

# CORNER HOTEL CORPORATE PACKAGE



57 Swan St, Richmond VIC 3121, Wurundjeri Woi Wurrung Country  
**W** [cornerhotel.com](https://cornerhotel.com) **E** [functions@cornerhotel.com](mailto:functions@cornerhotel.com)



---

The Corner is the perfect location to celebrate a range of corporate occasions, from end of year events and company milestones to product launches, to congratulate a retiree or welcome new members of your team.

Whether you're planning a formal sit-down dinner or a more casual cocktail party, our flexible event spaces can accommodate groups of any size, making the Corner Hotel an excellent option for intimate gatherings or large-scale events.

With menu options that cover a wide range of dietary requirements and preferences as well as extensive alcohol and non-alcoholic ranges - The Corner has you covered!



Our bandroom is the ultimate spot for live music and entertainment. With state-of-the-art sound and lighting systems, it's the ideal venue for a concert, performance, awards night or company celebration. Our rooftop bar is where you can take in stunning views of the city skyline while enjoying a drink with your colleagues and friends.

At the Corner Hotel, we know that every event is unique. That's why our experienced functions team is available to help you plan and execute every aspect of your event. Book your next corporate event at the Corner Hotel, and let us help you create an unforgettable celebration to remember for years to come.





# SPACES



City Bar



Beer Garden

	City Bar	City Bar + Beer Garden	Deck	Legends Lounge
Seated	70	70	30	30
Standing	100	150	45	N/A
AV	Wireless microphone, two LCD screens and zoned sound	Wireless microphone, two LCD screens and zoned sound	LCD Screen	Wireless microphone, LCD Screen and zoned sound



Deck



Legends Lounge

# WORKSHOP PACKAGES

**Morning Tea | \$20 per person**

2 options

**Morning & Afternoon Tea | \$30 per person**

4 options

**Morning Tea, Lunch & Afternoon Tea |**

**\$45 per person**

4 options + Assorted sandwiches & fresh fruit platter

## Select Option

Assorted fruit platter

Assorted danishes

Assorted macarons

Raspberry & white chocolate  
muffins

Banana & milk chocolate muffins

Quiche lorraine

Spinach & feta quiche

Zucchini slice with tomato relish



## Complimentary

Still & sparkling water

Tea & coffee station

Selection of juices





# SEATED SHARING MENU

Minimum of 10 people | All dishes served to share

## 2 Course | \$60 per head

2 course service; main & chef's sides  
with a choice of entrée or dessert

## 3 Course | \$75 per head

3 course service; entrée, main & dessert  
with chef's sides

## ENTREES

### SELECT TWO

Chef's selection of dip, grilled flat bread, olive oil (v/ve/gf opt.)

Five spice tofu, pickled cucumber, yuzu soy dressing

Five spice chicken, pickled cucumber, yuzu soy dressing

Sweet corn & basil arancini, parmesan aioli (gf/v)

## MAINS

### SELECT THREE

Whole fried Korean chicken, pickled daikon, Asian slaw, kimchi, kewpie mayo, chilli, bao buns (gf opt.)

Ras el hanout roasted butternut, saffron rice, pistachios, currants, preserved lemon, tahini dressing, flat bread

Rosemary & garlic lamb shoulder, pearl cous cous, fattoush salad, tzatziki (gf opt.)

Miso roasted whole eggplant, cucumber, puffed quinoa, mint, coriander, yuzu & soy dressing (ve/gf)

## SIDES

Dressed leaves, red onion, shaved fennel, dill, mustard vinaigrette

Fries, aioli

Seasonal vegetables, tarragon butter

## PETIT FOURS

Assorted macarons (gf opt.)

Lemon meringue tart

Chocolate & raspberry fudge brownie chocolate ganache

v - vegetarian ve - vegan gf - gluten free

# CANAPES

---

## HOT | \$6 Each

Duck spring roll, plum dipping sauce  
Pumpkin & thyme arancini, parmesan aioli (v)  
Satay chicken skewer, coriander, lime (gf)  
Chilli con carne empanada, sour cream & chives  
Spiced lamb kofta, garlic & parsley yoghurt (gf)  
Mini steamed pork bun, black vinegar  
Spiced pumpkin pide, tahini, pomegranate (ve)  
Spinach falafel, lemon tahini (ve/gf)

## COLD | \$6 Each

Beetroot blini, smoked salmon, crème fraîche, dill  
Parmesan palmier, whipped feta, broad bean  
Dukkah spiced lamb fillet, tabouli, filo pastry  
Leek tarte tatin, goats cheese, celery sprouts (v)  
Truffle mushroom duxelle tart, crème fraîche, chives

## GRAZERS | \$7.5 each

Lemon & paprika calamari, dill & cornichon mayo (gf opt.)  
Steamed bao bun, char siu pulled pork, pickled cucumber, kewpie, coriander  
Cheeseburger slider, cheddar, American mustard, pickles, milk bun (gf opt.)  
Za'atar chickpea sliders, cheese, sweet & spiced onion, herbed tahini (v, ve opt, gf opt.)  
Five spiced fried chicken, yuzu soy glaze  
Five spiced fried tofu, yuzu soy glaze (ve)

## DESSERTS | \$5 each

Assorted macarons (gf opt.)  
Lemon meringue tart  
Chocolate & raspberry fudge brownie, chocolate ganache

...

Minimum of 20 per canape or grazer selection

v - vegetarian ve - vegan gf - gluten free

# PLATTERS

---

## **PORK & FENNEL SAUSAGE ROLLS | \$75**

tomato ketchup

## **PIE FLOATER | \$75**

tomato relish

## **SLIDER PLATTER | \$135**

Za'atar chickpea sliders & cheeseburger sliders

## **CHEESEBOARD | \$150**

Blue, brie & cheddar cheese, quince paste, seasonal fruit, walnuts, fruit loaf & lavosh

## **CHARCUTERIE BOARD | \$150**

Salami, ham, prosciutto, dill cucumbers, roasted capsicum & sourdough baguette

## **NO MEAT TREAT | \$110**

Five spice tofu, cauliflower pakoras, pumpkin & thyme arancini (v)

## **SNACK ATTACK | \$110**

Five spice chicken, pumpkin & thyme arancini, lemon & paprika calamari

## **FILL ME UP | \$110**

Chilli con carne empanada, pork & fennel sausage roll, pumpkin & thyme arancini

v - vegetarian ve - vegan gf - gluten free







**W** [cornerhotel.com](http://cornerhotel.com) **E** [functions@cornerhotel.com](mailto:functions@cornerhotel.com)

