



**FUNCTION PACK**



# LET US INTRODUCE OURSELVES.

## WELCOME TO RICHMOND CLUB HOTEL

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.

**IF YOU'RE LOOKING FOR  
DELICIOUS FOOD, CRISP SIPS,  
FUN TIMES, GOOD VIBES AND  
NEW MEMORIES – THEN YOU  
ARE IN THE RIGHT PLACE.**





# BISTRO



The Ground Floor Bistro offers a relaxed dining space with a warm, welcoming interior that suits any casual gathering. It's an easygoing spot for shared meals, long lunches, and laid-back celebrations, giving your guests a comfortable place to settle in and enjoy the atmosphere. The space is ideal for informal functions, group bookings, and social catch-ups.

SPACE TYPE						
BISTRO (SEMI-PRIVATE)	40	NA	Y	N	Y	N



# BALCONY BAR

The Level One Balcony Bar offers a semi-private space for your guests, complete with its own bar and views over Swan St. It's a great spot for casual birthdays, bucks parties, and relaxed celebrations. The area can also be extended to include the entire Level One floor for larger cocktail-style functions.

SPACE TYPE						
BALCONY BAR (SEMI-PRIVATE)	30	50	Y	N	Y	Y



# LEVEL 1 TERRACE

The Level 1 Terrace is a colourful, partially covered space with heaters and an open flow between the rooftop and beer garden. As a shared thoroughfare, it's not a private area, but it's great for casual gatherings and group bookings, offering a relaxed, easygoing setting

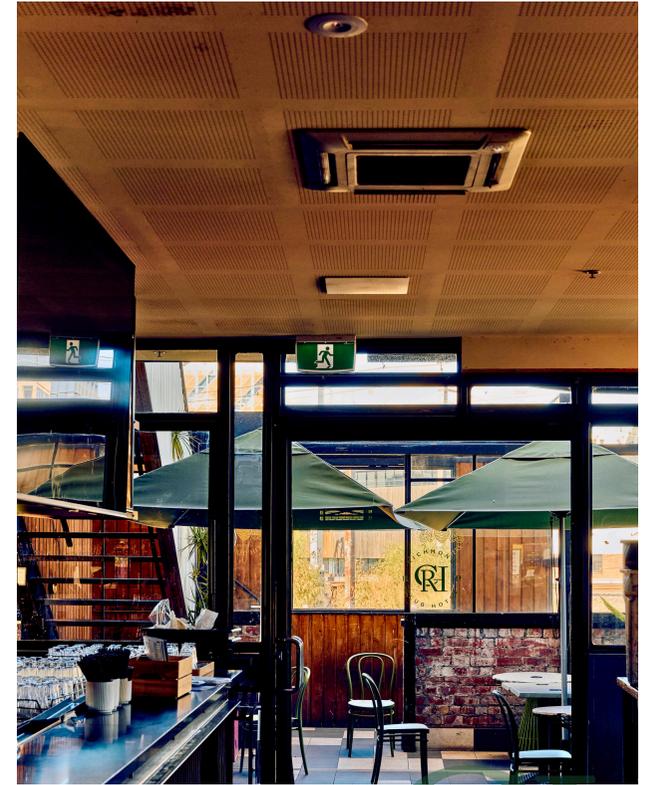
SPACE TYPE						
TERRACE (SHARED WALKWAYS)	20	50	Y	N	Y	N



# LEVEL 1 BAR

The Level 1 Bar is a vibrant, open space designed for social gatherings, featuring high-top tables and a large central bar. It's ideal for cocktail events, big group celebrations, and lively parties. The layout offers plenty of room for guests to mingle, making it a great choice for larger functions looking for a fun, easygoing atmosphere.

SPACE TYPE						
LEVEL 1 BAR	45	110	Y	N	Y	Y
LEVEL 1 BAR (INC TERRACE)	65	160	Y	N	Y	Y



# LEVEL 1 BAR BALCONY & TERRACE

The Level One spaces offer a mix of semi-private and open areas—including the Balcony Bar, Level 1 Bar, and Terrace—creating a flexible setting for everything from casual catch-ups to larger cocktail-style events.

SPACE TYPE						
LEVEL 1 & TERRACE	65	160	Y	N	Y	N
INCLUDING BALCONY	90	210	Y	Y	Y	Y



# ROOFTOP TERRACE

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.

SPACE TYPE						
ROOFTOP SECTION (SEMI PRIVATE)	20	40	N	N	Y	N
ROOFTOP (EXCLUSIVE)	35	90	Y	Y	Y	Y



# ROOFTOP & LEVEL 1

The Rooftop Terrace and Level One spaces combine to create a standout setting for large-scale events—pairing sweeping Melbourne views with spacious bars and flexible areas across both levels. Together, they deliver an impressive, all-in-one backdrop designed to wow guests and elevate any big celebration.

