



# FORNOR

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

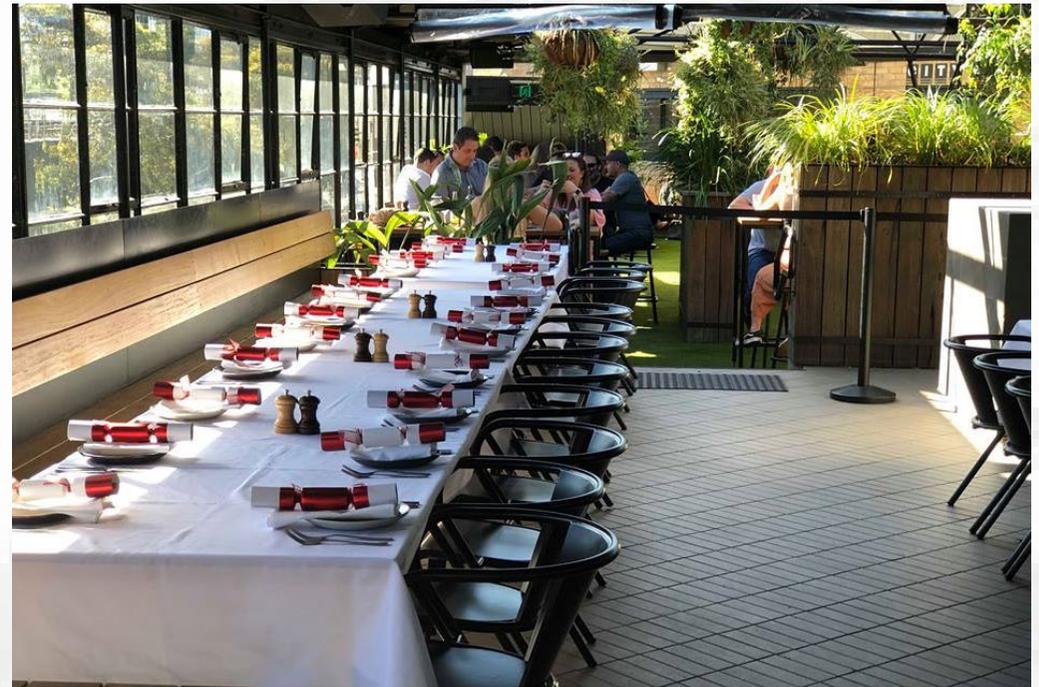


# DECK

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 50 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

