



# 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

Perfect for corporate events, birthday and engagement celebrations, formal sit-down dinners and small cocktail parties.

*No bar on the first level, bar tab or a drinks package available.*

**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

\$39pp: 6 canapes | \$47pp: 8 canapes | \$59pp: 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

Mini Assorted Cupcakes  
Belgian chocolate mousse cups (GF)

## 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)

# canapé platters

**platters contain 25 pieces each**

Vegetable Spring Rolls w/ Sweet Chilli Sauce (V) - \$84  
Pumpkin Arancini (VG, GF) - \$94  
Wild Mushroom Arancini (V) - \$94  
Premium Meat Pies & Sausage Rolls w/ Tomato Sauce - \$94  
Karaage Chicken Bites w/ Sweet Chili Sauce - \$94  
Salt And Pepper Calamari w/ Lemon Dressing (GFO) - \$94  
Assorted Mini Pizzas (VO) - \$94  
Petit Goats Cheese, Tomato And Basil Bruschetta (V) - \$89  
PA's Mini Beef Sliders w/ Cheese, Pickles, Mustard & Ketchup - \$125  
Pulled Pork Mini Sliders w/ Apple Slaw & Chipotle Mayo - \$125  
Corn And Zucchini Fritters w/ Aioli (VG, GF) - \$94

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**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 Porterhouse 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

Roast Root Salad w/ Pumpkin, Beetroot, Dutch Carrots, Broccolini, Quinoa & Pepitas (VG, GF)  
Eggplant Parmigiana (VGO)

## 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)

# grazing platters

## charcuterie board

Prosciutto, Pastrami, Salami, Olives & Pickles w/ Charred Sourdough - \$125

## cheese board

Selection Of Australia's Finest Cheeses (Double Cream Brie, Local Cheddar & Blue Cheese)  
w/ Quince Paste And Gourmet Crackers - \$104

## fruit platter

Seasonal Fruit Platter - \$94

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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 Porterhouse  
Served Medium Rare w/ Chips, Salad & Peppercorn Sauce (GFO, DFO)

Pan Fried Barramundi  
Chickpeas, Eggplant, Chimichurri & Yoghurt (GF, DF)

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



# beverage options

Minimum 20 guests for beverage packages

## standard package

2 hours \$51pp | 3 hours \$65pp | 4 hours \$78pp

## premium package

2 hours \$63pp | 3 hours \$75pp | 4 hours \$89pp

## deluxe package

2 hours \$73pp | 3 hours \$87pp | 4 hours \$100pp

### 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*

### Cash Bar:

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

*\*Applicable through bar service downstairs*

### ADD-ONS

#### **Spirit Upgrade \$25 per person**

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

#### **Cocktail on Arrival \$17 per person**

Minimum 20 guests with choice of Margarita, Cosmopolitan, Espresso Martini, Aperol or Pink Hibiscus Spritz



# beverage packages

Minimum 20 guests for beverage packages

## standard package

### 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

Carlton Draught

### Cider On Tap

James Squire Orchard Crush Apple

### Non-Alcoholic

Soft Drink And Juice

## premium package

### Sparkling

Mr. Mason Sparkling Cuvee Brut NV

Alpha Box & Dice Tarot Prosecco NV

### White

Dottie Lane Sauvignon Blanc

Vivo Moscato

Pebble Point Chardonnay

### Rose

Hearts Will Play Rose

Sud Rose - magnum 1500ml

### Red

Henry & Hunter Shiraz Cabernet

Point of Departure Pinot Noir

### Beer On Tap

Furphy Refreshing Ale

Carlton Draught

### Cider On Tap

James Squire Orchard Crush Apple Cider

### Non-Alcoholic

Soft Drink And Juice

## deluxe package

### Sparkling

Mr. Mason Sparkling Cuvee Brut NV

Alpha Box & Dice Tarot Prosecco NV

Chandon 'Blanc de Blancs' Brut NV

### White

Dottie Lane Sauvignon Blanc

Vivo Moscato

821 South Sauvignon Blanc

Innocent Bystander Chardonnay

### Rose

Hearts Will Play Rose

Sud Rose - magnum 1500ml

### Red

Point of Departure Pinot Noir

Coldstream Hills Pinot Noir

Palmetto Shiraz

Henry & Hunter Shiraz Cabernet

La Boca Malbec

### Beer on Tap

Furphy Refreshing Ale

Carlton Draught

Kosciuszko Pale Ale

### Cider on Tap

James Squire Orchard Crush Apple Cider

### Non-Alcoholic

Soft Drink And Juice

# your event, your way

## Hens Packages

\$95pp

**For the Bride to Be! Celebrate your hens party in style with our hens package — available in our private Chelsea Room on Level One or throughout the venue.**

**Package includes:**

- Cocktail on arrival
- Shared antipasti board to start
- Choice of main meal from a curated menu
- 2 hours of bottomless house sparkling, sauvignon blanc, rosé, and shiraz/cabernet

## 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*