



**BANK STREET**  
*Events*



CORPORATE + SOCIAL | PLATED

65 BANK STREET  
STAMFORD, CT  
203.325.2739

[www.bankstreetevents.com](http://www.bankstreetevents.com)

## BANK STREET EVENTS

65 BANK STREET  
STAMFORD, CT 06901  
203.325.2739

VENUE

www.bankstreetevents.com

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 (additional pricing)  
4 x Computer Controlled Floor Wash Lights (Elation Power Wash 250)  
ETC Nomad – ETC Eos Software  
XLR Connection Cables  
Atmospheric LED Dome + Grate Lighting  
16 x Chauvet H7 LED Par Wash Lighting Units  
**\*Purchase Value \$20,000**

**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 \$4,500**

**VIDEO PROJECTION SYSTEM & P.A. SYSTEM**

LCD Projector (Hitachi CP-X505) \*Fix-mounted ~ Main Floor  
10' x 6' Video Screen  
DVD Player (Sony)  
Laptop Computer (with DVD player)  
Video Signal Transmitter/Receiver Components  
RJ5 / RGB Connection Cables  
High-Powered Amplifier (Crown – 1000watt)  
Speakers (EV 300 – 500watt) \*Wall-Mounted  
Sub-Woofer (EV SXA180 – 18" Powered)  
Wireless Microphone (Shure)  
**\*Purchase Value \$6,000**

**TOTAL A/V PACKAGE**

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## CORPORATE + SOCIAL | DRINK + BAR OPTIONS

### **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, Casamigos,

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, Casamigos, 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



## CORPORATE + SOCIAL | BUTLERED

### 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

**Mexican Bruschetta** | avocado, tomato, onion, goat cheese + cilantro

**Mini Spanakopita** | Spinach and feta stuffed in phyllo triangles

**Kefteades** | 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

**Pimento Grilled Cheese Bites** | pickled jalapeno

**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

**Seared Tuna Crostini** | wasabi pea puree + Asian drizzle

**Ahi Tuna Poke** | Served in a wonton cone

**Mini Lobster Roll** | Served on a butter grilled potato bun

**Lollipop Lamb** | Mini Grilled Lamb Chop

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

*Customized menus are available upon request*

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



## CORPORATE + SOCIAL PLATED | DUET MENU

### Cocktail Hour | Choice of Three from Butlered Items

### Plated Dinner Menu

**First Course** (choice of one): Includes assorted artisan rolls with butter

**Arugula Salad** | Baby arugula, sliced pears, toasted almonds, goat cheese with sherry vinaigrette

**Kale Caesar Salad** | Chopped Kale and shaved Parmesan with a homemade dressing

**Mixed Greens** | sliced apples, cranberries, walnuts and gorgonzola

**Beef Salad** | crumbled goat cheese, citrus segments, toasted pistachio, arugula + balsamic

**Caprese Salad** | Tomato, mozzarella and basil drizzled with a balsamic reduction *\*\*Seasonal*

**Entrée** (Choice of one)

#### **Pan Roasted Chicken Breast and Grilled Medallion of Beef Tenderloin**

Smashed potato, medley of market vegetables, cabernet port wine reduction with balsamic

#### **Teriyaki Chicken & Pineapple Brochette and Three Citrus Glazed Atlantic Salmon**

Coconut Jasmine Rice, Sautéed Vegetables, EXVOO + Fresh Lemon

#### **Curry-Seared Red Snapper with Fresh Lemon and Pan-Roasted Chicken Breast with Roasted Garlic Au Jus**

Caramelized Onion Potato Gratin and Roasted Vegetables

#### **Skewer of Grilled Chipotle Shrimp Brushed with Lemon Butter and Espresso Rubbed Hanger Steak**

Chimichurri, Caramelized Onion Potato Gratin and Seasonal Vegetables

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#### **Hand Carved Roast Tenderloin with Thyme Scented Demi and Garlic Butter Shrimp**

Green Asparagus + Truffle Mashed Potatoes

**Dessert** (Choice of one):

**Triple Chocolate Mousse Torte** with fresh berries

**Chocolate Lava Cake** whipped cream + fresh berries

**Caramel Bread Pudding** with vanilla gelato

**Cheesecake** with fresh fruit

**Strawberry Shortcake**

**Vanilla Cream Cake** | Berry compote + fresh berries

**Peach + Brandy Custard Tartlet**

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**Cocktail Hour | Choice of Three from Butlered Items**

