

# BANKSIA

## O R A N G E

Banksia Orange is a premium corporate event destination, specialising in creating unforgettable events for food enthusiasts who appreciate exceptional service and uncompromising quality.

# WELCOME

## Events by Banksia

Banksia Orange has a reputation for crafting exceptional event experiences with premium food, beverage and service. With a team of dedicated chefs and knowledgeable wait staff, Banksia delivers a variety of event experiences to suit any brief, ranging from intimate dinners, corporate conferences, breakfast events, cocktail parties, and wedding dinners.

Executive Chef Dom Aboud has designed our menus to showcase fresh produce with the food reflecting seasonal changes, producing balanced menus, paired with beverage packages.

Banksia brings a shared vision and commitment to the principles of sustainability, local produce and seasonal ingredients, developing premium event experiences and signature menus. Dom and the chefs at Banksia care about produce – where it comes from and how it is farmed, working with suppliers who farm ethically.

Banksia is the venue of choice for clients looking to produce seamless events with great food and drinks, delivered with flair by professional staff.



## VENUE INCLUSIONS

### **ROOM SETUP & STYLING**

Simple printed menu per guest setting

Table numbers

Black easel for your guest list or welcome sign

Placement of your name cards

Round banquet tables with fabric cushioned chairs

Cake table and gift table

White or black linen tablecloths and white cotton napkins

Crockery, cutlery and glassware

Adjoining bar

Basic audio - background music, microphone for presentations, Wi-Fi

### **SERVICE**

Dedicated Event Manager to assist with preparation

On site Venue Manager for event duration to oversee all aspects of the evening

Host for access and bump in of your suppliers and styling (if needed)

Wait staff ratio correct to guest ratio

### **GUEST ACCESS AND AMMENITIES**

Accessible private bathrooms

Accessible on-site parking

### **ON THE DAY**

Venue exclusivity - no adjoining event spaces

Setup of the room with banquet tables and chairs



# CONFERENCE

Full day - 100pp - Half day - 80pp

Morning tea:

House made muffins

Fresh fruit platters

Examples for muffins (select two)

Double choc and marscapone

Fig and walnut

Raspberry and white choc

Peach and macadamia

Pear and cinnamon

Blueberry

Pineapple coconut

Lunch: Choose two proteins and three side dishes

Afternoon tea:

Selection of cured meats, cheese, dips served with house-made focaccia

\*Shared style hot breakfast additional 35pp

\*Speak to your dedicated sales or event manager if you would like to tailor your menu inclusions



# CANAPÉS

Choose three items

## Tartlet

Caramelised onion - stracciatella

Beetroot - macadamia tarator - chive

Whipped goat curd – zaatar - tomato

Prawn - crème fraiche - fine herbs – aleppo

Smoked oyster crème - dill

## Crostini

Salmon roulade - pickled onion

Chicken liver parfait - fig jam

White anchovy - whipped kombu butter

Pepperonata frittata - punchy aioli

## Gluten free

Knotted cows milk mozzarella – gremolata

Beef tartare – miso eggplant – rice hash

Green curried egg – prawn cracker

Oysters – rose mignonette + 2pp

## Hot

Farmer Doug's potato scallop, mushroom salt, crème fraiche

UB jalapeno croquette

Falafel, toum

Cajun fried prawn

House made chorizo meatball

## Skewered

Pork char sui - ginger and shallot

Baharat spiced lamb shoulder

Chicken - miso and garlic

*Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten.*

*Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.*

*(Veg) vegetarian (gf) gluten free (dd) dairy free – Vegan can be accommodated upon request*



BANKSIA

## ENTRÉE SELECTION

Choose two

All served with Sugar Mill ciabatta  
GF bread available with notice

Kingfish – curry – fried shallot – coriander *(gf df)*

Rare beef carpaccio – whipped anchovy –  
pecorino – olive – pickled onion *(gf)*

Beetroot – labneh – dukkah – watercress *(gf)*

Burrata – brown buttered onions – black lime *(gf)*

Selection of cured meats – pickled chilli *(gf df)*

## MAIN SELECTION

Choose two

Beef short rib – peppered lentils – salsa verde *(gf df)*

Chicken - corn – salsa macha *(gf df)*

Thick cut pork neck – ramen jus– pickled green tomato *(gf df)*

Lamb shoulder – braised chickpea – sauce dragon cello *(gf df)*

Murray Cod - cauliflower - hazelnut - butter *(gf)*

Cavatelli – mushroom ragout – marscapone  
(veg option for dietaries, can be vegan) veg

## SIDE DISH SELECTION

Choose three

Mixed leaf salad - toasted seeds *(gf df)*

Tomato and saffron braised peas *(gf df)*

Roast otway gold potato - garlic & sage butter *(gf)*

Cucumber - smoked garlic cream - dill - black sesame *(gf)*

Green bean - avocado - jalapeño - cherry tomato *(gf df)*

Black rice - kale - sweet potato *(gf df)*

Cauliflower - sumac - tahini yoghurt - cranberry - pistachio *(gf)*

Roast pumpkin - sweet potato - fried pepita - miso bagna cauda *(gf df)*



# BEVERAGE PACKS

*\*Sample - all packages are for three hours with the option to add additional hours*

Non-alcoholic Beer & Wine, Soft Drinks, Sparkling Water, Juices, Tea & Coffee Station included in all packages

## **PREMIUM - 65pp**

Angullong x Banksia Cuvee (Orange)

