RESTAURANT ASSOCIATES



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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 <u>events@teambankside.com</u>

OUR TEAM

Events Manager – Katie Bagnall - <u>events@teambankside.com</u>

Hospitality and Vending Manager – Abhijit Phatak - <u>Abhijit.phatak@teambankside.com</u>



Finger Food



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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

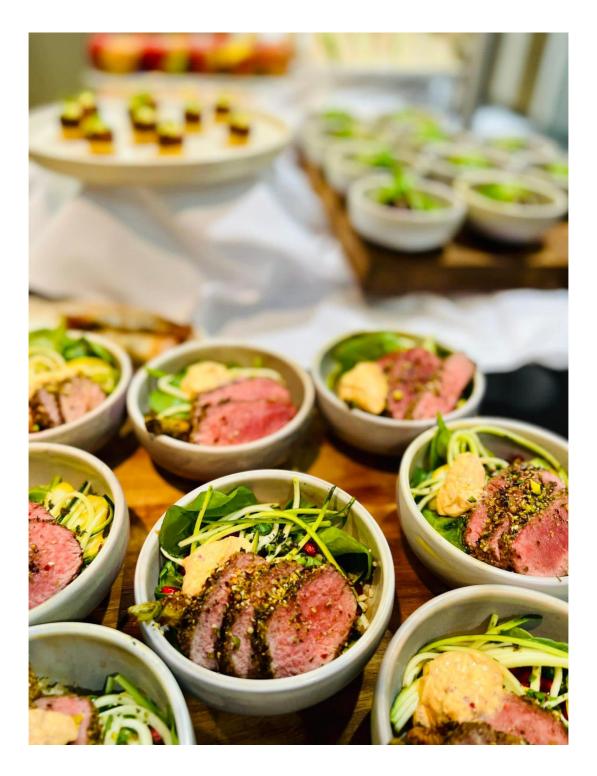
Dessert

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

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

Fish

Vintage prawn cocktail, avocado, Cox apples 170 Kcal Lemon sole goujons, chips, chunky tartare sauce and crushed peas 256 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



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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

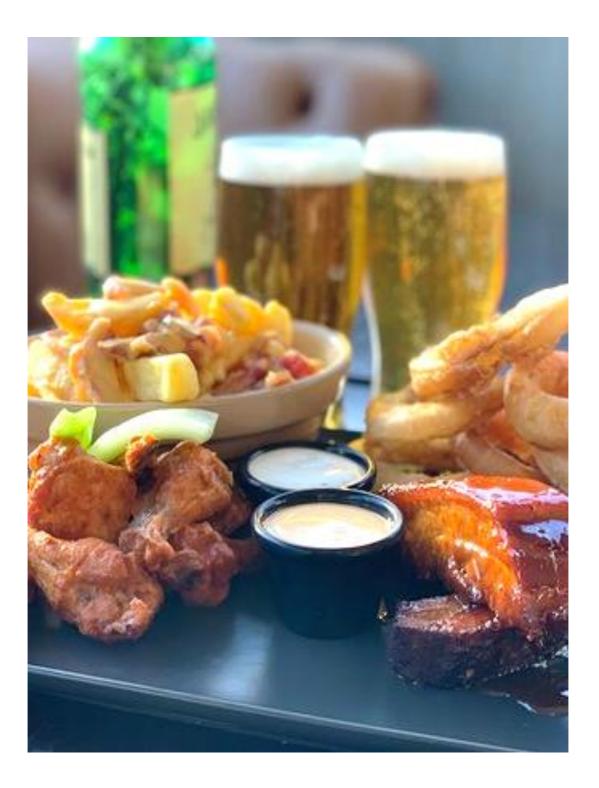
Dessert

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



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'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

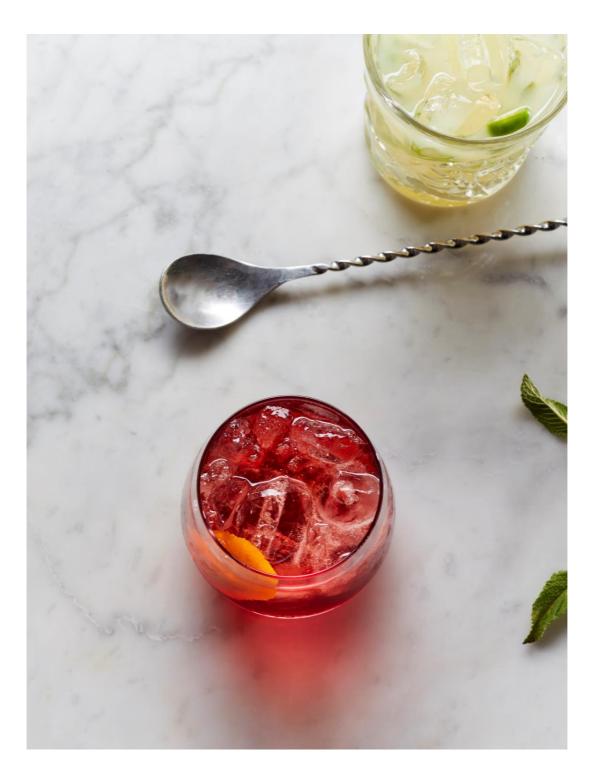
Selection of dipping sauces

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





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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 Syah, Grenache 2022 Spain 28.00



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



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

