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

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

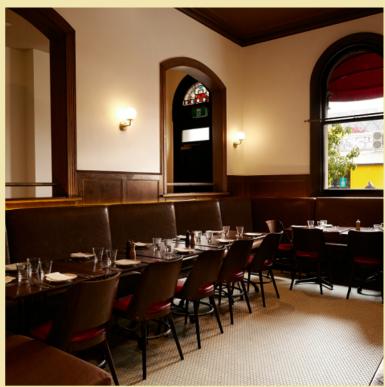


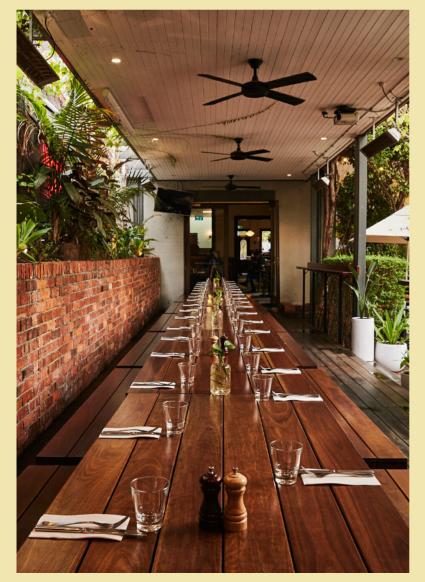
albermarle room

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 SII 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

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

.

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

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

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 - s60pp 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