

# RICHMOND REPUBLIC

FUNCTION PACKAGE



# THE UPPER HOUSE

The Upper House at Richmond Republic is the ideal space for all types of celebrations. Located upstairs, the room is versatile and spacious, comfortably accommodating up to 100 guests. With flexible layouts, we can tailor the space to suit both small gatherings and larger events. The room is available for bookings from 10:00am until 3:00am, giving you full flexibility for daytime occasions and late-night celebrations.

From birthdays, engagements and milestones to bucks, hens and corporate events, we offer a range of food and beverage packages designed to make planning simple. Choose from grazing options, shared platters & custom packages to suit your group.

Backed by a dedicated team focused on quality service and attention to detail, we ensure your event runs smoothly from start to finish. Whatever the occasion, we'll help you create an unforgettable experience for you and your guests.



PRIVATE BAR



BIG SCREEN & PROJECTOR



DJ & MUSICIAN SPACE



DEDICATED SOUND SYSTEM



PRIVATE BATHROOMS



NO DISABILITY ACCESS



# FOOD – CANAPÉ

Simply select from one of our food packages. Each package includes your choice of 5 platters, and you may also add items from any lower-tier package if desired. Minimum 30 people per package required. Based on 7 – 10 pieces per person.

## CLASSIC CANAPÉ

\$22 per person

Gourmet Meat Pies  
served w tomato sauce  
Mixed Arancini (gf, v)  
served w truffle mayo  
Panko-Crusted Calamari  
served w chips & tartar sauce  
Spinach & Fetta Pastizzi (v)  
Miniature Dim Sims  
choice of beef, pork or chicken served w sweet  
chilli mayo  
Miniature Spring Rolls Trio  
served w house-made dipping sauce  
Goujons  
choice of fish or chicken served w chili & lime  
mayo  
Southern-Style Chicken Tenders  
served w chipotle mayo

## PREMIUM CANAPÉ

\$32 per person

Salt & Pepper Calamari  
served w chips & tartar sauce  
Cheeseburger Sliders  
Assorted Mini Quiches  
served w truffle mayo  
Chicken Kiev Bites  
Mini Hot Dogs (agf +\$1 per person)  
topped with mustard & tomato sauce  
Gourmet Sausage Rolls  
your choice of pork & fennel, lamb & rosemary or  
spinach & ricotta served w tomato sauce  
Southern-Style Fried Cauliflower (v)  
served w peri peri sauce

## DELUX CANAPÉ

\$42 per person

Pulled Pork or Falafel Sliders (agf + \$2 per  
person)  
Crumbed Camembert (v)  
served w peri peri sauce  
Battered Cheese Kransky  
served with tomato sauce  
Peking Duck Rolls  
served w sweet chili & coriander sauce  
Satay or Mediterranean Chicken Skewers  
(gf)  
Bao Bun  
choice of crispy chicken or sticky pork





# FOOD – PLATTERS

Want more flexibility? Choose each platter yourself to cater to any type of functions.

Pumpkin & Sage Arancini (gf) – 30 pieces – \$85

served w chipotle mayo

Mushroom Arancini (gf) – 30 pieces – \$85

served w chipotle mayo

Japanese Karaage Chicken – 50 pieces – \$90

served w chili & lime mayo

Pan-Fried Dumplings – 30 pieces – \$80

your choice of ginger prawn dumpling (gf) or pork & prawn dumpling

served w sweet chilli & coriander sauce

Gourmet Beef Party Pies – 30 pieces – \$80

served w tomato sauce

Lemon Pepper Calamari (agf) – 50 pieces – \$70

served w house-made tartar sauce

Trio of Spring Rolls – 50 pieces – \$65

spicy, Thai, and classic, served with tomato sauce

Battered Barramundi Fish Bites– 30 pieces – \$100

served w chips & tartar sauce

Mini Hot Dogs (agf +\$30) – 30 pieces – \$60

topped w mustard & tomato sauce

Sliders – 25 pieces per type – \$120

your choice of

angus beef served w cheese & tomato sauce

barbecued pulled pork served w slaw (agf + \$50)

battered fish served w cheese & tartar sauce

falafel served w cucumber & hummus (v, agf +\$50)

