



Located in the heart of the city The Bank on Collins is the perfect location for lunch, dinner or after work drinks. Appealing to the corporate community The Bank offers a modern Australian pub menu with an express lunch option for those on the go.

This iconic Melbourne building was built in 1876 from New Zealand Omaru stone with ornate metal balustrades. Originally home to The Bank of Australasia the site is now heritage listed with the Australian Heritage Commission and the National Trust of Australia. It is one of the few surviving buildings that was not lost to the wrecker's ball during Collins Street's redevelopment during the 50's and up until 1974 it was a bank. Now, the upstairs of the building is home to the Treasury on Collins accommodation facilities.

The Bank on Collins is also suitable for corporate gatherings, celebrations and weddings. The floor plan is versatile to accommodate any style of event. Detailed features include a 17-meter brass bar top, 18 copper beer taps, 3 gold wine taps, 110pax restaurant, and ornate detailing throughout.

To start planning or view the space contact our friendly
Functions Coordinator Sami.

E | bookings@thebankoncollins.com.au

P | 0477 477 472

Please note the pricing and menus in this package are valid until March 2025

# **AREA BOOKINGS**

We have a range of great spaces available for small or large groups, with sit down and cocktail options. Please note each space is part of the entire venue and not a private area.

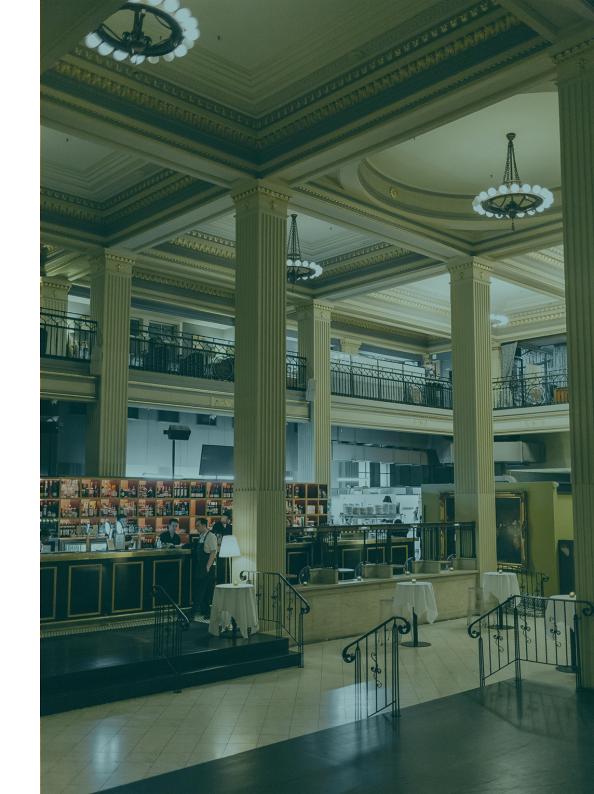
Book an area for after work drinks, birthday celebrations or team lunches.

The Vault | 50 guests cocktail

The Nickel Lounge | 14 guests seated, 30 guests cocktail

The Tellers | 30 guests seated, 70 guests cocktail

Minimum spend applies to all functions/events.







## ENTIRE VENUE

Looking to elevate your event to new heights of luxury and exclusivity? Look no further than our breathtaking venue, where sophistication and style combine to create an unforgettable experience.

With the option to reserve the entire space for large-scale events, you can treat your guests to an atmosphere of unparalleled glamour and refinement. Featuring plush and luxurious couches, dazzling ornate chandeliers, and a candlelit ambiance that adds an extra touch of warmth and intimacy, our venue sets the perfect stage for your event.

Enjoy your event to it's fullest with the entire bar at your disposal where you can indulge your guests with the finest libations and refreshments.

Seated | 110 Standing | 300



## **CANAPES**

6 items \$24 per person 10 items \$35 person

8 items \$30 per person 12 Items \$38 per person

## Not available to groups less than 30 pax

#### **COLD CANAPES**

Bruschetta, salsa rossa, basil, fior di, latte, balsamico (v, veo, gfo)

Smoked Trout Crostini, horseradish crème fraîche, chives (gfo)

Ceviche, Humpty Doo barramundi, tequila, lime, avocado crème, chilli (af)

Tuna/Vegetarian California Roll, ponzu gel, wakame, toasted sesame (veo, gf)

Peking Duck Pancake, hoisin sauce

Korean BBQ Beef, kimchi, coconut, crispy shallots (gfo)

