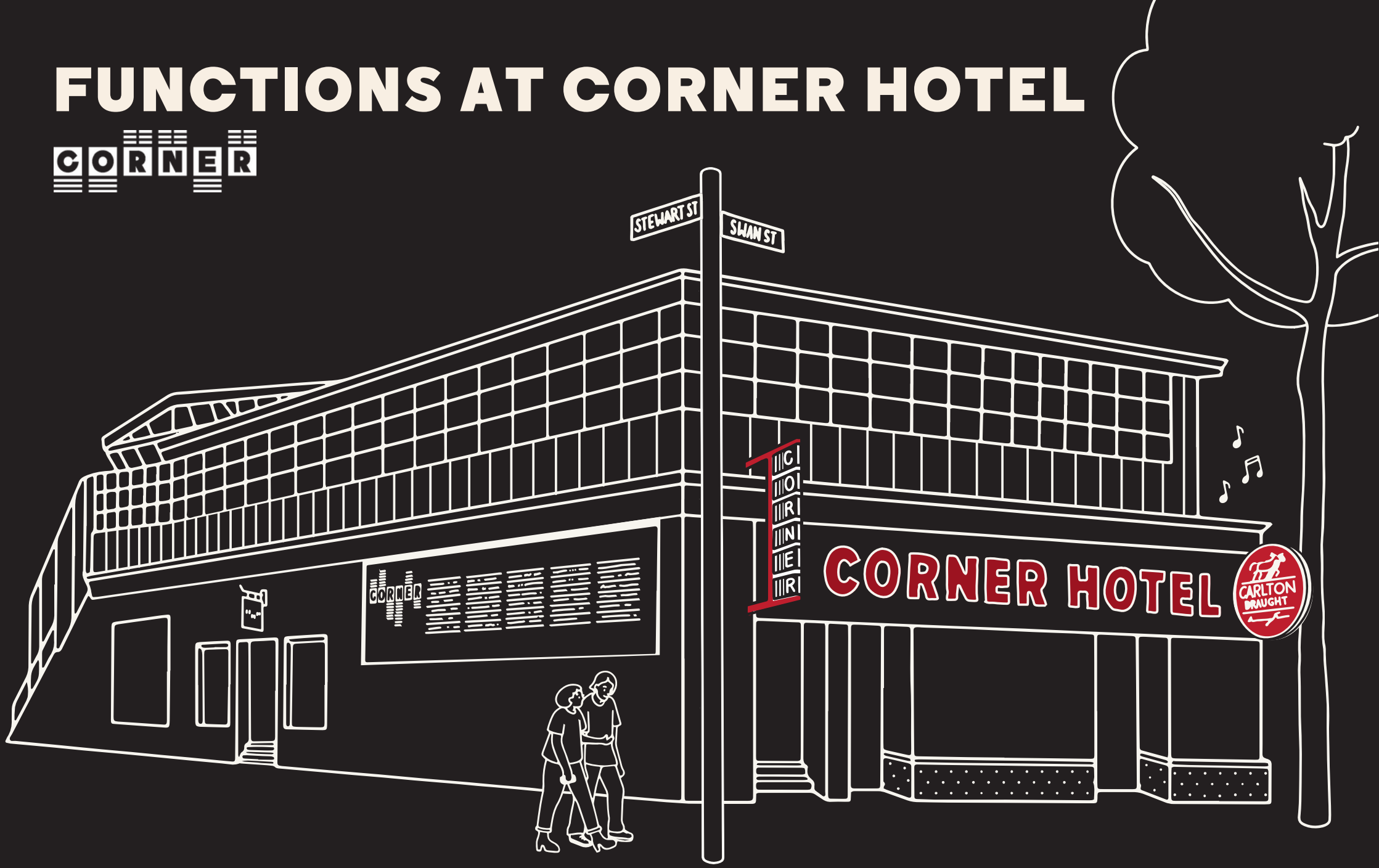
FUNCTIONS AT CORNER HOTEL

CORNER



57 Swan St, Richmond VIC 3121, Wurundjeri Woi Wurrung