

PRINCE ALFRED

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, food and beverage requirements.

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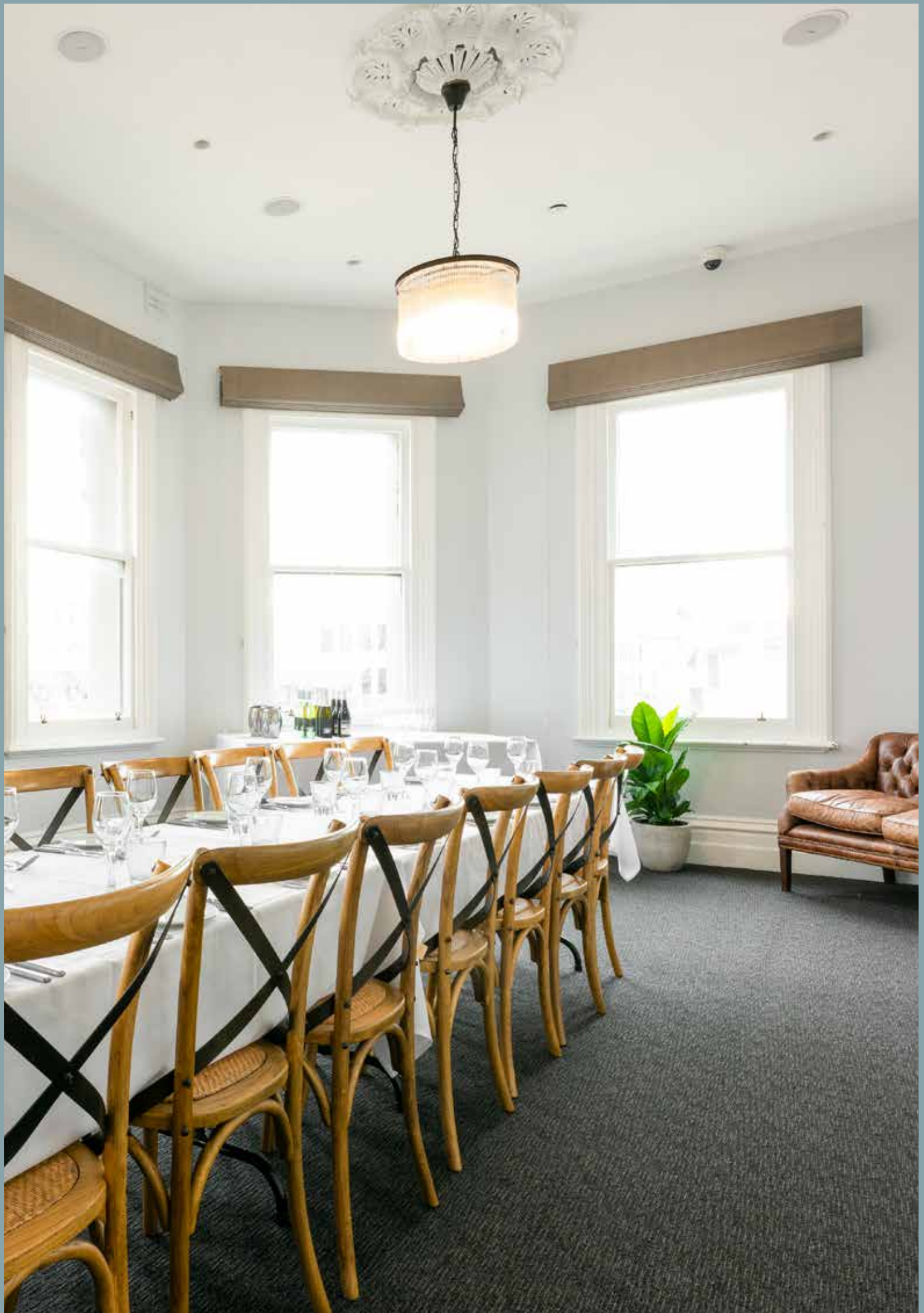


