

The image shows an outdoor cafe patio with a brick floor, several tables, and wicker chairs with red and white checkered seats. In the background, there are trees and a building with a bar area. A large, stylized yellow logo 'P.A.S.' is centered over the image, with a yellow dot above the 'P' and another below the 'S'.

P.A.S.

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

R I C H M O N D

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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.

Seats 32

Standing 40



albemarle room

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

Seats 24

Standing 40



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.

Seats 60

Standing 100



canapé packages

package 1 \$25pp: 2 cold, 3 hot

package 2 \$33pp: 2 cold, 5 hot

package 3 \$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

dessert

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

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

20 pieces per platter unless otherwise noted

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

Salt & Pepper Calamari w/ shaved fennel, mint and pawpaw salad (gf)
Wild Mushroom Risotto w/ fresh parmesan (v)
Polenta and ricotta tofu w/ hot Thai mayo
Pan Fried Saganaki w/ fresh lemon and sea salt (gf)
Bocconcini Salad w/ heirloom cherry tomatoes, basil, anchovies, lemon dressing (v, gf)
Pumpkin and Sage Arancini w/ truffle mayonnaise (v)
Ancient buddha bowl w/ red quinoa, lentils, chickpeas, charred corn, crispy kale, oven dried cherry tomatoes, coriander, mint, lemon labneh, ginger and lime dressing (v)
Grilled Chicken Salad w/ green beans, peas, quinoa, kale and Meredith's goats cheese (gf)

main

Chimichurri Lamb Shoulder w/ chickpea and fennel cream, balsamic baby beats and handmade potato crisps
PA's Eggplant Parmigiana w/ spinach, ricotta, mozzarella, salad and fries
300g Porterhouse w/ greens, cherry tomatoes, chips and red wine jus (gf option)
Market Fish of the Day
Mushroom and Leek Risotto w/ zucchini and shaved parmesan (v)
Pulled pork burger w/ apple slaw, crackling and fries
Veal scaloppine w/ confit chat potatoes, crispy prosciutto, fried capers and mushroom sauce
Cauliflower Orecchiette w/ burned cauliflower, cauliflower puree, shimeji mushrooms and fried sage sauce (vegan)
Tagliatelle Lamb Shank Ragu w/ parmesan
PA's Chicken Parmigiana w/ champagne ham, vintage cheddar, salad and frites

dessert

Buttery Messy Scones w/ lemon curd, clotted cream and raspberry jam
Bread and Butter Pudding w/ lemon curd, blue berries, almond flakes, coconut ice cream
Sticky Date Pudding w/ butterscotch sauce & vanilla ice-cream
Belgian Chocolate Mousse Frangelico strawberries (gf)
Trio of Ice-Creams

beverage package

Minimum 25 guests

standard package

2 hours | \$40pp

3 hours | \$50pp

4 hours | \$60pp

premium package

2 hours | \$50pp

3 hours | \$60pp

4 hours | \$70pp

deluxe package

2 hours | \$60pp

3 hours | \$70pp

4 hours | \$80pp

standard package

Sparkling

Edge of the World Sparkling - SE Australia

White

Edge of the World Sauvignon Blanc

Red

Edge of the World Shiraz Cabernet

Beer On Tap

Furphy Refreshing Ale

Cider On Tap

James Squire Orchard Crush Apple

Non-Alcoholic

Soft drink and juice

deluxe package

Sparkling

La Maschera Prosecco, Barossa Valley, VIC

Domaine Chandon Brut, Yarra Valley, VIC

White

Kindred Spirits 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

Mawsons Estate Cabernet Sauvignon, Limestone Coast, SA

Beer On Tap

Furphy Refreshing Ale

White Rabbit Dark Ale

Kosciuszko Pale Ale

Stone & Wood Pacific Ale

Cider On Tap

James Squire Orchard Crush Apple

Non-Alcoholic

Soft drink and juice

premium package

Sparkling

Edge of the World Sparkling - SE Australia

White

Edge of the World Sauvignon Blanc

Guilty by Association Chardonnay, SA

Summer Poppy Pinot Gris, Marlborough NZ

Rose

La Vielle Ferme Rouge – FR

Red

Edge of the World Shiraz Cabernet

Guilty by Association Pinot Noir, Adelaide Hills SA

Beer On Tap

Furphy Refreshing Ale

Kosciuszko Pale Ale

Cider On Tap

James Squire Orchard Crush Apple

Non-Alcoholic

Soft drink and juice