Country **W** cornerhotel.com **E** functions@cornerhotel.com

SPACES

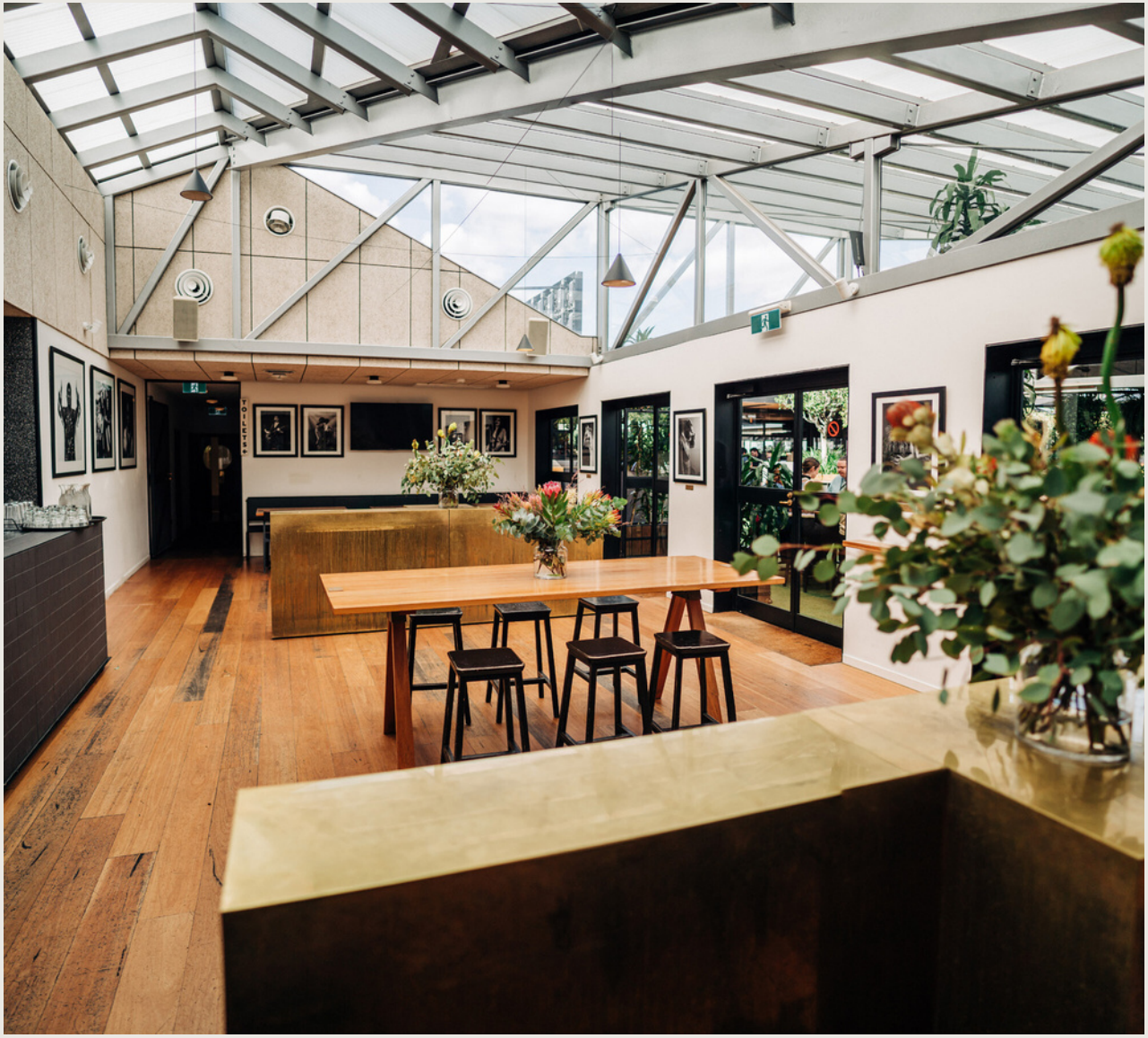
CITY BAR

