



EVENTS AT 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 and 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.

No bar on the first level. Guests can do a bar tab or a drinks package. TV accessible for slideshows.

Seated 32
Standing 60







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 24

Standing 30

****Book an outdoor table for an additional fee***





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.

AV on request

Seated 20
Standing 30







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.

One TV screens for AV access

Seated 48
Standing 80



canapé packages

\$38pp: 6 canapes | \$50pp: 8 canapes | \$63pp: 10 canapes

cold

Petit Goats Cheese, Cherry Tomato & Basil Bruschetta (V)
Sydney Rock Oysters w/ Vinaigrette, Lemon (GF)
Shrimp Skewers

hot

Pumpkin & Sage Arancini (V)
Wild Mushroom Arancini (V)
Premium Meat Pies & Sausage Rolls w/ Tomato Sauce
Corn And Zucchini Fritters w/ Aioli (GF, VG)
Assorted Mini Pizzas (VO)
PA's Mini Beef Sliders w/ Cheese, Pickles, Mustard & Ketchup
Pulled Pork Mini Sliders w/ Apple Slaw & Chipotle Mayo

dessert

Belgian Chocolate Mousse Cups (GF)
Mini Assorted Cupcakes
Mini Passionfruit Pavlova

substantial items - all su

Salt And Pepper Calamari w/ Chips, Tartare & Lemon Cheek (4 Pieces Calamari)
Tempura Battered Fish & Chips w/ Tartare & Lemon Cheek (1 Piece Of Fish)

*V) Vegetarian | (VO) Vegetarian option | (VG) Vegan | (VGO) Vegan option | (GF) Gluten free | (GFO)
Gluten free option | (DF) Dairy free | (DFO) Dairy free option*

canapé platters

All platters contain 25 pieces each

- Vegetable Spring Rolls w/ Sweet Chilli Sauce (V) - \$80
 - Pumpkin Arancini (VG, GF) - \$90
 - Wild Mushroom Arancini (V) - \$90
- Premium Meat Pies & Sausage Rolls w/ Tomato Sauce - \$90
 - Karaage Chicken Bites w/ Sweet Chili Sauce - \$90
 - Salt And Pepper Calamari w/ Lemon Dressing (GFO) - \$90
 - Assorted Mini Pizzas (VO) - \$90
- Petit Goats Cheese, Tomato And Basil Bruschetta (V) - \$85
- PA's Mini Beef Sliders w/ Cheese, Pickles, Mustard & Ketchup - \$120
- Pulled Pork Mini Sliders w/ Apple Slaw & Chipotle Mayo - \$120
- Corn And Zucchini Fritters w/ Aioli (VG, GF) - \$90

grazing platters

charcuterie board

Prosciutto, Pastrami, Salami, Olives & Pickles w/ Charred Sourdough - \$120

cheese board

Selection Of Australia's Finest Cheeses (Double Cream Brie, Local Cheddar & Blue Cheese)
w/ Quince Paste And Gourmet Crackers - \$100

fruit platter

Seasonal Fruit Platter - \$90

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feed me menu

\$75pp

entrees

Sydney Rock Oysters w/ Vinaigrette, Lemon (GF)
Salt & Pepper Calamari w/ Aioli & Lemon (GFO)
Toasted Sourdough w/ Hummus, Mount Zero Olives & Capsicum Dip (GFO, V)

mains

Grilled Chicken Breast w/ Red Wine Jus
200g Bavette of Beef Served Medium Rare w/ Red Wine Jus (GF)

sides

Charred Broccolini w/ Pickled Onion & Chilli Oil (VG, GF)
Chat Potatoes (V)
House Salad (VG, GF)

dessert

Sticky Date Pudding w/ Butterscotch Sauce, Vanilla Ice Cream

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vegan entrees

Toasted Sourdough w/ Hummus & Mount Zero Olives (GFO, VG)
Pumpkin Arancini w/ Vegan Mayo (VG, GF)

vegan mains

Pan Fried Gnocchi w/ Spinach, Peas, Broccolini, Pea Puree (VG, GF)
Roast Root Salad w/ Pumpkin, Beetroot, Dutch Carrots, Broccolini, Quinoa & Pepitas (VG, GF)

vegan sides

Charred Broccolini w/ Pickled Onion & Chilli Oil (VG, GF)
Chat Potatoes (VG)
House Salad (VG, GF)

vegan dessert

Chocolate Delice w/ Berry Compote, Berry Sorbet (VG, GF)

