



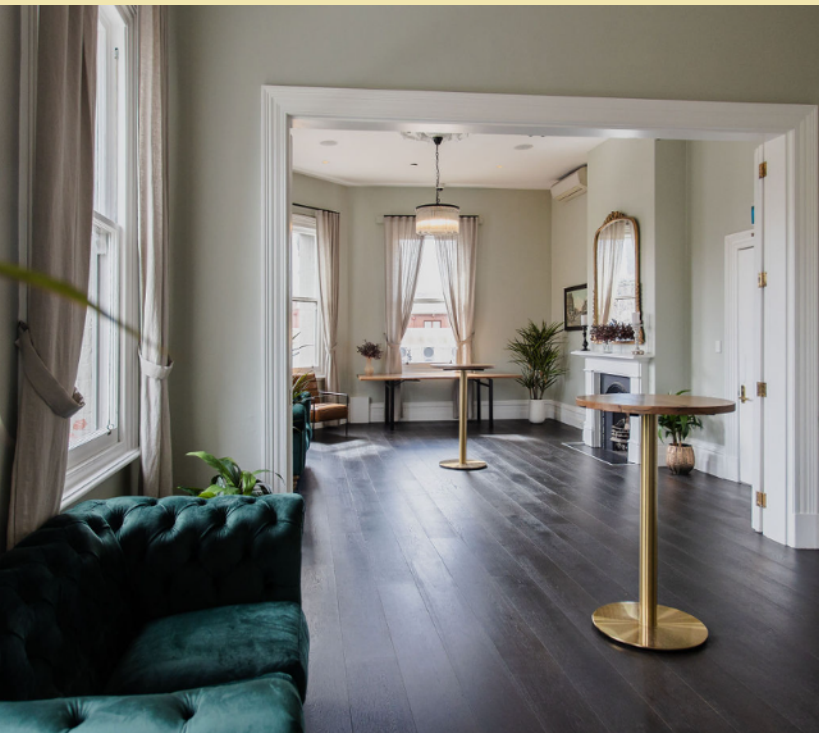
EVENTS AT PRINCE ALFRED



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.



chelsea room

Seated 32
Standing 60

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.



garden room

Seated 24
Standing 30

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

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.



albermarle room

Seated 20
Standing 30

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 ambiance of the venue whilst occupying an exclusive space.

AV on request



beer garden deck

Seated 48
Standing 80

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 screen for AV access

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 (LG)
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 (LG, 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 (LG)

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)

canapé platters

platters contain 25 pieces each

Vegetable Spring Rolls w/ Sweet Chilli Sauce (V) - \$84
Pumpkin Arancini (VG, LG) - \$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 (LGO) - \$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, LG) - \$94

(V) Vegetarian | (VO) Vegetarian option | (VG) Vegan | (VGO) Vegan option | (LG) Low Gluten | (LGO)

Low Gluten option | (LD) Low Dairy | (LDO) Low Dairy option

feed me menu **\$75pp**

entrees

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

mains

Grilled Chicken Breast w/ Red Wine Jus
250g Porterhouse Served Medium Rare w/ Peppercorn Sauce (LG)

sides

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

dessert

Sticky Date Pudding w/ Butterscotch Sauce, Vanilla Ice Cream

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

vegan entrees

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

vegan mains

Roast Tomato and Quinoa Salad w/ Cherry tomato, feta, basil, red onion, quinoa, chickpeas, olives, cucumber, spinach, mint, lemon vinaigrette (V, VGO, LG, LDO)

Eggplant Parmigiana (VGO)

vegan sides

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

vegan dessert

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

set menu

2 course - \$60pp

entrees

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

Southern Fried Chicken Ribs
w/ Aioli & Chilli Glaze (LD)

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

Fried Halloumi
Chilli Jam & Lime (V, LG)

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

mains

Chicken Parmigiana
w/ House Salad & Fries (LDO)

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

250g Porterhouse
Served Medium Rare w/ Chips, Salad & Peppercorn Sauce (LGO, LDO)

Pan Fried Barramundi
Fennel, cos, orange segment, apple, dill, capsicum sauce (LG, LD)

Roast Tomato and Quinoa Salad
Cherry tomato, feta, basil, red onion, quinoa, chickpeas, olives, cucumber,
spinach, mint, lemon vinaigrette (V, VGO, LG, LDO)

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

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

Xanadu Circa 77 Chardonnay

Rose

Hearts Will Play Rose

Sud Rose

Red

Point of Departure Pinot Noir

Coldstream Hills Pinot Noir

Palmetto Shiraz

Henry & Hunter Shiraz Cabernet

Terrazas Reserva 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