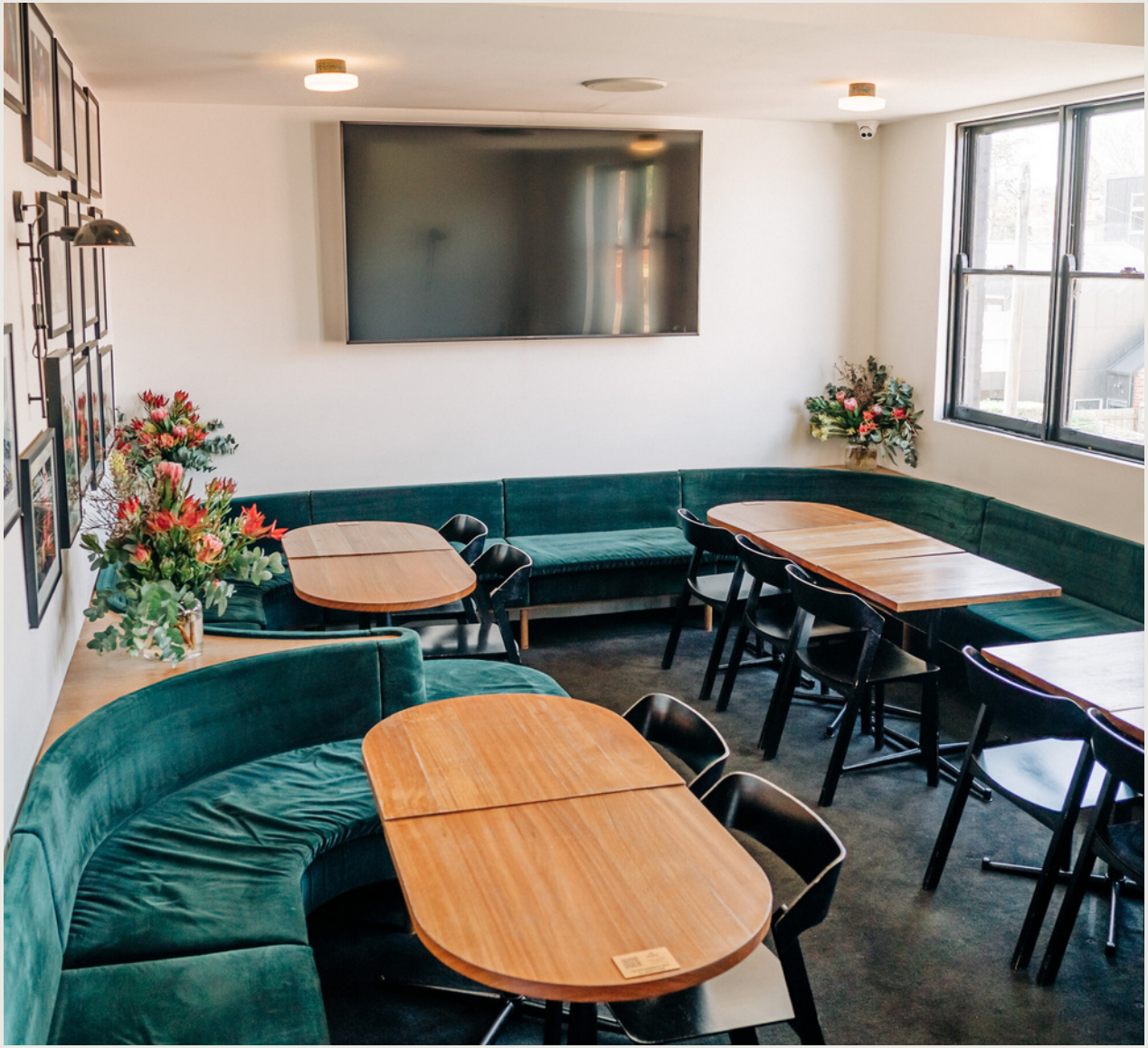
The vibrant and luxurious private City Bar is the perfect space for corporate and milestone functions.

