

RESTAURANT ASSOCIATES



Terms & Conditions

OPENING HOURS

Events can begin in any Bankside Central space from 5pm.
However, events in this space are all subject to approval.

HOW TO BOOK

For Bankside Central and Terrace events please contact the Bankside Events Co-ordinator on events@teambankside.com

We would like to know if you are planning an event as soon as possible and therefore ask that you give us a minimum of 5 working days notice, to make sure we can provide everything you need. All catering requests require a valid cost centre at the time of the booking. No catering orders can be processed without all of this information.

MINIMUM SPEND

Evening events (from 5pm) is £350.

LABOUR COST

Designated labour to support your event will be charged accordingly,

ALLERGY

Please inform us of any allergy or intolerances, we will be happy to help to give you information on all of our ingredients.

EQUIPMENT HIRE

If the event requires additional crockery, cutlery or glassware that we are unable to provide from the in-house stock, the items will need to be ordered by the caterers from an external supplier and additional hire charges will apply. If your event requires any specialist equipment this must be requested at the time of the booking.

QUOTE

Upon confirmation of your event, a quote will be issued which includes all hospitality elements, additional labour, equipment or services that have been requested. Acceptance of your quote is required in writing at least 5 working days prior to your event.

CANCELLATION

No charges will apply if you cancel your event 3 working days or more in advance. Any cancellation within 3 working days of your event may incur charges relating, but not limited to, cover for contracted labour, bespoke items and/or equipment hire. All cancellations must be sent in writing to events@teambankside.com

OUR TEAM

Events Manager – Katie Bagnall
- events@teambankside.com

Hospitality and Vending Manager – Abhijit Phatak
- Abhijit.phatak@teambankside.com



Finger Food



Finger Food

Example menu

Vegetarian

- Stilton & caramelised onion tartlets
294 Kcal
- Roasted pepper and goat's cheese
crostini
463 Kcal
- Spinach falafel with parsley tahini
199 Kcal

Fish

- Salmon fishcakes with chives and
lemon
181 Kcal
- Panko crumbed prawns, smoked chilli
dipping sauce
193 Kcal
- Crispy lemon sole goujons with
tartare sauce
256 Kcal

Meat

- Pork and apple sausage rolls
202 Kcal
- Sticky chicken wings
144 Kcal
- Mini hot dog with fried onion relish
and American mustard
229 Kcal
- Beef slider with cheddar & relish
291 Kcal

Dessert

- Mini summer berry tart
210 Kcal
- Triple chocolate brownie &
raspberries
299 Kcal

22.95 per person (6 pieces per person)

The same 6 choices are for all Guests

Minimum of 20 people

*presented on a station for self service



Bowl Food



Bowl Food

*Please choose 3 items for your event
from the following.
Example menu*

Vegetarian

Glazed Ragstone goats' cheese &
lovage pesto mac 'n' cheese

242 Kcal

Thai green coconut vegetable curry

252 Kcal

Fish

Vintage prawn cocktail, avocado, Cox
apples

170 Kcal

Lemon sole goujons, chips, chunky
tartare sauce and crushed peas

256 Kcal

Meat

British Cumberland sausage, mash
potato, crispy onions and red wine
jus

336 Kcal

Lemon & thyme seared chicken,
chargrilled watermelon and feta
salad

285 Kcal

Dessert

Summer berry Eton mess

231 Kcal

Dark chocolate mousse with
honeycomb and candid walnut

364 Kcal

22.95 per person (3 bowls per person)

The same 3 choices are for all Guests

Minimum of 20 people

*presented on a station for self service



Hot Fork Buffet



Hot Fork Buffet

Themed to your choice. Selection of meat and vegetarian hot main course served in chaffing dishes with a choice of side and garnish to match.

Example Menu

Mexican

Chipotle pulled chilli brisket

Five bean smoky chilli (vegetarian)

Choice of sides:

Dirty Rice, Mac n Cheese or Salt & chilli fries

Served with Salsa, Jalapenos, Sour Cream, Pico de Gallo

11.95 per person

Minimum of 20 people



Pizza



Pizza

Italian stone baked pizza

Our pizza selection offers a different range of 10" pizza with rich tomato & basil sauce and fresh Italian ingredients

219 Kcal per 100g

Classic pepperoni

Chicken, red chilli and parmesan

Margherita

Vegan olive, feta & spinach

Gluten free option available on request

8.95 per pizza

*Pizzas are served sliced in a pizza box



Summer BBQ



Summer BBQ

BBQ

Our BBQ range offers a selection of items cooked by our chef team on the BBQ and compliment with a selection of seasonal salads and sides.

