

# FUNCTIONS AT CORNER HOTEL



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## 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 65 guests  
Standing up to 130 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

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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

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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 30 guests  
Standing up to 50 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

## Cold

Blini, trout rilette, dill crème fraiche, lemon balm

Sun dried tomato hummus, buckwheat & caraway crispbread, dukkah (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

Chickpea & manchego croquette, salsa brava, Guindilla pepper (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)

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

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,  
Ish 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



## Entrées - Select Two

Sun dried tomato hummus, grilled flatbread, toasted pine nuts (gf opt, 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, braised cannellini, bacon, 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 danish

Fruit platter

Vegan & gluten free options available on request

## Included

Still & sparkling water

Tea & coffee station

Selection of juices





## **BEVERAGES**

# **BEVERAGE OPTIONS**

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### **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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