



CORNERS

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

***please note - in line with Covid restrictions, some function spaces may be operating at a reduced capacity**



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

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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

***please note - in line with Covid restrictions, some function spaces may be operating at a reduced capacity**



FUNCTIONS MENU

CANAPES

Minimum of 10 per canape or grazer selection
Served platter style to tables
v - vegetarian | ve - vegan | gf - gluten free

COLD CANAPES - \$4 each

Smoked Salmon Roulade

beetroot crepe, horseradish cream, nori

Gruyere Gougeres (v)

quince toffee

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

Thai Chicken Meatballs (gf)

fish caramel, black sesame

Coconut Crumbed Prawn (gf)

chilli & lime aioli

Tomato and Basil Arancini (gf/v)

parmesan mayo

Spiced Lamb Kofta (gf)

garlic & parsley yoghurt

Jalapeno Croquette (v)

romesco

Spiced Pumpkin Pide (v/ve opt)

labneh, pomegranate

Duck Spring Roll

plum dipping sauce



FUNCTIONS MENU

CANAPES

Minimum of 10 per grazer or dessert selection
Served platter style to tables

GRAZERS - \$6 each

Salt & Pepper Calamari (gf)
burnt lemon mayo

Bao Bun
pork belly, chilli jam, coriander, cucumber

Croque Monsieur
ham, cheese, bechamel

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

Chilli Peanut Tofu Slider (v/ve & gf opt)
pickled onion, cos, milk bun

Gangnam Fried Chicken (gf)
kim chi mayo

DESSERTS - \$4.50 each

Salted Caramel Macaron (gf)

Baileys Trifle
baileys custard, vanilla sponge, cocolate jelly,
chocolate flakes

Dark Chocolate Fudge Cake (gf/ve)
whipped peanut buttercream

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



SEATED SHARING MENU

Minimum of 10 people - only available to extended bookings

\$60 Per Head – Three course service

\$50 Per Head – Two course service, choice of entree & main, or main & desserts

Chef selection of sides

ENTRÉES

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

Tomato and Basil Arancini (v/gf) parmesan mayo

MAINS

Whole Korean Fried Chicken (gf opt)

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

Ras El Hanout Roasted Butternut (ve/gf opt)

saffron rice, pistachio, currants, preserved lemon, tahini dressing, flat bread

Dukkah Crusted Lamb Shoulder

pearl cous cous, fattoush salad, flat bread, tzatziki

SIDES

Dressed Leaves (v/gf/ve) red onion, shaved fennel, dill, mustard vinaigrette

Chips (v/gf/ve opt) aioli

PETIT FOURS

Salted Caramel Macaron (gf)

Baileys Trifle

baileys custard, vanilla sponge, cocolate jelly, chocolate flakes

Dark Chocolate Fudge Cake (gf/ve)

whipped peanut buttercream



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

Assorted Macarons

Raspberry & White Chocolate Muffins

Banana & Milk Chocolate Muffins

Quiche Lorraine With Egg & Bacon

Spinach & Feta Quiche

Zucchini Slice with Tomato Relish

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 PACKAGES

Please ask our functions team if you are interested in arranging a beverage package for your function. Please note, packages are only available for exclusive City Bar bookings and for groups of 30 or more. Spirit packages can be priced upon request.



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



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