Please choose 3 options from the list below;

Example menu

Herefordshire beef burger and cheese in a brioche bun

758 Kcal

Cumberland sausage ring

714 Kcal

Boneless chicken thighs with sweet sticky maple glaze

260 Kcal

Lemon & thyme seabass

264 Kcal

Garlic and herb halloumi & squash skewer

364 Kcal

'Meatless' veggie burger in a brioche bun

257 Kcal

21.95 per person

Judes ice cream tub

3.95 per person



Bistro



Bistro

We have launched our very own bistro menu to cater for events that require a more formal approach

Choose from a two or three course menu for your whole party or speak to the team about a bespoke menu that suits your event needs

Example menu

Starter

Candid beetroot, pickled walnut, baby leaves and whipped goat cheese

Mains

Beer battered haddock loin, triple cooked chips, minted peas and chunky tartar sauce

Dessert

Sticky toffee pudding, butterscotch sauce and vanilla ice cream

Minimum of 30 people
Two course 18.95 per person
Three course 24.95 per person



'Pub Grub' Grazing Board



'Pub Grub' Grazing Board

Our 'pub grub' style sharing/grazing boards are great for any casual event.
Choose from our range of vegetarian or meat boards for your whole event

Example menu

Meat grazing board

Buttermilk fried chicken, glazed pork ribs, beef burger sliders

Onion rings, chunky chips

Selection of dipping sauces

Vegetarian grazing board

Halloumi fries, breaded mushrooms, cauliflower wings

Onion rings, chunky chips

Selection of dipping sauces

Each sharing board contains 4 of each item, a bowl of onion rings and chips plus a selection of dipping sauces

18.95 per sharing board



Experiences



Experiences

Book one of our Experiences to create a truly memorable event with a difference. Please provide as much notice as possible. Bookings subject to availability and can host a maximum of 50 Guests.

Wine Tasting

Our Sommelier will take you on a journey of discovery as your Guests will experience a fantastic selection of wines from across the Globe.

Feel free to choose up to 10 options from a list of available wines or simply let us know your preferences and our Sommelier can pick for you.

Whatever your choice, our Chef is available to enhance your experience with the perfect menu to match.

Please contact us for a quote

Cocktail Masterclass

Our resident Mixologist is available to lead a super interactive and engaging cocktail/mocktail making experience. The Masterclass includes all equipment, ingredients, garnish and glassware for 3 cocktails or mocktails for each Guest.

75 per person



Drinks Menu



Drinks Menu

SPARKLING

Prosecco, Via Via NV

22.00

Prosecco, Rose Via Via NV

26.00

North Downs Classic Cuvée NV

55.00

Abel Lepitre Chanoine Freres Champagne Brut NV

60.00

WHITE

Baglio Cumale Catarratto 2022 Italy

21.50

Anciens Temps, Sauvignon Blanc 2022 France

24.00

Care Sobre lias, Chardonnay, Grenache Spain 2022

28.00

Sauvignon Blanc, Seresin Estate Organic

36.00

ROSÉ

Pinot Grigio Blush, Sospiro II

22.50

Embrujo Rosado Garnacha Organic 2022 Spain

28.00

RED

Bagilo Cumale Nero d'Avola 2022 DOC Italy

22.00

Anciens Temps Rouge Carignan 2022 France

24.00

Care Tinto Sobre Lias Syrah, Grenache 2022 Spain

28.00



Drinks Menu

Beer

- Asahi Beer, Japan
4.25
- Heineken Lager, Holand
4.25
- Peroni Nastro Azzurro, Italy
4.25
- Toast Craft Lager, UK
5.00
- Brewdog Punk IPA, UK
5.00
- Meantime London Pale Ale, UK
5.00

MOTH Cocktails cans

- Mojito 200ml
 - Margarita 125ml
 - Espresso Martini 125ml
 - Old Fashioned 100ml
7.95 each
- High Water Hard Vodka Seltzer 250ml
7.95 each

NIBBLES

- A selection of chilli crackers, luxury nuts and crisps
3.50 pp
- Bowl of Olives 150g
4.50 pp



Drinks Menu

Non-Alcoholic Beverages

Savyll Alcohol-Free Mojito Can 250ml
Savyll Alcohol-Free Paloma Can 250ml
Savyll Alcohol-Free Bellini Can 250ml
3.90 per can

Selection of Soft drinks
(Pepsi, Diet Pepsi, Pepsi Max, 7UP Free)
1.50 per can

Non-Alcoholic Beer
3.95

Low Alcohol Sparkling

Sparkling Tea Pink, Copenhagen 750ml
25.00

Sparkling Tea Green, Copenhagen 750ml
28.00

