



FUNCTION PACK 2025

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WELCOME

Rich in culture, rich in history, rich in sport...this is Richmond. In the heart of it all lies the Richmond Club Hotel; an iconic Melbourne pub built in the late 1800s located on the bustling thoroughfare of Swan Street, just a short stroll from the MCG, Rod Laver Arena and AAMI Park.

Behind the unassuming facade lies a sprawling three-level venue equipped with a traditional public bar, dining room, beer garden, Level One bar and Balcony, and a rooftop with an unbelievable view of Melbourne's city skyline.

Richmond Club Hotel offers a number of unique function spaces to cater for events ranging from small intimate parties, to large corporate gatherings, and more. Positioned just a short walk from Melbourne's famous sporting precinct, we are specialists in pre and post event functions. Our friendly, professional team understands that every function is unique and will ensure your event is one to remember.

	STANDING CAPACITY		WHEELCHAIR ACCESS
	SEATED CAPACITY		AV AVAILABLE
	HOUSE MUSIC		CASH BAR
	WIFI		PRIVATE MUSIC
	MICROPHONE		



BALCONY BAR

									
BALCONY BAR (SEMI-PRIVATE)	50	N/A	✓	✓	×	×	✓	✓	×
LEVEL 1 BAR (EXCLUSIVE)	200	60	✓	✓	✓	×	✓	✓	✓

The Level One Balcony Bar provides a semi-private area for your guests. The carefully designed and newly renovated area offers an exclusive bar and views onto Swan St. The space can be extended to include the whole of Level One for larger cocktail-style functions.





ROOFTOP TERRACE

									
ROOFTOP SECTION (SEMI PRIVATE)	40	20	✓	✓	✗	✗	✗	✗	✗
ROOFTOP (EXCLUSIVE)	90	30	✓	✓	✓	✗	✓	✓	✗
ROOFTOP & LEVEL ONE	290	90	✓	✓	✓	✗	✓	✓	✓

The Rooftop Terrace provides the perfect backdrop for a unique function that will wow your guests. It's a contemporary space, suitable for so many occasions, where you can enjoy uninterrupted views of Melbourne. The Rooftop Terrace is served by its own private bar and toilets, a smokers terrace, gas heaters, plasma TVs and fully retractable awnings.





SEATED MENU

2 course \$58 | Shared starters + pick 3 mains

3 course \$69 | Shared starters + pick 3 mains , plus dessert

4 course \$79 | Above + artisan cheese boards, flatbread, chutneys & fruit paste

Starters:

French onion dip w garlic bread (LDO, LGO, V)

Lemon pepper calamari w rocket, aioli and lemon (LD)

Guacamole w pickled chillies and corn chips (LG, VG)

Mushroom + mozzarella arancini w truffle aioli and pumpkin seeds (LG)

Cauliflower pakora w mint labneh (LD, LG, V)

Choice of Main:

Barramundi, green curry, eggplant, coconut cream and watercress (LDO, LGO)

Gnocchi w vodka sauce and baby burrata (V)

Schnitzel w crispy prosciutto, sage, parmesan, salad and chips

250g Porterhouse garlic butter, salad, chips and pepper sauce (LDO,LGO) +5

Plated Dessert:

Sticky date pudding w. butterscotch sauce, pepita praline + English toffee ice cream (LG)

Maffra cheddar, tarago shadows of blue, quince, house lavosh and tomato kasundi

Seasonal changes may apply

(v) vegetarian (vg) vegan (gf) gluten free (df) dairy free (o) option



CANAPE MENU

(Minimum 20 people)

\$36pp | 6 canapés

\$46pp | 8 canapés

\$58pp | 10 canapés

Cold Canapes:

California roll, prawn , avo Sushi, soy, wasabi (gfo,vgo)

Tuna Nigiri, kewpie, soy, pickled ginger GF

Confit Roma tomato on toast, Persian feta, basil, balsamic V GFO VGO

Open Salmon bagel, crème fraiche, dill, pickle (gfo)

