



# MEETINGS & EVENTS

*Beautiful occasions in the heart of St Helier*



Welcome to Banjo, a beautifully restored Victorian brasserie in the heart of St Helier.

Set within a listed building rich in character, Banjo offers a unique blend of heritage charm and modern sophistication, perfect for hosting private celebrations, corporate functions, and everything in between.

With three elegant event rooms, a vibrant bar, a stylish European brasserie, and four individually-designed boutique bedrooms, Banjo is a versatile and atmospheric venue where every detail is carefully considered. Whether you're planning a board meeting, a drinks reception, or a celebratory dinner, Banjo provides an exceptional backdrop and seamless service from start to finish.



**MEETINGS**

**EVENTS**

**SPACES**

**MENUS**

**FINISHING TOUCHES**



# MEETINGS

Impress clients, inspire teams, and bring clarity in our beautifully-appointed meeting spaces.

Designed to blend professionalism, comfort, and personality, our meeting rooms feature classic Victorian interiors alongside contemporary amenities, including presentation screens, high-speed WiFi, and full AV support.

Whether it's a board meeting, a larger corporate presentation, a workshop, or a corporate Away Day, Banjo provides a refined and private setting just steps from central St Helier.



Above: Ideal for larger meetings, our **Lemprière room** offers a versatile range of layout options and amenities, including a large presentation screen.



Above: Perfect for intimate board meetings, our **Gaspé room** offers a presentation screen, seating for up to twelve, and meeting amenities.



# EVENTS

From elegant dinners to vibrant receptions, Banjo is the perfect setting for memorable private events.

With three versatile event rooms, delicious food and drink offerings, and a warm, attentive team, your celebration will be as effortless as it is unforgettable.

Whether you're planning a birthday, anniversary, engagement, or a corporate social, Banjo's timeless interiors and seamless service ensure every event is one to remember.



Above: Perfect for parties and events with up to 70 seated guests, or 150 standing, **our Lemprière room** boasts a private bar, dance floor and entertainment system.



Above: For groups of up to 45, exclusive use of our **Brasserie** is an unforgettable dining experience.



# SPACES



## GASPÉ

**Capacity:** Up to 12 seated

**Ideal for:** Board meetings, intimate dinners, small presentations

A distinguished boardroom-style space, the Gaspé Room features a central table, presentation screen, flipchart, and lectern: perfect for executive meetings or private dining with discretion and style.



## BERESFORD

**Capacity:** Up to 30 seated or 40 standing

**Ideal for:** Workshops, seminars, larger presentations, private dining, corporate dinners, drinks receptions

Elegant and atmospheric, the Beresford Room is ideal for mid-sized gatherings. With its refined Victorian decor and flexible layout, it offers a private, comfortable setting for both social and professional occasions.



## LEMPRIÈRE

**Capacity:** Up to 70 seated or 120 standing (150 with Beresford)

**Ideal for:** Workshops, seminars, larger presentations, private dining, corporate dinners, drinks receptions, parties

Our grandest event space, the Lemprière Room features a private bar, presentation screen, lectern, dance floor, and plenty of space for dining, dancing, or formal presentations. A magnificent setting for both celebration and sophistication.



## BRASSERIE

**Capacity:** Up to 45 seated

**Ideal for:** Private dining, corporate dinners, drinks receptions, parties

Our beautifully-decorated ground floor brasserie features a private bar and space for up to 45 guests, perfect for exclusive dinners in a restaurant setting.

# SPACES

	GASPÉ	BERESFORD	LEMPRIÈRE	BRASSERIE
Seated capacity	12	30	70	45
Standing capacity	N/A	40	120 <small>(Can be combined with Beresford to accommodate up to 150 standing)</small>	N/A
Layout options	Boardroom / Single table	Theatre, tables, standing, or drinks reception		Seated at tables
Presentation amenities	Standard screen	85 inch HD screen		None
Meeting amenities	Flipchart, lectern, high-speed WiFi			WiFi
Availability	8am – 12.45am, Monday to Saturday <small>(Other times may be possible by arrangement)</small>			
Room hire fee (half day)	£150	£150	£250	Contact us
Room hire fee (hourly)	£70	£60 – £90	£120	Contact us

Rooms are available to hire for a minimum of two hours. Any bookings for less than two hours will be charged the minimum charge, subject to manager's discretion.



