

An outdoor cafe patio with several tables and chairs. People are sitting at the tables, and there are trees in the background. The scene is dimly lit, suggesting dusk or dawn. A large yellow graphic is overlaid on the center of the image.

PAAS



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

619 Church Street, Richmond, Victoria 3121

03 8563 0046

info@princealfredhotel.com.au

princealfredhotel.com.au

chelsea room

Our stylishly renovated and light filled Chelsea Room is perfect for corporate events, birthday and engagement celebrations, formal sit-down dinners and small cocktail parties.

Seats 38

Standing 70



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

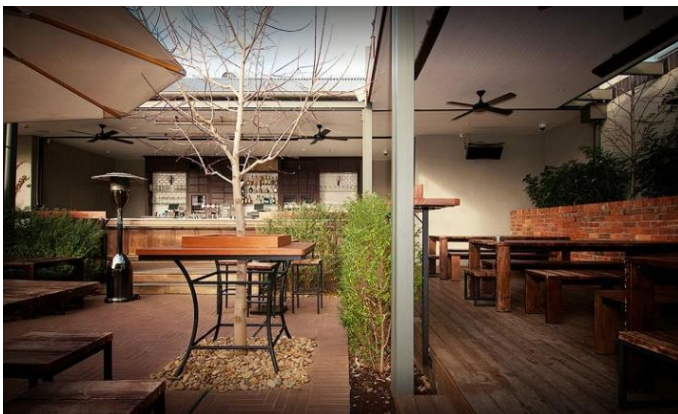


beer garden deck

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 54

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)
Vegetable sushi w/ soy sauce (DF, GF, V)
Vegetable rice paper rolls served w/ hoisin dipping sauce (v)

hot

Pumpkin & sage arancini w/ truffle mayo (v)
Wild mushroom arancini w/ aioli & parmesan (v)
Gourmet meat pie or sausage roll w/ tomato sauce
Satay chicken skewer, toasted sesame seeds & spring onion
Corn and zucchini fritters w/ aioli (v)
Spring rolls w/ sweet chilli sauce
Mini pizzas
Prawn Gyoza w/ soy sauce
Mini Hot Dogs, sauerkraut, American cheese and American mustard
Prince Alfred mini burger w/ cornichons & Swiss cheese
Pulled pork sliders w/ apple slaw & chipotle relish

dessert

Crème brulee w/ seasonal berries & almond biscotti
Mini lemon meringue pie w/ sweet pastry
Assorted Macaroons
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

the pub classics

- Mini Hot Dogs, sauerkraut, American cheese and American mustard (30 pieces) - \$160
 - Vegetable Spring Rolls w/ sweet chilli sauce (V) (30 pieces) - \$65
 - Vegetable Samosas (v) (30 pieces) - \$65
 - Pumpkin and Sage Arancini w/ truffle oil mayonnaise (V) (30 pieces) - \$80
 - Wild Mushroom Arancini w/ aioli and parmesan (V) (30 pieces) - \$80
 - Gourmet meat pies and sausage rolls w/ tomato sauce (30 Pieces) - \$90
 - Karaage Chicken Bites w/ sweet chili sauce - \$75
 - Mini Crumbed Chicken Kiev's with garlic butter and aioli (30 pieces) - \$85
 - Salt and Pepper Calamari w/ lemon dressing (GF) (30 pieces) - \$70
 - Mini Pizzas (30 pieces) - \$70

gourmet platters

- Petite Goats Cheese, Tomato and Basil Bruschetta (30 pieces) - \$75
- Satay Chicken Skewers, toasted sesame and spring onion (30 pieces) - \$110
- The Prince Alfred Mini Beef Burgers w/ cornichons and Swiss cheese (30 pieces) - \$110
 - Pulled Pork Mini Burgers w/ apple slaw (30 pieces) - \$110
 - Corn and Zucchini Fritters w/ aioli (v) (30 pieces) - \$80
 - Polenta and Ricotta Tofu w/ hot Thai mayo (V) (30 pieces) - \$80
 - Vegetable Rice Paper Rolls w/ hoisin dipping sauce (v) (30 pieces) - \$100
 - Vegetable Sushi w/ soy sauce (DF, GF, V) (35 pieces) - \$100
 - Prawn Gyoza w/ soy sauce (30 pieces) - \$85

kids platter

- Chicken Nuggets and Chips (30 pieces) - \$60

grazing platters

charcuterie board

Prosciutto, grilled chorizo, Salami, olives, selection of cheese, fruit, & goat's cheese w/ charred sourdough - \$120

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 - \$70

grazing tables

Charcuterie table with selection of Australia's finest cheeses with grilled fruit bread, and baguettes, crackers, olives, cured meats, quince paste, selection of nuts and seasonal fruit - \$25pp
(minimum 50 guests)

Spit Roast, with choice of meat accompanied with 4 salads, a selection of salad dressings, fresh bread, assortment of sauces and meat alternative - \$25pp
(available for beer garden exclusive events)

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 oil
 - Saganaki w/ fresh lemon and sea salt (gf)
 - Spicy crispy Cauliflower w/ romesco sauce
 - 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)
 - Pulled pork burger, apple slaw, crackling and fries
 - Parmesan crumbed Veal Schnitzel w/ kale and potato colcannon, apple slaw, 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 packages

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

Minimum 25 guests for Beverage Packages

Not available in Chelsea Room

corporate packages

premium package

\$60pp

On Arrival

Coffee, a selection of teas, mineral water and juice

Morning Tea

Assorted muffins, coffee, a selection of teas, mineral water and juice

Lunch

Assorted sandwiches & baguettes | Fresh seasonal fruit platter

Afternoon Tea

Freshly baked scones with jam & cream | Coffee, a selection of teas, mineral water & juice

morning or afternoon tea

\$20pp

Assorted muffins or freshly baked scones with jam & cream

Coffee, a selection of teas, mineral water & juice

executive package

\$70pp

On Arrival

Coffee, a selection of teas, mineral water and juice

Morning Tea

Assorted muffins, coffee, a selection of teas, mineral water and juice

Lunch

Select a main course from our à la carte menu | Fresh seasonal fruit platter

Afternoon Tea

Freshly baked scones with jam & cream | Coffee, a selection of teas, mineral water & juice

lunch

\$40pp

Assorted sandwiches & baguettes

Fresh seasonal fruit platter

Coffee, a selection of teas, mineral water & juice

All of our Corporate Packages include complementary use of our in-house Audio-Visual facilities.

Menu is subject to seasonal change. Please advise of any dietary requirements.

breakfast packages

european breakfast

\$20pp

Mini friands

Mini pastries

Fresh fruit platter

Classic and herbal tea, coffee and juice station

Juices - orange, apple, cranberry, pineapple (please select 2)

buffet breakfast

\$35pp

An assortment of fresh, sweet and savories

Fresh fruit platter, mini Bircher muesli Mini friands, mini pastries

Mini ham and cheese croissant, bacon and egg sliders

Classic and herbal tea, coffee and juice station

Juices - orange, apple, cranberry, pineapple (please select 2)

breakfast set menu

\$45pp

Starters

Table buffet of mini friands, mini pastries, fresh fruit and mini Bircher muesli

Mains

Scrambled eggs, bacon, tomato and toasted sourdough

Drinks - Classic and herbal tea and coffee station with fresh juices and mineral water (unlimited)

