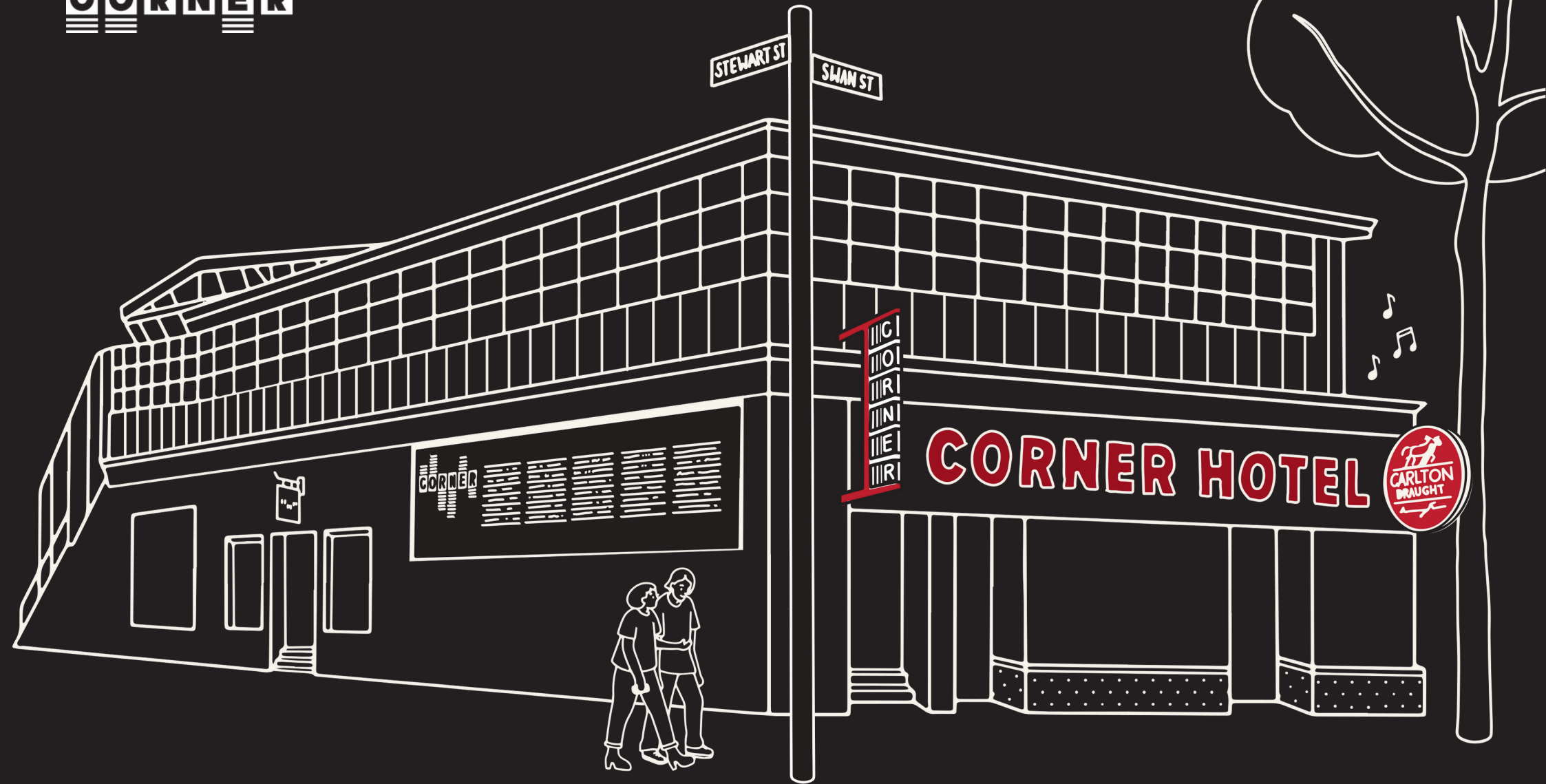


FUNCTIONS AT CORNER HOTEL

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 an abundance of natural light, atrium roof, private bar, and flexible layout options, the space is ideal for larger functions wanting an exclusive private space.



Features

- 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 & seating arrangements
- Outdoor beer garden (optional)





SPACES

LEGENDS LOUNGE

Overlooking Richmond Hill, the Legends Lounge is the perfect space if you are looking for an intimate private dining experience.

With AV capabilities, artist memorabilia, and a range of menu options to choose from, this space is suitable for any special occasion.



Features

- Seated up to 30 guests
- Plush velvet seating
- Audio visual facilities, including LED 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.



