



# CORN EAT

## FUNCTION PACK



# INTRODUCTION



Located in the heart of Melbourne's sporting and cultural heartland, Richmond's Corner Hotel has well and truly established itself as one of the city's most iconic rooftop destinations. The Corner showcases an impressive rooftop featuring a modern beer garden, exciting indoor spaces and a variety of function spaces. The rooftop offers a blend of modern and rustic design elements, from the abundance of greenery, the warmth of solid timbers and custom made finishes, to distinctive lighting and breathtaking panoramic views of Melbourne's skyline.

The iconic Corner Hotel is the perfect location for a variety of functions and events. Host to a number of diverse spaces, there is space at The Corner for every occasion. From large corporate cocktail parties in the events bar, to private dining in our legends lounge, or an intimate birthday on our famous rooftop.

The Corner Hotel well and truly encapsulates the three cultural pillars of our city: great food, great games and great music - along with great service and style. If you are looking for a fun and contemporary option to host your next function or event, the impressive Corner Hotel is the place to be!

# CITY BAR

The vibrant and luxurious private City Bar is the perfect space for corporate and milestone functions.

Offering a breathtaking light filled atrium roof, private bar, flexible layout options and city views, the space is ideal for larger functions wanting an exclusive private space.

## FEATURING

Seated up to 75 guests

Standing up to 130 guests

Exclusive space

Private Bar

AV facilities, including wireless microphone,

two LCD screens and zoned sound

Versatile floor plans and seating arrangements

Outdoor beer garden (optional)

Heating and cooling options



# LEGENDS LOUNGE

## PRIVATE DINING

Overlooking Richmond Hill, the Legends Lounge is the perfect space if you are looking for an intimate private dining experience. With blends of plush velvet, artist memorabilia, and a range of menu options to choose from, this space is suitable for any special occasion.

## CORPORATE

The Legends Lounge offers versatile seating and table arrangements with fully integrated AV capabilities. It is ideal for business meetings, team workshops, presentations as well as corporate lunches and dinners.

## FEATURING

- Seated up to 34 guests
- Standing up to 40 guests
- Heating and cooling options
- Audio visual facilities, including LCD screen and zoned sound
- Table service
- Meeting stationary
- Tea & coffee;
- Breakfast & morning tea packages



# DECK

The Deck is the ideal space amongst the vibrant atmosphere of our beloved rooftop beer garden. With undercover and open air space, it overlooks the backdrop of Melbourne's city skyline. It's perfect for those intimate birthday gatherings and casual work functions or larger cocktail events.

## FEATURING

- Seated up to 32 guests
- Standing up to 90 guests
- Undercover
- Heating and cooling options
- Table service



# FUNCTIONS MENU

## CANAPES

Minimum of 20 per canape or grazer selection  
v - vegetarian | ve - vegan | gf - gluten free

### COLD CANAPES - \$4 each

**Hot Smoked Trout Crostini (gf opt)**  
sweet corn mayo

**BLT Sandwich**  
smoked paprika aioli

**Sushi - Chef Selection (gf/ v opt)**  
wasabi, soy

**Beetroot Blini (v)**  
chive, goats cheese, crumbled walnut

**Brie Cheese & Quince Gougere (v)**

**Vietnamese Rice Paper Roll (v/gf/ve opt)**  
nam jim

### HOT CANAPES - \$4 each

**Pulled Lamb Shoulder Filo Tartlet**  
tabouli, pomegranate, citrus yoghurt

**Coconut Crumbed Prawn (gf)**  
chilli & lime aioli

**Pumpkin & Ricotta Arancini (v)**  
tomato mayo, ricotta salata

**Chicken & Leek Pie**  
crushed peas, tomato relish

**Wild Mushroom Tartlet (v/ ve opt)**  
porcini cream, chives

**Scallop Dumpling (ve opt)**  
sesame, coriander, soy glaze



# FUNCTIONS MENU

## CANAPES

Minimum of 20 per grazer or dessert selection

### GRAZERS - \$6 each

**Salt & Pepper Calamari (gf)**  
burnt lemon mayo

**Jalapeno Croquettes (v)**  
romesco

**Chicken Parma Roll**  
napoli, basil, mozzarella

**Cheeseburger Slider (gf opt)**  
Angus beef, cheddar, American mustard,  
pickles, milk bun

**Chickpea Slider (v/ve & gf opt)**  
sriracha, red cabbage slaw, pickles,  
milk bun

**Gangnam Fried Chicken (gf)**  
kim chi mayo

### DESSERTS - \$4.50 each

**Lemon Meringue Tartlet**

**Chocolate Lamington**

**Salted Caramel Mousse, Seasonal Fruit (v,gf)**

## PLATTERS

### Charcuterie - \$120

Chef's selection of cured meats, marinated  
Mt Zero olives, dill pickles, mustard, tomato  
relish, grilled sourdough

