



THE **BANK**
BAR AND RESTAURANT

THE BANK ON COLLINS WEDDINGS

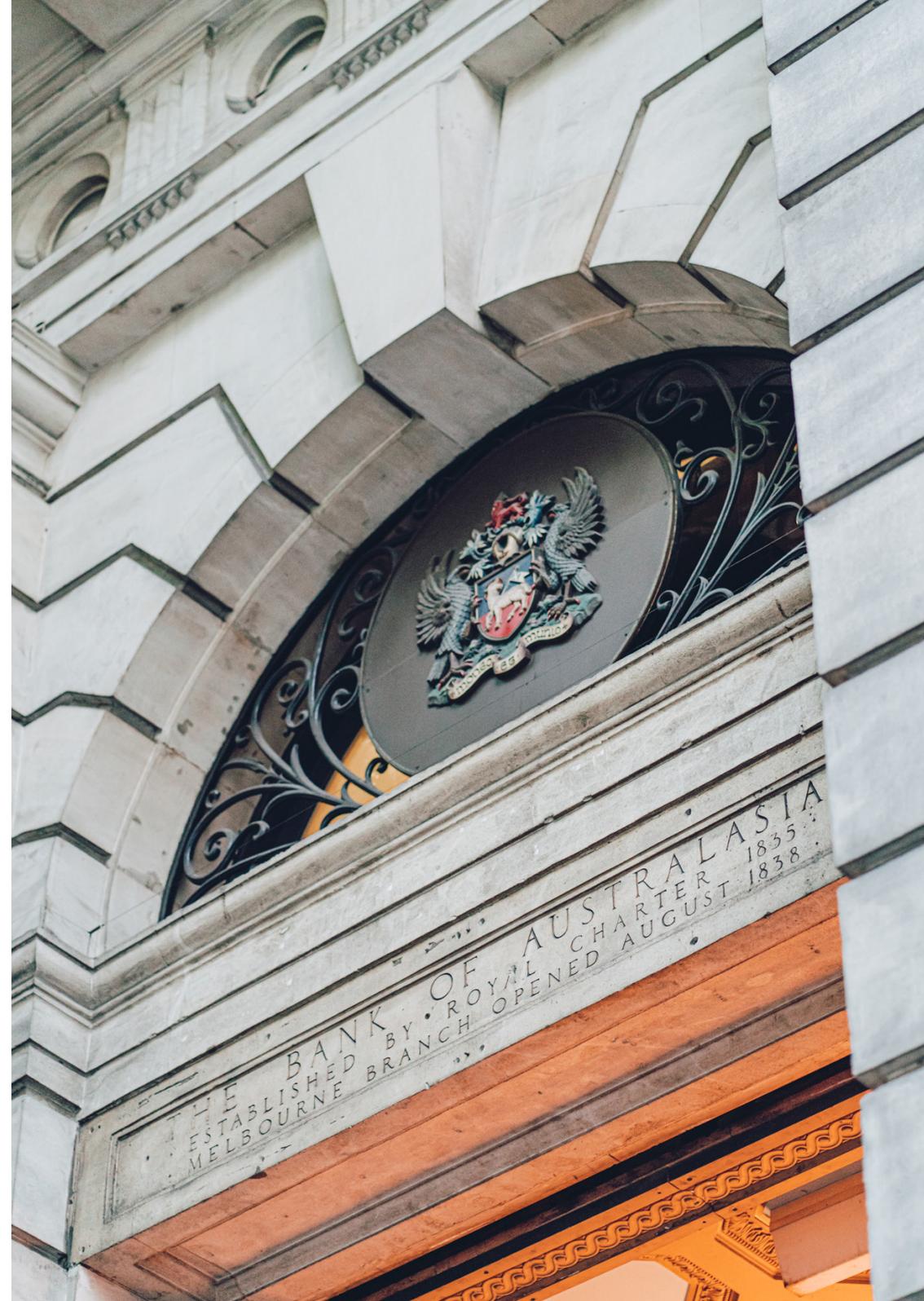
A wedding at The Bank on Collins is truly memorable for its location, the exquisite heritage building and the culinary experience.

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. Now, the upstairs of the building is home to the Treasury on Collins accommodation facilities.

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.

Cocktail | 300 guests

Seated | 120 guests





SEATED WEDDING PACKAGES

Package One - \$130pp **5 hour duration**

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

Package Two - \$150pp **5 hour duration**

The Bank on Collin's signature cocktail on arrival
Chef's selection of canapes on arrival (four pieces pp)
2 shared entrees
Alternate drop mains
2 selected sides
Alternate drop desserts
5 hour standard beverage package (1 sparkling, 2 house white, 2 house red, tap beer and soft drink)

Signature Package - \$180pp **6 hour duration**

The Bank on Collin's signature cocktail on arrival
Chef's selection of canapes on arrival (five pieces pp)
2 shared entrees
Alternate drop mains
2 selected sides
Alternate drop desserts
6 hour premium beverage package (1 sparkling, 2 premium white, 2 premium red, tap and bottled beer and soft drink)

SEATED MENU OPTIONS

Entree - please select two

Pan fried gnocchi, pea, spinach, ricotta, tendrils (gf, v)

