



BANK STREET

Events



CORPORATE + SOCIAL | COCKTAIL

65 BANK STREET
STAMFORD, CT
203.325.2739 | 646.320.8496
www.bankstreetevents.com

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Bank Street Events is located in a magnificent 1913 bank building in downtown Stamford, Connecticut. Its stunning atmosphere and elegant ambience place it in a class entirely unto itself.



EVENT PLANNING + DESIGN

We can help you plan every aspect of your party!

Nikki Glekas has been designing and planning events in Fairfield County for over 10 years! Her attention to detail and passion for entertaining makes for an unforgettable experience. We have many of the below options available “in-house” already, and therefore can offer affordable prices.

SERVICE OPTIONS

- Valet Parking
- Photography
- Videography
- Furniture Rentals
- Security

PRINTED MATERIAL

- Invitations
- Escort Cards
- Place Cards
- Menus
- Programs
- Table Numbers

AUDIO / VISUAL *(On Premises)

(SEE NEXT PAGE)

- Video Projection
- Montages
- Professional Party Lights Gobos
- Microphone/ PA System
- Large Plasma Screens
- Sound System (DJ/Band)

DÉCOR OPTIONS

- Fresh Flowers
- Centerpieces / Table Decor
- Ice Sculptures
- Specialty Linens
- Custom Lighting

FAVORS

*Designed to
match
your event*

ENTERTAINMENT

- DJ Services
- Live Bands
- MC Service
- Specialty Entertainers
- Custom Dance Floors
- Photo Booths

AUDIO / VISUAL EQUIPMENT *(IN-HOUSE)

"INTELLIGENT" PARTY LIGHTING SYSTEM

4 x Computer Controlled Party Spot Lights (Elation Power Spot 250)
*Customizable Gobos (ask for info)
4 x Computer Controlled Floor Wash Lights (Elation Power Wash 250)
Computer Control Console (Elation Show Designer1)
XLR Connection Cables
***Purchase Value \$15,000**

LED COLORED "WALL-WASH" SYSTEM

12 x Remote Controlled LED Wall-Washers (Wiedemark)
*Can change color of entire walls to any color desired.
UV Remote Controlled
***Purchase Value \$3,500**

VIDEO PROJECTION SYSTEM

LCD Projector (Hitachi CP-X505) *Fix-mounted ~ Main Floor
10' x 6' Video Screen (stretched spandex) *Fix-mounted
DVD Player (Sony)
Laptop Computer (with DVD player)
Video Signal Transmitter/Receiver Components
RJ5 / RGB Connection Cables
***Purchase Value \$4,000**

P.A. SYSTEM (& WIRELESS MICROPHONE)

High-Powered Amplifier (Crown – 1000watt)
Speakers (EV 300 – 500watt) *Wall-Mounted
Wireless Microphone (Shure)
***Purchase Value \$2,000**

PROFESSIONAL DJ SYSTEM

DJ Mixer (Pioneer DJM600 Pro)
Dual CD Player (Numark)
High-Powered Amplifier (Crown – 1000watt)
Loudspeakers (2) (EV 300 – 500watt) *Wall-Mounted
Sub-Woofer (EV SXA180 – 18" Powered)
Wireless Microphone (Shure)
XLR Connection Cables
***Purchase Value \$4,000**

PLASMAS

55" Plasma Monitor (Mitsubishi) *Fix-mounted ~ Boardroom

TOTAL A/V PACKAGE



Beer + Wine Open Bar

Premium wines, all beers and soft drinks

Wines: Pinot Noir, Cabernet Sauvignon, Chardonnay, and Pinot Grigio

Beers: Corona, Heineken, Yuengling, Amstel Light, Modelo, Bass and Bud Light

Premium Open Bar

Premium wines + liquors, all beers, champagne and soft drinks

Wines: Pinot Noir, Cabernet Sauvignon, Chardonnay and Pinot Grigio

Beers: Corona, Heineken, Yuengling, Amstel Light, Modelo, Bass and Bud Light

Liquors: Ketel One, Titos, Stolli O, Bacardi, Captain Morgan, Tanqueray, Jose Cuervo,

Dewar's, Jack Daniels, Jim Beam, Jameson

Top Shelf Open Bar

Premium ++ wines, top shelf liquors, all beers, champagne and soft drinks

Wines: Pinot Noir, Cabernet Sauvignon, Chardonnay and Pinot Grigio

Beers: Corona, Heineken, Yuengling, Amstel Light, Modelo, Bass and Bud Light

Liquors: Grey Goose, Ketel One, Titos, Stolli O, Bacardi, Captain Morgan,

Bombay Sapphire, Tanqueray, Jose Cuervo, Patron, Johnnie Walker Black Label,

Dewar's, Jack Daniels, Crown Royal, Maker's Mark, Jim Beam, Jameson

*all prices are subject to 6.35% tax plus service charge

Signature Drinks are available upon request

Prices, menu items and availability are subject to change without notice



Butlered | Cocktail & Small Plates

Soup Sips | *ask for seasonal options

Pear | wrapped with prosciutto

Arancini | Cheese and rice croquettes

Fig Bruschetta | Figs, goat cheese and pepper honey drizzle on toasted bread

Mediterranean Bruschetta | Tomatoes, cucumber, olives and mozzarella cheese on toasted bread