### Cheese Board - \$120

Chef's selection of three cheeses, green  
apple, medjool dates, walnuts, dill pickles,  
fruit paste, fruit toast, lavosh

### Pork & Fennel Sausage Rolls - \$90

Tomato ketchup

### Pie Floaters - \$90

crushed peas, tomato ketchup



# SET MENU

Alternate drop table service

\$55 Per Head – Three course service, choice of two items from each course

\$45 Per Head – Two course service, choice of two mains, and either two desserts or two entrées

\$8 per side dish can be added

## STARTER

**Baked Dinner Rolls (v/ve opt)** cultured butter, pink salt

## ENTREES

**Gnocchi (v)** burnt butter sauce, pine nuts, peas, ricotta salata, sage

**Beetroot & Goats Cheese Macaron (v)** red vein sorrel, beetroot yoghurt, golden beet, candied beetroot

**Sesame Crusted Tuna (gf)** wasabi creme fraiche, pickled cucumber, baby radish, sourdough wafer

**Chicken Galantine (gf opt)** lemon & oregano, tomato, feta, cucumber, olive crumb, crisp flatbread

**Crispy Rice Noodle Salad (gf)** char-grilled beef, black sesame, chilli caramel

## MAIN

**Confit Chicken Maryland (gf)** potato rosti, parsnip puree, charred beans, pickled carrot, chicken jus

**Seared Salmon Fillet (gf)** warm quinoa salad - zucchini, pumpkin, tomato, crushed peas, charred lemon, smoked paprika vinaigrette

**Sweet Potato Risotto (v/ve opt)** spinach, leek, ricotta salata, gremolata, basil

**Pork Belly (gf)** red cabbage slaw, potato mash, sweet pickled crab apple, calvados jus

**250gm Porterhouse Steak (gf)** hand cut chips, fennel & chipotle butter, bitter leaves, jus

## SIDE DISHES

**Seasonal Vegetables (v/ve opt)** horseradish butter, wakame salt

**Bitter Leaves (ve)** shaved radish, mustard & raisin vinaigrette

**Fries (v)** garlic mayo

## DESSERT

**Honeycomb Semifreddo (v)** honeycomb crumb, chocolate glaze

**Caramel Apple Cake (v/gf)** frangipane, caramelised walnuts, salted caramel sauce, yoghurt icecream

**Coconut & Vanilla Panna Cotta (ve)** mixed berries, toasted coconut





# SHARING MENU

\$60 Per Head – Minimum of 15 people

Chef selection of sides

## ENTRÉES

**Hummus Plate (v)** hummus, beetroot hummus, grilled flatbread, spiced pine nuts, olive oil

**Pumpkin & Ricotta Arancini (v)** napoli sauce, fennel & sorrel salad

## MAINS

**Whole Korean Fried Chicken (gf opt)**

cucumber kimchi, mirin & black sesame, kewpie mayo, chilli, lettuce cups

**Chargrilled Whole Eggplant (v/gf opt)**

ratatouille, salsa verde, herb salad, grilled pita bread

**Braised Lamb Shoulder**

tabouli, cucumber ribbons, feta, citrus yoghurt, beetroot hummus, flat bread

## SIDES

**Bitter Leaves (ve)** shaved radish, mustard & raisin vinaigrette

**Fries (v)** garlic mayo

## PETIT FOURS

**Lemon Meringue Tartlet**

**Chocolate Lamington**

**Salted Caramel Mousse, Seasonal Fruit (v,gf)**



# WORKSHOP MENU

## MORNING TEA - \$10 PER PERSON

Assorted Fruit Platter

Assorted Danishes

## MORNING & AFTERNOON TEA - \$15 PER PERSON

Assorted Fruit Platter

Assorted Danishes

Pot Set Bircher Yoghurt

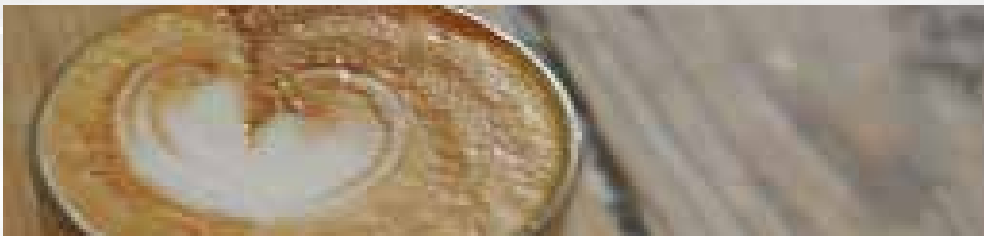
## MORNING TEA, LUNCH & AFTERNOON TEA - \$20 PER PERSON

Assorted Fruit Platter

Assorted Danishes

Chefs Selection of Mixed Sandwiches (v/ve/gf opt avail)

Tea and Coffee provided with each menu selection on the day



# BEVERAGE OPTIONS

## BEVERAGES ON CONSUMPTION

A bar tab can be set up with a specified limit and set against select beverages. This can be revised as your function progresses and increased if need be.

