



hotel
richmond

HOTEL RICHMOND

Functions Packages 2022

128 Rundle Mall Adelaide

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First Bar & Lounge

Our most versatile space. This is the stunning New York loft style space on the first floor.

You can either exclusively hire the First Bar & Lounge, or for smaller events, we use our sheer white curtains to create a reserved areas for cocktail style celebrations, and semi-private dining.

Facilities include: large balcony, lift access, cocktail bar, beers on tap, multiple screens, and fairy lights.

Peak: September - May
Off-peak June-August



Capacity & Pricing

Exclusive Hire (6 hours)

Maximum 150 seated

Maximum 250 cocktail

Room Hire

\$1000

Minimum Spend

\$15,000 (peak season)

\$12,000 (off-peak season)

Area Reserved (6 hours)

Maximum 40 seated (Right Side)

Maximum 60 Seated (Left Side)

Maximum 90 Cocktail

Room Hire

\$300

Minimum Spend

\$1500

Balcony Room

The private Balcony Room on Level 2 offers a private balcony, private bar and bathrooms.

The room is stunning with dark wood floors, and French doors opening the length of the balcony.

The room is a favorite for social and corporate events alike such as engagement parties, birthdays, hens parties, christenings and small weddings as well as midweek training, product launches and networking.



Capacity & Pricing

Social Functions (6 hours)

Maximum 60 Seated

Maximum 80 Cocktail

Room hire \$500

Minimum Spend \$2000

Corporate Functions

(Midweek 9am-5pm - after 5pm pricing is as above)

Cabaret Style	35 people
U-Shape	20 people
Boardroom	22 people
Theatre Style	60 people

Room hire

Weekdays \$350

Weekends - \$450



Basement Bar

The Basement Bar is available for private cocktail parties.

It is suitable for bucks shows, hens parties, or significant birthday parties.

It has its own private bar, pool table and TV screens for use.

The Basement is our gaming and TAB bar during the week so it is a very different look to the rest of the Hotel Richmond.

The Basement Bar is available from 7pm-12am on Friday and Saturday's only.

Capacity & Pricing

Basement Bar (5 Hours)
Maximum 100 Cocktail

Room Hire

\$450

Minimum Spend

\$2000



Boardroom

The Boardroom is perfect for intimate meetings and small private dinners

The room includes one large boardroom table for up to 12 guests.

Facilities include a TV screen and in-house speakers for personal music.

Capacity & Pricing

Social Functions (6 hours)
Maximum 12 Seated

Room hire \$150
Minimum Spend \$500

Corporate Functions
(Midweek 9am-5pm)

Boardroom 12 people

Room hire
Weekdays \$250
Weekends \$350



Cocktail Menu

Savoury Items

- Mini pies, pasties & sausage rolls with Beerenberg tomato sauce
- Panko crumbed prawns with citrus aioli
- Chefs petite vegetarian pizza (V)
- Chefs petite meat pizza
- Vegetarian spring roll with house-made sweet chili sauce (VE)
- Pumpkin & almond samosas with raita (VEO)
- Empanada, sweet potato & cashew with raita (VEO)
- Vegan sushi selection (VE, GF)
- Butter chicken skewer with raita (GF)
- Salsa verde prawn skewers (GF, DF)
- Salsa verde pickled tofu (VE)
- Pumpkin & fetta arancini (V)
- Traditional bruschetta (VE,GFO)
- Pork belly slider with Asian slaw
- Vegetable pakoras with mango chutney (VE, GF)



Dessert Items

- Chocolate brownie bites with caramel and banana (V)
- Mango mousse with kiwi compote and macadamia praline (V,GF)
- Coffee cream profiteroles with a dark chocolate coating (V)

**Menu items may change due to seasonal availability.
Dietary requirements will be catered for with prior notice*

Pricing

Choose 6 items (savoury)	\$30pp
Choose 8 items (savoury + sweet)	\$38pp
Choose 10 items (savoury + sweet)	\$42pp
Additional items	\$5pp

Sit Down Menu

Set Entree

Traditional antipasto with cured meats, olives, fetta, roast peppers, croutons and grissini bread sticks

Main Course

choice of 2 mains for alternate drop

250gm char-grilled sirloin with mash potato, broccolini and a peppered shiraz jus [GF]

Crispy skin barramundi on rocket, roast mushroom, olives, onion, almond slivers and finished with a red pepper tapenade and lemon oil [GF]

Slate seared chicken breast on buttered cous cous and finished with tomato relish

Curried quinoa and kale salad with tandoori cauliflower, broccoli, ginger and garlic roasted pumpkin, cherry tomatoes, almond slivers with an orange balsamic dressing [VG]

Set Dessert

Double chocolate brownie with a malt whipped cream, caramel sauce, strawberries and toasted peanuts

Option 1 \$35pp

Served with Bread rolls and butter

Alternate drop of 2 Main Courses

Option 2 \$50pp

Served with Bread rolls and butter

Set Entrees

Alternate drop of 2 Main Courses

Option 3 \$60pp

Served with Bread rolls and butter

Set Entrees

Alternate drop of 2 Main Courses

Set Dessert

Optional Extras

Add an extra main to your selection \$10pp

Chefs selection of platters on arrival \$15pp

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**pricing valid until 31st December 2022*

