



PASC

Located on Church St, Prince Alfred is a Richmond institution offering bar, restaurant and function facilities in a relaxed and friendly environment.

With a choice of private and semi-private function rooms, Prince Alfred is the ultimate function venue for your next event or party.

Whether you're celebrating a birthday, hosting a cocktail party or organising a corporate event, our friendly and professional function team can help you create the perfect occasion to suit your theme, budget and food and beverage requirements.



PRINCE ALFRED

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**Australian
Venue Co.**





garden room

With views onto our leafy beer garden terrace and deck, The Garden Room is one of our most popular function spaces. This space is perfect for both corporate events and social celebrations.

Indoor and private space

Seats 32

Standing 40

Facilities

Television, microphone, music system





albermarle room

Perfect for corporate lunches and intimate cocktail parties, the Albermarle Room is a semiprivate space that allows you and your guests to enjoy the ambience of the venue whilst occupying an exclusive space

Indoor and private space

Seats 24

Standing 40

Facilities

Television, microphone, music system





beer garden deck

Soak up the atmosphere of our legendary beer garden while enjoying an exclusive space for your event. The beer garden deck is perfect for birthday parties, corporate lunches and family celebrations.

Indoor and private space

Seats 60

Standing 100

Facilities

Television, microphone, music system



canapé packages

25pp: 2 cold & 3 hot | 33pp: 2 cold & 5 hot | 42pp: 3 cold, 5 hot & 1 dessert

Cold

Petit goats cheese, cherry tomato & basil bruschetta (v)
Smashed peas, mint, lemon & parmesan bruschetta (v)
Green apple & Asian slaw rice paper roll served w/ chilli dipping sauce (v)

Hot

Pumpkin & sage arancini w/ truffle mayo (v)
Wild mushroom arancini w/ aioli & parmesan (v)
Gourmet meat pie or sausage roll
Satay chicken skewer, toasted sesame seeds & spring onion
Corn and zucchini fritters w/ aioli (v)
Mini champagne ham & Swiss cheese toasted sandwich
Mini pizzas
Smoked salmon & crème fraiche blini, balsamic pearls
Thai chicken cake, sprout chilli pawpaw salad
Prince Alfred mini burger w/ cornichons & Swiss cheese
Pulled pork sliders w/ apple slaw & chipotle relish
Peking duck pancake w/ spring onion, cucumber & hoisin

Desset

Crème brulee w/ seasonal berries & almond biscotti
Mini lemon meringue pie w/ sweet pastry
Sweet baked ricotta cake w/ honey, orange & almond
Belgian chocolate mousse cups
Mini assorted cupcakes

Substantial Items - All \$9

Salt and pepper calamari w/ chips, tartare & lemon cheek (4 pieces calamari)
Tempura battered fish & chips w/ tartare & lemon cheek (1 piece of fish)
Wild mushrooms & truffle risotto w/ crisp parmesan wafers (v)
Lamb kofta, dukkah, labna & pita bread
Slow roast beef brisket, parmesan mash & minted peas
Mini herb crumb chicken schnitzels w/ coleslaw

canapé platters

20 pieces per platter unless otherwise noted

Petite goats cheese, tomato and basil bruschetta (v) - \$40
Wild mushroom arancini w/ aioli and parmesan (v) - \$60
Pumpkin and sage arancini w/ truffle oil mayonnaise (v) - \$60
Salt and pepper calamari w/ lemon dressing (gf) (30 pieces) - \$60
Assorted mini pizzas (can be made gf) (v) (40 pieces) - \$60
Fried chicken wings w/ aioli (40 pieces) - \$60
The Prince Alfred mini burgers w/ cornichons & Swiss cheese - \$75
Pulled pork mini burgers with apple slaw - \$75
Satay chicken skewers, toasted sesame and spring onion (gf) - \$75
Peking duck pancake w/ spring onion, cucumber & hoisin - \$80

grazing platters

Charcuterie Board

Prosciutto, grilled chorizo, Salami, saganaki, tzatziki dip & goat's cheese w/ charred sourdough - \$75

Cheese Board

Selection of Australia's finest cheeses (double cream brie, local cheddar, Meredith Goat's cheese) w/ grilled fruit bread, quince paste and seasonal fruit - \$75

Fruit Platter

Seasonal fruit platter w/ chocolate dipping sauce - \$70

set menu

2 course 55pp | 3 course 65pp

Please select 4 options for your guests to choose from during your event.

