

The background image shows an outdoor cafe patio. In the foreground, there are several tables with dark green glass tops and wicker chairs with red and white checkered seats. A few people are seated at the tables, and others are standing near a bar area in the background. The patio is surrounded by lush green trees and foliage. The overall atmosphere is relaxed and social. The text 'DAS' is overlaid in a large, yellow, serif font, with a yellow dot above the 'A' and another below the 'S'.

# DAS

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

RICHMOND

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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*

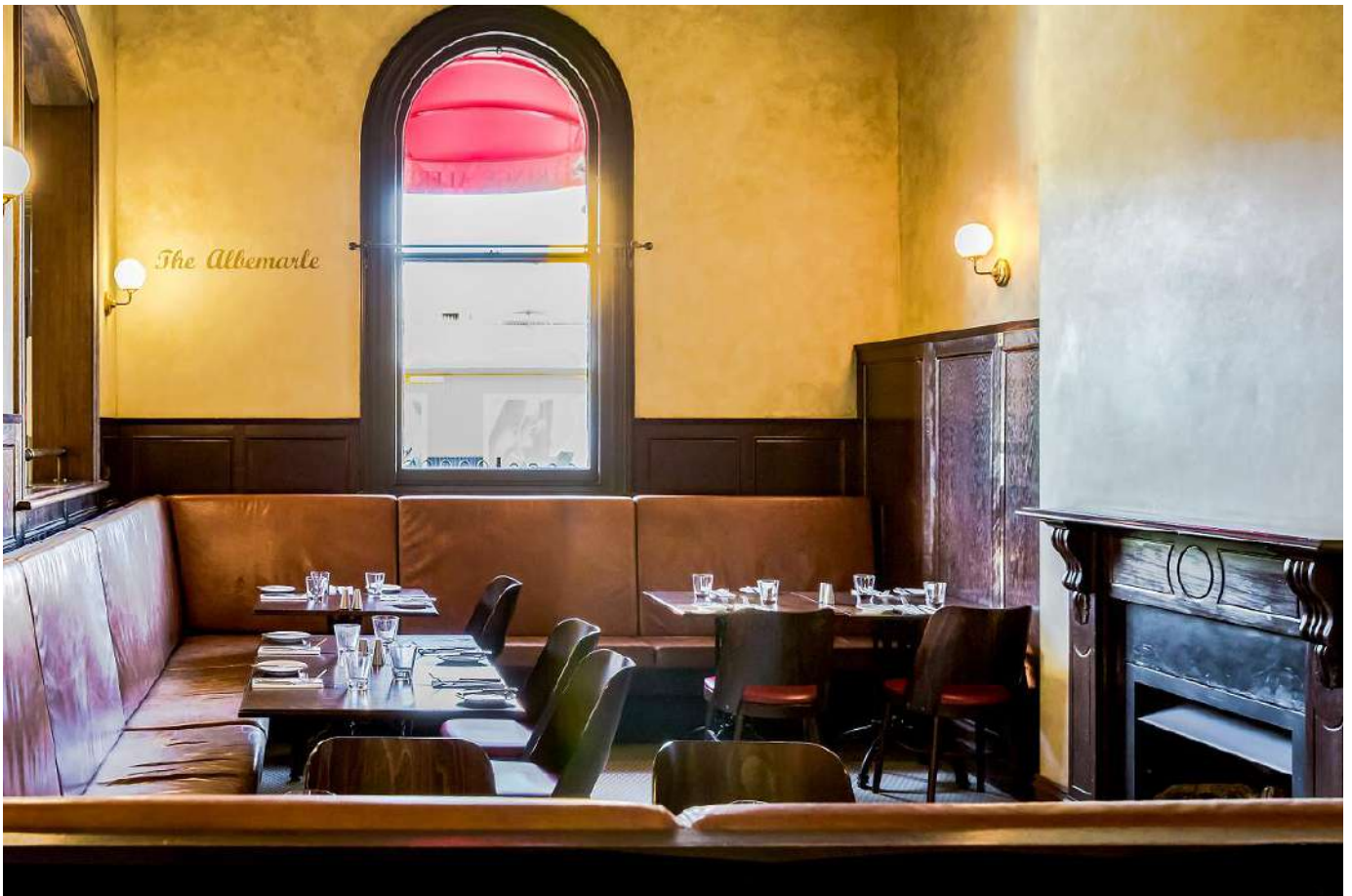


# albemarle room

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/ rocket and aioli (gf)

Southern Fried Chicken Bites w/ chipotle mayo

Polenta and ricotta tofu w/ chilli mayo

Saganaki w/ fresh lemon and sea salt (gf)

Spicy crispy Cauliflower w/ romesco sauc

Mushroom and Truffle Arancini w/ aioli (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

Spice rub Grilled Chicken Marguerites w/ buffalo mozzarella, vine ripe cherry tomato, potato stacks and rocket pesto

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)

Southern Fried Chicken burger w/ iceberg lettuce, pickle and chipotle mayo

Parmesan crumbed Veal Schnitzel w/ kale and potato colcannon, asparagus and horseradish cream

Orecchiette w/ sugar snaps, basil, charred corn, pine nuts and broccoli pesto

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

Gingernut cheesecake

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

Elephant in The Room Cabernet Sauvignon,

Langhorne Creek, SA

#### Beer On Tap

Furphy Refreshing Ale

White Rabbit Dark Ale

Kosciuszko Pale Ale

Heineken

#### 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

