

The Bank

EVENT SPACE

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- Capacity: Up to 110 guests standing or 80 seated
- Layout: A blank canvas that you can decorate to suit your theme. (We just ask for no glitter or confetti, please)
- Furniture: 9 sets of trestle tables and bench seating available for up to 70 guests
- Lighting: Ceiling of fairy lights and floor-to-ceiling curtains

Food & Drinks

- Fully staffed bar - all beverages are provided through us. Unfortunately our licence doesn't allow BYO.
- Food options: We can cater for you (platters menu below), or you're welcome to self-cater or bring in your favourite external caterer. There's a small back-of-house area for setup. Most of Auckland's caterers are familiar with our venue.

Entertainment & Extras

- In-house PA system, projector, and 133" screen available free of charge
- We can help arrange DJs or live acoustic music if needed.

Hire Details

Weekend Day

- Room hire: \$600 until 5pm (refundable up to 6 weeks before your event)
- Minimum spend if bar required \$500.
- Access: From 10.30am.

Weekend Evening

- Room hire: \$900 (refundable up to 6 weeks before your event)
- Minimum spend \$2,500.
- Access: From 10.30am or 5.30pm if we have a daytime booking.

Weekday Evening

- Room hire: \$700 until 10pm (refundable up to 6 weeks before your event).
- Minimum spend if bar required \$500.
- Access: From 10.30am.

Sharing platters

each platter serves 4-6 guests

Pocket's Big Group Platter

\$85.0

Cured Italian meats, chicken liver pate, pickled vegetables, marinated olives, a selection of three cheeses (changes regularly).

Slider Platters

\$60.0

Beef with tomato relish, spicy mayo, crispy cheddar and melted provolone. 10 sliders per serve.

or grilled halloumi with home-made plum sauce. 10 sliders per serve.

Finger Food Platter

\$85.0

Fried chicken with honey, lime and chilli sauce and roasted peanuts.
Lightly crumbed fried squid with caper aioli and rocket.
Arancini balls - parmesan and mozzarella, drizzled with spicy aioli and basil puree.

Vegetarian Platter

\$85.0

Selection of NZ cheeses, fresh vegetables, butternut pumpkin hummus dip, crackers and seasonal fruits.

Vegan Dumplings Platter

\$85.0

Shiitake mushroom dumplings with chilli soy dipping sauce (24 pcs).

Large fries

\$17.0

Drinks menu

WINE / BEER & CIDER / NON-ALCOHOLIC

WINE

Rebel Merlot, Hawke's Bay	11.5/56
King's Wrath Pinot Noir, Marlborough	17.5/85
Roaring Meg Pinot Gris, Central Otago	13.5/63
The Ned Sauvignon Blanc, Marlborough	13.5/63
Leefield Chardonnay, Marlborough	13.5/63
Gerard Bertrand Côte Des Roses, Languedoc, France (rosé)	16.5/80
The Ned Rosé, Marlborough	13.5/63
Daniel le Brun NV	15.5/90
Bacio Della Luna Prosecco	12.5/68

BEER & CIDER / RTDs

Panhead Supercharger APA	13.5	Corona	12.5
Panhead Blacktop Stout	13.5	Corona Cero 0%	11
Panhead Port Road Pilsner	13.5	Mac's Mid Vicious 2.5%	10
Little Creatures Pale Ale	13.5	Emerson's Little Bird 0%	11
Steinlager Pure	11.5	Mac's Cloudy Apple Cider	11
Steinlager Classic	10.5	Hyoketsu Lemon can	12.5
Steinlager Zero 0%	10.5	Hyoketsu Pineapple can	12.5
Lion Red 745ml	16		

NON-ALCOHOLIC

Karma Cola / Karma Cola Sugar Free / Lemmy Lemonade	7
Karma Kombucha: Raspberry or Lemon & Ginger	9