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set menu

2 course - \$60pp

entrees

Salt & Pepper Calamari
w/ Aioli & Lemon (GFO)

Sriracha Glazed Popcorn Chicken
w/ Pickled Onion & Mayonnaise

Tempura Cauliflower
w/ Spicy Capsicum Sauce (VG, DF)

Fried Halloumi
Chilli Jame & Lime (V, GF)

Wagyu Beef Sliders
Milk bun, Cheese, Pickles, Ketchup & Mustard

mains

Chicken Parmigiana
w/ House Salad & Fries (DFO)

PA's Eggplant Parmigiana
w/ House Salad & Fries (V, VGO)

200g Bavette of Beef
Served Medium Rare w/ Chips, Salad & Peppercorn Sauce (GFO, DFO)

Pan Fried Barramundi
Fennel, apple, pickled onion, mandarin segments & Lemon (GF, DF)

Roast Root Salad
Pumpkin, Beetroot, Dutch Carrots, Broccolini, Quinoa & Pepitas (VG, GF, DF)

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beverage packages

Minimum 20 guests for beverage packages

standard package

2 hours \$47pp | 3 hours \$59pp | 4 hours \$71pp

Sparkling

Mr. Mason Sparkling Cuvee Brut NV

White

Dottie Lane Sauvignon Blanc

Rose

Hearts Will Play Rose

Red

Henry & Hunter 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 \$57pp | 3 hours \$69pp | 4 hours \$81pp

Sparkling

Mr. Mason Sparkling Cuvee Brut NV

Chandon "Blanc de Blancs" Brut NV

White

Dottie Lane Sauvignon Blanc

Mandoleto Pinot Grigio

Innocent Bystander Chardonnay

Rose

Hearts Will Play Rose

Red

Henry & Hunter Shiraz Cabernet

Devils Corner Pinot Noir

Palmetto Shiraz

Beer On Tap

Furphy Refreshing Ale

Kosciuszko Pale Ale

Cider On Tap

James Squire Orchard Crush Apple Cider

Non-Alcoholic

Soft Drink And Juice

Cash Bar:

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

**Applicable through bar service downstairs*

deluxe package

2 hours \$67pp | 3 hours \$79pp | 4 hours \$91pp

Sparkling

Alpha Box & Dice 'Tarot' Prosecco NV

Chandon 'Blanc de Blancs' Brut NV

White

821 South Sauvignon Blanc

Mandoleto Pinot Grigio

Paloma Riesling

Innocent Bystander Chardonnay

Rose

Chandon 'Blanc de Blancs' Brut NV

Sud Rose

Red

Devils Corner Pinot Noir

Marques de Texona Tempranillo

Palmetto Shiraz

Beer on Tap

Furphy Refreshing Ale

Balter XPA

Kosciuszko Pale Ale

Cider on Tap

James Squire Orchard Crush Apple Cider

Non-Alcoholic

Soft Drink And Juice

ADD-ONS

Spirit Upgrade \$25 per person

Available to add to all beverage packages, minimum of 20 guests.

Bar Tab on Consumption:

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

**Applicable through bar service downstairs*

cocktail on arrival

\$15 each - 20 guests minimum

Treat your guests to a cocktail on arrival!
Please choose from the below selections

Margarita

Tequila, Triple Sec, Lime, Salt Rim

Cosmopolitan

Vodka, Triple Sec, Cranberry, Lime Juice

Espresso Martini

Vodka, Coffee Liquor, Coffee

Pink Hibiscus Spritz

Peach, wild berry, prosecco, hibiscus

Aperol Spritz

Aperol, Sparkling Wine, Soda



corporate packages

morning or afternoon tea - \$20pp

Assorted Pastries + Coffee, Selection Of Teas, Mineral Water & Juice

premium package - \$60pp

Morning Tea On Arrival

Assorted Pastries + Coffee, Selection Of Teas, Mineral Water & Juice

Lunch

Assorted Sandwiches & Baguettes + Fresh Seasonal Fruit Platter

Afternoon Tea

Homemade Baked Scones w/ Jam & Cream +

Coffee, Selection Of Teas, Mineral Water & Juice

lunch - \$25pp

Assorted Sandwiches & Baguettes + Fresh Seasonal Fruit Platter

+ Coffee, Selection Of Teas, Mineral Water & Juice

Looking for something more substantial?

Our morning/afternoon tea package can be paired with the \$60 Set Menu.

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