



# PRINCE ALFRED

## FUNCTION PACK



PA

# welcome to 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

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 Albermarle 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*

**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.

*Two TV screens for AV access*

**Seated 48**  
**Standing 80**

# Canapé platters

## Duck Spring Rolls

W/ Hoisin sauce - \$130

## Fried Chicken

fried chicken bites, Mayo - \$115

## Prawn Skewers

W/ Garlic Butter - \$170

## Crazing 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 - \$125

### fruit platter

Seasonal Fruit Platter - \$80



# canapé packages

6 Canapes \$40pp | 8 Canapes \$49pp | 10 Canapes \$61pp

## cold

Feta Cheese, Cherry Tomato & Basil Bruschetta (LDO, LGO, V, VGO)

Sydney Rock Oysters w/ Mignollette, Lemon (LG)

## hot

Pumpkin Arancini w/ Aioli (LD,LG, V)

Premium Meat Pies w/ Tomato Sauce

Chicken Skewers w/ Honey Soy, Sriracha, Chives, Lime (LD,LG)

Mac & Cheese Croquettes w/ Aioli & Parmesan

Corn And Zucchini Fritters w/ Aioli (LG, VG)

Mini Pizzas w/ Mozzarella, Ham, Tomato (LDO, VO, VGO)

Vegetarian Spring Rolls w/ Sweet Chilli (LG, VG)

Pork Sausage Rolls w/ Tomato Sauce

Prawn Rolls w/ Mayonaise, Chives (I)

## dessert

Mini Assorted Cupcakes (V)

Chocolate Bornwies (LG,LD,VG)

Sticky Date Pudding w/ Butterscotch Sauce (V)

## substantial items - all \$13.5

Salt And Pepper Calamari w/ Chips, Tartare & Lemon

Tempura Battered Fish & Chips w/ Tartare & Lemon Cheek  
(1 Piece Of Fish)

Pulled Pork Sliders w/ Slaw, Chipotle Mayo, BBQ Sauce

Beef Sliders w/ Cheese, Pickles, Mustard & Tomato sauce

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

# set menu

2 course\* - \$73pp

## entrees

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

Popcorn Chicken  
w/ Aioli & Honey Mustard (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  
Green Beans, Crispy Roasted Potato, Lemon (LD, LG)

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

*\*Please Note: each guest has the option to choose their own entree and main from the selected menu above*

# feed me menu

\$83pp

## 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

# vegan menu

## entrees

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

## 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)

## sides

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

## dessert

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

# beverage packages

Minimum 20 guests for beverage packages

## standard package

2 hours \$53pp | 3 hours \$68pp | 4 hours \$81pp

### 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

2 hours \$65pp | 3 hours \$78pp | 4 hours \$93pp

### 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

### Non-Alcoholic

Soft Drink And Juice

## deluxe package

2 hours \$76pp | 3 hours \$90pp | 4 hours \$104pp

### 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

Point of Departure Pinot Noir  
Coldstream Hills Pinot Noir  
Palmetto Shiraz  
Henry & Hunter Shiraz Cabernet  
Terrazas Reserva Malbec

### Red

Henry & Hunter Shiraz Cabernet  
Point of Departure Pinot Noir

### Beer On Tap

Furphy Refreshing Ale  
Carlton Draught  
Kosciuszko Pale Ale

### Cider On Tap

James Squire Orchard Crush Apple

### Non-Alcoholic

Soft Drink And Juice

# beverage add-ons

## 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 \$29 per person**

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

### **Cocktail on Arrival \$18 per person**

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



# 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

## 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.

## 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

*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*

PA&S

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