

WELCOME TO
THE WEDDING OF

jada
AND
andrew

14TH APRIL 2023

THE **BANK**
BAR AND RESTAURANT



A wedding at The Bank on Collins is truly memorable for its location, the exquisite heritage building and the culinary experience.

This iconic Melbourne building was built in 1876 from New Zealand Oamaru 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.

Right in the heart of Melbourne's city centre, The Bank on Collins provides a setting that is unmatched in history, grandeur and ambience. With its elaborate heritage detailing, The Bank on Collins is the ideal venue for your wedding.

Capacity for exclusive hire;
Cocktail | 300 guests
Seated | 110 guests

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

SEATED WEDDING PACKAGES

PACKAGE ONE - \$140PP 5 HOUR DURATION

Chef's selection of canapes on arrival
(four pieces pp)

Baked bread roll served per setting

Alternate drop entrees

Alternate drop mains

Alternate drop desserts

5 hour standard beverage package
(1 sparkling, 1 house white, 1 house red,
tap beer and soft drink)

Add basic spirits \$17pp

PACKAGE TWO - \$160PP 5 HOUR DURATION

Aperol Spritz on arrival

Chef's selection of canapes on
arrival (four pieces pp)

Baked bread roll served per setting

Alternate drop entrees

Alternate drop mains

2 selected sides to share

Alternate drop desserts

5 hour standard beverage package
(1 sparkling, 2 house white, 2 house
red, tap beer and soft drink)

Add basic spirits \$17pp

SIGNATURE PACKAGE - \$190 5 HOUR DURATION

Aperol Spritz on arrival

Chef's selection of canapes on
arrival (five pieces pp)

Baked bread roll served per setting

Alternate drop entrees

Alternate drop mains

2 selected sides to share

Alternate drop desserts

5 hour premium beverage package
(1 sparkling, 2 premium white, 2 premium red, tap
and bottled beer, basic spirits and soft drink)



SEATED MENU OPTIONS

CANAPES ON ARRIVAL - CHEF'S SELECTION

TO START

Baked bread roll with butter

ENTREE - PLEASE SELECT TWO (ALTERNATE DROP)

Jumbo Ravioli, pumpkin & pecorino, roast butternut, crisp sage,
red wine butter sauce (v)

Ora King Salmon, citrus salsa, anchovy cigar (gfo)

Glazed Pork Belly & Crackling, radicchio, pear, fennel , pecan,
star anise & orange reduction (gf, n)

Beetroot Carpaccio, zucchini, corn & mint fritters, goats cheese,
candied walnuts (gf)

MAIN - PLEASE SELECT TWO (ALTERNATE DROP)

Chargrilled Eye Fillet, potato dauphinoise, black truffle,
heirloom baby carrots, red wine jus (gf)

Chicken & Prosciutto Involtini, asiago cheese, vine tomatoes, cauliflower purée,
silverbeet, salsa verde (gf)

Barramundi, crayfish bisque, parisian of vegetables, herb oil (gf)

Woodlands Mushroom Pithivier, spinach velouté, creamy mash potato (v)

SIDES

Cumin roasted carrots, crispy chickpeas

Garden salad, seeded mustard vinaigrette

Green beans, lemon and herb oil

Roasted chat potatoes, rosemary salt

Broccolini, toasted almonds

Shoestring fries, garlic aioli

DESSERT - PLEASE SELECT TWO (ALTERNATE DROP)

Tiramisu, coffee & kahlúa syrup, biscotti (v)

Italian donuts, hazelnut chocolate, ferrero rocher ice cream,
spiced orange compote (v)

Chocolate Fondant, raspberry, sorbet, seasonal berries (v)

Panna Cotta, vanilla & kaffir, pistachio crumb, fruit caviar (gf, v, n)

*Please note menu is subject to seasonal changes



COCKTAIL WEDDING PACKAGES

PACKAGE ONE - \$120PP

5 hour duration

10 canapés
(select up to 5 different canapé items)

2 substantial canapes

1 dessert

5 hour standard beverage package
(1 sparkling, 1 house white, 1 house red,
tap beer and soft drink)

Add basic spirits \$17pp

PACKAGE TWO - \$145PP

5 hour duration

Aperol Spritz on arrival

12 canapés
(select up to 6 different canapé items)

3 substantial canapes

1 dessert

5 hour standard beverage package
(1 sparkling, 2 house white, 2 house red,
tap beer and soft drink)

Add basic spirits \$17pp

SIGNATURE PACKAGE - \$175PP

5 hour duration

Aperol Spritz on arrival

14 canapés
(select up to 7 different canapé items)

3 substantial canapes

1 dessert

5 hour premium beverage package
(1 sparkling, 2 premium white, 2 premium red, tap
and bottled beer, basic spirits and soft drink)

CANAPE OPTIONS

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 (gf)

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,

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)

Slow Cooked Beef & Gravy Pies, tomato relish

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

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

Veggie rolls, moroccan spiced vegetables, chickpea, feta, tomato & chilli relish (v)

Classic Sausage Rolls, tomato & chilli relish

Chicken Tikka Skewers, cucumber raita (gf)

SUBSTANTIAL CANAPES

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, gf)

Cheeseburger & Chips, lettuce, tomato, relish, pickles

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

*Please note menu is subject to seasonal changes





EXTRA OPTIONS

INCLUSIONS

Wait and bar staff
White linen table cloths
White linen napkins
Tea light candles

OPTIONAL EXTRAS

Extend Beverage Package | \$15pp per hour
Add basic spirits | \$17pp

ADDITIONAL MEALS

Supplier meals | \$3Opp includes meal and soft drink

Children under 12 | \$2Opp - Includes unlimited
soft drink / juice

FREQUENTLY ASKED QUESTIONS

CELEBRATION CAKES

Bring your own wedding cake and we'll cut and serve it on platters with napkins for free. For a personalised touch, including individual plating, cream garnish, and service to your guests, the cost is \$2.5 per person.

MUSIC

Our facilities can be used with your Spotify playlist – no charge.

Live Entertainment | Acoustic entertainment (maximum of two people) or DJ (until 12am)

CEREMONY

Have your ceremony at The Bank for \$1000; included in this cost are 40 chairs and a signing table with linen.



**CLOSED FOR
PRIVATE
FUNCTION**

PLEASE USE SIDE ENTRANCE
ON QUEEN STREET

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