



ORN

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 City 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 70 guests

Standing up to 120 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 20 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 30 guests
- Standing up to 45 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 - \$5 each

Beetroot Billini

smoked salmon, creme fraiche, dill

Dukkah Spiced Lamb Fillet

tabouli, filo pastry

Sushi - Chef Selection (gf/ v opt)

wasabi, soy

Leek Tarte Tatin (v)

ashed goats' cheese, celery sprouts

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

ginger, nam jim

HOT CANAPES - \$5 each

Chicken Satay Skewer (gf)

coriander, lime

Coconut Crumbed Prawn (gf)

chilli & lime aioli

Pumpkin & Thyme Arancini (v)

parmesan mayonnaise

Spiced Lamb Kofta (gf)

garlic & parsley yoghurt

Sweet Corn & Leek Croquette (v)

chilli relish

Spiced Pumpkin Pide (ve)

tahini, pomegranate

Duck Spring Roll

plum dipping sauce



FUNCTIONS MENU

CANAPES

Minimum of 20 per canape or grazer selection

v - vegetarian | ve - vegan | gf - gluten free

GRAZERS - \$7 each

Lemon & Paprika Calamari (gf opt)
agrodolce, lemon

Bao Bun
crispy pork belly, chilli jam,
coriander, cucumber

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

Za'atar Chickpea Slider (v/ve opt/gf opt)
pickled onion, parsley tabouli, black onion
tahini, milk bun

Five Spiced Chicken (gf)
pickled cucumber, soy & yuzu glaze, coriander

Five Spiced Tofu (gf/ve)
pickled cucumber, soy & yuzu glaze, coriander

DESSERTS - \$4.50 each

Assorted Macaron (gf opt)

Blueberry Tarte Tatin (ve)

Eton Mess (gf)
meringue, white chocolate mousse,
strawberry compote

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

\$60 Per Head – Three course service

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

Chef selection of sides

ENTRÉES – choice of two

Muhammara (v/ve opt/gf opt) grilled flat bread, pomegranate molasses, smoked almonds

Five Spiced Chicken (gf) pickled cucumber, soy & yuzu glaze, coriander

Cauliflower Pakoras (ve/gf) eggplant kasundi

Pumpkin & Thyme Arancini (v) parmesan mayonnaise

MAINS – choice of three

Whole Korean Fried Chicken (gf opt)

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

Dukkah Roasted Butternut (gf/ve)

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

Rosemary & Garlic Lamb Shoulder (gf opt)

saffron cous cous, fattoush salad, tzatziki

Miso Roasted Whole Eggplant (gf/ve)

cucumber, puffed quiona, mint, coriander, yuzu & soy dressing

SIDES

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

Chips (v/gf/ve opt) aioli

PETIT FOURS

Assorted Macaron (gf opt)

Eton Mess (gf)

meringue, white chocolate mousse, strawberry compote

Blueberry Tarte Tatin (ve)



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 - \$25 PER PERSON

Select 4 from the below list

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

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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