Market Oysters + mignonette (gf,df)

Tofu Rice Paper Rolls w. hot + sour dressing (gf,vg)

Prawn Tostada, whipped avo + Salsa (gf,df)

Vegetarian Tart (lg, v)

Hot Canape:

Buttermilk Fried Chicken, Franks hot sauce, pickle (gf)

Mushroom + mozzarella Arancini, truffle aioli (v,gf)

Pork + Fennel sausage roll, Tomato sauce

Beef and Red Wine pie, tomato relish

Winter veg Spring Roll, truffle ponzu (vg)

Halloumi Bites + tamarind compote (v,gf)

Chicken Kiev Bites, Chilli Aioli, fried parsley

Sweet Options:

Meringue Tarts (v)

Cool little Doughnuts (v)

Chefs Macaroon (vg,df)

Grazers:

Gnocchi, Mushroom, Basil, Parmesan Cheese (vgo) \$12pp

Cos Caesar, Bacon, Crouton Crumble (vgo) \$9pp

Fish and Chips (gfo) \$10pp

Mini Cheeseburgers (vgo,gf) \$10pp

Seasonal changes may apply

(v) vegetarian (vg) vegan (gf) gluten free (df) dairy free (o) option



PLATTER MENU

For casual gatherings + smaller parties | 25 Pieces

Artichoke dip, pumpkin seeds + grilled bread (vg,gfo) \$65

California roll, prawn , avo Sushi, soy, wasabi (vgo,gf) \$110

Tuna Nigiri, kewpie, soy, pickled ginger (gf) \$110

Tofu Rice Paper Rolls w. hot + sour dressing (vg,gf) \$110

Broccoli + goats cheese tart, thyme (v,gfo) \$110

Mushroom + mozzarella Arancini, truffle aioli (gf,v) \$125

Pork + Fennel sausage roll, Tomato sauce \$125

Beef and Red Wine pie, tomato relish \$125

Winter veg Spring Roll, truffle ponzu (vg) \$110

Chicken Kiev Bites, Chilli Aioli, fried parsley \$110

Grazing Table: \$2000 per table

2 meter grazing table prepared by our chef, think lots local cheeses, artisan smoked and cured meats, loads of fruits fresh and dried from the Yarra valley farms and local producers , bread from our pals at backhouse bakery, flat breads, chutneys and condiments to match.

Seasonal changes may apply

(v) vegetarian (vg) vegan (gf) gluten friendly (df) dairy friendly (o) option



BEVERAGE PACKAGES

Basic Package

\$46pp | 2 hours

\$59pp | 3 hours

\$72pp | 4 hours

Premium Package

\$57pp | 2 hours

\$70pp | 3 hours

\$84pp | 4 hours

Basic Package

Mr Mason Sparkling Brut

Dottie Lane Sauvignon Blanc

Hearts Will Play Rose

Henry Hunter Shiraz Cabernet

Carlton Draught

Furphy

Orchard Crush

James Boag's Light

Soft drink & juice

Premium Package

Mr Mason Sparkling Brut, Multi Regional, AUS

Mount Paradiso Prosecco NV, Murray Darling, SA

Vivo Moscato, Riverina, NSW

Dottie Lane Sauvignon Blanc, Multi Regional, AUS

Lost Woods Chardonnay, Limestone Coast, AUS

Hearts Will Play Rose, Multi Regional, AUS

Bertain et Fils Rose, Aude Valley, France

Henry Hunter Shiraz Cabernet, Multi Regional, AUS

Storm & Saint Pinot Noir, Yarra Valley & Bendigo, VIC

All Tap Beer & Cider + Heap's Normal XPA & Heineken 0%

Selection of soft drinks and juice

Add On's

\$27pp | house spirit package

\$14pp | arrival seasonal cocktail

\$15pp | international bottled beer

\$10pp | local bottled beer