



—THE—
P R E C I N C T
—HOTEL—

Functions

📍 60 Swan St Richmond **w** precincthotel.com.au **e** functions@precincthotel.com.au

Welcome!

Thanks for your interest in holding an event with us at The Precinct Hotel.

With a range of versatile spaces, quality food and drinks, and a team dedicated to making every event run smoothly, we're here to help create a memorable celebration for you and your guests.

Conveniently located opposite Richmond Railway Station on Swan Street, The Precinct is easy for guests to get to and just moments from Melbourne's sporting and entertainment precincts.

To enquire, please contact our events sales manager:

Erin Searle

0475 909 955 (during business hours)

Functions@precincthotel.com.au



Legend

 seated capacity	 av available	 wheelchair accessible
 standing capacity	 private space	 direct bar access



Courtyard

Our award-winning courtyard has all the trimmings for the perfect occasion. It boasts an impressive big screen, full retractable roof, misters for warm weather 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. For smaller functions we can rope off a section to best suit your needs.

Talk to our team about making this versatile space exclusively yours for you and your guests with full access to a private bar.



sole use

Seating	Bar	Audio	Private Bar	Accessibility	Alcohol
n/a	220	✓	✓	✓	✓

half courtyard

Seating	Bar	Audio	Private Bar	Accessibility	Alcohol
n/a	100	×	×	✓	×

Stage

This versatile spacious room features a large stage with the capacity to entertain guests during either a seated meal or stand-up cocktail style function. 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	200	✓	✓	✓	✗



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 more 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, including a private bar and entrance.

80	100	✓	✗	✓	✓



Dining Room

Tucked away off 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, beautiful and private room is the perfect elegant setting for many a different occasion.

					
46	45	✓	✓	✓	✗

Booth

Just off our dance floor, the booth space is the perfect spot to be close to all the action! Reserve a space for yourself and your friends to use as your base for the night as you enjoy all the venue has to offer.



					
20	30	✗	✓	✗	✗

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.



Half day package - \$30pp

Morning or afternoon tea, barista coffee & conference room hire with AV.

Full day package - \$50pp

Morning & afternoon tea, barista coffee & conference room hire with AV.

Room hire only - available upon enquiry

					
16	30	✓	✓	×	×

Larger Events

For a larger-scale event between 350 and 500 guests we offer sole use of the inside areas of the venue including the Main Bar, Stage & Booth areas OR the Courtyard, Half Main Bar & Dining room area. These are versatile spaces which can be set cocktail style to allow your guests to mingle and make use of the exclusive bar access these spaces allow. Live entertainment can be sourced and arranged for you. Chat to us about your requirements and we'll bring your special event to life.

