



THE
PRECINCT
HOTEL

FUNCTION PACKAGES

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WINNER OF "BEST OUTDOOR EXPERIENCE" - 2018 AHA VIC AWARDS



ABOUT

Now into its 11th year, The Precinct Hotel continues an ever-growing legacy as a well-known and popular one-stop destination for amazing food and drinks, live sport and music, as well as spectacular functions and events.

Situated opposite Richmond Railway Station on iconic Swan Street, The Precinct's premium location is only moments away from popular sporting grounds, entertainment arenas and the CBD.

With a variety of spaces to suit a plethora of celebrations, we can tailor and deliver the perfect event to fit your requirements, ensuring your guests will be delighted with an exclusive and memorable experience at The Precinct Hotel.

COURTYARD

WINNER OF "BEST OUTDOOR EXPERIENCE" – 2018 AHA VIC AWARDS

Newly refurbished, our award-winning courtyard has all the trimmings for the perfect occasion. It boasts an impressive new big screen, full retractable roof and overhead heating to cater for Melbourne's notoriously fickle weather.

This cosy sanctuary can accommodate up to 200 guests for a cocktail event with the possibility of exclusive access to the bar and a tucked-away, private entrance available to your guests.



- 200 cocktail
- Private bar
- Weather provisions
- Private entrance





STAGE

This spacious room features a large stage with the capacity to entertain a group of up to 200 guests. The stage area is fully equipped to host live bands, DJs, presentations and panels, lunches and award dinners or any other large corporate or private function. Depending on the size of your function, this space is available on its own, in conjunction with the Main Bar or as part of a full-venue package.



- 120 seated
- 200 cocktail
- Private entrance
- Audio/visual

MAIN BAR

Our stylish Main Bar area is ideally suited to large groups that wish to mingle at a cocktail-style event as opposed to a formal, seated function. This space is available for hire only in conjunction with the Stage or as part of a sole-use/full-venue event. When booking the Stage and Main Bar together you will have sole use of the inside of our venue for up to 400 guests. This includes a private entrance and full bar to ensure exclusivity for your guests.





DINING ROOM

Tucked away in a corner of the Main Bar, the Dining Room blends cosy family dining with rustic Richmond flair. Keep it intimate with close family and friends, or invite the entire workplace to feast from our delectable set menu options.

Entertain up to 46 guests for your seated occasion – this bright and beautiful room is the perfect elegant setting for a birthday, christening, baby shower, life celebration or presentation dinner.



46 seated



Private room



Audio/visual



Own music





BOARDROOM

Completely private and tucked away on the first floor, our Boardroom features a large boardroom table, white-board and TV screen as well as a break out space for smaller group discussions. This space also benefits from being filled with natural light, and has views of Melbourne's sporting stadiums and CBD. Morning and afternoon tea are available.



12 seated



Private room



Audio/visual



Morning and afternoon tea options

NOT-FOR-PROFIT OFFER

The above boardroom is available to hire for a day, free of charge, for Not-for-profit organisations. The only requirement is that you meet a modest minimum spend on lunch, dinner or beverages.

PRE – EVENT PRIVATE DINING

Our private upstairs dining room provides a perfect space to enjoy a set-course menu before going off to nearby sporting events and concerts. Our modern menu offers something for everyone with options available for a range of dietary requirements on request.



22 seated



Private room



Two set-course menus to choose from

PRIVATE ROOM – HENS AND BIRTHDAYS

Our private upstairs room is a perfect space for a set-course group lunch, dinner or hens' activities, workshops and classes.



22 seated



Private room



ENTIRE VENUE

Take the whole lot! For a larger-scale event, we are available for exclusive hire. Live entertainment and styling can be sourced and arranged for you. Chat to us about your requirements and we'll bring your special event to life.

-  600 cocktail
-  Private bar
-  Audio/visual
-  Private entrance





MENUS – CANAPÉS AND PIZZAS

CANAPÉS MENU

\$35 per guest

Housemade tofu, hoisin and vietnamese mint rice paper rolls v gf
 Black garlic and smoked cheddar arancini, romesco sauce v
 Crispy prawn cigars, sweet chilli, coconut and lime dipping sauce
 Southern fried chicken bites, tabasco and lime mayo gf
 Pork and fennel sausage rolls, smokey bbq sauce
 Mini potato rosti, smoked salmon, dill relish, crème fraiche gf
 Mini cheeseburgers, cheddar, relish mayo

v	vegetarian
gf	gluten free
gfr	gluten free on request

Add-ons

\$5 each

Truffle, chervil and parmesan shoestring fries cups gf
 Pork belly bao, pickled vegetables, coriander, hoi sin
 Lemongrass chicken and crispy noodle salad, nouc nam
 Roast vegetable risotto, saffron, pinenuts, parmesan