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 150 guests
- Exclusive 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





SPACES

LEGENDS LOUNGE

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.

Featuring

- Seated up to 30 guests
- Heating and cooling options
- Audio visual facilities, including LCD screen and zoned sound

SPACES

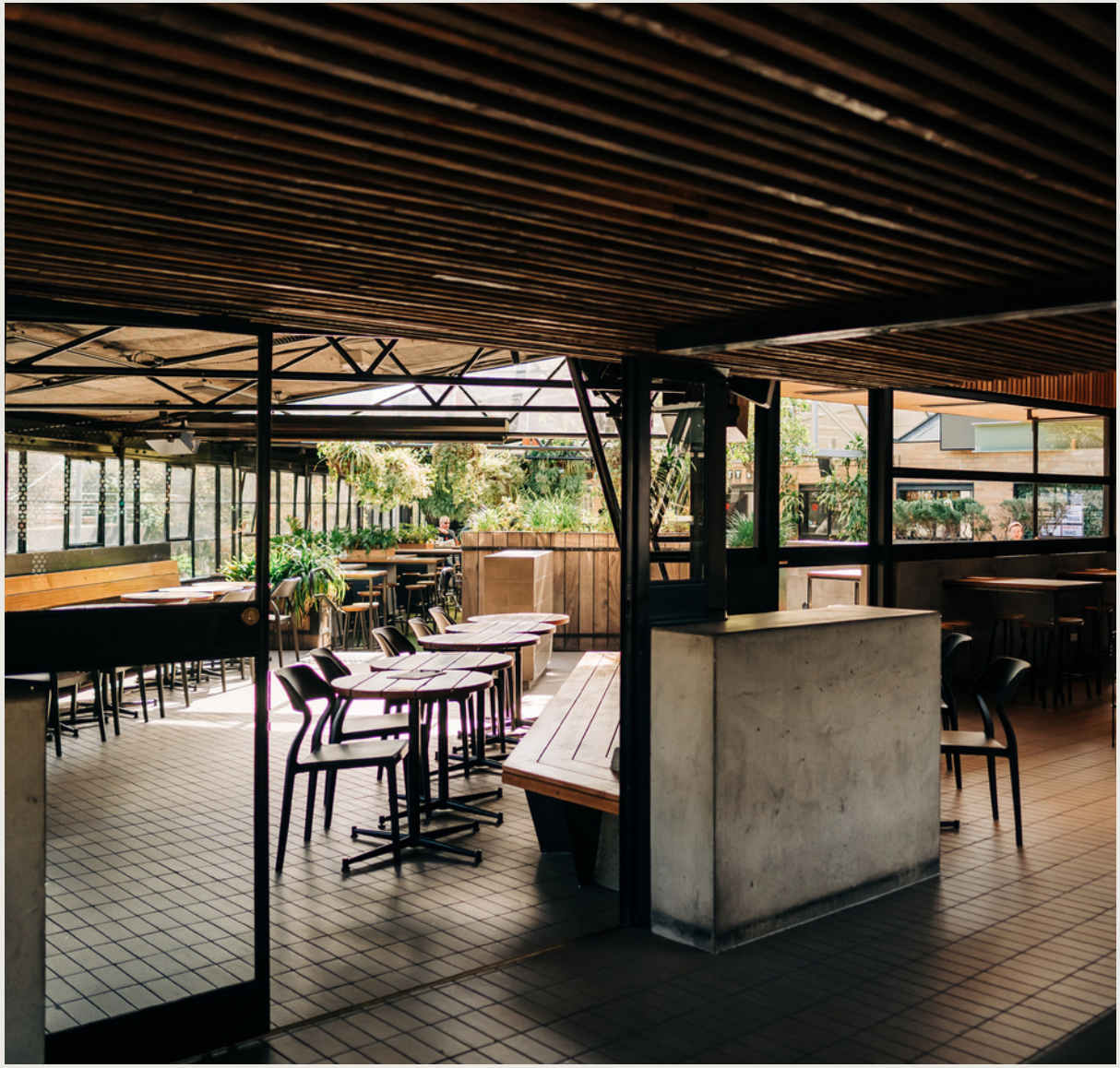
THE DECK

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



FOOD OPTIONS

CANAPES

Minimum of 20 per canape or grazer selection

v - vegetarian
ve - vegan
gf - gluten free