# MENUS

Banjo's brasserie-style cuisine draws inspiration from classic European dishes, prepared with finesse using the finest seasonal and locally sourced ingredients.

Whether you're hosting a working lunch or a multi-course dinner, our menus can be tailored to suit your event style and guest preferences.

Choose from curated set menus, elegant canapés, or lively drinks receptions – all complemented by an expertly-selected wine list and our commitment to quality, sustainability, and service.



# BREAKFAST

Start the day with purpose – and a perfectly brewed coffee. At Banjo, breakfast meetings are elevated with a carefully curated menu designed to energise and impress. From a refined continental selection including bircher muesli, freshly baked mini pastries, and vibrant fresh fruit, to comforting hot options like bacon rolls and warm breakfast wraps, our morning service balances quality with ease. Opt for our continental or full selection, or choose your own items.



**CONTINENTAL SELECTION**

Fresh fruit, Bircher muesli,  
mini pastries, tea and coffee 12.95

**FULL SELECTION**

Hot breakfast rolls, hot bacon & egg wraps,  
fresh fruit, Bircher muesli,  
mini pastries, tea and coffee 19.95

**FRESH FRUIT 4.95**

**MINI PASTRIES, TEA & COFFEE 4.95**

**BIRCHER MUESLI 3.95**

**BACON ROLL 4.95**

**BACON & EGG WRAP 4.50**



# CANAPÉS

Perfect for standing receptions, networking events, or elegant evening affairs, our canapés are as refined as their setting. Crafted with seasonal, locally sourced ingredients, our bite-sized creations are designed to delight; delicately presented and bursting with flavour.

Whether paired with Champagne, a signature cocktail, or a curated wine selection, canapés at Banjo offer a stylish and sociable way to entertain.

Opt for a set selection, or choose from our canapé menu. Please note that we can offer a maximum of five different canapés per event.



## CADENCE CANAPÉ SELECTION

Sweet melon, dates & parma ham

Fish goujons and tartar sauce

Honey & mustard sausages

Smoked mackerel toasts with pickled shallot

Sweet potato & crispy kale breads

19.95 (5 per person)

## HARMONY CANAPÉ SELECTION

Smoked trout & cream cheese toasts

Coconut prawns with chilli & mango

Wild mushroom arancini

Flat iron beef skewers with bearnaise sauce

Scallops, pea and garlic butter

24.95 (5 per person)



**SWEET MELON**

dates & parma ham 3.50

**FISH GOUJONS**

Crumbed cod pieces, tartar sauce dip 3.50

**COCKTAIL SAUSAGES**

Cooked in honey & mustard 3.50

**WILD MUSHROOM ARANCINI**

wild mushrooms, mozzarella 3.50

**SPICED SWEET POTATO BREADS**

crispy kale, homemade foccacia 3.50

**SMOKED MACKEREL TOASTS**

mackerel mousse, pickled shallots 3.50

**COCONUT PRAWNS**

chilli, basil & mango 4.95

**FLAT IRON BEEF**

flat iron steak skewers, bearnaise sauce 4.95

**SMOKED TROUT**

cream cheese, toast 4.95

**SCALLOP**

pea & garlic 5.95



# BUFFETS & SHARING

For a more relaxed and convivial style of dining, our buffet and sharing options bring people together over generous, beautifully presented food.

Ideal for meetings, team gatherings, celebrations, or informal events, these menus feature a variety of seasonal dishes designed to be enjoyed communally.

From sandwich platters and finger food for meetings and receptions to hearty hot dishes, our sharing menus strike the perfect balance between abundance and elegance.