Pizzas Boards

\$30 each

Crushed tomato, basil, buffalo milk mozzarella v
 Salami, ham capsicum and olives
 Bbq chicken, chilli, caramelised onion
gluten free available



2 SET – COURSE MENUS

\$45 per guest

Garlic bread to share on arrival gf

ENTRÉES (Select two dishes)

Prawn and ginger dumplings, ponzu sauce

Salt and pepper squid, wild lime aioli *gf*

Southern fried chicken bites, ranch sauce *gf*

Five spiced tofu, green onion, chilli, sesame, soy *gf v*

MAINS (Orders will be taken for mains on arrival)

Baked salmon fillet, green bean and potato salad, citrus and dill yoghurt *gf*

Chicken parma, smoked ham, salad, chips

Grilled beef salad, crispy noodles, capsicum, cucumber, red onion, *gf*

Singapore noodles, pork, prawn, egg, bok choy, satay *gf*

DIETARY REQUIREMENTS

We know catering for everyone can be difficult, so our chefs have a number of alternative menus available for those with dietary requirements such as gluten-free, vegan, fructose-free, nut allergies and lactose-free. Note Halal options are available at an additional charge.

Note – Our menus are seasonal and subject to change

3 SET – COURSE MENUS

\$55 per guest

Garlic bread to share on arrival gf

ENTRÉES (Select two dishes)

Prawn and ginger dumplings, ponzu sauce

Salt and pepper squid, wild lime aioli *gf*

Southern fried chicken bites, ranch sauce *gf*

Five spiced tofu, green onion, chilli, soy, sesame *gf v*

MAINS (Orders will be taken for mains on arrival)

Baked salmon fillet, green bean and potato salad, citrus and dill yoghurt *gf*

Chicken parma, smoked ham, salad, chips

Grilled beef salad, crispy noodles, capsicum, cucumber, red onion *gf*

Singapore noodles, pork, prawn, egg, bok choy, satay *gf*

SWEETS

Chocolate and peanut butter pudding, salted caramel sauce, vanilla bean ice-cream *gf*

Raspberry, white chocolate and toasted almond semifreddo *gf*



SHARE MENU

\$50 per guest

TO START

Five spice salt and pepper squid
Smoked mozzarella and basil arancini
Lamb kofta, sumac yoghurt

MAIN

Peri-peri grilled chicken, braised peppers
Eye fillet medallions (medium) truffle butter
Salmon fillet, herb and aged balsamic salsa

SIDES

Rosemary and sea salt fries
Sautéed vegetables
Garden salad

DESSERT

add \$10 per guest

Caramel fudge pudding, chocolate sauce, banana ice-cream *gf*
Raspberry, white chocolate and toasted almond semifreddo *gf*

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DRINKS PACKAGES – BASIC

\$45 per guest, three hours | \$55 per guest, four hours

ON TAP

Carlton Draught, Frothy, Bulmers Cider, Great Northern (mid strength)

SPARKLING/SWEET

Endless Sparkle blanc de blancs, VIC

Mojo moscato, Langhorne Creek SA

WHITE

Tainui sauvignon blanc, Marlborough NZ

La La Land pinot gris, Murray Darling VIC

RED

La La Land malbec, Murray Darling, VIC

Mojo shiraz, Barossa Valley SA

BASIC SPIRITS

add \$15 per guest

DRINKS PACKAGES – PREMIUM

\$55 per guest, three hours | \$65 per guest, four hours

ON TAP

Carlton Draught, Frothy, 4 Pines Pacific Ale, Stella Artois, Fat Yak, Bulmers Cider, Great Northern (mid strength)

SPARKLING/SWEET

Dal Zotto prosecco, King Valley VIC

Mojo moscato, Langhorne Creek SA

WHITE

Catalina Sounds sauvignon blanc, Marlborough NZ

Tar & Roses pinot grigio, Strathbogie VIC

VineMind riesling, Clare Valley, SA

RED

Cake rose, Adelaide hills, SA

Red Claw pinot noir, Mornington Peninsula VIC

Bobbie Burns shiraz, Rutherglen VIC

BASIC SPIRITS

add \$15 per guest

CONDITIONS APPLY TO ALL PACKAGES

All items are subject to change. Management reserves the right to discontinue service of alcohol to any patron at any stage according to the Responsible Service of Alcohol Guidelines



REVIEWS

“What an absolutely fantastic night we all had! The food was magnificent, the setting was splendid and the service was superb!”