chelsea room

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 35
Standing 70*





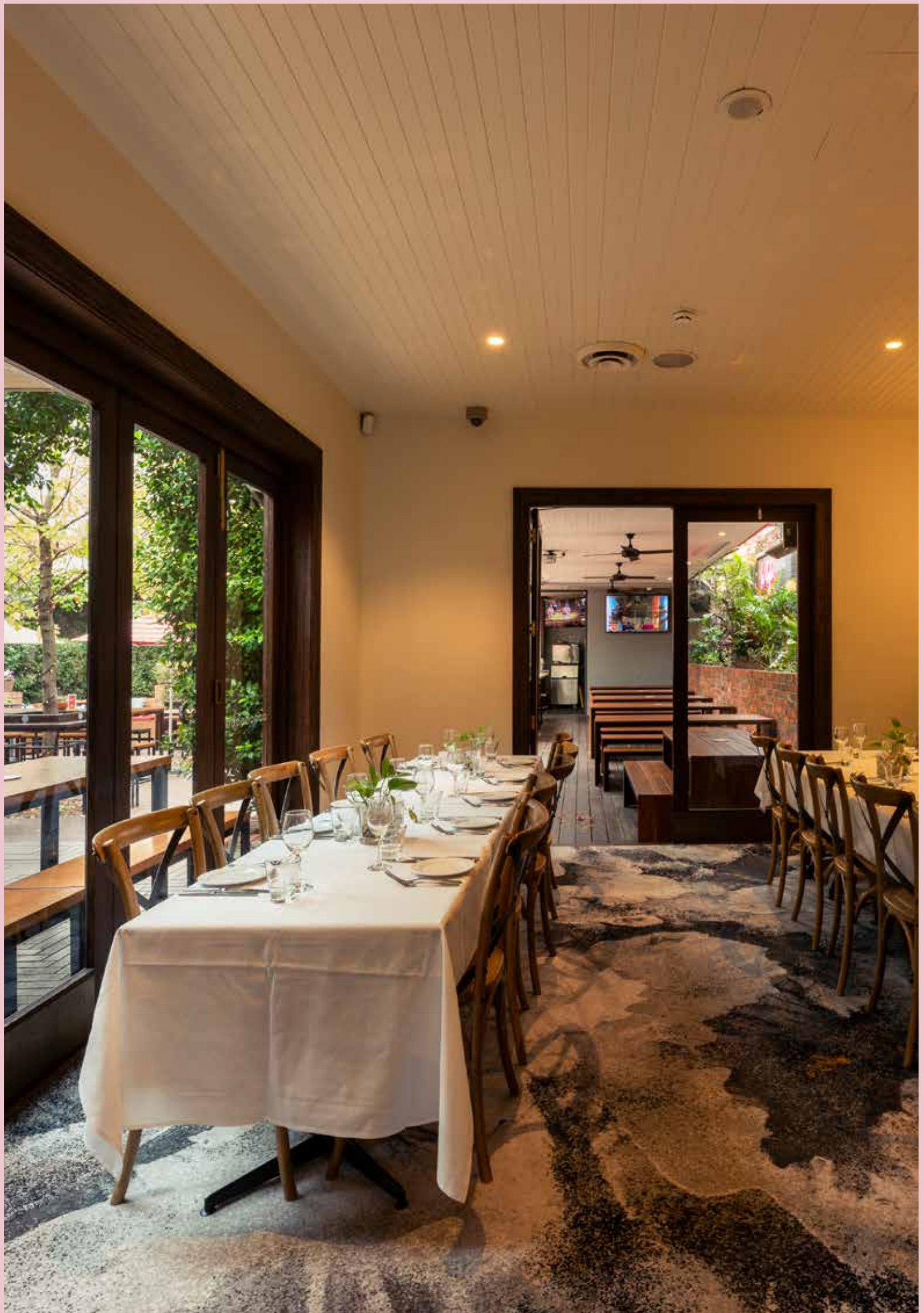


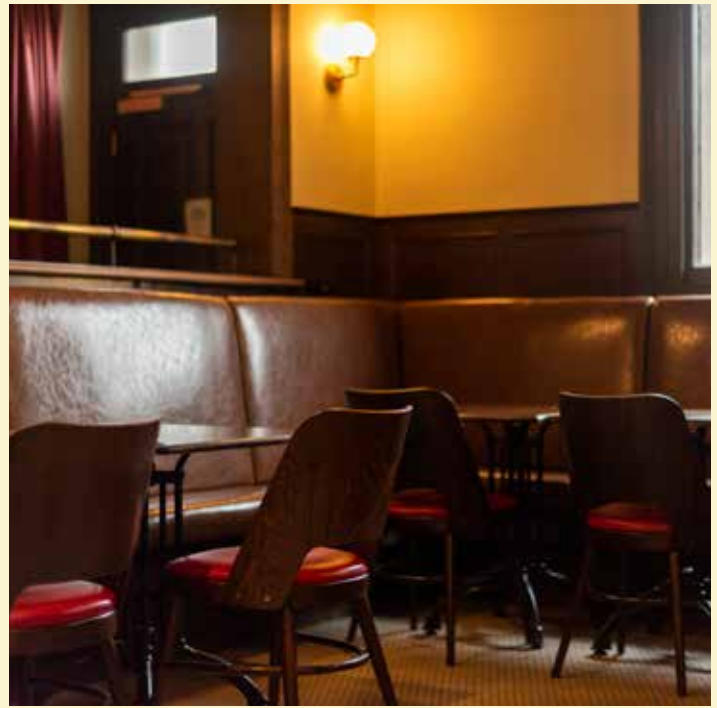
garden room

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.

