



ROUND THE CORNER

FUNCTION PACK



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 destinations. ‘Round the Corner, as it’s titled, is a new space decorated with the feels of summer; with exciting undercover and outdoor spaces, AV capabilities and a range of menu selections.

If you’re looking for a unique setting along with great service and style to host your next event, get in touch with our friendly functions team.

FEATURING

Seated up to 80 guests
Standing up to 180 guests
Exclusive space
Private Bar
AV facilities, including microphone
DJ facilities
Versatile floor plans and seating arrangements
Outdoor and undercover areas
Private bathroom access
Fully accessible



THE LONG LUNCH

Minimum of 40 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 quinoa, 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)

CANAPES

Minimum of 20 per canape, grazer or dessert 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



CANAPES

Minimum of 20 per canape, grazer or dessert 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,
seasonal fruit, Medjool dates,
walnuts, dill pickles, fruit paste,
fruit toast, lavosh

Pork & Fennel Sausage Rolls - \$60

tomato ketchup

Pie Floater - \$60

tomato relish





GET IN TOUCH WITH OUR FUNCTIONS TEAM TODAY.

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