Charlotte Louise

“I recently organised a hens night for my sister and from start to finish the event was seamless in both organisation and on the actual night. The staff were brilliant, the facilities were spotless and the food was exceptional. Would highly recommend this venue for any function.”

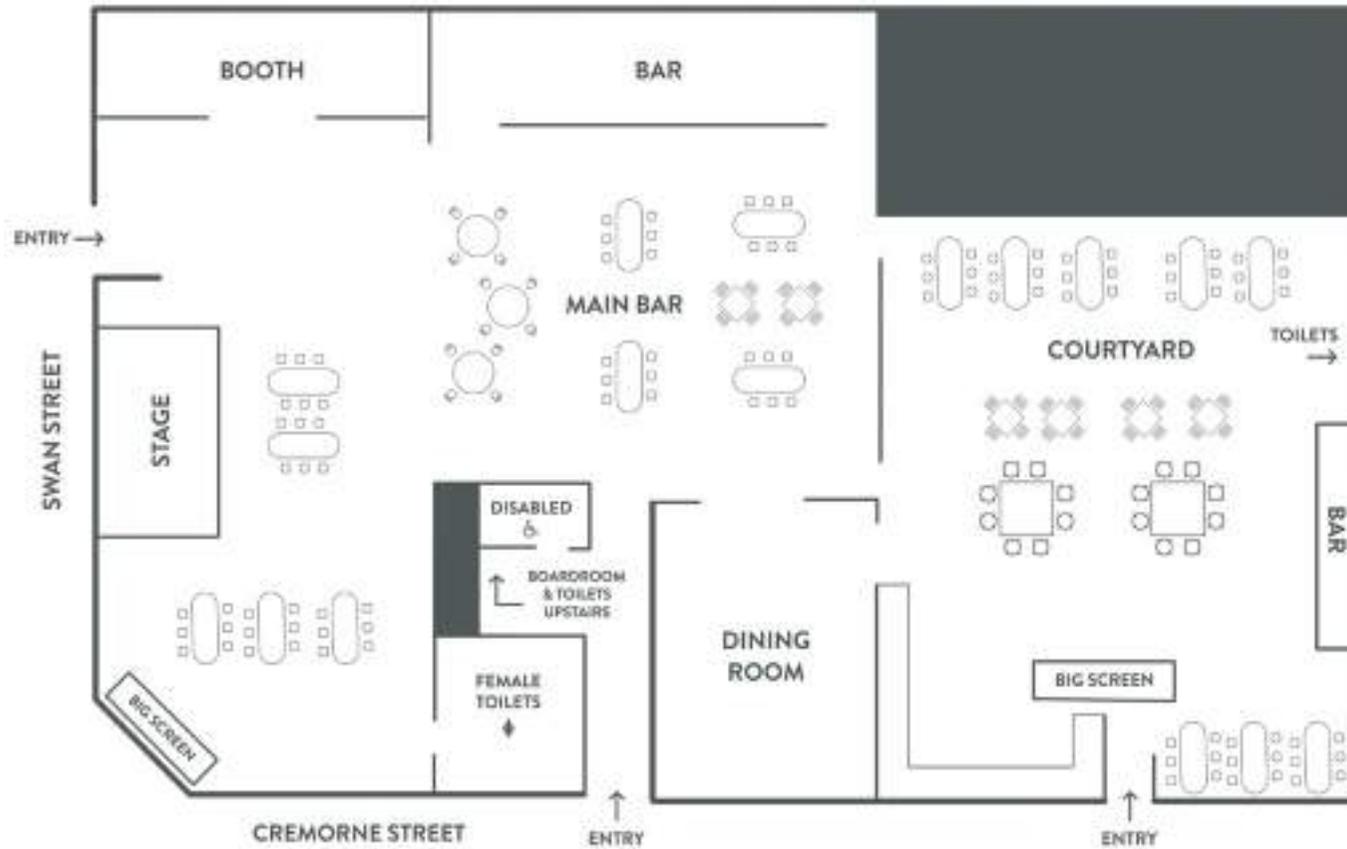
Fiona Turner

“Everyone that I spoke to loved the venue so I’m sure we would love to come back again! A huge thank you to you and your team. The security team you used were fantastic too, please pass on our thanks to them for their professionalism and good spirits (it’s not often they get to hear the good stuff!). I will certainly be sharing the great evening with our wider head office team too so who knows maybe they will also hold theirs with you next year :)”

Helen Kent

“We all had such a fabulous night! I think everyone behaved themselves, which was also great. Heard a lot of people say it was the best venue yet. As Helen said all your staff were amazing.”

Gen Burke



CONTACT



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