**Plated Dinner Menu**

**First Course** (choice of one): Includes assorted artisan rolls with butter

**Arugula Salad** | Baby arugula, sliced pears, toasted almonds, goat cheese with sherry vinaigrette

**Kale Caesar Salad** | Chopped Kale and shaved Parmesan with a homemade dressing

**Mixed Greens** | sliced apples, cranberries, walnuts and gorgonzola

**Beet Salad** | crumbled goat cheese, citrus segments, toasted pistachio, arugula + balsamic

**Caprese Salad** | Tomato, mozzarella and basil drizzled with a balsamic reduction *\*\*Seasonal*

**Entrée** | **Choice of Two Entrees + Chef Selected Vegetarian Entrée (Guest choice of one)**

**Rosemary Grilled Sliced Chicken** | Garlic mashed potatoes and brown butter grilled asparagus

**Lemon Seared Chicken Breast** | Roasted fingerling potatoes and seasonal vegetables

**Brick Pressed Chicken Breast** | Roasted brussels sprouts, maple mashed sweet potatoes

**Espresso Rubbed Hanger Steak** | Cauliflower Gratin, crispy french fries + chimichurri

**Rosemary Charred Hanger Steak** | Chiffonade spinach, roasted mushrooms, demi-glace drizzle

**Char-grilled Flat-Iron Steak** | Crispy onions, creamed spinach and roasted fingerling potatoes

**Dessert** (Choice of one):

**Triple Chocolate Mousse Torte** with fresh berries

**Chocolate Lava Cake** whipped cream + fresh berries

**Caramel Bread Pudding** with vanilla gelato

**Cheesecake** with fresh fruit

**Strawberry Shortcake**

**Vanilla Cream Cake** | Berry compote + fresh berries

**Peach + Brandy Custard Tartlet**

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*Customized menus are available upon request*



**Cocktail Hour | Choice of Six from Butlered Items**

**Plated Dinner Menu**

**First Course** (choice of one): Includes assorted artisan rolls with butter

**Arugula Salad** | Baby arugula, sliced pears, toasted almonds, goat cheese with sherry vinaigrette

**Kale Caesar Salad** | Chopped Kale and shaved Parmesan with a homemade dressing

**Mixed Greens** | sliced apples, cranberries, walnuts and gorgonzola

**Beet Salad** | crumbled goat cheese, citrus segments, toasted pistachio, arugula + balsamic

**Caprese Salad** | Tomato, mozzarella and basil drizzled with a balsamic reduction *\*\*Seasonal*

**Entrée** | **Choice of Two Entrees + Chef Selected Vegetarian Entrée (Guest choice of one)**

**Grilled Salmon** | Citrus salsa verde, asparagus + spring risotto

**Roasted Horseradish Salmon** | Smashed potato and seasonal vegetables

**Pan Seared Bronzino** | Arugula, warm red + yellow tomatoes

**Pan Seared Snapper** | Chickpeas, Curried Cauliflower, roasted red pepper

**Tuna Steak** | White bean cake and Broccoli Rabe

**Rosemary Grilled Sliced Chicken** | Garlic mashed potatoes and brown butter grilled asparagus

**Lemon Seared Chicken Breast** | Roasted fingerling potatoes and seasonal vegetables

**Brick Pressed Chicken Breast** | Roasted brussels sprouts, maple mashed sweet potatoes

**Espresso Rubbed Hanger Steak** | Cauliflower Gratin, crispy french fries + chimichurri

**Rosemary Charred Hanger Steak** | Chiffonade spinach, roasted mushrooms, demi-glace drizzle

**Filet Mignon** | Crispy onions, creamed spinach and roasted fingerling potatoes

**Dessert** (Choice of one):

**Triple Chocolate Mousse Torte** with fresh berries

**Chocolate Lava Cake** whipped cream + fresh berries

**Bread Pudding** with salted caramel chocolate gelato

**Cheesecake** | *request options*

**Vanilla Cream Cake** | Berry compote + fresh berries

**Peach + Brandy Custard Tartlet**

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## CORPORATE + SOCIAL | 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  
**Accoutrements** | cocktail sauce, mignonette, fresh horseradish, tabasco, lemons  
**Lobster OR Crab Claws** | Additional \$10 per person  
*Add a basic ice sculpture \$500*

### Fresh Rolled Sushi Station

**Unlimited sushi rolls** | Yellow tail, tuna, spicy tuna, shrimp tempura, salmon, eel, vegetable + California rolls  
**Spring Rolls** | Sweet Thai Chili dip  
*Sushi Chef (+\$250) + Minimum of 50 guests Required*

### Pasta Bar

**Pastas** (choice of two) | Three cheese tortellini, penne, or farfalle  
**Sauces** | Alfredo, marinara, and a la vodka sauces  
**Toppings** | mushrooms, spinach, cherry tomatoes, fresh garlic, peas, bacon, grilled chicken  
*Chef Attendant Required (+\$150)*