Sandwich & Wrap – 30 pieces

your choice of

creamy egg & chives – \$90

classic chicken – \$110

rainbow wraps w your choice of pulled or crispy chicken - \$160

Pizza (agf +\$20) – 24 pieces

your choice of

margherita – \$70

hawaiian – \$70

pepperoni – \$85

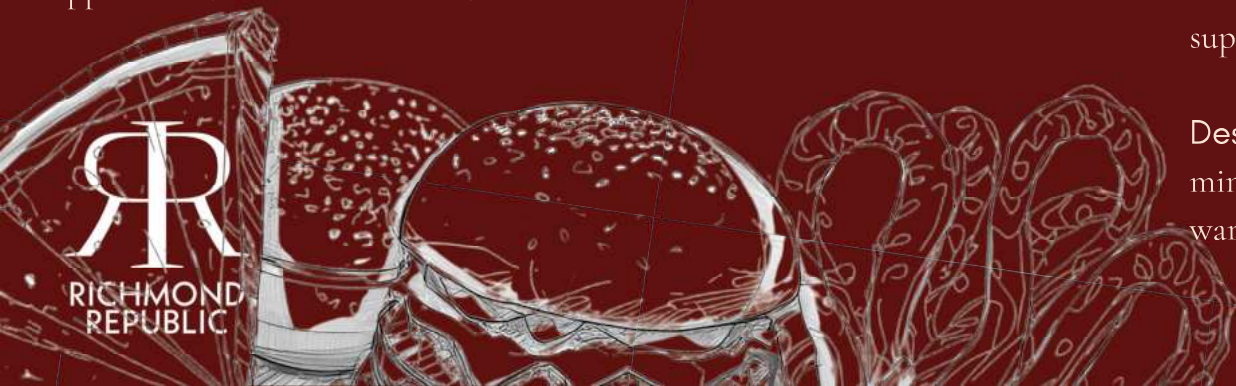
meat lover – \$100

supreme– \$120

Desserts – 30 pieces – \$70

miniature pavlovas (gf) served w cream & passionfruit puree

warm jam donuts



# FOOD - PLATTER GUIDE

Based on approximately 6 - 8 pieces per person. Please note this is a guide only.



Number of Guests	Suggested number of platters
20 - 30	4 - 5
30 - 40	5 - 8
40 - 50	8 - 9
50 - 60	9 - 11
60 - 70	11 - 13
70 - 80	13 - 14
80 - 90	14 - 15
90 - 100	16+

# BEVERAGE – DRINK OPTIONS

## Cash bar

guests purchase their own beverages at their own expense.

## Bar tab

a selected range of beverages and a spend limit is chosen by the host and paid in advance prior to the event date.

## Drink package

select one of our beverage packages and pay a per-person rate for the duration of your event.

### Basic package

\$45PP 2hr | \$55pp 3hr | \$65pp 4hr

a selection of drinks available for all guests

house tap beer – house wines – soft drink & juices

### Premium package

\$58PP 2hr | \$68pp 3hr | \$78pp 4hr

a selection of premium drinks available for all guests

all tap beer – premium wines – soft drink & juices

Upgrade to house spirits – \$15pp

Add a cocktail on arrival – \$18pp

espresso martini or classic margarita



# TERMS AND CONDITIONS

## Booking Confirmation

Tentative bookings will be held for seven days without a deposit. After this period, the venue reserves the right to release the booking. To secure your function, a 30% deposit is required, which will be applied towards your food and beverage spend.

## Minimum Spend

Our function rooms have a minimum spend of \$1,500 on Friday nights, \$2,000 on Saturday nights, and \$1,500 on Sundays. No minimum spend applies during the week, although bookings are accepted based on spend.

## Payment

Payment for canapé functions and platters is due seven days prior to the event, along with final guest numbers. Beverage tabs are to be settled at the conclusion of the event. Drink packages must be paid seven days prior to the event along with food. Under no circumstances can an event be paid via invoice after the event.

## Cancellation

Cancellations made 28 days prior to the event are 100% refundable if payment has been made. Cancellations within 28 days but more than seven days prior will forfeit the deposit. Any cancellations made within seven days of the event are not entitled to a refund.

## Confirmation of Details

Food orders and guest numbers must be confirmed at least ten days prior to the event. If these are not confirmed within this timeframe, the venue reserves the right to make food selections on behalf of the client, and quantities will be based on the original numbers listed on the booking enquiry form.

## Guest Entry and Security

The venue reserves the right to refuse entry to any patron in accordance with responsible service of alcohol procedures and venue policies. A security fee of \$300 may apply depending on the occasion.

## Damage

The client is financially responsible for any theft or damage caused to the venue or its property by themselves or their guests.

## Function Conduct

The organiser is responsible for ensuring the function is conducted in an orderly manner. All venue policies, procedures, and legal responsibilities apply at all times, including compliance with responsible service of alcohol standards. It is the host's responsibility to provide accurate information regarding the type of event and its guests. Functions booked under false pretences may be cancelled at the venue's discretion, at the host's expense.



Signature acceptance & date

×

---