Grazing Menu

Grazing Table

(min 50 people)

Dips with crudités & lavosh
Cured meats, prosciutto, salami, ham
Frittata with basil pesto
Olives, fetta & red peppers
Smoked salmon, crackers & herb aioli
Rare beef, en croutes & hot English aioli
Spiced smashed avocado, crostini w pickled tofu & red onion
Mini prawn cocktails w wasabi thousand island dressing & summer greens
Mini cheese & chive cob loaves
Citrus chorizo & smoked chicken salad bowls
Nuts & bolts trail mix
Cheddar, blue cheese & brie w quince paste & lavosh

Fruit cocktail skewers
Lemon & passionfruit cheesecake
Dark chocolate brownie bites with white chocolate & strawberry sauce
Chocolate dipped strawberries



Grazing Table	\$35pp
Dips Board	\$125
Antipasto Board	\$200
Cheese Board	\$150
Dessert Board	\$150

Grazing Boards *(feeds 10-15 people each)*

Dips

3 x house-made dips, cheese and chive mini cob loaves, crudities & chargrilled assorted bread

Antipasto

Ham, salami, prosciutto, twiggy sticks, kabana, marinated olives, lemon & chili fetta, chargrilled artichokes, fire-roasted red peppers, sun-dried tomatoes served with assorted bread.

Cheese

Aged cheddar, creamy double brie, King blue vain, espresso goats curd, muscatels, lavosh, quince paste, strawberries, grapes, served with assorted croutons & crackers.

Dessert

Chocolate-dipped strawberries, fruit cocktail skewers, dark chocolate brownie with white chocolate & raspberries, smashed mango pavlova, lemon & passionfruit cheesecake.

Beverage Options

Beverage Packs

Beverage Packages include bottomless beer, wine and soft drink for the selected time frame.

Bronze Package

Chain of Fire Brut Cuvee Sparkling
Misty Lane Sauvignon Blanc
Misty Lane Shiraz

3 Hours	\$40 per person
4 Hours	\$50 per person
5 Hours	\$60 per person
6 Hours	\$70 per person

Silver Package

The Lane 'Lois' Blanc de Blanc
Seabrook Lineage Rose Mataro
Seabrook Lineage Pinot Grigio
Zema Estate Cabernet Sauvignon

3 Hours	\$45 per person
4 Hours	\$55 per person
5 Hours	\$65 per person
6 Hours	\$75 per person

Gold Package

Bird in Hand Sparkling
The Lane Vineyard Penny Rose
Pikes Pinot Grigio
Nocton Pinot Noir
Hentley Farm 'Villain and Vixen' Shiraz

3 Hours	\$50 per person
4 Hours	\$60 per person
5 Hours	\$70 per person
6 Hours	\$80 per person

Bar Tab On Consumption

Choose up to 5 wines to include in your bar tab, along with all tap beers and spirits of your choice.

Optional Extras

Sangria Bar \$500
unlimited sangria throughout your whole function



Wine List

Sparkling

Chain of Fire Brut Cuvee

The Lane 'Lois' Blanc de Blanc

Bird in Hand Sparkling

White

Bent Creek Moscato

Misty Lane Sauvignon Blanc

Shaw & Smith Sauvignon Blanc

Pikes Pinot Grigio

Seabrook Lineage Pinot Grigio

Seabrook Lineage Riesling

Skillogalee Riesling

Rose

Seabrook Lineage Mataro Rose

The Lane Vineyard, Pinot Noir Rose

Red

Misty Lane Shiraz

Hentley Farm Villain & Vixen Shiraz

Zema Estate Cabernet Sauvignon

Nocton Pinot Noir

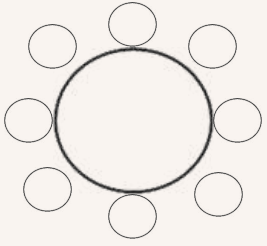
Seabrook Lineage Cabernet Malbec (VE)

Seabrook Grenache (VE)

Pertaringa Merlot



Room Set Options



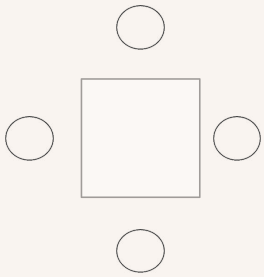
Round
up to 8 per table



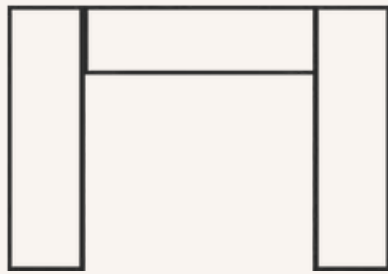
Short Rows
10-16 per row



Long Rows
8-30 per row
(Depending on
room layout)



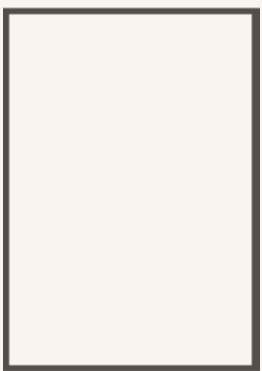
Cocktail
Highbars with stools



U-Shape
Up to 20



Theatre
Up to 60



Boardroom
12-22
(Depending
on room)



Class room
Up to 6 per table



Cabaret
Up to 5 per table
35 max