

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 June 2024

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)



TABLE
five

SEATED MENU OPTIONS

CANAPES ON ARRIVAL - CHEF'S SELECTION

TO START

Baked bread roll with butter

ENTREE - PLEASE SELECT TWO (ALTERNATE DROP)

Roasted cauliflower, zucchini and corn fritter, pea hummus, microgreens
Semi cured pepper crusted atlantic salmon, pickled asparagus,
tomato salad dill beurre blanc

Ricotta gnocchi, roast pumpkin, zucchini ribbons, salsa verde, hazelnut crumb
Rare beef carpaccio, radish, pomegranate, dukkha, preserved lemon

MAIN - PLEASE SELECT TWO (ALTERNATE DROP)

Crispy skin pork belly, cauliflower purée, mustard greens, jus
Porterhouse, pommes anna, grilled asparagus, red wine jus
Chicken prosciutto and mushroom ballotine, parmesan potato pave,
sweet corn purée, mustard greens, jus gras

Pan fried barramundi, blistered vine tomato, roasted kipflers, salsa verde

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)

Chocolate passionfruit tower, chocolate soil, mango sorbet
Spiced orange tart, dark chocolate mousse, candied orange
Citrus tea cake, lemon curd, marshmallow, coconut, lemon sorbet
Teardrop tiramisu, chocolate soil, salted caramel ice cream

*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 grazing

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 grazing

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 grazing

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

- Pumpkin spinach and hummus vegan tartlet (ve)
- Peking duck crepe with roast duck, carrot, leek and hoisin
- Rice paper rolls (chicken, duck, vegetarian) (select one)
- Freshly shucked oyster with ponzu or mignonette dressing

HOT CANAPES

- Sweet potato and cashew empanada (v)
- Stuffed jalapeño poppers, aioli (v)
- Stuffed pumpkin flower ricotta and sweet corn (v)
- Mushroom and mozzarella arancini, truffle aioli (gf, v)
- Pumpkin spinach and hummus vegan tartlet
- Corn fritter, tomato relish (gf, v)
- Mac and cheese croquette (v)
- Pea and mint risotto croquette (v)
- Falafel with hummus (ve)
- Spinach, leek and fetta quiche (vegan)
- BBQ chicken mini pies
- Satay beef or chicken skewers, satay sauce
- Sausage rolls, tomato relish

GRAZING

- Pork belly sliders, slaw, on a mini brioche bun
- Fried whiting goujons, chips, lemon, tartare
- Salt and pepper calamari, rocket salad, lemon, aioli
- Mexican quinoa and bean salad, sweet corn, fresh herbs, sweet jalapeno dressing
- Chicken basil pesto pasta, celery, sundried tomato, basil mayonnaise, parsley

SWEET CANAPES

- Flourless orange cake
- Raspberry & chocolate vegan slice (ve)
- Raspberry mousse cup
- Lemon lime tartlet
- Chocolate mousse cup
- Baked New York cheesecake

*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 | \$30pp includes meal and soft drink

Children under 12 | \$20pp - 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 ghost chairs and a signing table with linen.

THE BANK

**CLOSED FOR
PRIVATE
FUNCTION**

PLEASE USE SIDE ENTRANCE
ON QUEEN STREET

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