Entrée

Warmed grilled Calamari w/ shaved fennel, mint and pawpaw salad (gf)

Wild Mushroom Risotto w/ fresh parmesan (v)

Spiced lamb meatballs on sumac yoghurt, pita bread, lemon and herb salad

Lamb Kofta w/ dukkah labna, pita bread and petit salad

Soup of the Day w/ rustic toast

Bocconcini Salad w/ heirloom cherry tomatoes, basil, anchovies, lemon dressing (v, gf)

Pumpkin and Sage Arancini w/ truffle mayonnaise (v)

Ancient Grain Salad w/ quinoa, wild rice, green beans, currants (v, gf)

Grilled Chicken Salad w/ green beans, peas, quinoa, kale and Meredith's goats cheese (gf)

Main

Slow braised Lamb Shoulder w/ winter vegetables, creamy mash and salsa verde

Grilled Pork Cutlet w/ rosemary baked potatoes, creamy wild mushroom and sage sauce

300g Porterhouse w/ greens, cherry tomatoes, chips and red wine jus (gf option)

Market Fish of the Day

Pan fried lemon ricotta gnocchi w/ creamy leek puree, spinach and pine nuts (v)

Pumpkin and Sage Risotto w/ fresh parmesan (v, gf)

Parmesan and walnut crumbed veal w/ chat potatoes, apple and claw

Bangers and Mash w/ trio of meat sausages, creamy mash, peas, caramelised onion and gravy

Spaghetti Meatballs w/ house made veal & chicken meatballs topped with parmesan

PA's Chicken Parmigiana w/ champagne ham, vintage cheddar, salad and frites

Dessert

Coconut Panna Cotta w/ seasonal berries, Frangelico

Baked Fluffy Pancake w/ bananas, roasted macadamias & vanilla ice-cream

Sticky Date Pudding w/ butterscotch sauce & vanilla ice-cream

Belgian Chocolate Mousse w/ Frangelico strawberries (gf)

Trio of Ice-Creams w/chocolate royal, vanilla bean, salted caramel

Cheese board - selection of Australia's finest cheeses (double cream brie, local cheddar, Meredith

goat's cheese) w/ grilled fruit bread, quince paste and seasonal fruit

Raspberry sorbet w/ fresh fruit salad (gf, ve, df)

beverage packages

Standard Package 2 hours 40pp | 3 hours 50pp | 4 hours 60pp

Sparkling

Arrowhead Block Sparkling AUS

Wine

White - Arrowhead Block Sauvignon Blanc AUS | Red - Arrowhead Block Shiraz Cabernet AUS

Beer / Cider

Carlton Draught | James Squire Orchard Crush Apple

Premium Package 2 hours 50pp | 3 hours 60pp | 4 hours 70pp

Sparkling

Arrowhead Block Sparkling AUS

Wine

White - Arrowhead Block Sauvignon Blanc | Guilty by Association Chardonnay, SA

Summer Poppy Pinot Gris, Marlborough NZ | Rose - La Vielle Ferme Rouge – FR

Red - Arrowhead Block Shiraz Cabernet | Guilty by Association Pinot Noir, Adelaide Hills SA

Beer / Cider

Carlton Draught | Hawthorn Pilsner | James Squire Orchard Crush Apple Cider

Deluxe Package 2 hours 60pp | 3 hours 70pp | 4 hours 80pp

Sparkling

La Maschera Prosecco, Barossa Valley, VIC | Domaine Chandon Brut, Yarra Valley, VIC

Wine

White - Seresin Estate Sauvignon Blanc, Marlborough NZ | Guilty by Association Chardonnay, SA

Summer Poppy Pinot Gris, Marlborough NZ | La Linda Riesling, Clare Valley SA

Rose - La Vielle Ferme Rouge – FR | Red - Guilty by Association Pinot Noir, Adelaide Hills SA

Drake Shiraz, Heathcote SA | Rob Dolan 'True Colours' Shiraz Cab, Yarra Valley

Beer / Cider

Carlton Draught | Carlton Draught | Hawthorn Pilsner | Furphy Refreshing Ale

Stone & Wood Pacific Ale | James Squire Orchard Crush Apple Cider

Minimum 25 guests

All include soft drinks & juices