

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 unqiue 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 arelaxed diningspacewitha warm,welcoming interior that suits any casualgathering.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 acolourful,partially coveredspace with heaters and an open flowbetween the rooftopand beer garden. As a shared thoroughfare, it’s notaprivate 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 Barisa 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

TheLevel Onespacesofferamix ofsemi-privateandopen areas—including theBalconyBar, Level1Bar,andTerrace—creatinga flexible settingforeverythingfromcasual 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

TheRooftopTerrace and Level Onespaces 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

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
sweet chilli sauce (vg, ld)

Chicken Kiev Bites 110
sweet chilli sauce, 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

6 PIECES $37PP | 8 PIECES $45PP | 10 PIECES $56PP

COLD

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

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, sweet + sour honey chilli honey, orange (v,lg)
Chicken Kiev Bites, chilli aioli, fried parsley

DESSERT

Meringue Tarts (v)
Cool Little Doughnuts (v)
Chefs' Macaroon (vg, ld)

GRAZERS ($12.50PP)

Gnocchi, Mushroom, Basil, Parmesan Cheese (vgo)
Cos Caesar, Bacon, Crouton Crumble (vgo)
Fish and Chips (a)
Mini Cheeseburgers

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SET MENU

2 COURSE $61PP 3 COURSE $73PP 4 COURSE $79PP

SHARED STARTERS

Lemon Pepper Calamari w rocket, aioli and lemon (ld, a)
Guacamole w pickled chillies and corn chips (lg, vg)
Mushroom + Mozzarella Arancini w truffle aioli and pumpkin seeds (lg)
Sweet Potato Tempura w chipolte mayo, sage (v, vg, ldo)

SHARED MAINS (PICK THREE)

Barramundi, roasted potatoes, zucchini, sage and vierge lemon (ld, lg, a)
Gnocchi w pumpkin, goat cheese, pumpkin seeds, sage (v)
Schnitzel w gravy, salad and chips
250g Porterhouse garlic butter, salad, chips and pepper sauce (ldo, lgo) +5pp

PLATED DESSERT

Sticky Date Pudding w. butterscotch sauce & English toffee ice cream (lg)

FOURTH COURSE

Artisan cheese boards, flatbread, chutneys & fruit paste

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BEVERAGE PACKAGES

COCKTAIL ON ARRIVAL
15pp | SEASONAL SELECTIONS

BASIC PACKAGE
2hrs-48pp | 3hrs-61pp | 4hrs-75pp

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

LIGHT & NON-ALCOHOLIC
James Boags Premium Light
Assorted Soft Drinks & Juices

PREMIUM PACKAGE
2hrs-59pp | 3hrs-73pp | 4hrs-87pp

PREMIUM

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

ALL TAP BEER & CIDER +
Heap's Normal XPA
Heineken 0.0

NON-ALCOHOLIC
Assorted Soft Drinks & Juices

PACKAGE ADDON
SPIRITS UPGRADE | 29pp

Smirnoff Vodka
Gordon's Dry London Gin
El Jimador Blanco Tequila
Captain Morgan Spiced Gold Rum
Jim Beam White Bourbon
Canadian Club Whisky
Johnnie Walker Red Whiskey

* 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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