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 fraiche, 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 fraiche, 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)

Lemon meringue tart

Chocolate & raspberry fudge brownie, chocolate ganache

FOOD OPTIONS

PLATTERS

v - vegetarian
ve - vegan
gf - gluten free

Pork & Fennel Sausage Rolls | $75
tomato ketchup

Pie Floater | $75
tomato relish

Slider Platter | $135
Za'atar chickpea sliders & cheeseburger sliders

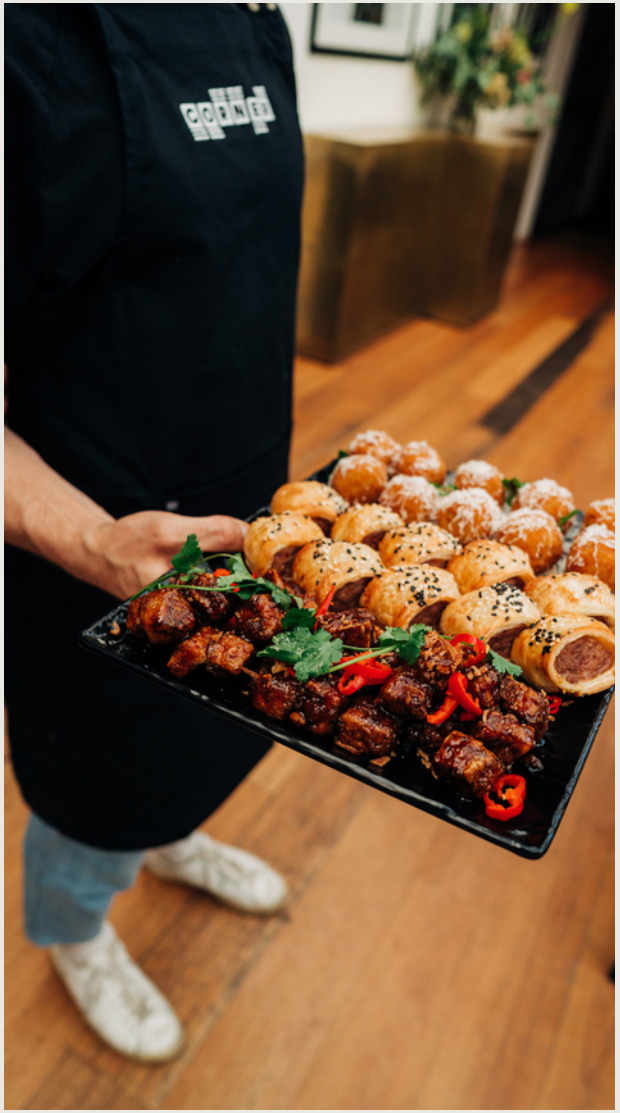
Cheeseboard | $150
Blue, brie & cheddar cheese, quince paste, seasonal fruit, walnuts, fruit loaf & lavosh