SPACE TYPE						
ROOFTOP	35	90	Y	N	Y	Y
LEVEL 1 (INC TERRACE & BALCONY)	90	210	Y	N	Y	Y
COMBINED SPACE	125	300	Y	N	Y	Y



# PLATTERS

FOR CASUAL GATHERINGS + SMALLER PARTIES | 25 PIECES PER PLATTER

## **Fried Chicken 125**

frank's hot sauce, pickle (lg)

## **Mushroom + Mozzarella Arancini 125**

truffle aioli (lg, ld, v)

## **Pork + Fennel Sausage Roll 125**

tomato sauce

## **Beef + Red Wine Pie 125**

tomato sauce

## **Winter Veg Spring Roll 110**

truffle ponzu (vg, ld)

## **Chicken Kiev Bites 110**

chilli aioli, fried parsley

## GRAZING TABLE: \$2000 PER TABLE

A two-metre grazing table curated by our chef, loaded with local cheeses, artisan smoked and cured meats, fresh and dried fruits from Yarra Valley producers, breads from our friends at Backhaus Bakery, plus flatbreads, chutneys and condiments to match

### **Seasonal changes may apply**

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

# CANAPES

Minimum of 20 guests required.

6 PIECES \$36PP | 8 PIECES \$46P | 10 PIECES \$58PP

## COLD

- California Roll**, prawn, avocado, soy sauce, wasabi (lgo,vgo)
- Tuna Nigiri**, kewpie mayo, soy sauce, pickled ginger (lg)
- Confit Roma Tomato on Toast**, Persian feta, basil, balsamic (v, lgo, vgo)
- Open Salmon Bagel**, crème fraiche, dill, pickle (lgo)
- Market Oysters + Mignonette** (lg,ld)
- Tofu Rice Paper Rolls**, hot + sour dressing (lg,vg)
- Prawn Tostada**, whipped avocado + salsa (lg,ld)
- Vegetarian Tart** seasonal vegetables, cheese (lg, v)

## HOT

- Buttermilk Fried Chicken**, Frank's hot sauce, pickle (lg)
- Mushroom + Mozzarella Arancini**, truffle aioli (v,lg)
- Pork + Fennel Sausage Roll**, tomato sauce
- Beef and Red Wine Pie**, tomato sauce
- Winter Veg Spring Roll**, truffle ponzu (vg)
- Halloumi Bites**, tamarind compote, orange (v,lg)
- Chicken Kiev Bites**, chilli aioli, fried parsley

## DESSERT

- Meringue Tarts** (v)
- Cool Little Doughnuts** (v)
- Chef's Macaroon** (vg,ld)

## GRAZERS

- Gnocchi, Mushroom, Basil, Parmesan Cheese** (vgo) 12pp
- Cos Caesar, Bacon, Crouton Crumble** (vgo) 9pp
- Fish and Chips** (lgo) 10pp
- Mini Cheeseburgers** (vgo,) 10pp

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# SET MENU

Minimum of 20 guests required.

2 COURSE \$58PP 3 COURSE \$69PP 4 COURSE \$79PP

## SHARED 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 Fritters** w mint labneh (ld, lg, v)

## MAINS (PICK THREE)

**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)

## FOURTH COURSE

**Artisan cheese boards, flatbread, chutneys & fruit paste**

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# BEVERAGE PACKAGES

## BASIC PACKAGE

2hrs - 46pp | 3hrs - 59pp | 4hrs - 72pp

### BASIC

#### WINE

Mr Mason Sparkling Cuvee Brut NV  
Dottie Lane Sauvignon Blanc  
Hearts Will Play Rose  
Henry & Hunter Shiraz Cabernet

#### TAP BEER & CIDER

Carlton Draught  
Stone & Wood Pacific Ale  
James Squire Orchard Crush Cider  
James Boag's Light

#### NON-ALCOHOLIC

Assorted Soft Drinks & Juices

## PREMIUM PACKAGE

2hrs - 57pp | 3hrs - 70pp | 4hrs - 84pp

### DELUXE

#### WINE

Mount Paradiso Prosecco NV  
Mr Mason Sparkling Cuvee Brut NV  
Vivo Moscato  
Dottie Lane Sauvignon Blanc  
Lost Woods Chardonnay  
Hearts Will Play Rose  
Bertaine et Fils Rose  
Henry & Hunter Shiraz Cabernet  
Storm & Saint Pinot Noir

#### ALL TAP BEER & CIDER +

Heap's Normal XPA  
Heineken 0.0

#### NON-ALCOHOLIC

Assorted Soft Drinks & Juices



\* Please note, all packages subject to product availability

We can also arrange a bar tab with your selections, or run a cash bar for your guests



# GET IN TOUCH

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