

CORNER HOTEL CORPORATE PACKAGE



57 Swan St, Richmond VIC 3121, Wurundjeri Woi Wurrung Country

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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



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 LCD screens & zoned sound	Wireless microphone, two LCD screens & zoned sound	N/A	Wireless microphone, two LCD screens & 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

Homemade muffins

Mini smoked cheese jaffle, tomato relish

Mini pain au chocolat

Fruit platter

Lunch

Prosciutto, rocket, sundried tomato & brie baguette

Smoked mozzarella & tomato toastie

Spinach & ricotta pastry

Fruit platter

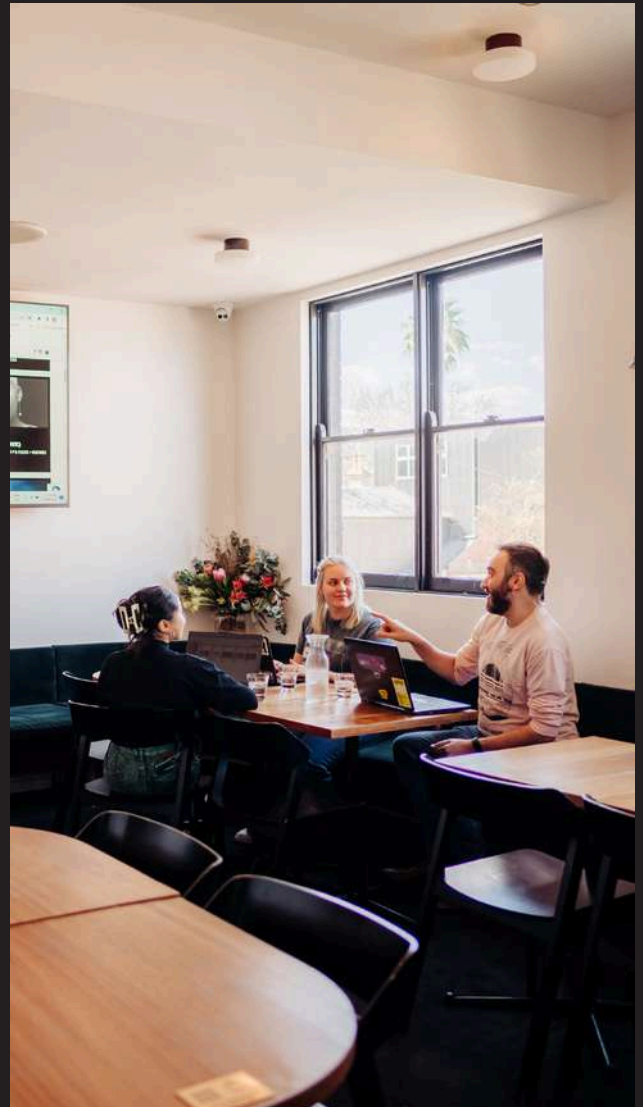
Vegan & gluten free options available on request

Included

Still & sparkling water

Tea & coffee station

Selection of juices



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 &
dessert with chef's sides

Minimum of 10 people | All dishes served to share

Entrées

select two

White bean & garlic dip, olive jam, za atar, grilled flatbread (v/ve opt/gf opt)

Lemon & paprika calamari, Cajun remoulade, lemon (gf opt)

Southern fried chicken ribs (gf) OR cauliflower spring onion, chilli salt, herbed ranch dressing (gf, v,
ve opt)

Honey glazed halloumi, fig jam, candied pecans, lemon (gf, v)

Mains

select two

(add one extra dish +\$15pp)

Agave pumpkin, coconut labneh, pickled onions, white beans, dukkah (gf, ve)

Whole chicken, potato, egg & seeded mustard salad, salsa verde (gf)

Whole roasted lamb shoulder, piperade, pickled onion & parsley salad (gf, df)

Barramundi, mussels, fennel, blistered tomatoes, kipfler potatoes, lemon & chive dressing (gf, df)

Sides

Green beans, lemon, garlic, olives, sage (gf, ve)

Fries, aioli (gf opt, v, ve opt)

House slaw, mustard vinaigrette (gf, ve)

Petit Fours

Brioche roll filled with strawberries & white chocolate ganache

Mini cinnamon doughnuts, Nutella buttercream

Orange curd tartlet, raspberry, lemon balm (gf opt)

gf - gluten free v - vegetarian ve - vegan df - dairy free

CANAPES

Chefs choice — 6 pieces — \$40pp

Your choice of 8 canapes — \$50pp

Your choice of 10 canapes — \$60pp

Cold

Blini, trout rilette, dill crème fraîche, lemon balm

White bean & garlic hummus, buckwheat & caraway crispbread, za atar (gf, ve)

Spanish potato tortilla, caramelised onion, chorizo salami (gf, veg opt)

Rare roast beef on rye, beetroot relish, horseradish, mustard cress

Prawn tostada, pico de gallo, guacamole (gf)

Hot

Corn, jalapeno & smoked mozzarella croquettes, chipotle & lime dressing, Cotija (v, gf)

Lamb shank & rosemary pie, dark ale ketchup (gf)

Spicy chicken & corn empanada, chipotle mayo

Mushroom & vermicelli noodle spring roll, nuoc cham sauce (gf, v)

Mushroom duxelles sausage roll, olive, tarragon (ve)

Peking duck pancake, leek, hoisin

Grazers | \$7.5 each (min. 20 pieces)

(not included in packages)

Lemon & paprika calamari, Cajun remoulade, lemon (gf opt)

Cheeseburger slider, cheddar, American mustard, pickles, milk bun (gf opt)

Plant-based slider, vegan cheddar, American mustard, pickles, potato bun (gf opt, ve)

Southern fried chicken ribs, spring onion, chilli salt, herbed ranch dressing (gf)

Southern fried cauliflower, spring onion, chilli salt, herbed ranch dressing (gf, ve)

Petit Fours | \$5 each

Brioche roll filled with strawberries & white chocolate ganache

Mini cinnamon doughnuts, Nutella buttercream

Orange curd tartlet, raspberry, lemon balm (gf opt)

PLATTERS

Lemon & paprika calamari, caper mayonnaise (gf, df) | \$60

Pumpkin & thyme arancini, parmesan aioli (v) | \$60

Southern fried chicken ribs, chilli salt, herbed ranch dressing (gf) | \$60

Southern fried cauliflower, chilli salt, herbed ranch dressing (gf, v, ve opt) | \$55

Pork & fennel sausage rolls, tomato ketchup | \$75

Angus beef party pie, tomato relish | \$75

*approx. 20 pieces per platter

Cheese Board | \$150

Six farms ash brie, Vastelregio gorgonzola picante, lsh aged cheddar, grana padano, fig jam, candy pecans, muscatel, fruit loaf, lavosh

Charcuterie Board | \$150

16 month Villani prosciutto, sopressa finocchiona, chicken & preserved lemon terrine, chorizo salami, Mt Zero olives, dill cucumbers, beetroot relish & sourdough baguette





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