



— THE —
P R E C I N C T
— HOTEL —

FUNCTION PACKAGES

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

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



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

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 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 guest with full access to a private bar.



200 cocktail



Private bar



Weather provisions





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



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.



14 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

CANAPÉS MENU

\$35 per guest

Housemade tofu, hoi sin & vietnamese mint rice paper rolls *vg gf*

Mini potato rosti, prawn, charred corn & dill relish *gf*

Crispy vegetable spring rolls, thai chilli & coconut dipping sauce *v*

Southern fried chicken bites, green tabasco & lime aioli *gf*

Pork & fennel sausage rolls, smokey bbq sauce

Lemon pepper crumbed fish & chips, lemon, tartare

Pulled beef sliders, cheddar, pickled cucumber, kewpie mayo

<i>v</i>	<i>vegetarian</i>
<i>gf</i>	<i>gluten free</i>
<i>gfr</i>	<i>gluten free on request</i>

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

Wild mushroom risotto, zucchini, sorrel lemon infused olive oil *vg gf*

Lemongrass chicken salad, green mango, radish, coriander, shallots *vg gf*

Assorted truffles & brownie bites

Pizza Boards

\$30 each

Salami, roast peppers, onion, chilli

Crushed tomato, buffalo milk mozzarella, basil

Bbq chicken, caramelized onion, thyme

Cheese & Charcuterie Grazing Table

\$20pp

Chefs selection: cheese, cured meats, antipasto, lavosh & sourdough



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*

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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

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 Super Crisp

WINE

Endless Sparkle Blanc De Blancs, VIC
Mojo Moscato, Langhorne Creek SA
Tainui Sauvignon Blanc, Marlborough NZ
La La Land Pinot Gris, Murray Darling VIC
Cake Rose, Adelaide Hills SA
Mojo Shiraz, Barossa Valley SA
La La Land Malbec, Murray Darling VIC

ADD A SPRITZ ON ARRIVAL \$10pp

ADD SPIRITS \$15

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

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

ON TAP

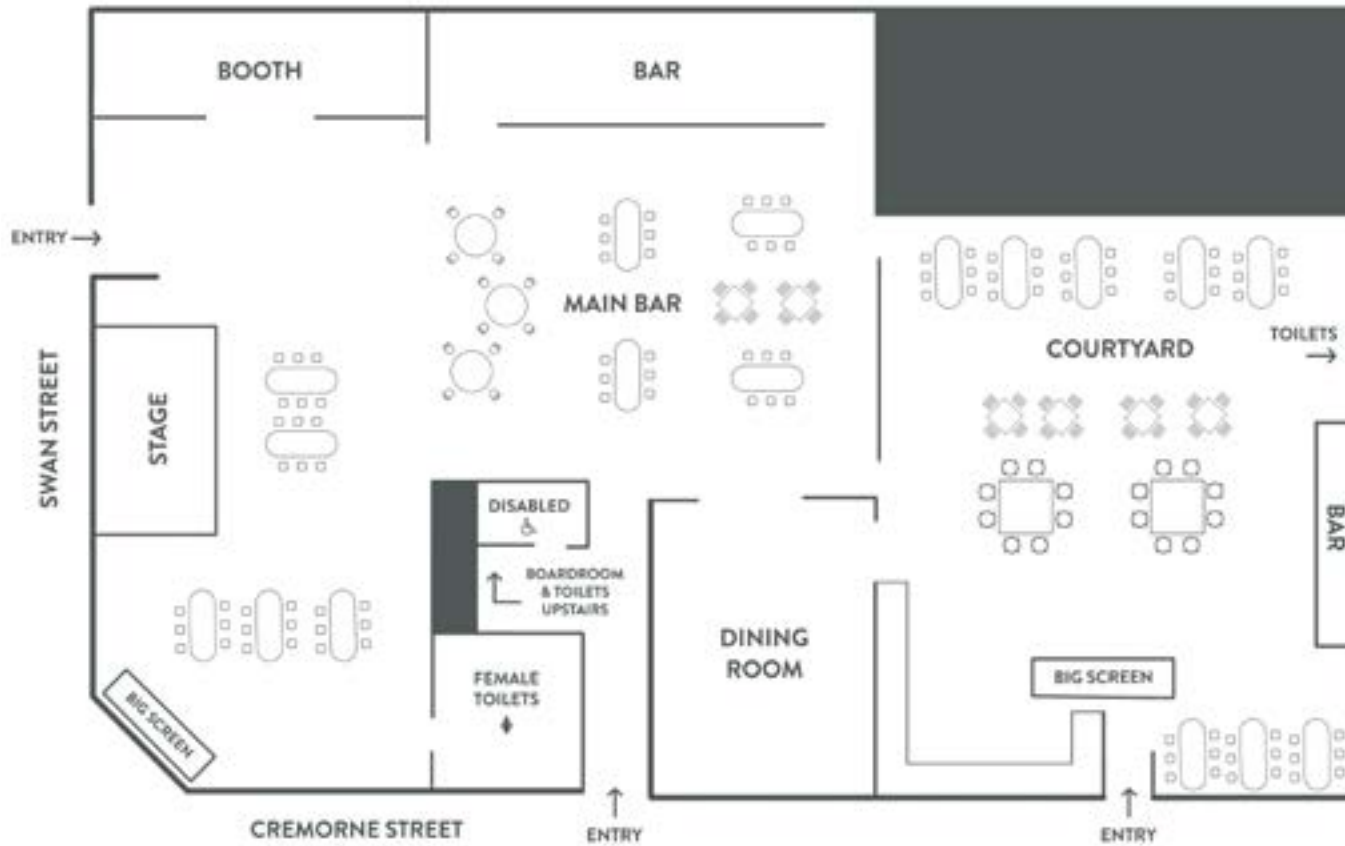
Carlton Draught, Frothy, Fat Yak, Stella Artois, Great Northern Super Crisp, 4 Pines Pacific Ale, Bulmers Cider

WINE

Dal Zotto Prosecco, King Valley Vic
Mojo Moscato, Langhorne Creek Sa
Catalina Sounds Sauvignon Blanc, Marlborough Nz
Tar & Roses Pinot Grigio, Strathbogie Vic
Vinemind Riesling, Clare Valley, Vic
Cake Rose, Adelaide Hills, Sa
Red Claw Pinot Noir, Mornington Peninsula Vic
Bobbie Burns Shiraz, Rutherglen Vic

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ADD SPIRITS \$15



CONTACT



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60 Swan St, Cremorne VIC 3121



theprecincthotel



precinct_hotel