# EVENTS AT PRINCE ALFRED

ONE WAY



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.

> 619 Church Street, Richmond, Victoria 3121 03 8563 0046 info@princealfredhotel.com.au princealfredhotel.com.au

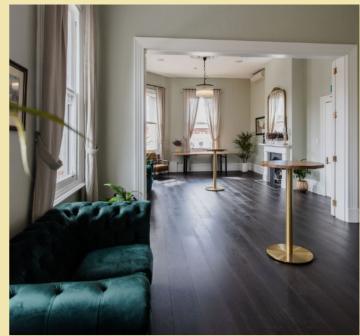


# chelsea room

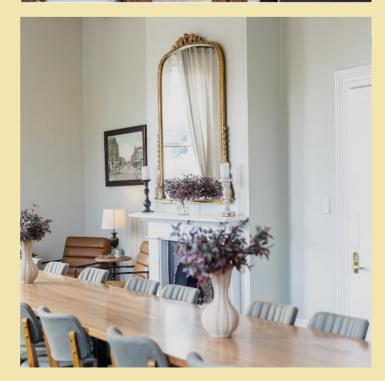
Our stylishly renovated and light filled Chelsea Room is perfect for corporate events, birthday and engagement celebrations, formal sit-down dinners and small cocktail parties.

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 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.

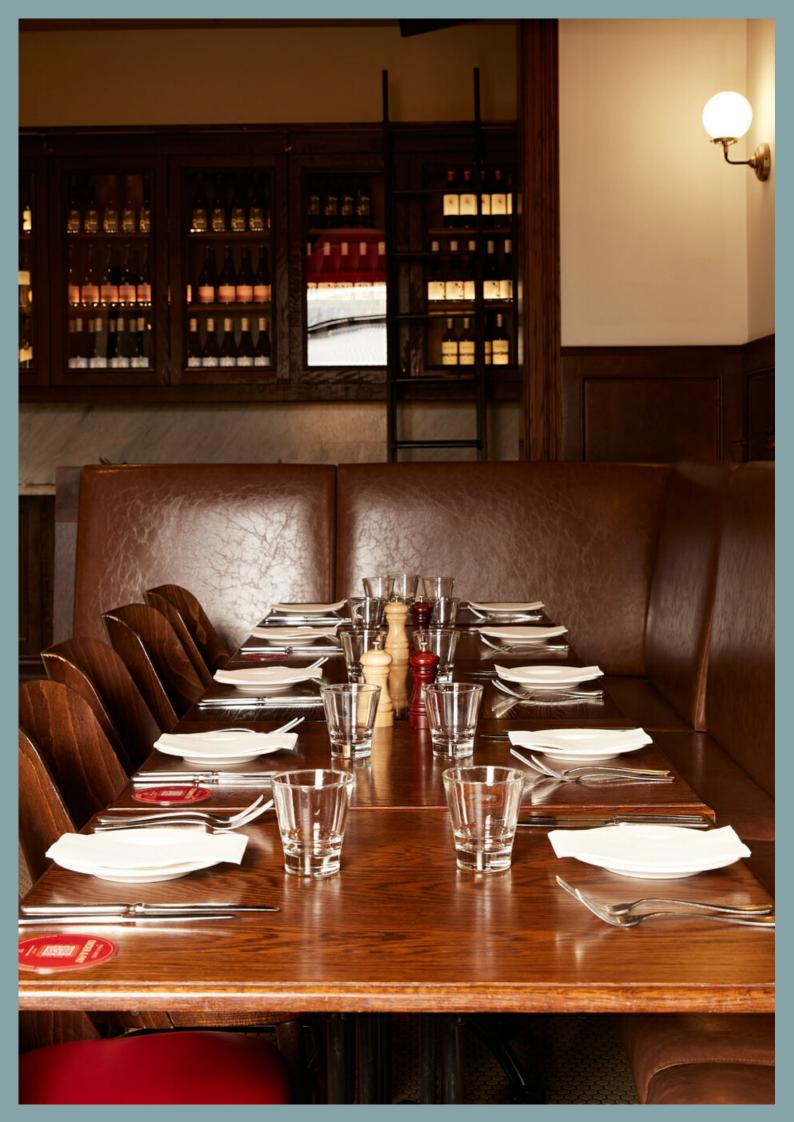
#### AV on request

Seated 20 Standing 30













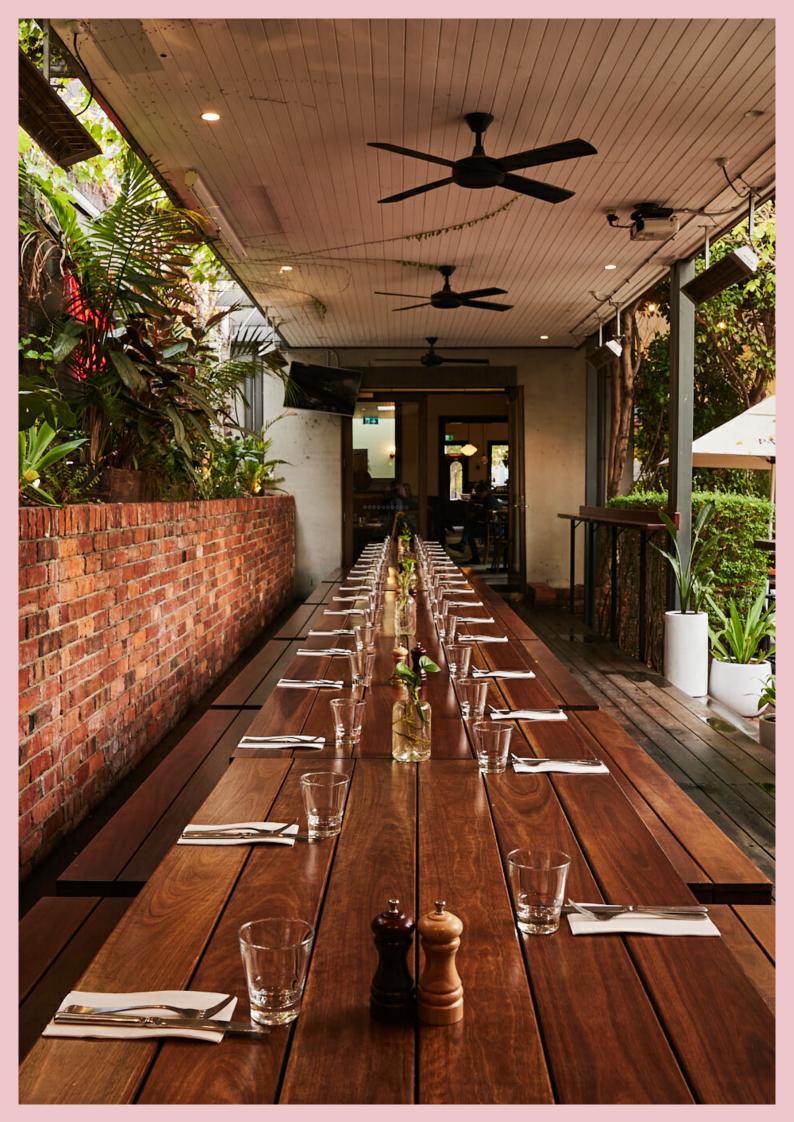


### beer garden deck

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 \$11 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

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

### 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

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)

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

### 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

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

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 **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 lea - \$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