushroom Arancini with truffle aioli (V)

Bite Size Caprese Salad, tomato, basil & bocconcini with an oil drizzle and seasoned with salt & pepper (V, GF)

Bite Size Exotic Mushroom Pate with house made lavosh & cornichon (V, GFO)

Bite Size Chicken Liver Pate with house made lavosh & cornichon (GFO)

V- Vegetarian, VEO- Vegan Option, GFO- Gluten Free Option

Menu Options

Full-Coarse Menu

Entrée

Mushroom Arancini with truffle aioli (V)

Italian Meatballs with house made bread (V, GFO)

Marinated Tofu with coriander & chilli salad (V, VE, GF)

Garlic & Chilli Prawns with house made bread (GFO)

Main

Crispy Skin Barramundi with basil balsamic vinaigrette & ratatouille (GF)

Beef Cheek with red wine jus, sweet potato purée, heirloom carrots & parsnip crisps (GF)

Chicken & Leek Pot Pie with side salad

Pumpkin & Pine Nut Ma Felde Corte with goats cheese (V, VEO)

Dessert

Tiramisu (V)

Panna Cotta (V, GF)

Flourless Orange Cake (V, GF)

Brie/Blue/Cheddar Cheese (V, GFO)

V- Vegetarian, VEO- Vegan Option, GFO- Gluten Free Option

Drink Package

\$50 per person

Equal to a bottle of wine, or 5 beers, or 5 basic spirits per person.

Choice of red, white & sparkling wine, to be selected from our \$50 drink in range of wines.

Staff will let you know if you're nearing the end of your drink package.

Full bar tab available with or without a limit. If a limit is set staff will let you know when you are nearing the limit.



Extras

Cakeage: \$2 per plate

Linen Napkins: 0.55¢ per person

Table Cloths

Trestle Table: \$5.50 each

4-seater table: \$2.50 each

9:30pm Courtyard curfew can be extended to 1am by booking all 6 rooms in accommodation for \$780.

Subject to accommodation availability.