### "Comfort Food" Station

**Macaroni + Cheese Croquettes**  
**Boneless Hot Wings** | celery + blue cheese  
**BBQ Pulled Chicken OR Pork Mini Sliders** | coleslaw  
**Cheddar Jalapeno Corn Bread**

### Flatbread Station

**Selection of Four**  
**White** | fresh ricotta, garlic, broccoli + pesto drizzle  
**Mushroom** | herb goat cheese  
**Italian** | baby arugula, pesto, prosciutto with balsamic drizzle  
**Mediterranean** | spinach, olive spread, feta cheese  
**Margherita** | fresh mozzarella, tomato, garlic + basil  
**Meat Lovers** | pepperoni, sausage + bacon  
**BBQ Chicken** | grilled chicken, sautéed red onion and BBQ sauce

### Slider Station

**Mini Philly Cheese Steaks**  
**Crab Cake Slider** | Spicy Aioli Sauce  
**Buffalo Chicken Slider** | Blue cheese sauce  
**Mini Eggplant Parmesan Sliders**  
**Fries in Cups**

### BYO Burger Bar

**Hamburgers with Brioche Bun**  
**Toppings** | lettuce, tomato, sliced red onion, cheddar cheese, american cheese, pickles, ketchup + mayo  
**Fries** (choice of one) | shoestring, waffle, sweet potato, tator tots

*Station Attendants are available for all stations upon request | \$150 per attendant*  
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## CORPORATE + SOCIAL | STATIONS CONTINUED

### Italian Station

**Focaccia Bread** | flavored dipping oils

**Burrata** | roasted red peppers

**Deconstructed Crostini | Tomato Bruschetta** | White Bean Spread | Mushroom Caponata | Olive Spread

**Meatball + Eggplant Parmesan Sliders** | fresh mozzarella cheese + marinara

### Spanish Station

**Empanadas** | Beef OR Chorizo *(Choice of one)*

**Pulled Chicken Tinga Mini Tacos** | cabbage slaw + avocado

**Mini Quesadillas** | Smoked gouda + vegetables

**Yucca Fries** | Chipotle Dipping sauce

### Carving Station

**Choice of 2 Meats**

**Pork Tenderloin | Turkey | Beef Tenderloin**

**Assorted Rolls + Sauces**

*\*Chef Attendant Required (+\$150)\**

### Souvlaki Station

**Gyros** | tzatziki, lettuce, tomato

**Chicken Souvlaki** | tzatziki, Lettuce, Tomato

**Falafel** | hummus, tabbouleh, lettuce, tomato

**Lamb Souvlaki** | Additional \$5 per person

**Greek Style French Fries**

### Santorini Station

**Greek Salad Skewers**

**Baby Lamb Chops**

**Saganaki Grilled Cheese**

**Mini Spanakopita** | Spinach + feta stuffed phyllo triangles

**Dips** | Tzatziki, hummus + spicy feta dip

**Grilled Pita Bread**

### Taco Bar

**Shredded Chicken OR Shredded Pork** *(Choice of one)*

**Grilled Fish** | Market availability selection

**Sides** | Cilantro Lime Rice + Black Beans

**Guacamole** | Tortilla Chips

**Toppings** | Lettuce, Pico de Gallo, Sour Cream, Shredded Cheddar Cheese, Hot Sauce, Sautéed Peppers + onions

### "New York" Station

**Mini Hotdogs**

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

**NY Style Pizza Slices**

**Warm Pretzels**

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

*Station Attendants are available for all stations upon request | \$150 per attendant*

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## CORPORATE + SOCIAL | STATIONS CONTINUED

### STATION ACCOUTREMENTS

#### DIY Spud Station

**Baked Potatoes OR Mashed Potatoes** *(Choice of one)*

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

#### 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)

#### Salad Bar

**Lettuce** *(choice of two)* | romaine, mixed greens, spinach or kale

**Toppings** | shredded carrots, cucumber, red onion, cherry tomatoes, charred corn

**Premium Toppings** | hard boiled eggs, bacon, shredded cheddar cheese, crumbled blue cheese, feta cheese

**Dressings** *(choice of three)* | balsamic vinaigrette, red wine vinaigrette, blue cheese, ranch, honey mustard, thousand island

#### Chili Bar

**Spicy Beef Chili**

**Red Bean Chili**

**Toppings** | Sour Cream, Cheddar Cheese, Chives, Bacon

**Classic Cornbread** | Butter

**Station Attendants are available for all stations upon request | \$150 per attendant**

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## CORPORATE + SOCIAL | DESSERT STATIONS