Quilty & Gransden Sauvignon Blanc

Quilty & Gransden Rose

Quilty & Gransden Merlot

Byron Bay Premium Lager, Furphy Ale,

Hahn Super Dry (mid) - choice of two

Local cider addition +3pp

## **DELUXE +10pp**

**(choose two whites, two reds, two beers)**

Angullong x Banksia Cuvee (Orange)

See Saw x Banksia Field Blend White (Orange),

Quilty & Gransden Sauvignon Blanc (Orange),

Quilty & Gransden Chardonnay (Orange)

Quilty & Gransden Rose (Orange) (as substitute)

See Saw x Banksia Field Blend Red (Orange),

Quilty & Gransden Merlot (Orange),

Quilty & Gransden Cabernet Sauvignon (Orange),

Quilty & Gransden Shiraz (Orange)

Byron Bay Premium Lager, James Boags Premium Lager,

Furphy Ale, Kosciuszko Pale Ale, Hahn Super Dry (mid)

Local Pinot Noir substitute +5pp

Local cider addition +3pp

## **SUPERIOR +20pp**

**(choice of sparkling, two whites, choose one rose, two reds, three beers)**

Angullong x Banksia Cuvee (Orange) or Rowlee Cuvee (Orange)

See Saw x Banksia Field Blend White (Orange),

Quilty & Gransden Sauvignon Blanc (Orange),

Quilty & Gransden Chardonnay (Orange)

Quilty & Gransden Rose (Orange)

or Reverie Rose (Provence, FR)

See Saw x Banksia Field Blend Red (Orange),

Quilty & Gransden Merlot (Orange),

Quilty & Gransden Cabernet Sauvignon (Orange),

Quilty & Gransden Shiraz (Orange)

Byron Bay Premium Lager, James Boags Premium Lager, Furphy Ale,

Kosciuszko Pale Ale, Kirin Ichiban, Birra Moretti, Hahn Super Dry (mid)

Local Pinot Noir substitute +5pp

Local cider addition +3pp

## **ENHANCEMENTS**

### **Aperitivo Hour +40pp\***

Unlimited Aperitivo drinks and canapés on arrival (1hr)

*Roaming seasonal canapes*

*Seasonal Spritz*

*Angullong x Banksia Cuvee*

*See Saw x Banksia Field Blend White*

***\*All beverage prices and products are subject to change.  
The service and selection of spirits needs to be discussed  
with your event manager to ensure seamless service.***

***\*Speak to your dedicated event manager if you  
would like to tailor your menu inclusions***

## VENUE HIRE

### **Sunday & Public Holiday Surcharge**

A 15% surcharge applies on all food and beverage orders for events on Sundays and Public Holidays

### **General**

All prices are valid for 14 days from the date of this quotation and include GST

All our venues are licensed, please advise the team if minors are attending

**The Pavilion** - seated (request canapé or presentation)

Minimum 150 people Maximum 350 people

Room hire \$2000

**The Terrace** - seated (request canapé or presentation)

Minimum 50 people maximum 100

Room hire \$1000

**Banksia - The Pavilion and The Terrace exclusively - (including outdoor patios)**

Maximum 350 people

Venue hire \$3500





**Deposits**

Deposits may be required during peak periods and for large events. Your Event Manager will discuss if a deposit is required at time of confirmation and will advise the amount.

**Payment terms**

When final numbers have been confirmed four days prior to your event, your invoice will be sent. Full payment is required prior to the event date. Any variation to our payment terms will need to be approved in writing by The Banksia accounts department at the time your event is confirmed. Any additional costs will be invoiced the next business day after your event and payment is required within seven days.

**Method of payment**

Direct deposit, invoices and all major credit cards (Visa and Mastercard 1.5% and Amex 1.8% charge)

**Menu and beverage selections**

We require menu and beverage selections, event schedule and any other requirements 14 days prior to the event.

Minimum numbers are required seven days prior to your event

Final numbers are required four working days prior to your event

**Special diets**

Dietary requests are required seven days prior to your event, additional charges may apply

**Responsible service of alcohol**

Banksia Orange will abide by the requirements set out in the Liquor Act.

Therefore, we are obligated to refuse the service of alcohol to anyone under the ages of 18 and / or intoxicated.

**Force majeure**

Banksia Orange reserves the right to cancel the event in exceptional circumstances, such as fire, explosion, natural catastrophes.

In the event of any of the occurrences, the client will receive a full refund and no further fees will be payable.

**Damage and loss**

Loss or damage caused by client or client engaged contractor, will be fully responsible financially for all such loss or damage by respective party.

Banksia Orange takes no responsibility for personal property or equipment of the client and its guests and not liable for damage or loss of property or items left at the venue before, during or after the event. Additionally, Banksia Orange accepts no liability for deliveries to and from the premises.

**Indemnity**

The client hereby indemnifies Banksia Orange and agrees to keep Banksia Orange indemnified against all actions, suits, proceedings, claims and demands, costs and expenses whatsoever which may be taken against Banksia Orange by any person, firm or organisation supplied by the client, and arising out of the negligence of the client.

**Cancellation**

You may cancel up to three months prior to your event and your deposit will be refunded. Deposits will only be refunded after three months prior to your event if another booking is secured on the date of your booking. Cancellation within 30 days of the date of your function will incur a fee of 25% of the quoted charges. Cancellation within seven days of the date of your function will incur a fee of 100% of the quoted charges. By confirming your event, you also accept the terms and conditions as laid out above.