Assorted Rice Paper Rolls, selection of meat & vegetarian,

mango chilli chutney, toasted sesame

#### HOT CANAPES

Chicken Momo Dumpling, pan-fried, spiced tomato chutney

Golden Tiger Prawns, panko & furikake crumb, nam jim

Arancini, woodland mushrooms, scamorza, truffle mayo, sage crisps (v)

Pumpkin & Spinach Friattata, parmesan, basil crisps (v)

Beef, Cheese & Pepper Pie, tomato ketchup

Pork Belly Bites, sesame dressing, spring onion (gf)

Mac & cheese Croquettes, beetroot & jalapeño mayo (v)

Spinach & Ricotta Sausage Roll (v)

Classic Sausage Rolls, tomato  $\boldsymbol{\epsilon}$  chilli relish

Chicken Tikka Skewers, cucumber raita (gf)

#### **SWEET CANAPES**

Chocolate Brownie, white chocolate ganache, raspberry dust

Classic Pavlova, chantilly cream, seasonal berries, frangelico, praline (gf, n)

Italian Donuts, crème pâtissière, hazelnut chocolate (v)

Vanilla Panna Cotta, salted pistachio crumb (gf, n)

Balsamic Glazed Strawberries, vanilla cashew cream (ve, n)

## SUBSTANTIAL CANAPES \$10ea (min 30 pieces)

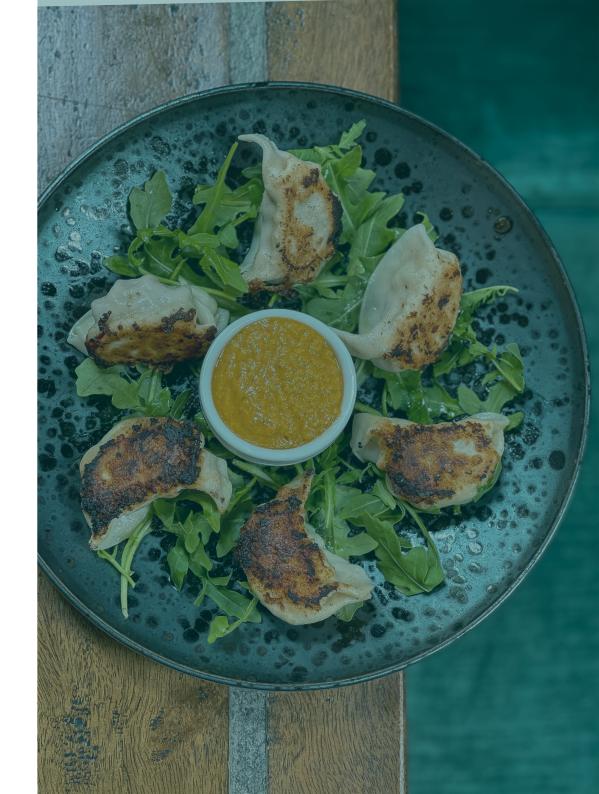
Fish & Chips, pale ale battered barramundi, lemon, tartare

Lightly Fried Calamari, lemon pepper seasoning, black garlic mayo, lime (gf)

Tandoori Roast Cauliflower, raita salad, pomegranate, mint, cucumber, yoghurt dressing (v, qf)

Cheeseburger & Chips, lettuce, tomato, relish, pickles

Nasi Goreng, Indonesian fried rice, chicken, prawn, wombok, egg (vo, veo, gf)





## NOT SURE WHAT TO PICK? LEAVE THE DECISION-MAKING TO US! SEE THE BANK'S SIGNATURE SELECTION

A curated collection of our finest offerings

6 canapes & 2 substantials | \$44pp

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Tuna & Vegetarian California Rolls ponzu gel, wakame, toasted sesame (veo, gf)

Beef, Cheese & Pepper Pie tomato ketchup

Croquette mac  $\delta$  cheese, beetroot  $\delta$  jalapeño mayo (v)

Classic Sausage rolls tomato & chilli relish

Lightly Fried Calamari lemon pepper seasoning, black garlic mayo, lime (gf)

Arancini woodland mushroom, scamorza, truffle mayo, sage crisps (v)

Cheeseburger & Chips lettuce, tomato, relish, pickles

Bombolone Italian donuts, custard, hazelnut chocolate, cinnamon sugar



## PLATTERS TO GET YOU STARTED

Victorian Cheese \$180

regional pick, cheddar, brie & blue, chutney, grapes quince paste, lavosh, grilled sourdough



Mezze \$100

3 middle eastern dips, olives, warm Turkish bread, crackers, falafels  $\alpha$  pickles