## SANDWICH SELECTION

Egg and cress, Ham & Jarlsberg, Tuna mayo  
Bacon, lettuce & tomato

(Vegetarian and gluten-free available upon request; one round per person)  
6.95

## SANDWICHES & HOT BUFFET

All above, plus:

Garlic grilled prawns, jalapeno aioli, Popcorn chicken  
Spicy pea pakoras, Chips and dips

24.95

## CURRY SHARING BUFFET

Mini poppadoms, lime pickle, mango chutney,  
mint & mango coconut yoghurt  
Indonesian beef curry, Goan coconut king prawn curry,  
Pumpkin & aubergine tikka masala

Selection of ice creams & sorbets

29.95



# SET MENUS

For seated events with a sense of occasion, our set menu options offer a seamless dining experience with all the hallmarks of Banjo's brasserie style.

Choose from thoughtfully composed, multi-course menus that highlight the best of seasonal produce, prepared with flair and precision. Tailored to suit your event's tone and your guests' preferences, our set menus bring restaurant-quality cuisine to every private occasion, whether a business lunch, birthday dinner, or formal celebration.



To create the perfect menu for your event, simply choose from our Melody or Symphony menu options. One dish per course, plus a vegetarian or vegan alternative, is included in our pricing – please note that we will require final details of the number of vegetarian or vegan guests at least seven days in advance.

Should you wish to give your guests more choice, you are welcome to select multiple dishes per course to create your own event menu. We will require a pre-order from all guests, and each additional choice per course will incur an additional cost of £5 per course, per guest.



Our set menus change with the seasons to reflect the freshest local ingredients and the creativity of our kitchen. As a result, menu options may vary depending on the time of year.

We regularly update our events brochure with our current menu. When you enquire, our events team will guide you through the current selection and advise on any upcoming changes to ensure your menu perfectly complements your event.



## MELODY MENU

*Choose one starter, one main course, and one dessert  
(vegetarian alternative can be provided)  
45.95 per person*

**Sweet potato hummus and lentil salad,**  
crispy kale, beetroot, carrot, pumpkin seeds, sesame  
VV NGCI DF

**Chicken liver parfait,** pear, parsley and gherkin salad, Jersey chilli relish, toasted focaccia

**Sweet melon & parma ham,** herb and lambs lettuce salad  
NGCI DF



**Pumpkin and aubergine tikka masala,** green coconut yoghurt, crispy fried chick peas, rice  
VV NGCI DF

**Grilled chicken breast,** wild mushroom risotto  
NGCI

**Spiced cod fillet,** curried coconut sauce, Tenderstem broccoli, fragrant rice  
NGCI DF



**Pineapple carpaccio,** passion fruit, mango sorbet  
VV NGCI DF

**Trio of miniature desserts,** île flottante on crème anglaise,  
Jersey honeycomb ice cream with cherry and white chocolate biscotti,  
choux bun with coffee cream  
V

**Spotted dick,** light sponge, rum-soaked sultanas,  
hints of citrus, custard, vanilla ice cream  
V



## SYMPHONY MENU

*Choose one starter, one main course, and one dessert  
(vegetarian alternative can be provided)  
69.50 per person*

**Sweet potato hummus and lentil salad,**  
crispy kale, beetroot, carrot, pumpkin seeds, sesame  
VV NGCI DF

**Chicken liver parfait,** pear, parsley and gherkin salad, Jersey chilli relish, toasted focaccia

**Sweet melon & parma ham,** herb and lambs lettuce salad  
NGCI DF

**Smoked Steelhead trout,** new potato salad, capers, pickled red onion, baby chard  
NGCI

**Grilled beef salad,** grilled flat iron, truffle aioli, rocket, pickles, Parmesan  
NGCI

**Wild mushroom risotto,** celery cress, white truffle oil  
V NGCI



**Pumpkin and aubergine tikka masala,** green coconut yoghurt, crispy fried chick peas, rice  
VV NGCI DF

**Hake Bilbaina,** hake fillet, Basque-style bilbania sauce,  
roast local tomatoes, peppers, olives, smoked paprika  
NGCI DF

**Grilled chicken breast,** wild mushroom risotto  
NGCI

**Spiced cod fillet,** curried coconut sauce, Tenderstem broccoli, fragrant rice  
NGCI DF

**Rib of beef,** wild mushrooms, carrots and bacon, champ potatoes  
NGCI DF

**Brill cannelloni,** Jersey crab, samphire, shellfish sauce  
NGCI

**Roast rack of lamb,** peas, spinach, fondant potatoes, tomato & port wine sauce  
NGCI DF



**Pineapple carpaccio,** passion fruit, mango sorbet  
VV NGCI DF

**Trio of miniature desserts,** île flottante on crème anglaise,  
Jersey honeycomb ice cream with cherry and white chocolate biscotti,  
choux bun with coffee cream  
V

