



CORNER HOTEL  
**CORPORATE  
PACKAGE**

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

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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

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



City Bar

Beer Garden

	City Bar	City Bar + Beer Garden	Deck	Legends Lounge
Seated	70	70	40	30
Standing	120	150	60	N/A
AV	Wireless microphone, two 85" screens & zoned sound	Wireless microphone, two 85" screens & zoned sound	N/A	Wireless microphone, one 85" screen & zoned sound



Deck



Legends Lounge

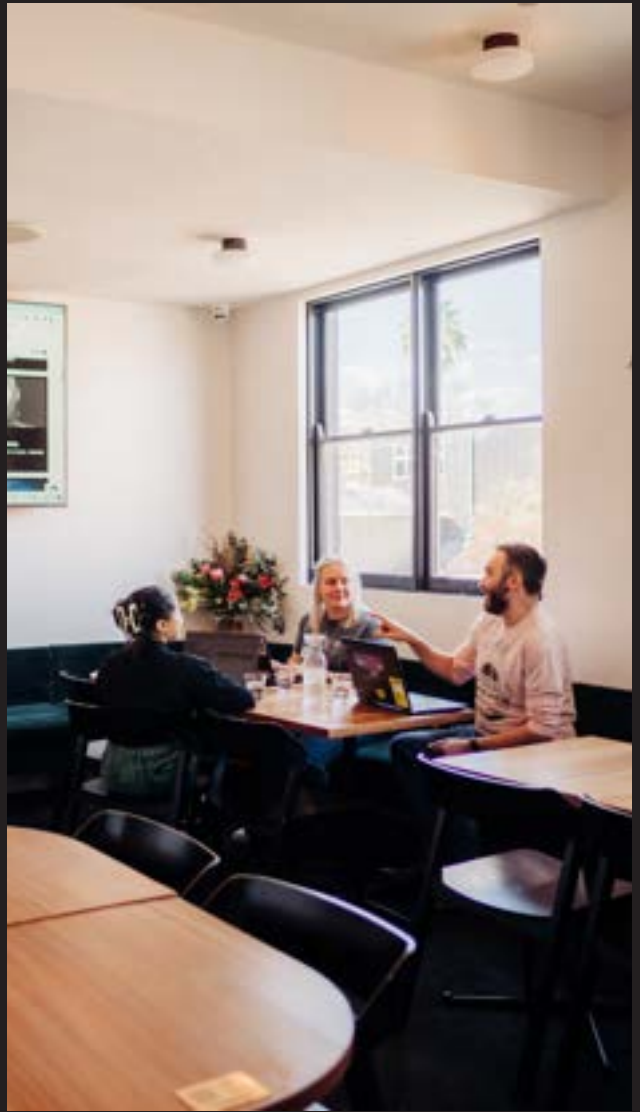
# WORKSHOP PACKAGES

**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

Juice & soft drink | \$5 pp

## **Included**

Still & sparkling water

# SEATED SHARING MENU

## 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

Minimum of 10 people | All dishes served to share

### 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 +\$15)

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)

Pan fried Steamed barramundi, charred leek, lentil & green pea fricassee, 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)

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

# CANAPES

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Chefs 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

## Cold

Salmon crostini, citrus creme fraiche, onion, dill

Smoked chickpea & harissa dip 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 (v, gf)

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

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

# PLATTERS

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## 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, proscuitto, preserved lemon & chicken terrine, pickles, horseradish mustard, toasted sourdough (gf opt available on request)

Ask about our bespoke grazing table options!

# TERMS & CONDITIONS

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## 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](mailto: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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