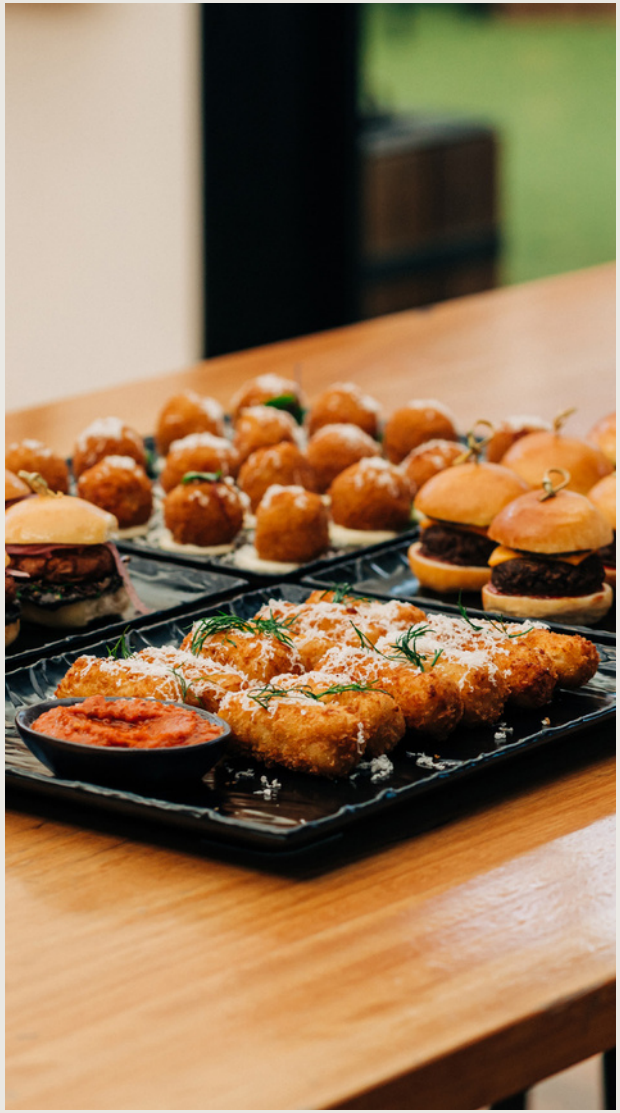
Charcuterie Board | $150
Salami, ham, prosciutto, dill cucumbers, roasted capsicum & sourdough baguette

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





FOOD OPTIONS

SEATED SHARING MENU

v - vegetarian
ve - vegan
gf - gluten free

Entrées - Select Two

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

Five spice tofu, pickled cucumber, yuzu soy dressing (v/ve)