Features

- Seated up to 40 guests
Standing up to 60 guests
- Outdoor undercover
- Outdoor heating options



FOOD OPTIONS

CANAPES

Chefs choice — 6 pieces — \$40pp
Your choice of 8 canapes — \$50pp
Your choice of 10 canapes — \$60pp

gf - gluten free
v - vegetarian
ve - vegan
df - dairy free
Halal meat

Cold

Blini, trout rilette, dill crème fraiche, lemon balm

White bean & garlic hummus, buckwheat & caraway crispbread, za atar (gf, ve)

Spanish potato tortilla, caramelised onion, chorizo salami (gf, veg opt)

Rare roast beef on rye, beetroot relish, horseradish, mustard cress

Prawn tostada, pico de gallo, guacamole (gf)

Hot

Corn, jalapeno & smoked mozzarella croquettes, chipotle & lime dressing, Cotija (v, gf)

Lamb shank & rosemary pie, dark ale ketchup (gf)

Spicy chicken & corn empanada, chipotle mayo

Mushroom & vermicelli noodle spring roll, nuoc cham sauce (gf, v)

Mushroom duxelles sausage roll, olive, tarragon (ve)

Peking duck pancake, leek, hoisin

Grazers | \$7.5 each (min. 20 pieces) (not included in packages)

Lemon & paprika calamari, Cajun remoulade, lemon (gf opt)

Cheeseburger slider, cheddar, American mustard, pickles, milk bun (gf opt)

Plant-based slider, vegan cheddar, American mustard, pickles, potato bun (gf opt, ve)

Southern fried chicken ribs, spring onion, chilli salt, herbed ranch dressing (gf)

Southern fried cauliflower, spring onion, chilli salt, herbed ranch dressing (gf, ve)

Petit Fours | \$5 each

Brioche roll filled with strawberries & white chocolate ganache

Mini cinnamon doughnuts, Nutella buttercream

Orange curd tartlet, raspberry, lemon balm (gf opt)



FOOD OPTIONS

PLATTERS

gf - gluten free
v - vegetarian
ve - vegan
df - dairy free
Halal meat

Lemon & paprika calamari, caper mayonnaise
(gf, df) | \$60

Pumpkin & thyme arancini, parmesan aioli (v) | \$60

Chicken ribs, chilli salt, herbed ranch dressing (gf) | \$60

Cauliflower, chilli salt, herbed ranch dressing
(gf, v, ve opt) | \$55

Pork & fennel sausage rolls, tomato ketchup | \$75

Angus beef party pie, tomato relish | \$75

*approx. 20 pieces per platter

Cheese Board | \$150

Six farms ash brie, Vastelregio gorgonzola picante,
Ash aged cheddar, grana padano, fig jam, candy
pecans, muscatel, fruit loaf, lavosh

Charcuterie Board | \$150

16 month Villani prosciutto, sopressa finocchiona,
chicken & preserved lemon terrine, chorizo salami,
Mt Zero olives, dill cucumbers, beetroot relish &
sourdough baguette



FOOD OPTIONS

SEATED SHARING MENU

gf - gluten free
v - vegetarian
ve - vegan
df - dairy free
Halal meat



Entrées - Select Two

White bean & garlic hummus, buckwheat & caraway crispbread, za atar (gf, ve)

Lemon & paprika calamari, Cajun remoulade, lemon (gf opt)

Southern fried chicken ribs (gf) OR cauliflower spring onion, chilli salt, herbed ranch dressing (gf, v, ve opt)

Honey glazed halloumi, fig jam, candied pecans, lemon (gf, v)

Mains - Select Two (add one extra dish +\$15)

Agave pumpkin, coconut labneh, pickled onions, white beans, dukkah (gf, ve)

Whole chicken, potato, egg & seeded mustard salad, salsa verde (GF)

Whole roasted lamb shoulder, piperade, pickled onion & parsley salad (gf, df)

Barramundi, mussels, fennel, blistered tomatoes, kipfler potatoes, lemon & chive dressing (gf, df)

Sides

Green beans, lemon, garlic, olives, sage (gf, ve)

Fries, aioli (gf opt, v, ve opt)

House slaw, mustard vinaigrette (gf, ve)

Petit Fours

Brioche roll filled with strawberries & white chocolate ganache

Mini cinnamon doughnuts, Nutella buttercream

Orange curd tartlet, raspberry, lemon balm (gf opt)

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

gf - gluten free
v - vegetarian
ve - vegan
df - dairy free



Morning Tea | \$25 per person

Lunch | \$25 per person

A La Carte Options Available

Preorder required for groups of 15+

Morning Tea

Homemade muffins

Mini smoked cheese jaffle, tomato relish

Mini pain au chocolat

Fruit platter

Lunch

Prosciutto, rocket , sun dried tomato & brie baguette

Smoked mozzarella & tomato toastie

Spinach & ricotta pastry

Fruit platter

Vegan & gluten free options available on request

Included

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.

Beverage Packages

Bespoke beverage packages are available for functions in City Bar upon request.



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