**Spotted dick,** light sponge, rum-soaked sultanas, hints of citrus, custard, vanilla ice cream  
V

**Tête de Moine and Cashel blue cheeses,** quince jam, oat biscuits

**Rhubarb pavlova,** meringue, poached rhubarb, oat crunch  
V NGCI

**Vanilla crème brûlée,** fresh mango,  
passion fruit and mango sorbet, shortbread crumb  
V NGCI



# FINISHING TOUCHES

At Banjo, we understand that it's the details that make an event truly unforgettable. Whether it's crafting a bespoke cake, creating floral arrangements to match your theme, or transforming the space with elegant décor, our team is here to bring your vision to life.

From in-house support to trusted local partners, we can connect you with exceptional florists, DJs, photographers, musicians, entertainers, and even film screening specialists: whatever your occasion calls for. These carefully curated extras ensure your event is as seamless, stylish, and memorable as it should be.



## CAKES

No celebration is complete without cake – and our talented kitchen team are delighted to offer two beautiful, handmade options: a rich and decadent chocolate cake, or a light and elegant gluten-free raspberry mousse cake. Each is made to order and finished with your personalised message, ready to surprise and delight your guests. Simply let us know your choice at least 48 hours before your event, and we'll ensure your cake is freshly made and ready to take centre stage. Each cake is 15cm in diameter and serves up to 8, but we can make multiple cakes for larger groups so there's plenty for everyone.



Above: Rich and decadent chocolate cake: a perfect classic celebration choice



Above: Sweet and tangy raspberry mousse cake, made without gluten



## VENUE DÉCOR

Whether you're envisioning understated elegance or bold seasonal blooms, our trusted floral partner Eden by Claire is here to help. Just a short stroll from Banjo, Claire regularly collaborates with us to bring events to life with stunning bespoke florals.

From delicate bud vases to show-stopping arrangements, she'll work with your ideas, colour palette, and budget to create the perfect atmosphere for your occasion.



## ENTERTAINMENT



Looking to add an extra spark to your event? From film screenings on our in-house giant screens to recommended DJs and live musicians, we can help you set just the right tone.

Whether it's background ambience or a full dance floor, our team can suggest entertainment options that suit your style, space, and schedule.

## PHOTO & VIDEOGRAPHY

Capture every special moment with the help of our trusted local photographers and videographers.

Whether you're looking for formal portraits, documentary-style coverage, or cinematic highlights, we'll be happy to recommend the ideal creative partner to preserve your event in style.



Ready to start planning? Contact us via [eat@banjojersey.com](mailto:eat@banjojersey.com) or go to [banjojersey.com](https://banjojersey.com) and choose 'book event' to get started.



These Terms & Conditions apply to all events hosted at Banjo. By confirming a booking, the organiser agrees to the following:

### 1. Booking & Payment

- A 10% service charge will be added to all serviced events and included in your final bill.
- A non-refundable deposit of 20% of the total bill is required to secure all event bookings.
- Final guest numbers must be confirmed no later than 14 days prior to the event.
- The remaining balance must be paid in full no later than 7 days prior to the event.
- Failure to pay the deposit and/or the full balance on time may result in cancellation of the event, with no refund due for any monies already paid.
- Any additional purchases (e.g. bar items) made during the event must be paid for at the time of consumption.

### 2. Menu Selection & Dietary Requirements

Menus may be determined by the organiser from the options provided by Banjo. Regrettably, we are not able to create bespoke dishes or specific menus especially for events, nor are we able to swap out event menu options for options on the A La Carte menu. All event menus will be charged at the agreed event price. For event menus where guests are to be offered a choice, the additional charge for a multiple-choice menu will apply to all guests, irrespective of the number of guests who opt for the different choice dish(es).

Final menu selections, including all dietary requirements and allergy information, must be submitted no later than 7 days before the event.