Mini Spanakopita | Spinach and feta stuffed in phyllo triangles

Keftedes | Greek style mini meatballs served with cucumber yogurt dip

Mini Skewers | Chicken, pork or veggie served with cucumber yogurt dip

Stuffed Mushrooms | Button mushrooms filled with vegetables and cheese

Mini Beef Sliders | Cheddar cheese and pickles on an artisan roll

Quesadilla | Smoked Gouda and grilled vegetable

Pulled Pork Sliders | Served on a potato bun

Spicy Firecracker Shrimp | Wrapped in wonton

Mac & Cheese | Mini mac & Cheese croquettes

Mini Crab cakes | Served with Old Bay remoulade

Italian Skewers | Skewer of artichokes, olive, salami, tomato and cheese

Caprese Skewer | Cherry tomato, fresh mozzarella and basil

Bunless Bacon Cheeseburger Skewers | Served with Lettuce, a cherry tomato and a cornichon pickle with ketchup drizzle

Mini Grilled Cheese | with Mini Tomato Soup

Seared Scallop | Wrapped in bacon

Pasta Skewers | Cheese tortellini skewers served with pesto

Fried Cheese Ravioli | Served with marinara sauce

Coconut Shrimp | Served with orange sauce

Grilled Ham + Cheese sliders | Served on a potato roll

Chicken + Waffles | Drizzled with blueberry maple syrup

Steak Crostini | Sliced steak on a toasted crostini with blue cheese butter

Roasted Beet Bruschetta | With caramelized onion and honey goat cheese

Fresh Pea + Shaved Parmesan | Served on a grilled crostini with fresh mint

White Balsamic Strawberry + Black Pepper Mascarpone Bite | with toasted almonds and basil

Cuban Sliders | Served on A Pretzel Bun with Swiss, A Sliced Pickle + Yellow Mustard

Parsnip + Carrot Fries | Served in Individual Vessels with Curried Ketchup

Dumplings | Chicken, pork, OR Vegetable with ginger orange sauce

Shrimp + Pineapple Ceviche | Served in a wonton cup

Teriyaki Beef Skewers

Spring Rolls | Orange ginger sauce

Pigs in a Blanket | Mustard

Smoked Salmon Bites | Red onion, cream cheese + capers

Mini Philly Cheese Steak

Mini Meatball Parmesan

Sweet Potato Latkes | Apple + herb compote

Mushroom Truffle

Brie + Raspberry Bite

Pork Belly BLT On a Stick | With Ranch Drizzle

Fig + Fontina Puff

Mini French Onion Soup Boule

BUTLERED ENHANCEMENTS

Chorizo Empanada | Served with a seasonal beer shooter

Ahi Tuna Poke | Served in a wonton cone

Mini Lobster Roll | Served on a butter grilled potato bun

Lollipop Lamb | Mini Grilled Lamb Chop

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CORPORATE + SOCIAL | APPETIZER STATIONS

"Farmers Market" Station

Dips | Cucumber yogurt, hummus, and eggplant
Crudité | whole wheat pita, white pita, bread sticks, cucumbers, peppers, celery, carrots
Assortment of Cheeses and Charcuterie
Rice + Herb Stuffed Grape Leaves
Marinated Mixed Olives

Seafood Raw Bar

Chilled Seafood | Shrimp cocktail, oysters + clams displayed on crushed ice
Lobster | Additional \$10 per person
Crab Claws | Additional \$10 per person

Sushi Station

Assorted sushi rolls | Yellow tail, tuna, spicy tuna, salmon, eel, vegetable +California rolls
Dumplings | Chicken, pork or vegetable (**Choice of 1**)
Noodles | sesame noodles served in "take out" containers
Attendant Recommended

Pasta Station

Pastas | Three cheese tortellini, penne and farfalle
Sauces | Alfredo, marinara, and a la vodka sauces
Attendant Recommended

"Comfort Food" Station

Macaroni + Cheese
Boneless Hot Wings | celery + blue cheese
Pulled Pork Sliders
Cole Slaw

Flatbread Station

BBQ Chicken | grilled chicken, sautéed red onion and BBQ sauce
Mediterranean | spinach, olive spread, feta cheese
Italian | baby arugula, pesto, prosciutto with balsamic drizzle
Mushroom | herb goat cheese

