

FUNCTIONS AT CORNER HOTEL

CORNER



57 Swan St, Richmond, Wurundjeri Woi Wurrung Country, VIC 3121
functions@cornerhotel.com (03) 9427 7300

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 85" screens and zoned sound
- Versatile floor plans & seating arrangements

[Click here for a virtual tour.](#)





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
- Ideal for team planning days and workshops

[Click here for a virtual tour.](#)

SPACES

THE DECK

The Deck is the ideal space amongst the vibrant atmosphere of our beloved rooftop beer garden.

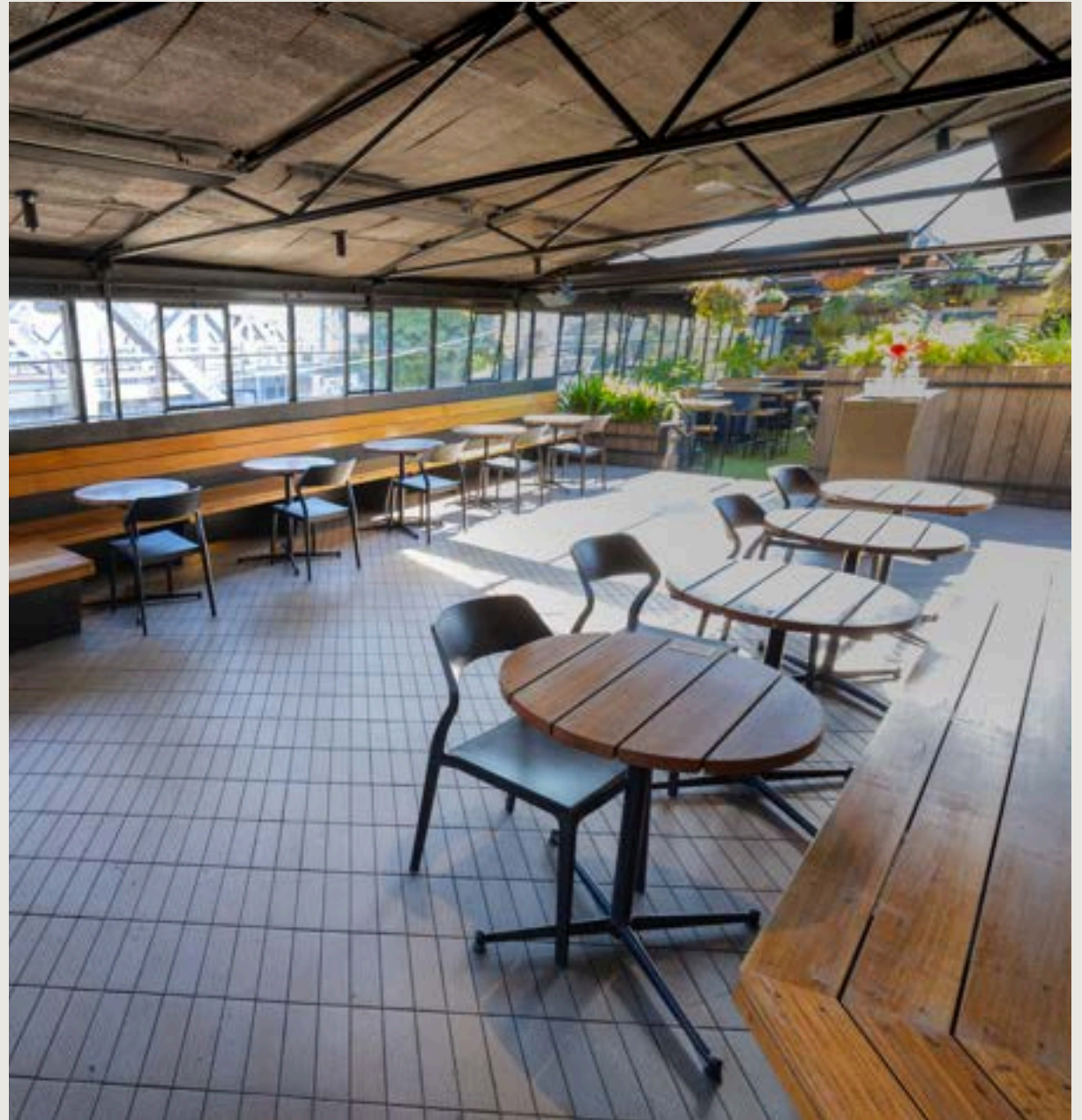
With undercover and open air space, it overlooks the backdrop of Melbourne's city skyline. It's perfect for those intimate birthday gatherings and casual work functions or larger cocktail events.