#### Smoked Salmon Roulade

beetroot crepe, horseradish cream, nori

#### Parmesan Shortcrust (v)

crushed broad beans, whipped feta

#### Sushi - Chef Selection (gf/ v opt)

wasabi, soy

#### Leek Tarte Tatin (v)

ashed goats' cheese, celery sprouts

#### Vietnamese Rice Paper Roll (v/gf/ve opt)

nam jim

### HOT CANAPES - \$4 each

#### Chicken Shish (gf)

garlic yoghurt, sumac

#### Coconut Crumbed Prawn (gf)

chilli & lime aioli

#### Tomato and Basil Arancini (gf/v)

parmesan mayo

#### Spiced Lamb Pide

labneh, pomegranate

#### Jalapeno Croquette (v)

romesco

#### Vegetable Samosa (ve)

mango relish

#### Duck Spring Roll

plum dipping sauce



# FUNCTIONS MENU

## CANAPES

Minimum of 20 per grazer or dessert selection

### GRAZERS - \$6 each

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

**Crisp Bao Bun**  
pork belly, chilli jam, coriander, cucumber

**Chicken Waldorf Sandwich**  
walnuts, apple, celery, lemon mayo

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

**Falafel Slider (v/ve & gf opt)**  
tomato, cos lettuce, garlic tzatziki, milk bun

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

### DESSERTS - \$4.50 each

**White Chocolate & Raspberry Tart**

**Burnt Brown Sugar Meringue**  
lemon curd

**Coconut Panna Cotta (ve/gf)**  
compressed pineapple



## 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 - \$60**  
tomato ketchup

**Pie Floater - \$60**  
tomato relish



# SET MENU

Alternate drop table service

\$60 Per Head – Three course service, choice of two items from each course

\$50 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

**Shallot Tarte Tatin (v)** puff pastry, caramelised shallots, goats chevre, petite herb salad

**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

**Lamb Backstrap (gf)** pistachio quinoa tabouli, red onion gel, tahini labneh, parsley

**Smoked Tofu (ve)** soba noodles, miso squash, zucchini, edamame beans, soy & ginger dressing

## MAIN

**Roast Chicken** cauliflower puree, potato gratin, sautéed cavole nero, chicken jus

**Pan Roasted Barramundi (gf)** kipfler potato, pressed fennel, Spanish onion & caper salad, lime vinaigrette

**Pan Fried Gnocchi (ve/gf)** roasted red peppers, sundried tomatoes, kalamata olives, basil pesto

**Pork Belly (gf)** apple, coriander, mint, chilli & shallot salad, sweet potato wedges, sticky palm sugar sauce

**250gm Porterhouse Steak (gf)** cooked medium, fries, horseradish butter, bitter leaves, jus

## SIDE DISHES

**Seasonal Vegetables (v/gf/ve opt)** horseradish butter

**Bitter Leaves (v/gf/ve)** shaved fennel, house vinaigrette

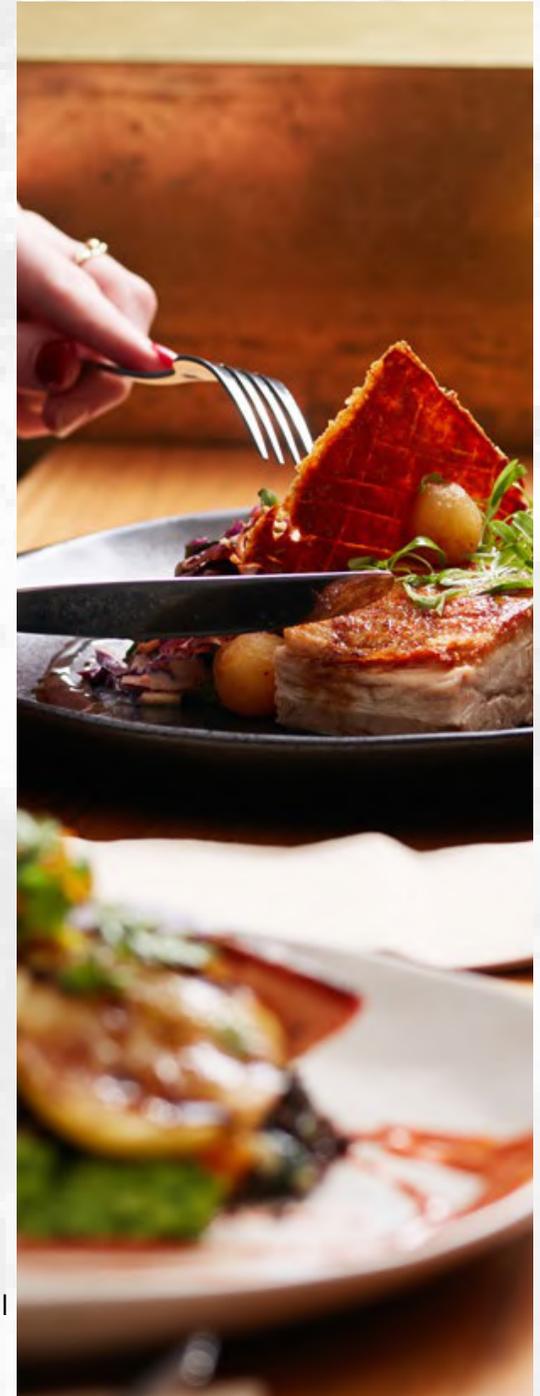
**Chips (v/gf/ve opt)** aioli

## DESSERT

**Caramel Bavarois (gf/v)** chocolate fudge cake, dulce de leche, caramel popcorn

**Burnt Brown Sugar Meringue (v)** lemon curd, meringue kisses, shortbread crumb, lemon sorbet, baby basil

**Coconut Panna Cotta (ve/gf)** compressed pineapple, toasted coconut



# SHARING MENU

\$60 Per Head – Minimum of 15 people

Chef selection of sides

## ENTRÉES

**Hummus Plate (v)** grilled flatbread, spiced pine nuts, olive oil, pomegranate molasses

**Tomato and Basil Arancini (v/gf)** parmesan mayo

## MAINS

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

pickled daikon, sesame slaw, kim chi, kewpie mayo, chilli, steamed bao

**Whole Grilled Eggplant (ve/gf opt)**

chickpea & freekah tabouli, hummus, tahini, parsley & pomegranate salad, flat bread

**Crispy Roasted Pork Hock (gf)**

sauerkraut, sautéed Tuscan cabbage, apple relish, roasted potatoes, caraway pork jus

## SIDES

**Bitter Leaves (v/gf/ve)** shaved fennel, house vinaigrette

**Chips (v/gf/ve opt)** aioli

## PETIT FOURS

**White Chocolate & Raspberry Tart (v)**

**Burnt Brown Sugar Meringue (v)** lemon curd, kaffir lime leaf

**Coconut Panna Cotta (ve/gf)** compressed pineapple



# WORKSHOP MENU

## MORNING TEA - \$10 PER PERSON

Select two from the below list

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

Select four from the below list

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

Select 4 from the below list

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

Assorted Fruit Platter

Assorted Danishes

Raspberry & White Chocolate Muffins

Banana & Milk Chocolate Muffins

Quiche Lorraine With Egg & Bacon

Spinach & Feta Quiche

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 only**. 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