Seated 32
Standing 40



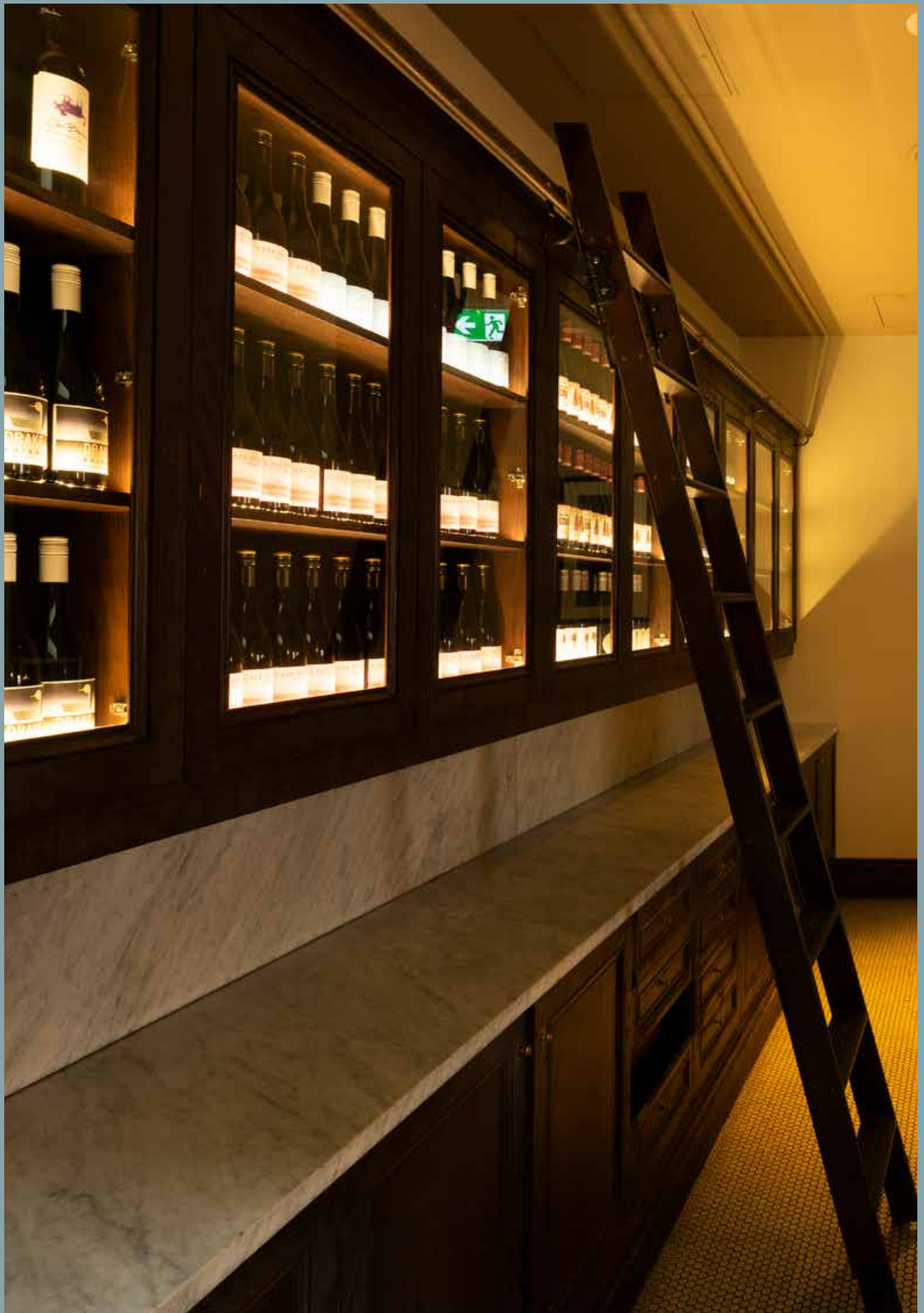




albermarle room

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

*Seated 24
Standing 40*



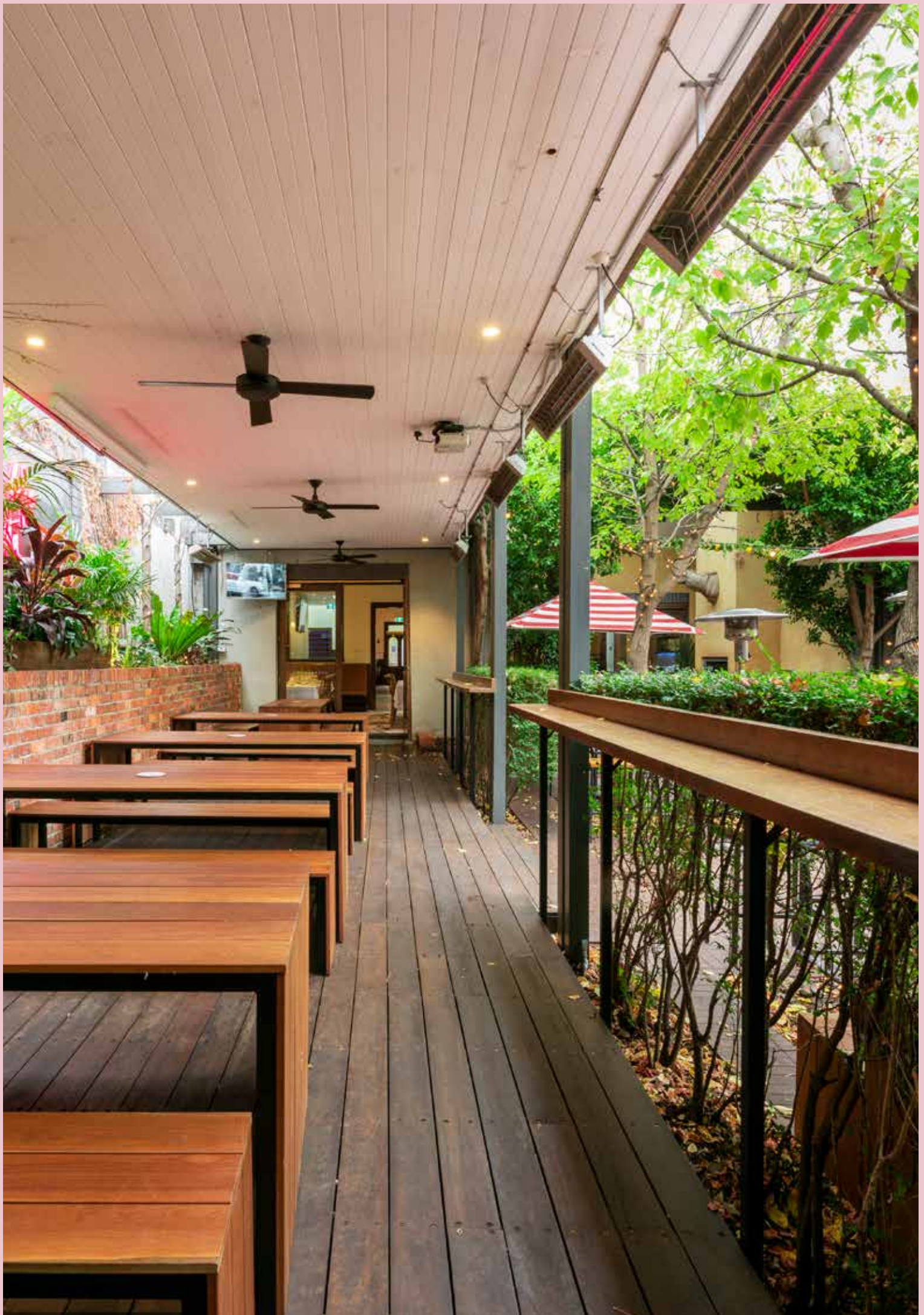


beer garden deck

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.

Seated 54

Standing 100



canapé packages

30pp: 6 canapes | 40pp: 8 canapes | 50pp: 10 canapes

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

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

grazing platters

charcuterie board

Prosciutto, grilled chorizo, Salami, saganaki, tzatziki dip & 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 w/ chocolate dipping sauce - \$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 50pp | 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 45pp | 3 hours 55pp | 4 hours 65pp

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

premium package

2 hours 55pp | 3 hours 65pp | 4 hours 75pp

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

deluxe package

2 hours 65pp | 3 hours 75pp | 4 hours 85pp

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

Minimum 20 guests for beverage packages

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

\$75pp

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

Assorted sandwiches & baguettes

lunch

\$20pp

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)