Gin and tonic cured ocean trout, confit baby beetroots, horseradish cream, rye pangratatta (gfo)

King prawns, lemon and dill aioli, avocado salsa (gf)

Green pea & feta arancini, roasted sweet corn salad, harissa aioli

Main - please select two (alternate drop)

Red wine braised beef cheek, parsnip puree, roasted mushrooms, red wine jus (gf)

Chicken breast, parsnip mash, sesame broccolini, mustard jus (gf)

Seared snapper, salsa verde, crushed kipflers, asparagus, lemon butter (gf)

Mushroom & buffalo ricotta ravioli, porcini mushroom cream, fried basil, hazelnut pangratatta

Sides - please select one (additional cost for extra 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 one

Chocolate fondant, white chocolate mousse, boysenberry ice cream, raspberries

Vanilla pannacotta, fresh passionfruit, roasted white chocolate

Classic creme brulee, almond biscotti

Chocolate & hazelnut tart, coffee anglaise, vanilla bean ice cream





COCKTAIL PACKAGES

Package One - \$110pp

5 hour duration
10 canapes
2 grazing
1 dessert
5 hour standard beverage package (1 sparkling, 1 house white, 1 house red, tap beer and soft drink)

Package Two - \$135pp

The Bank on Collin's signature cocktail on arrival
5 hour duration
12 canapes
3 grazing
1 dessert
5 hour standard beverage package (1 sparkling, 2 house white, 2 house red, tap beer and soft drink)

Signature Package - \$165pp

The Bank on Collin's signature cocktail on arrival
6 hour duration
14 canapes per person
3 grazing
1 dessert
6 hour premium beverage package (1 sparkling, 2 premium white, 2 premium red, tap and bottled beer, basic spirits and soft drink)

CANAPES

Cold Canapes

Prosciutto wrapped grissini sticks, truffle pecorino

Salmon tartare, pickles, lemon crème fraiche

Vegetable or chicken rice paper rolls (V, GF)

Braised leek & cheddar quiche tartlets (V)

House made falafel, sundried tomato hummus, mixed grains (GF, Vegan)

Chicken and tarragon mini sandwiches (GFO)

Hot Canapes

Panko crumbed prawns, toasted coconut, mango chutney

Spinach and ricotta mini filo pastries, sumac yoghurt (V)

Wagyu beef pies, herbed mayo

Tarragon & cider braised chicken wingettes (GF)

Mushroom and gruyere pies (V)

Roasted pumpkin & parmesan arancini, citrus ricotta (V)

Beef and vegetable sausage rolls, tomato relish

Grazing

Mini cheeseburger slider – Wagyu beef Pattie, cheddar cheese, whisky pickle, cos

Port Phillip baby calamari, garlic aioli, rocket & lemon (GF)

Mushroom slider, truffle mayo, caramelised onion & rocket (V)

Parmesan gnocchi, salsa verde, pickled zucchini ribbons, hazelnuts & parmesan (V, GFO)

Sweet Canapes

Cinnamon churros, spiced Chocolate

Lemon meringue tartlet

Mini chocolate fondant tarts, freeze dried raspberries

Gluten free and vegan dessert available on request





BEVERAGE PACKAGES

Please speak to our Function Coordinator to discuss beverage selection

Standard Beverage Package

House red and white wine
Sparkling
Tap beer
Tap cider
Soft drink and juice
Filtered coffee and tea
Add basic spirits \$15pp per hour

Premium Beverage Package

Premium red and white wine
Sparkling
Bottled beer
Tap beer
Cider
Soft drink and juice
Filtered coffee and tea
Add basic spirits \$15pp per hour

EXTRA OPTIONS

Optional Extras

The Bank on Collin's signature cocktail | \$9pp

Cake cut into pieces, plated with cream, caramel sauce and served to your guests | \$2.5pp

Extend Beverage Package | \$15pp per hour

Additional Meals

Supplier meals | \$30pp includes soft drink

Children under 12 | \$20pp - Includes unlimited soft drink / juice

Frequently Asked Questions

Celebration Cakes

You are welcome to bring your own Wedding Cake. We will cut your cake and serve on platters with napkins at no cost. If you require your cake to be cut and plated individually and garnished and served to your guest the cost will be \$2.5 per person.

Music

Ipod | You are more than welcome to use our facilities with your ipod – no charge.

Live Entertainment | You are more than welcome to organise your own acoustic entertainment (maximum of two people)

Ceremony Fee

The cost to have your ceremony at The Bank is \$1000. Included in this cost is 20 chairs and a signing table with linen.





The Grazing Effect

The Grazing Effect can be the ultimate addition to any type of event. From engagements, weddings, confirmations, birthdays, hens nights and corporate events.

Tables are available in different lengths to cater for different sized groups and all are made with fresh, local produce.

Prices starting from \$650 for a 1 metre table.

For bookings and enquiries please contact Bianca
E | thegrazingeffect@gmail.com
[@thegrazingeffect](https://www.instagram.com/thegrazingeffect)

Note: This is an optional extra on top of a food package purchase through The Bank.

Suppliers

We have an extensive list of preferred suppliers. Please talk to us for suggestions.

THE BANK
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