Mortar & Pestle Brut Cuvee NV, SA

### WHITE

Mortar & Pestle Semillon Sauvignon Blanc, SA

### RED

Mortar & Pestle Cabernet Merlot, SA

### TAP BEER & CIDER

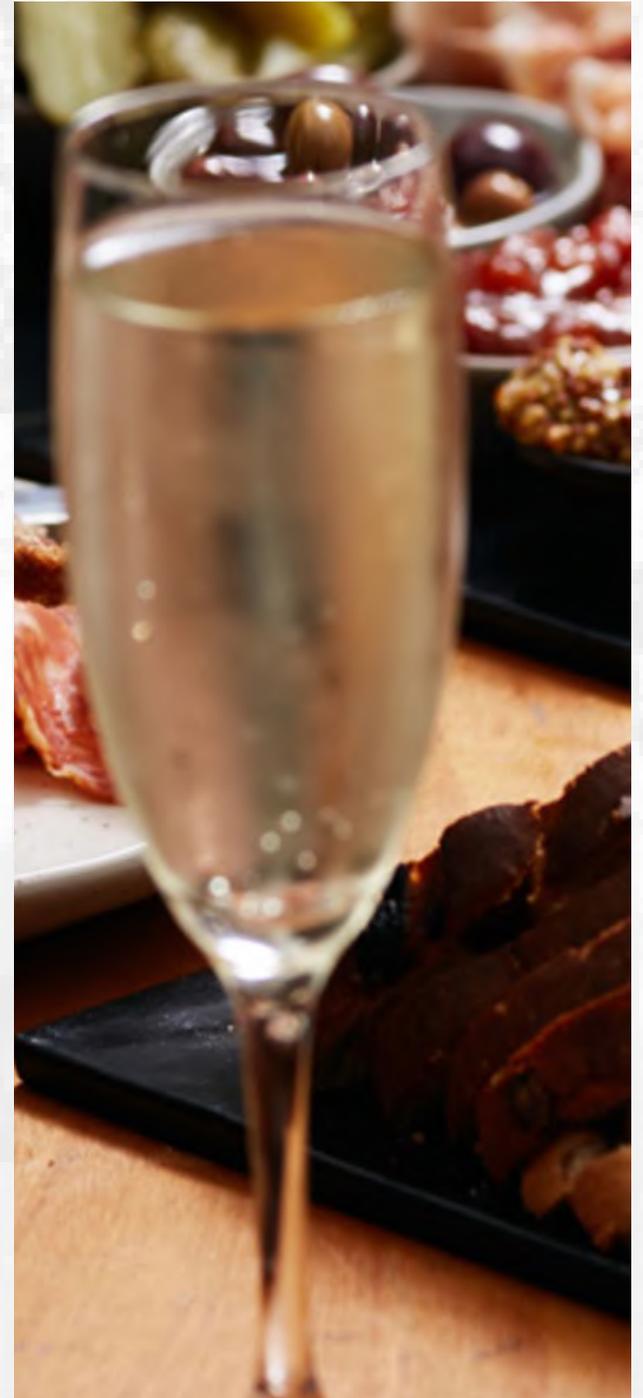
Carlton Draught

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

Mortar & Pestle Brut Cuvee NV, SA

Dunes & Green Split Pick Moscato NV,  
NSW

### WHITE

Mortar & Pestle Semillon Sauvignon Blanc,  
SA

Totara Sauvignon Blanc,  
Marlborough, NZ

Shottesbrooke Chardonnay,  
Padthaway, SA

### RED

Mortar & Pestle Cabernet Merlot, SA

Mountadam Five Fifty Shiraz,  
Barossa Valley, SA

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

Mortar & Pestle Brut Cuvee NV, SA

Dunes & Green Split Pick Moscato NV,  
NSW

Bandini Prosecco Extra Dry DOC NV,  
Treviso, Italy

### WHITE

Mortar & Pestle Semillon Sauvignon Blanc, SA

Totara Sauvignon Blanc,  
Marlborough, NZ

Shottesbrooke Chardonnay,  
Padthaway, SA

Under & Over Pinot Gris,  
King Valley, VIC

### RED

Mortar & Pestle Cabernet Merlot, SA

Mountadam Five Fifty Shiraz,  
Barossa Valley, SA

Whistle Post Cabernet Sauvignon,  
Coonawarra, SA

Take It To The Grave Pinot Noir,  
Adelaide Hills, SA

### 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





**57 SWAN STREET, RICHMOND**  
**T: (03) 9427 7300**



**E: [FUNCTIONS@CORNERHOTEL.COM](mailto:FUNCTIONS@CORNERHOTEL.COM)**