## CASH BAR

Your guests will be able to select from an extensive list of drinks, which are available for purchase throughout your function.

## BEVERAGE PACKAGE

Our beverage packages have been designed for those who wish to have a more controlled offering outside a bar tab. These packages are available for groups of 30 or more for up to four hours, in the city bar. Spirit packages can be priced upon request.



Menus are subject to seasonal variation and responsible service of alcohol applies to all functions.

# BEVERAGE PACKAGE

## HOUSE PACKAGE

**\$58 PER PERSON**

1 sparkling, 1 white, 1 red, select tap beers & cider

### SPARKLING

McWilliams 'Markview' Brut Cuvee NV, NSW

### WHITE

McWilliams 'Markview' Sauvignon Blanc, NSW

### RED

McWilliams 'Markview' Cabernet Merlot, NSW

### TAP BEER & CIDER

Carlton Draught

Melbourne Bitter

Bulmers Apple Cider

### BOTTLED BEER

Cascade Light Beer



# BEVERAGE PACKAGE

## PREMIUM PACKAGE

**\$62 PER PERSON**

McWilliams options - plus choice of 3 additional wines, select tap beers & ciders, select premium bottled beers and mixed drinks.

### SPARKLING

McWilliams 'Markview' Brut Cuvee NV,  
NSW

Dunes & Green Split Pick Moscato NV,  
NSW

### WHITE

McWilliams 'Markview' Sauvignon Blanc,  
NSW

Kindred Spirits Sauvignon Blanc,  
Marlborough, NZ

Burns & Fuller Chardonnay,  
Adelaide Hills, SA

### RED

McWilliams 'Markview' Cabernet Merlot,  
NSW

Drake Shiraz,  
Heathcote, VIC

Whistle Post Cabernet Sauvignon,  
Coonawarra, SA

### TAP BEERS & CIDERS

Carlton Draught

Melbourne Bitter

Mountain Goat Steam Ale

Bulmers Apple Cider

### BOTTLED BEERS

Cascade Light Beer

Corona

Stella Artois



# BEVERAGE PACKAGE

## EXCLUSIVE PACKAGE

**\$75 PER PERSON**

2 sparkling, 3 whites, 3 reds, select tap beers & ciders, select premium and bottled beers.

### SPARKLING

McWilliams 'Markview' Brut Cuvee NV,  
NSW

Dunes & Green Split Pick Moscato NV,  
NSW

Mionetto Prosecco NV, DOC  
Treviso, Italy

### WHITE

McWilliams 'Markview' Sauvignon Blanc,  
NSW

Kindred Spirits Sauvignon Blanc,  
Marlborough, NZ

Burns & Fuller Chardonnay,  
Adelaide Hills, SA

Under & Over Pinot Gris,  
King Valley, VIC

### RED

McWilliams 'Markview' Cabernet Merlot,  
NSW

Drake Shiraz,  
Heathcote, VIC

Whistle Post Cabernet Sauvignon,  
Coonawarra, SA

Take It To The Grave Pinot Noir,  
Yarra Valley, VIC

### TAP BEERS & CIDERS

Carlton Draught

Melbourne Bitter

Mountain Goat Steam Ale

Bulmers Apple Cider

Stella Artois

Fat Yak Pale Ale

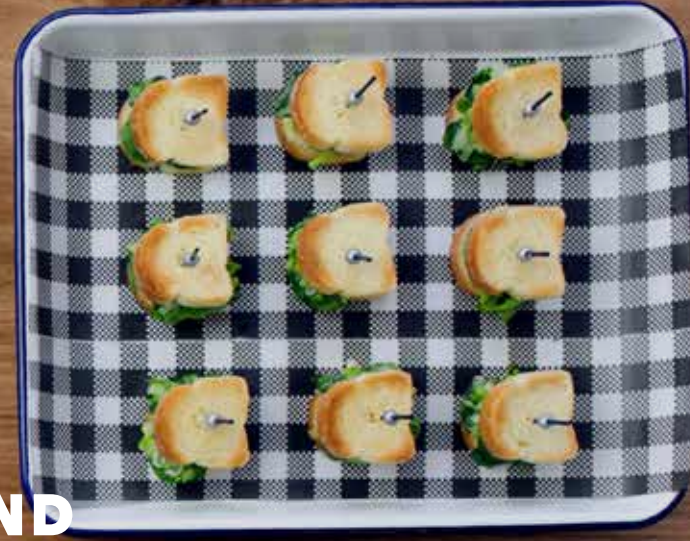
### BOTTLED BEERS

Cascade Light Beer

Corona

Stella Artois





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