



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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# 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*



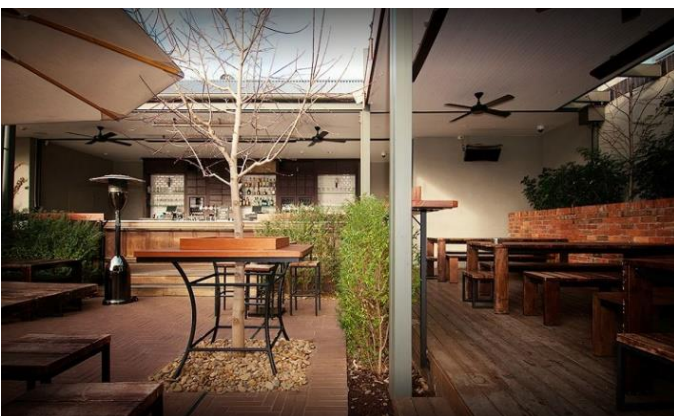


# beer garden deck

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  
Chicken Satay skewers, lemongrass and coconut puree  
Baked Haloumi, pressed melon and olives  
Spicy crispy Cauliflower w/ romesco sauce  
Pumpkin, sage and parmesan arancini with aioli  
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)  
Broccolini salad with avocado, pumpkin, endive and rocket

## main

Braised beef and sour cream pie with chips  
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  
Pan fried gnocchi w/ burn sun chokes, truffle brie and pine nuts (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/ burnt cauliflower, verde potatoes, roast chickpeas and salsa verde (VE)  
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)

