



FOR

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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