For guests who fail to submit a menu choice on time, we reserve the right to serve a default vegetarian dish, to reduce the likelihood of dietary incompatibility. We cannot guarantee accommodation of late menu submissions or special dietary requests received after the deadline.

### 3. Cancellations

#### **Cancellation by you:**

Deposits are non-refundable.

Cancellations made within 15 days of the event date will incur the full charge of the event.

#### **Cancellation by us:**

In the unlikely event that we must cancel your booking due to circumstances beyond our reasonable control (e.g. fire, natural disaster, staff illness), a full refund of any monies already paid to us will be issued.

We recommend organisers arrange comprehensive event insurance to protect against unforeseen cancellation or disruption. In the event that we need to cancel your event for reasons relating to guest conduct or inappropriate activity, no refund will be given, and additional charges may be issued to cover any loss or damage.

### 4. Conduct & Safety

The organiser agrees not to hold any event or activity deemed illegal, immoral, or dangerous.

Banjo reserves the right to terminate such events immediately, without refund.

All guests must behave respectfully toward staff, property, and fellow customers at all times while on Banjo premises.

#### **We reserve the right to:**

Request the removal of individuals displaying drunken, abusive, or inappropriate behaviour.

Terminate the event should such behaviour continue. No refund will be provided.

The organiser accepts liability for any damage, loss, or theft of Banjo property caused by themselves or their guests. The cost of repair or replacement will be invoiced accordingly.

### 5. Food & Beverages

For food safety and licensing reasons, no outside food or drinks may be brought onto the premises, excluding celebratory cakes, by prior agreement only.

#### **If guests wish to bring their own celebratory cake, this must be:**

Agreed in writing with Banjo in advance

Accompanied by full details, including ingredients, preparation date, and contact details of the maker (or original packaging, if store-bought)

Banjo cannot manage or guarantee allergen control for any food not prepared on site.

### 6. Equipment, Decorations & Entertainment

Any decorations, entertainment and/or equipment that to be brought to the site must be agreed in writing with Banjo in advance, including arrangements for such items to be dropped off, set up at, and removed from the site.

Generally, such items may not be brought through the venue at peak service times in order to minimise disruption to other guests. It is the event organiser's responsibility to ensure the safe and timely arrival, set up, and removal of all items, and to ensure that they have sufficient insurance to cover any liability arising from any injury, loss or damage sustained as a result of items brought onto the site.

Unless by prior arrangement, Banjo is under no obligation to provide early access to event rooms for set up or storage of decorations, entertainment or equipment. Equally, the Banjo team is under no obligation to assist with the storage, setting up, or removal of any third-party decorations, entertainment and/or equipment.

Banjo reserves the right to refuse items brought to the venue without prior agreement. Items dropped off early, or not removed after the event, may incur additional room hire charges to account for their storage.

### 7. Planning & Co-ordination

We will do our utmost to ensure your event goes to plan. Banjo's responsibilities will include:

Setting up the room as agreed (including tables and chairs, linens (if applicable), and food service items; but not including decorations or third-party entertainment/equipment).

Facilitating access to the room for guests

Preparing and serving food and drinks as agreed

We recommend appointing an event planner or co-ordinator to assist with any further co-ordination or on-the-day management.

### 8. Noise & Nighttime Events

For evening events held on the first floor and finishing after 10:00pm — or after 8:00pm if involving music or entertainment — the organiser is required to reserve all four bedrooms on the second floor. These rooms may be allocated to guests at the organiser's discretion or made available on a first-come, first-served basis. Rooms may be paid for by guests upon check-in.

Any unallocated, unoccupied, or no-show rooms will be charged to the organiser's final bill.

This is to ensure that any late-night celebrations do not disturb other overnight guests.



**9. Loss, Theft or Damage**

Banjo cannot be held responsible for the loss, theft, or damage of any items brought onto the premises for events. Organisers are advised to obtain their own comprehensive insurance.

**10. Bar Service**

For events with a private bar, Banjo is able to offer a selection of gin, vodka, rum, mixers, wine, beers and soft drinks.

An event cocktail may also be possible upon request.

The private bar can operate as a cash bar for guests to purchase additional drinks.

A full service bar will be available on the ground floor.