Five spice chicken, pickled cucumber, yuzu soy dressing

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

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

Minimum of 10 people

2 Course | $60 per head
2 course service; main & chef's sides with a choice of entrée or dessert

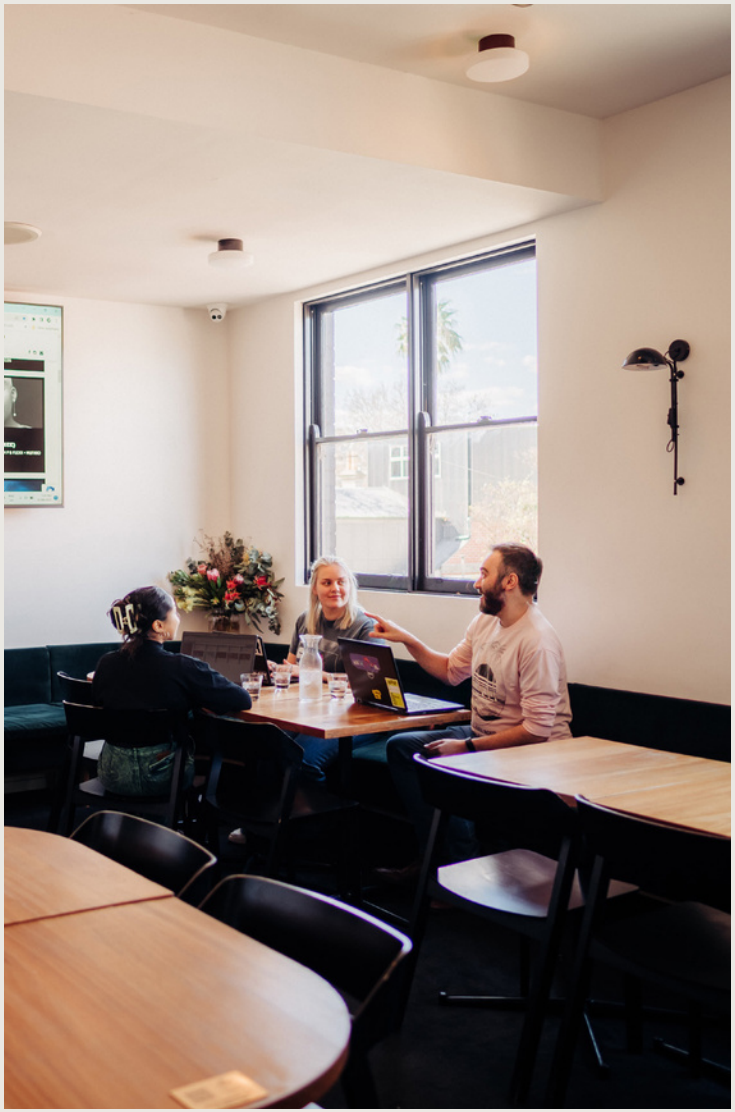
3 Course | $75 per head
3 course service; entree, main & dessert with chef's sides