### Make Your Own S'mores Bar

Graham crackers | Marshmallows | Chocolate bars

### Ice Cream Bar

Ice Cream | Vanilla + Chocolate

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

### Dessert Station

Chocolate mousse  
Caramel Bread Pudding  
Fresh Baked Cookies  
Glazed Donut Skewers  
Mini Ice Cream Sandwich

Banana Pudding  
Cheesecake with fresh fruit  
Cannoli Nacho Cup  
Mini Cupcakes | Chocolate, Vanilla, or Red Velvet  
Vanilla Custard Parfait | Shredded phyllo, almonds + Honey

Strawberry Shortcake  
Brownies  
Warm Cinnamon Churro

### Donut wall

*Selection of Four*

Vanilla Frosted with Sprinkles  
Chocolate Frosted with Sprinkles  
Strawberry Frosted with Sprinkles

Glazed  
Cinnamon  
Sugar

*Custom Donuts Upon Request (+\$)*

## LATE NIGHT SNACK STATIONS

### NYC Soft Pretzels

Warm Soft Pretzels

**Toppings** | yellow mustard, spicy brown mustard, honey mustard, warm cheese sauce

### Pommes Frites Fry Bar

**Fries** (choice of two) | shoestring, waffle, sweet potato, tator tots

**Toppings** | warm cheese sauce, crumbled bacon, fresh herbs

**Sauces** | ketchup, ranch, blue cheese, hot sauce, honey mustard, BBQ sauce, garlic aioli

### Munchies Snack Station

**French Fries** | Served in individual vessels

**Pretzel Bites** | Mustard for dipping

**Mozzarella Sticks** | Marinara for dipping

**Pigs in a blanket**

### Milk + Cookies

**Milk** | Whole, Chocolate + Strawberry

**Cookies** | Chocolate Chip, Oatmeal Raisin, Sugar, Red Velvet, Peanut Butter

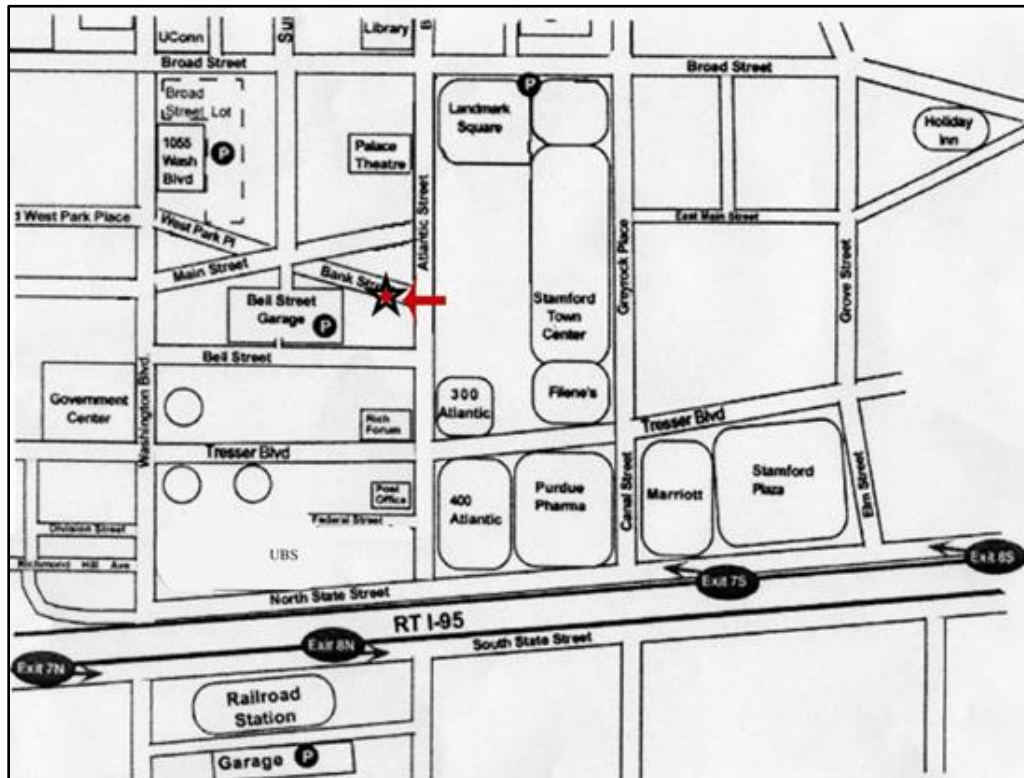
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## CORPORATE + SOCIAL | DIRECTIONS



**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.