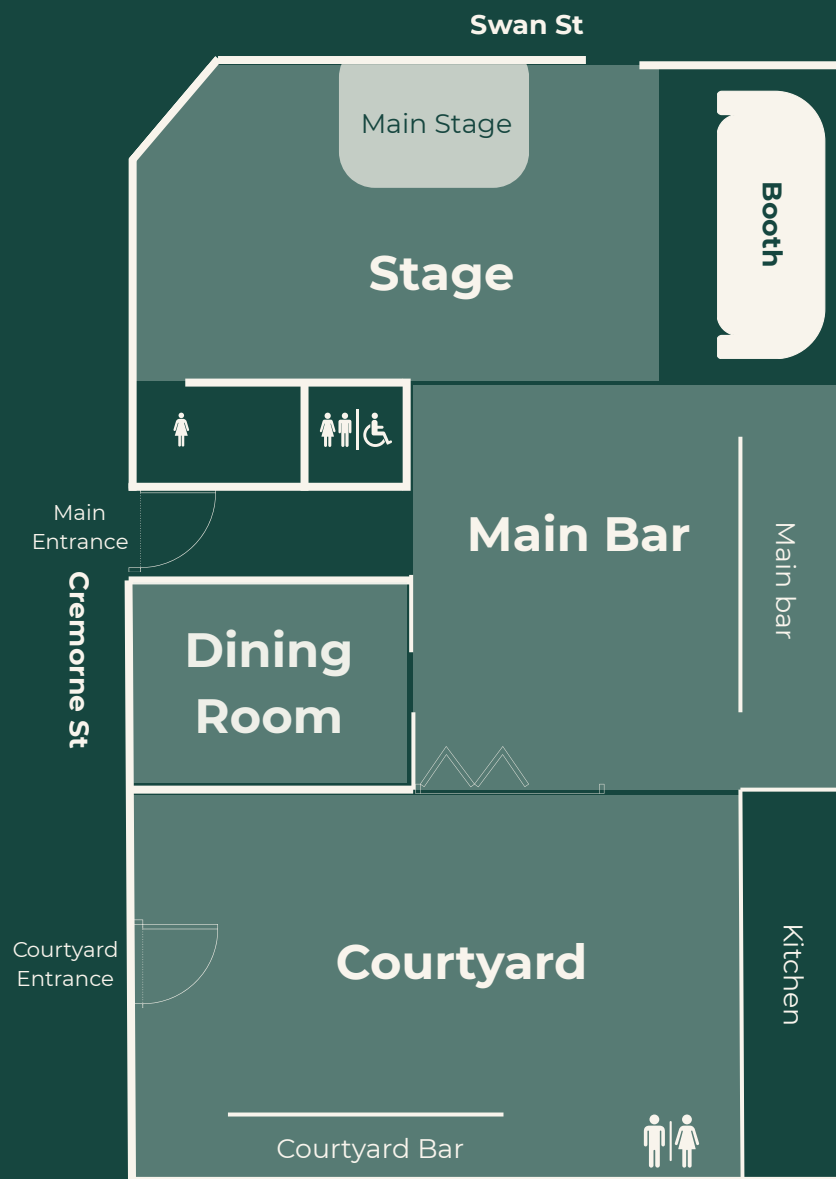
					
220	500	✓	✓	✓	✓

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.

					
300	700	✓	✓	✓	✓

Venue Floorplan



Beverage Packages

minimum 30 guests

Classic Beverage Package

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

tap beer - Carlton Draught, Carlton Dry, Carlton Dry 3.5%, JR Pale Ale

wine - 821 South Sauvignon Blanc, Little Berry Pinot Grigio, Hartogs Plate Moscato, Seppelt Fleur De Lys NV Sparkling, Wynn's 'The Gables' Cabernet Sauvignon, Saltram Skins Shiraz

Premium Beverage Package

3 Hours \$65pp | 4 Hours \$75pp

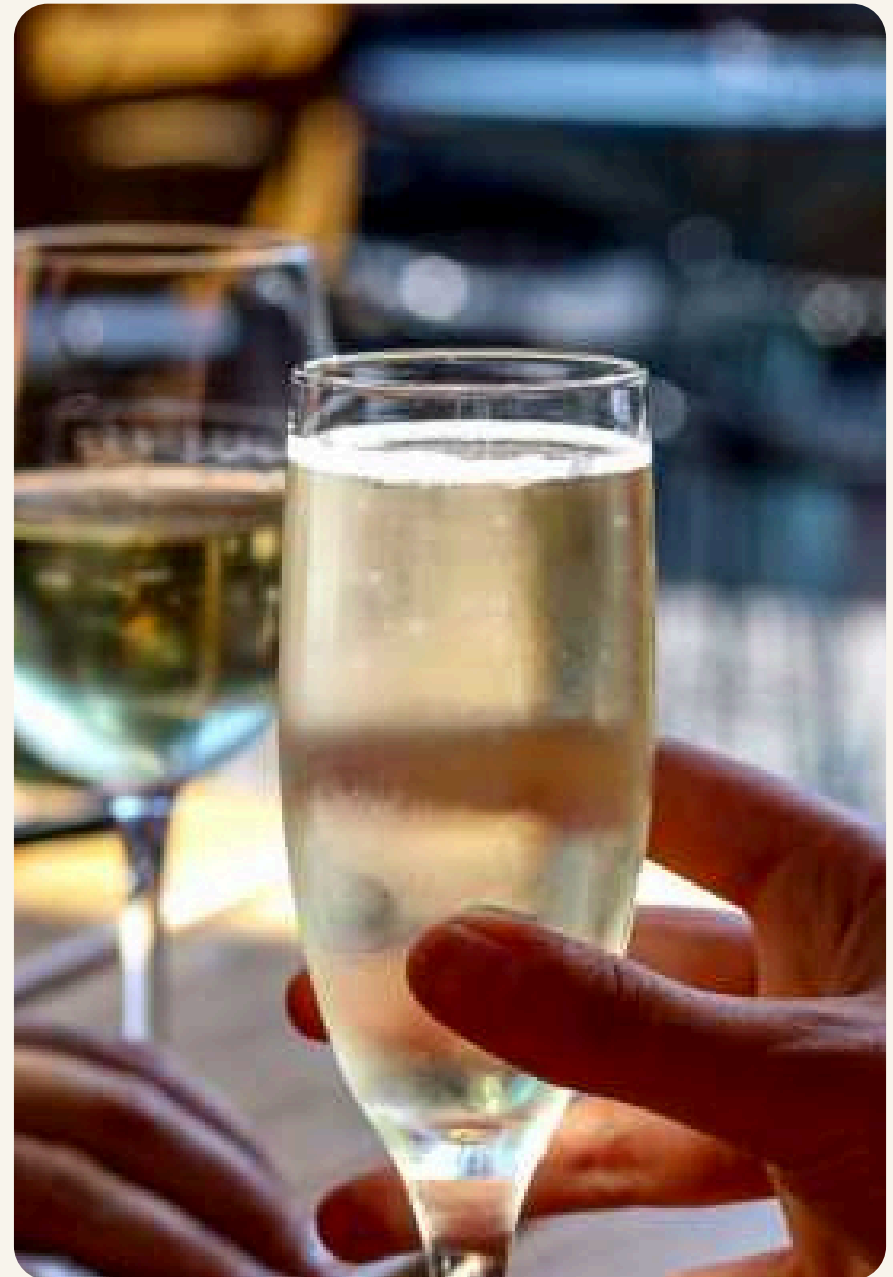
tap beer - Carlton Draught, Carlton Dry, Carlton Dry 3.5%, Balter XPA, Stone & Wood Pacific Ale, JR Pale Ale, Guinness