Features

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

[Click here for a virtual tour.](#)



FOOD OPTIONS

CANAPES

Chef's choice of 6 canapes (cold & hot) \$40pp
Your choice of 8 canapes (min 3 cold) \$50pp
Your choice of 10 canapes (min 4 cold) \$60pp

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

Cold

Salmon crostini, citrus creme fraiche, onion, dill

Smoked chickpea & harissa hummus on a seeded cracker (gf, ve)

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

Seasonal bruschetta - chef's choice (can be altered to cater for dietaries)

Prawn tostada, pico de gallo, guacamole (gf)

Pork rilette, beetroot relish, seeded cracker (gf)

Hot

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

Butter chicken samosa, garlic yoghurt

Veg spring roll, nuoc cham sauce (ve)

Mushroom duxelles sausage roll, olive, tarragon (ve)

Beef sausage roll (h)

Haloumi, chilli relish, zucchini bite (gf, v)

Pumpkin & thyme arancini, parmesan & thyme aioli

Substantial items - add on \$8 each (min. 20 pieces / not included in packages)

Cheeseburger slider, cheddar, American mustard, pickles, milk bun

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

Petit Fours | \$5 each

Mini Pav, with seasonal fruit (gf)

Chocolate brownie, raspberry gel (gf)

Mini cinnamon doughnuts, Nutella buttercream

Portuguese custard tart



FOOD OPTIONS

PLATTERS

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

All platters \$80

*approx. 20 pieces per platter

Lemon & paprika calamari, caper mayonnaise (gf, df)

Pumpkin & thyme arancini, parmesan aioli (v)

Chicken ribs, chilli salt, herbed ranch dressing (gf, h)

Cauliflower, chilli salt, herbed ranch dressing (gf, v, ve opt)

Pork & fennel sausage rolls, tomato ketchup

Angus beef party pie, tomato relish

Cheese Board | \$150

Irish cheddar, six farms brie & Danish blue cheese, seasonal fruit & nut selection, toasted fruit bread, lavosh (gf opt available on request)

Charcuterie Board | \$150

Hungarian salami, sopressa, prosciutto, preserved lemon & chicken terrine, pickles, horseradish mustard, toasted sourdough (gf opt available on request)



FOOD OPTIONS

SEATED SHARING MENU

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



Entrées - select two

Smoked chickpea & harissa dip, gremolata, cumin oil & grilled flat bread (gf opt, v, ve opt)

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

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

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

Baked zucchini koftas, spiced tomato, garlic yoghurt, mint, onions, sumac & currants (gf, v, ve opt)

Mains - select two (add one extra dish +\$15pp)

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

Pan seared chicken breast, garlic & dill roast potatoes, sauce vierge, roquette, pickled zucchini (gf, h)

Whole roasted lamb shoulder, rice pilaf, sumac onions, parsley, mint, garlic yoghurt (gf, h)

Panfried steamed barramundi, charred leek, braised lentil & green pea, fennel, onion & herb salad (gf, df)

Sides

Seasonal veg (gf, v, ve opt)

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

Petit Fours - choice of three

Mini pavlova with seasonal fruit topping (gf, df opt)

Mini cinnamon doughnuts, nutella buttercream

Portuguese custard tarts

Chocolate brownie, raspberry gel (gf)

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 with chef's sides & dessert

All dishes served to share

FOOD OPTIONS

WORKSHOP PACKAGE

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



Morning Tea | \$25 per person

Lunch | \$25 per person

A La Carte Options Available

Preorder required for groups of 15+

Morning Tea

House made fruit muffins

House made savoury scones

Chef selection of pastries*

Tea & coffee station

Lunch

Chef selection of focaccias/baguette sandwiches*

Spanish tortilla (gf, ve opt)
or

Sausage rolls & party pies (v opt)

*vegan & gluten free options available on request

Optional extras

Fruit platter (10 pax) | \$30

Included

Still & sparkling water



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.

TERMS & CONDITIONS

CONFIRMATION OF YOUR BOOKING

Your booking will be confirmed once your signed booking agreement, deposit payment (50% of minimum spend if more than 4 weeks before event, 100% if less than 4 weeks before event) and remittance advice is received. Tentative bookings will be held for 5 days (unless stated otherwise). If by this time your deposit payment and remittance advice has not been received your tentative booking will be released unless another arrangement has been made with our Functions Manager.

PRICES & MINIMUM SPENDS

Minimum spend requirements will apply to all function spaces & bookings. Prices vary across seasons, dates and times. Minimum spends are prepaid in full.

FINAL PAYMENT

The final balance must be paid in full 14 days prior to your event. This will form the basis of your minimum spend and if your numbers decrease, we are unable to reduce your catering requirements.

FOOD AND BEVERAGE SELECTION

Your menu and beverage selections, along with final numbers are to be confirmed 14 days prior to your function date, this includes any special dietary and allergy requests. Any dietary notifications given to us past this allocated time - we will try and accommodate as best we can. Menu selection and pricing is subject to seasonal variation and adjustment.