Antipasto \$150

San Danielle Prosciutto, calabrese & sopressa salami, mortadella, grilled vegetables, marinated olives, fior di latte, grissini & focaccia



Fruit platter \$90 cantaloupe, watermelon, kiwi,



Pacific Oysters \$60 dozen tobiko, ponzu, wakame, lime



Artisan Pizza platters (\$10 per person, min. 30 pax)

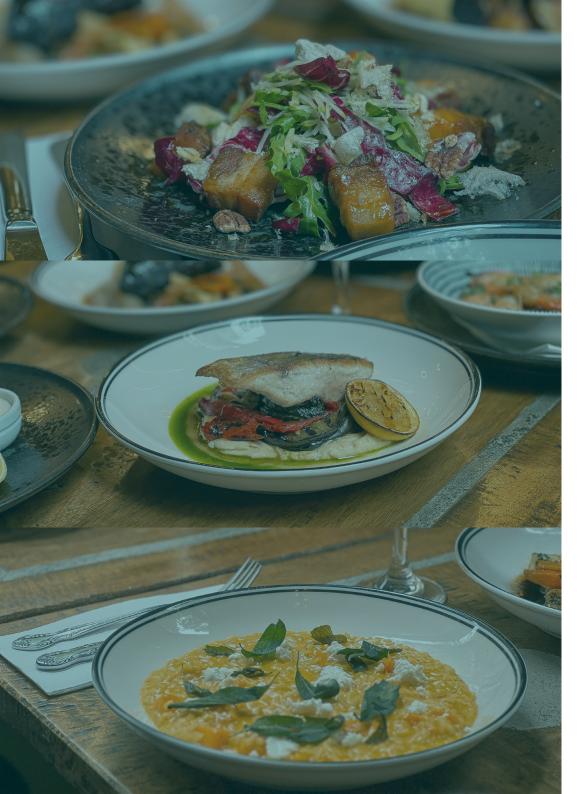
Unlimited selection of hand stretched pizzas served for 1 hour during your event.

Choose from margherita, salami & fungi pizza.

(Smaller groups can order pizzas for \$20 per pizza)







## **SEATED MENU OPTIONS**

2 courses \$53pp 3 courses \$63pp

#### TO START

Baked bread roll with butter

#### **ENTREES**

Fried Calamari, papaya slaw, toasted sesame dressing, nam jim, lime (gf) Glazed Pork Belly & Crackling, star anise & orange reducton, radicchio, fennel, pear & pecans (gf)

Croquettes, forest mushrooms, smoked scamorza, truffle mayonnaise (v)

#### **MAINS**

Humpty Doo Barramundi, chargrilled mediterranean vegetables, celeriac purée, herb oil, caramelised lemon (gf, df, n)

200g Porterhouse, potato pave, crispy broccolini, red wine jus Butternut Pumpkin Risotto, carnaroli rice, sage, goats cheese, grana padano (gf, dfo, veo)

#### **DESSERTS**

Sticky Date Pudding, salted caramel sauce, rum & raisin ice cream Italian Donuts, cinnamon sugar, nutella & ferrero rocher ice cream Semifreddo, vanilla scented, spiced oranges, salted pistachios (n)

#### **OPTIONAL EXTRAS**

Chopped House Salad, honey mustard dressing (gf, v, ve) / 12 Sautéed Kipfler Potatoes, baby spinach, garlic & herbs (gf, v, ve) / 14 Crispy Broccolini, sesame dressing, furikake seasoning (gf, v, ve) / 15 Chips, aioli, tomato sauce (gf, v) /12 Creamy Mashed Potato (gf, v, ve) / 12

Gluten free, vegetarian and vegan options available on request

Seated menu available for groups between 10-20 people (menu choices must be pre organised through our functions coordinator Sami) Groups over 20 require alternate drop



## **DRINKS PACKAGES**

## Standard

## Premium

3 hours \$54 per person 4 hours \$64 per person 5 hours \$74 per person 3 hours \$64 per person 4 hours \$74 per person 5 hours \$84 per person

## Not available to groups less than 30 pax

## Wine

House Sparkling

House White Wine

House Red Wine

Ask our bookings team for our current premium wine list for premium packages

## **Beer and Cider**

Carlton Draught

Pale Ale

Cascade Light

Apple Cider

Ask our bookings team for our current beer and cider list for premium packages

## Non Alcoholic

Soft Drink

Fruit Juices

## **Extras**

Cocktail on arrival (price available on request) Add Basics to any package \$17pp

## Bar Tab options available







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