



—THE—
P R E C I N C T
—HOTEL—

FUNCTION PACKAGES

03 9429 1633
functions@precincthotel.com.au
precincthotel.com.au



ABOUT

As one of the most popular and well-regarded venues in Richmond, The Precinct is a one-stop destination for great food and drink; live sport and music; as well as a versatile function venue.

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

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 spacious all-seasons sanctuary can accommodate up to 200 guests for a cocktail event. Talk to our team about making this versatile space exclusively yours for you and your guests with full access to a private bar.



200 cocktail



Private bar



Weather provisions



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.



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



Audio/visual



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.



14 seated
Audio/visual



Private room
Morning and afternoon tea options

MORNING TEA \$15.00 per person

Toasted muesli, yoghurt, berries, warm assorted mini muffins

AFTERNOON TEA \$15.00 per person

Cheese plate: chef’s selection, walnuts, dried fruit, lavosh

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
Two set-course menus to choose from



Private room

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 – CANAPÉ MENU

\$35 per guest

Housemade tofu, hoisin and vietnamese mint rice paper rolls vg gf
 Cheese & herb arancini, lemon & saffron mayo v
 Savoury pumpkin & fetta tarts, caramelized onion relish v
 Southern fried chicken bites, green tabasco and lime aioli gf
 Pork and fennel sausage rolls, smokey bbq sauce
 Lemon pepper crumbed fish & chips, lemon, tartare
 Pulled beef sliders, cheddar, pickled cucumber, kewpie mayo

v	vegetarian
gf	gluten free
gfr	gluten free on request

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

ADD-ONS

\$5 each

Szechuan shoestring fries v
 Wild mushroom risotto, zucchini, sorrel lemon infused olive oil gf vg
 Lemongrass beef salad, rice noodles, fried shallots, nam jim dressing gf
 Green curry prawn spring rolls, chilli, ginger & coconut sauce
 Assorted truffles & brownie bites gf



2 SET – SET MENU

2 courses | \$45 per guest | 3 courses | \$55 per guest

ENTRÉE

Prawn & ginger dumplings, black vinegar and chilli sauce
Harissa spiced roasted vegetables, puffed rice, beetroot tahini vg gf
Salt & pepper calamari, wild lime mayo gf
Buttermilk popcorn chicken, green onion, chilli, tabasco mayo gf

MAIN

Chicken parma, smoked ham, chips, salad
Precinct beef burger, cheddar, lettuce, tomato, onion, mayo, chips
Beer battered fish and chips, tartare, lemon, salad
Singapore noodles, pork, prawns, egg, spring onion, vegetables, coriander, chilli gf
Wild mushroom risotto, asparagus, peas, lemon and thyme infused oil gf vg

DESSERT

Chocolate and peanut butter pudding, vanilla bean ice-cream, chocolate sauce gf
Strawberry and kiwifruit pavlova, baileys whipped cream gf

STEAK ADD ON @ \$8PP

300gm dry aged sirloin served medium, mashed potato, baked vegetables, gravy or pepper

SHARE MENU

\$50 per guest

START

Five-spice salt & pepper squid gf
Cheese & herb arancini
Lamb kofta, sumac yoghurt gf

MAIN

Peri peri grilled chicken gf
Eye fillet medallions & truffle butter, served medium gf
Grilled snapper fillet, herb & balsamic salsa gf

SIDES

Beer battered chips vg
Sautéed veggies gf vg
Garden salad gf vg

SWEET

Warm chocolate pudding with vanilla bean ice cream



DRINKS PACKAGES – BASIC

3 Hours \$50pp | 4 Hours 60pp

TAP BEER

Carlton Draught, Great Northern, Bulmer's Cider

WINE

Azahara Sparkling, VIC

Tainui Sauvignon Blanc, NZ

La La Land Pinot Gris, VIC

Mojo Moscato, SA

La La Land Malbec, Murray Darling VIC

Mojo Shiraz, SA

Aquilani Sangiovese, FRANCE

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

DRINKS PACKAGES – PREMIUM

3 Hours \$60pp | 4 Hours \$70pp

TAP BEER

Carlton Draught, Carlton Dry, Great Northern, 4 Pine Pale Ale, Balter XPA Peroni, Mountain Goat VEB, Bulmer's Cider

WINE

Dal Zotto Prosecco

Debussy Reverie Chardonnay, WA

Catalina Sauvignon Blanc, Nz

Tar & Rose Pinot Grigio, VIC

Rockbare Riesling, SA

Rameau D'Or Petit Amour Rose, FRANCE

Two Hand's "Angel Share" Shiraz, SA

Red Claw Pinot Noir, VIC

SPIRITS ADD ON \$10PP PER HOUR



BIRTHDAY & CELEBRATION PACKAGES

Our celebration packages are designed for small gatherings of 10-30 guests.