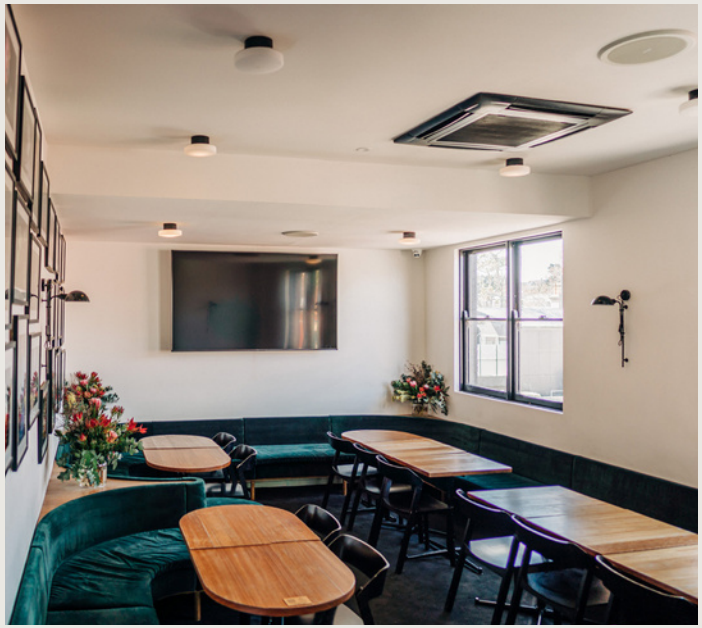
All dishes served to share

FOOD OPTIONS

WORKSHOP PACKAGE

v - vegetarian
ve - vegan
gf - gluten free





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

BEVERAGES

BEVERAGE OPTIONS

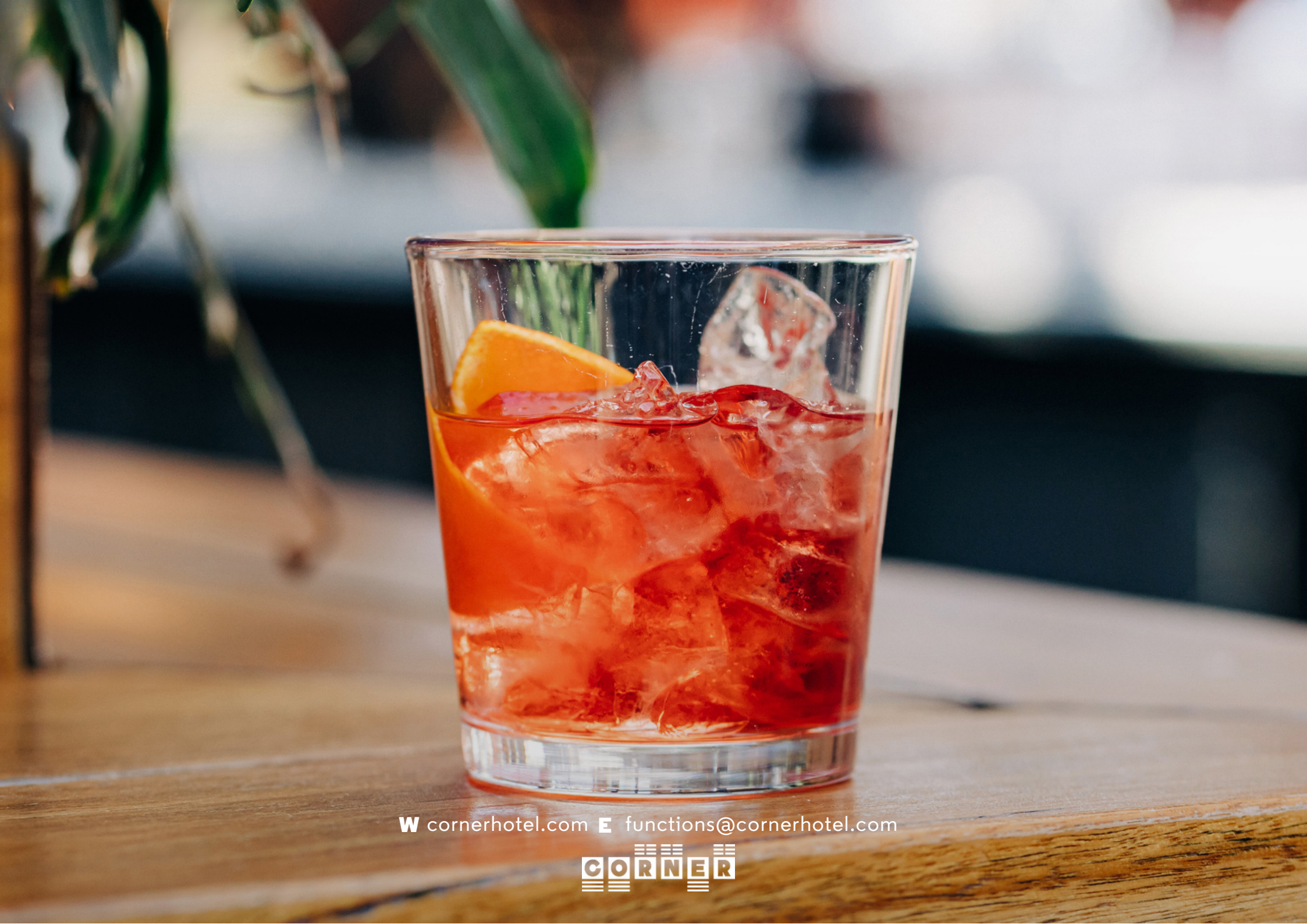
Beverages On Consumption

You can allocate a set amount for a bar tab, with a curated beverage list specific for your event. This can consist of sparkling and still wine, beers, cocktails, and spirits.

Your bar tab can also be revised throughout your event and increased if needed.

Cash Bar

Your guests will be able to select from an extensive list of drinks, which are available for purchase throughout your function.



W cornerhotel.com **E** functions@cornerhotel.com

CORNER