



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*



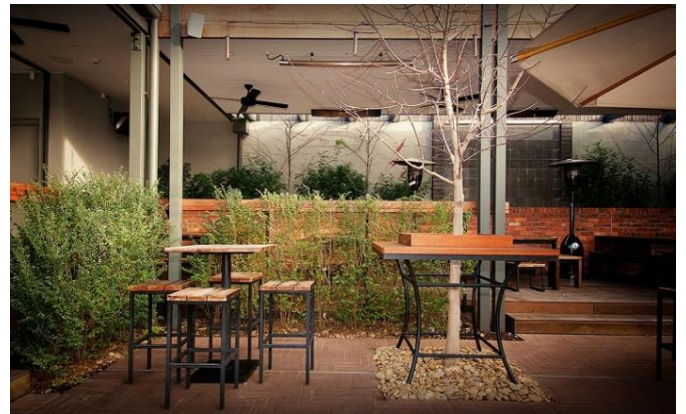
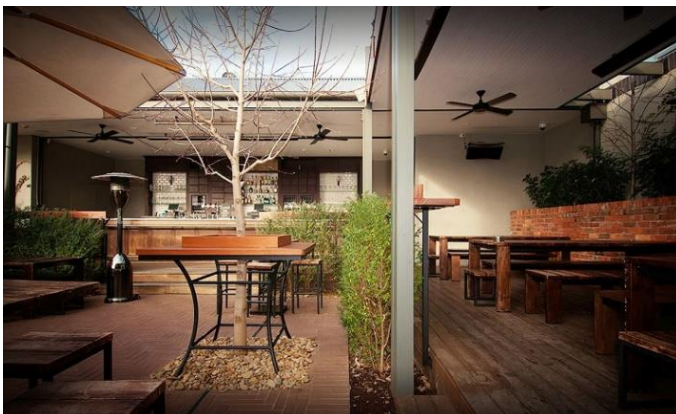


# beer garden deck

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

Pumpkin and Sage Arancini 2/ aioli (v)

Tempura Cauliflower w/ Romesco sauce (ve)

Citrus Cured King Ora Salmon w/ compressed cucumber, sesame and yuzu gel (gf)

Root Salad w/ cashew puree, beetroot, pumpkin, carrot, broccolini and quinoa (ve, gf)

Chorizo & Onion Croquettes w/ herb mayo

## main

PA's Eggplant Parmigiana w/ spinach, ricotta, mozzarella, salad and fries (v)

300g Porterhouse w/ chips, salad, peppercorn sauce and bearnaise (gf)

Seared King Ora Salmon w/ w/ orange, dill, fennel and lemon salad

Pumpkin and Pine Nut Risotto (ve)

Wagyu Beef Burger w/ shredded cos, bacon, tomato, cheese, burger sauce, pickles (gfo)

Parmesan Crumbed Veal Schnitzel w/ raw slaw and fries

PA's Chicken Parmigiana w/ champagne ham, vintage cheddar, raw slaw and fries

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

## dessert

Sticky Date Pudding w/ butterscotch sauce and vanilla ice cream

Belgian Chocolate Mousse w/ 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**

Aurelia Prosecco, NSW

Madame Coco NV Sparkling - France

### **White**

Kindred Spirits Sauvignon Blanc, Marlborough, NZ

Circa 1858 Chardonnay, NSW

Chain of Fire Pinot Grigio, NSW

Road to Enlightenment Riesling, SA

### **Rose**

St Hubert's 'Stag' Rose, VIC

### **Red**

Guilty by Association Pinot Noir, Adelaide Hills SA

Drake Shiraz, NSW

Tempus Two Silver Cabernet Sauv, SA

### **Beer on Tap**

Furphy Refreshing Ale

Panhead XPA

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

Circa 1858 Chardonnay, NSW

Chain of Fire Pinot Grigio, NSW

### **Rose**

St Hubert's 'Stag' Rose, VIC

### **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)