\$300 PACKAGE

Recommended for up to 10 guests

CHEF'S SELECTION OF SHARE PLATES

Pulled beef brisket sliders, cheddar, slaw, BBQ sauce
Buttermilk popcorn chicken, green onion, chilli, tabasco mayo *gf*
Crispy vegetable spring rolls, Thai chilli & coconut dipping sauce *v*

DRINKS

3x Bottles of Dal Zotto Prosecco OR 10x Espresso Martinis
OR 10x Drink cards

\$600 PACKAGE

Recommended for up to 20 guests

CHEF'S SELECTION OF SHARE PLATES

Pulled beef brisket sliders, cheddar, slaw, BBQ sauce
Buttermilk popcorn chicken, green onion, chilli, tabasco mayo *gf*
Crispy vegetable spring rolls, Thai chilli & coconut dipping sauce *v*

DRINKS

6x Bottles of Dal Zotto Prosecco OR 20x Espresso Martinis
OR 20x Drink cards



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

The night was a huge success! Everyone had a great time. The room was perfect, the food was excellent and the staff were extremely helpful! Can't thank you enough.

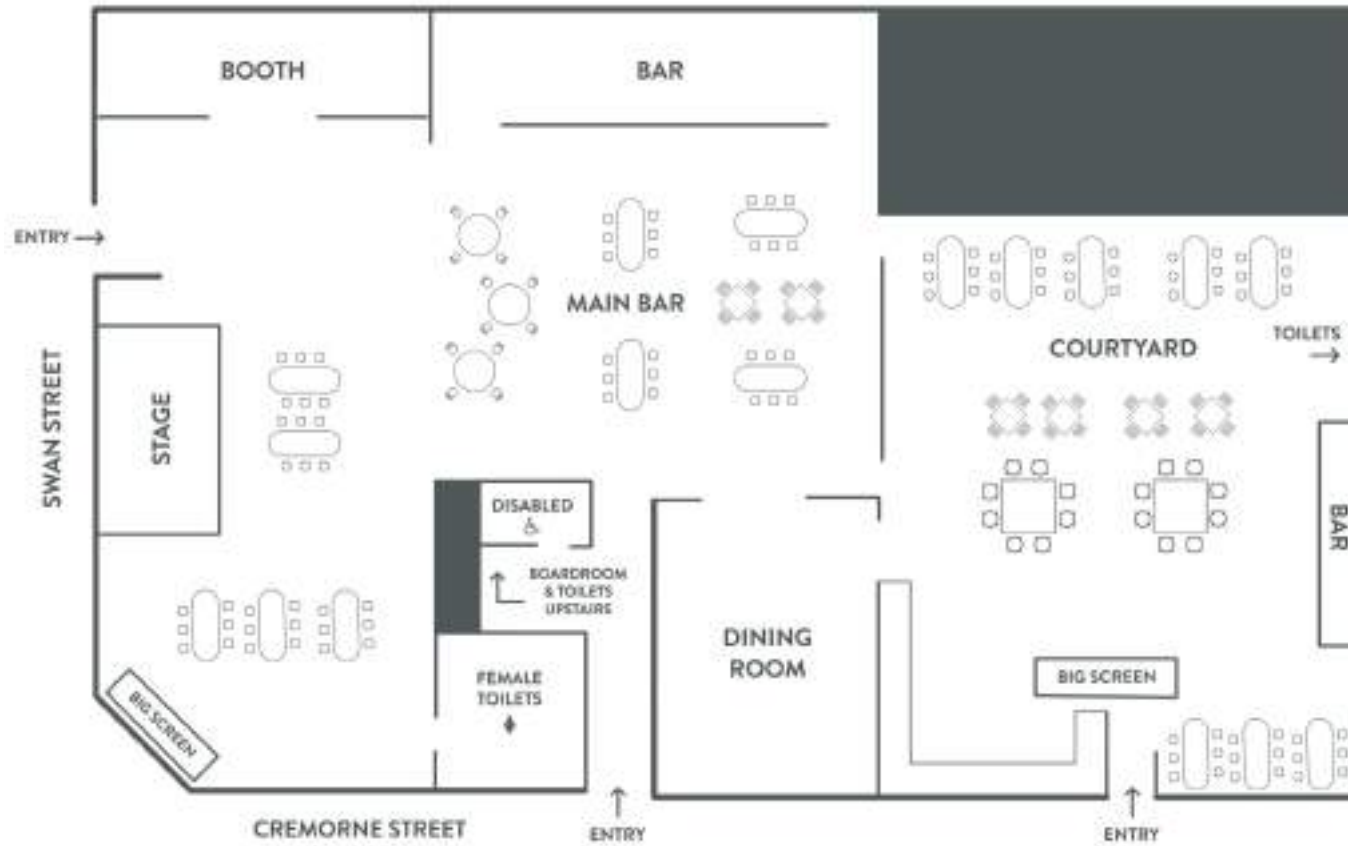
Juliette

“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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60 Swan St, Cremorne VIC 3121



theprecincthotel



precinct_hotel