Pretzel + Beer Station

Pretzels
Sausage | Chorizo, Bratwurst, Chicken Apple Sausage
Dipping Sauces | whole grain, yellow and honey mustard + cheese sauce
Mini Beer Shooters

Slider Station

Mini Philly Cheese Steaks | **Crab Cake Slider**
Buffalo Chicken Slider | **Grilled Veggie Slider**
Fries in Cups
Sauces | Ketchup, hot sauce, ranch, blue cheese and aioli

Station Attendants

Attendants are available for all stations upon request

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CORPORATE + SOCIAL | ADDITIONAL DINNER STATIONS

Italian Station

Antipasto platter | Charcuterie meats and cheeses

Eggplant Parm | Baked fresh eggplant with a cheese filling topped with marinara sauce

Caesar salad | Fresh romaine and shaved Parmesan with a homemade dressing

Meatballs | ground beef in marinara sauce

Mediterranean Station

Orzo salad | orzo, black olives, parsley, peppers, onions, grape tomatoes and feta cheese

Seafood salad | octopus, shrimp, calamari, olives, capers, parsley and celery

Dolmades | grape leaves stuffed with rice and fresh herbs

Keffedes | ground beef meatballs with fresh herbs

Spanish Station

Mini Beef Empanadas

Spanish Rice | served with chicken and chorizo

Guacamole | served with tortilla chips

Quesadillas | chicken and cheese in flour tortillas

Black Bean + Corn Salad

Steakhouse Station

Grilled Marinated Hanger Steak

Chimichurri sauce and Horseradish sauce

Crispy Onion Rings

Mashed Potatoes

Seasonal Vegetables

Carving Station

Choice of 2 Meats

Pork Tenderloin | Turkey | Filet Mignon | Roast Beef

Assorted Rolls + Sauces

Attendant Required

Santorini Station

Grilled octopus | with olive oil and balsamic vinegar

Lamb + Orzo | Orzo Braised with Lamb in a light tomato sauce

Greek Salad | Romaine lettuce, vine tomatoes, cucumbers, red onions, Kalamata olives, imported feta cheese, green peppers and pepperoncini peppers with red wine vinaigrette

Mini Spanakopita | Spinach and feta stuffed in phyllo triangles

Roasted Lemon Potatoes

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Souvlaki Station

Gyros

Chicken Souvlaki

Falafel

Lamb Souvlaki | Additional \$5 per person

Toppings | Cucumber Yogurt Dill Sauce, Lettuce, Tomato, Onions, Tahini, Tabbouleh

Taco Bar

Chicken, Shredded Pork OR Ground Beef | Choice of two

Soft Flour Tortillas

Cilantro Lime Rice

Black Beans

Tortilla Chips

Toppings | Lettuce, Pico de Gallo, Sour Cream, Shredded Cheddar Cheese, Hot Sauce, Guacamole

Thai Station

Pad Thai | Chicken, tofu, bean sprouts, peanuts, scallions, carrots

Coconut Shrimp

Curried Beef Skewers | Thai red curry with cucumber dip

Thai ginger Stir Fry | string beans, peppers, edamame, mushrooms, broccoli, carrots, Thai basil

Attendant Required

“New York” Station

Mini Hotdogs

Mini Rubens | Served on Grilled Rye with Swiss, Sauerkraut + Thousand Island Dressing

NY Style Pizza Slices

Potato Knish

Pretzels

Toppings | Ketchup, Spicy Deli Mustard, Relish, Cheese Sauce, Sauerkraut

STATIONS FOR ON THE SIDE

DIY Spud Station

Baked Potatoes OR Mashed Potatoes

Toppings | Sour Cream, Cheddar Cheese, Chives, Bacon, Mushrooms, Caramelized Onions, Butter

Sweet Potatoes available upon request

Salad Station

Orzo Salad | feta, black olives and tomatoes

Anti-pasta Salad | with veggies

Black bean and corn salad

Paleo Wholegrain Salad

Watermelon | arugula, feta cheese, red onion and mint *summer only

Mac + Cheese Bar

Yellow Cheddar Mac + Cheese

Chefs Selection Mac + Cheese | customization available upon request

Toppings | Crispy Bacon, peas, scallions, Sautéed mushrooms, sundried tomato, Roasted Broccoli, truffle oil (+\$1)

Lobster (+\$4)

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CORPORATE + SOCIAL | DESSERT STATIONS

Make Your Own S'mores Bar

Graham crackers | Marshmallows | Chocolate bars

Ice Cream Bar

Vanilla | Chocolate

Chocolate Sauce | Caramel | Sprinkles | Crushed Oreos | Gummies
Cookie Crumbles | Marshmallows | Whipped Cream

Frozen Yogurt available upon request

"Mini" Dessert Station (Choice of four)

