

CORNER

'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

Exclusive use of toilet facilities



THE LONG LUNCH

Minimum of 40 people

\$75 Per Head – Three course service of entree, main, desserts

\$60 Per Head – Two course service, choice of entree & main, or main & desserts

Chef selection of sides

ENTRÉES – choice of two

Chef's Choice Of Dip (v/ve opt/gf opt) grilled flat bread, olive oil

Five Spiced Chicken pickled cucumber, soy & yuzu glaze, coriander

Five Spice Tofu (ve) eggplant kasundi

Sweet Corn & Basil Arancini (gf/v) parmesan mayonnaise

MAINS – choice of three

Whole Korean Fried Chicken (gf opt)

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

Ras El Hanout Roasted Butternut (gf op/ve)

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

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

Seasonal Vegetables (v) taragon butter

PETIT FOURS

Assorted Macaron (gf opt)

Chocolate & Raspberry Fudge Brownie chocolate ganache

Lemon Meringue Tart



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

Parmesan Palmier

whipped feta, broad bean

Leek Tarte Tatin (v)

ashed goats' cheese, celery sprouts

Truffle Mushroom Duxelle Tart (v)

creme fraiche, chives



HOT CANAPES - \$5 each

Chicken Satay Skewer (gf)

coriander, lime

Mini Steamed Pork Bun

black vinegar

Sweet Corn & Basil Arancini (v)

soffritto, parmesan

Spiced Lamb Kofta (gf)

garlic & parsley yoghurt

Spinach Falafel (ve/gf)

lemon tahini

Spiced Pumpkin Pide (ve)

tahini, pomegranate

Duck Spring Roll

plum dipping sauce

Chilli Con Carne Empanada

sour cream & chives



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)

dill & cornichon mayo, lemon

Bao Bun

char siu pulled pork, pickled cucumber, kewpie, coriander

Cheeseburger Slider (gf opt)

Angus beef, cheddar, American mustard, pickles, milk bun

Za'atar Chickpea Slider (v/ve opt/gf opt)

cheese, sweet & spiced onion, herbed 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)

Lemon Meringue Tart

Chocolate & Raspberry Fudge Brownie

chocolate ganache

PLATTERS

Charcuterie - \$135

Chef's selection of cured meats, marinated, Mt Zero olives, dill pickles, mustard, tomato relish, grilled sourdough

Cheese Board - \$135

Chef's selection of three cheeses, seasonal fruit, walnuts, quince paste, fruit toast, lavosh

Pork & Fennel Sausage Rolls - \$65

tomato ketchup

Pie Floater - \$65

tomato relish





GET IN TOUCH WITH OUR FUNCTIONS TEAM TODAY.

57 SWAN ST, RICHMOND

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