CANCELLATIONS

In the event of cancellation, the following terms will apply:

- All cancellations must be made in writing to functions@cornerhotel.com
- For functions cancelled 4 weeks or more before the function date, the deposit will be refunded in full. (November & December require 6 weeks minimum notice for full refund)
- For functions cancelled with less than 4 weeks' notice, the cancellation fee will equal to 50% of the total minimum spend quoted (deposit paid).
- For functions cancelled with less than 2 weeks' notice, no refund will be possible.

FUNCTION CONDUCT

It is required that the organiser will conduct the function in an orderly manner.

When booking a function, it is the host's responsibility to give accurate details in relation to all function information including the type of function and the guests in attendance.

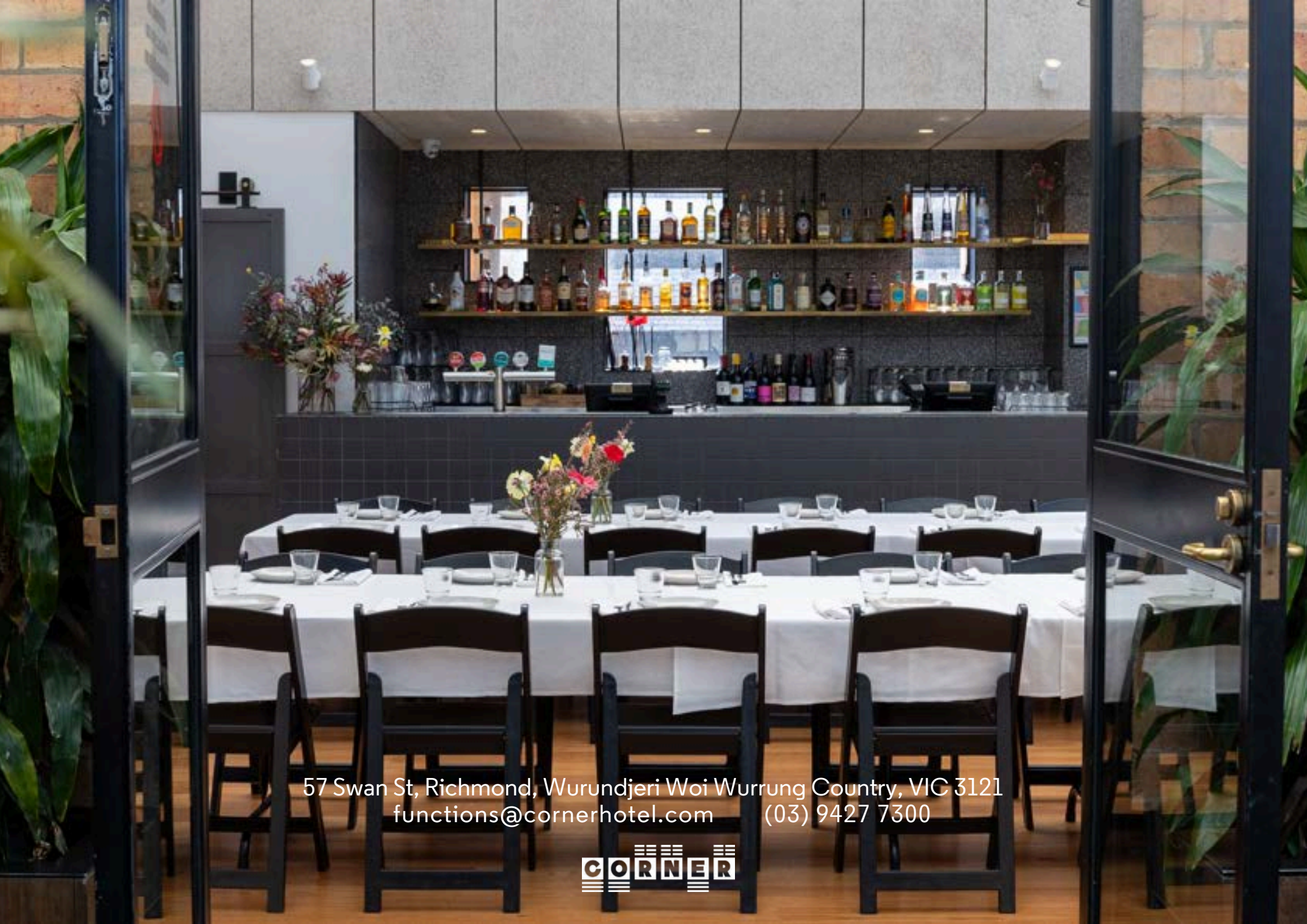
The function host must provide accurate details of their event and should it become apparent that the venue has been misinformed regarding any function information, we reserve the right to cancel your function at the expense of the host, with no refund.

MINORS

- All under 18s accompanied by a legal guardian are required to leave the premises by 9.30pm

EXTERNAL SUPPLIERS

Any external suppliers must be approved by the venue, and may incur extra costs. If you would like assistance with this we can provide you a list of our preferred suppliers. Booking admin fees may incur.



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