Chocolate mousse torte | Banana Pudding | Strawberry Shortcake

Custard | shredded phyllo, vanilla custard + fresh whipped cream

Caramel Bread Pudding | Cheesecake with fresh fruit | Brownies

Cookies | chocolate chip and oatmeal raisin | Cannoli Nacho Cup | Cinnamon Churro

Mini Ice Cream Sandwich | Chocolate Chip Cookie + Vanilla Ice Cream

Donut Bar

Glazed | Chocolate Frosted | Strawberry Frosted

Additional Flavors Available Upon Request

Milk + Cookies

Milk | Whole, Chocolate + Strawberry

Cookies | Chocolate Chip, Oatmeal Raisin, Sugar, Peanut Butter, Red Velvet **(Choice of 2)**

Cake Bar

Mini Cupcakes | Vanilla, Chocolate, Red velvet **(Choice of 2)**

Cake Pops | Dipped in White or Milk Chocolate Decorated with Sanding Sugar

Cake Pop Flavors | Chocolate, Vanilla, or Funfetti **(Choice of 2)**

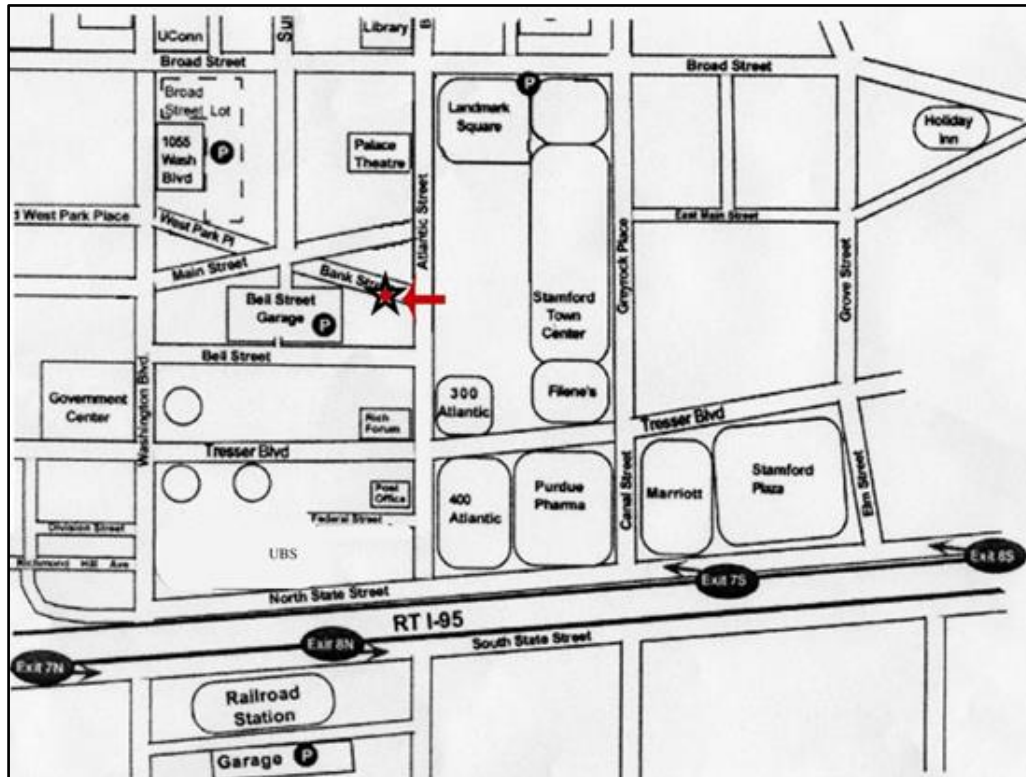
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I-95 Going North: I95 to Exit 8 (Atlantic St.) Make a left onto Atlantic St. Pass the Rich Forum, on your left. We are two blocks further on the left, corner of Atlantic and Bank Streets. For convenient parking, make a left one block before us onto Bell St. and park in the Bell St. Parking Garage, located directly behind us.

I-95 Going South: I95 to Exit 7 (Atlantic St.) Go straight through the light at end of off ramp. Make a right at next light onto Atlantic St. Pass the Rich Forum, on your left. We are two blocks further on the left, corner of Atlantic and Bank Streets. For convenient parking, make a left one block before us onto Bell St. and park in the Bell Street Parking Garage, located directly behind us.

Merritt Parkway: Exit 35 (High Ridge Rd.) or Exit 34 (Long Ridge Rd.) Head south on either road, both eventually intersect. Pass Lord & Taylor. Continue straight onto Summer St. Follow Summer St. as far as possible into town. At final intersection, make a left onto Bank St., or continue straight into Bell Street Parking Garage. We are located northeast of the garage on the corner of Bank and Atlantic Streets.