wine - Upside Down Prosecco, Leo Buring Riesling, Forest Hill Highbury Fields Chardonnay, Little Berry Pinot Grigio, 821 South Sauvignon Blanc, T'Gallant 'Cape Schanck' Rosé, Saltram Skins Shiraz, Opawa Pinot Noir

Upgrade either package:

add spirits - \$15 per person

cocktail on arrival - \$15 per person



Beverage On Consumption

Bar tab on consumption

A bar tab can be arranged for your function with a specified limit & drink selection. We will touch base with you throughout your function to ensure you are in control of your spend.

Bar tab menu selections

Choose one of the selections below, or create your own bespoke drink menu.

- Select tap beer, select wine, soft drinks & juice
- All tap beer, wine by the glass, soft drinks & juice
- All tap & packaged beer and cider, wine by the glass, soft drinks & juice
- Add spirits to any option above
- Open Bar (Limited) Excludes top shelf, cocktails & shots
- Open Bar (Full) No limitations

Cash Bar

Allow your guests to purchase their own drinks from the bar from our extensive selection.





Canapés

minimum 35 guests required

\$40pp | 6 items

(5 canapés, 1 substantial item)

\$50pp | 8 items

(6 canapés, 2 substantial item)

\$60pp | 10 items

(8 canapés, 2 substantial item)

Canapés

Vietnamese Rice paper rolls lg, vg
house-made with tofu & hoisin sauce

Tempura prawns (l)
soy & mirin dipping sauce

Potato rosti with smoked salmon
lg
dill crème fraiche, balsamic pearls

Southern fried chicken bites lg
southwest chipotle mayo

Beef & caramelised onion sausage
rolls
tomato relish

Truffle and mushroom arancini v
romesco sauce, parmesan

Fried ginger & prawn dumplings (l)
ponzu dipping sauce

Chicken, mushroom and leek pies
tomato sauce

Roast pumpkin and leek tarts v
dill & feta

Spiced lamb koftas lg
mint and cucumber yoghurt dip

Substantial items

Angus beef sliders
cheddar, pickles, lettuce, relish mayo

Mini fish and chips (l)
Battered NZ hoki, lemon, tartare sauce

Crispy pork belly bao
pickled radish, carrot, hoisin sauce

Mini hot dogs
Cheese, ketchup, mustard, onion

Cacio e pepe v
Reggiano parmesan, pecorino &
cracked pepper

Vegetable risotto cups vg lg
roast pumpkin, sorrel, lemon infused
olive oil

**Additional Substantial
Items - \$8pp**

DIETARY REQUIREMENTS

We offer a range of menu options to cater for various dietary requirements. When selecting your menu, please ensure suitable options are chosen for any guests with dietary needs. If any guests have more specific requirements please let us know in advance so we can arrange alternatives where possible.

v - vegetarian | lg - low gluten | vg -vegan

menu may change due to seasonal adjustments

seafood: (A) - Australian, (I) - Imported (M) - Mixed

Seated Set Menu

\$50pp | 2 courses

\$65pp | 3 courses

Entrée

select 3 to create your menu

Crispy Manchurian cauliflower bites lg vg
plant-based mayo

Lemon pepper calamari lg (I)
spring onion, chili, lime mayo

Southern fried chicken bites lg
Southwest chipotle mayo

Truffle and mushroom arancini v
romesco sauce, garlic aioli

Pan fried ginger & prawn dumplings (I)
chili, sesame and ponzu sauce

Main

select 4 to create your menu

Chicken Parma
napoli, ham, mozzarella, fries

Precinct Wagyu beef burger
cheddar, burger sauce, iceberg, pickles, chips

Beer-battered fish and chips (I)
NZ hoki fillets, Mix leaf salad, fries, tartare sauce

Roast pumpkin risotto vgr,v
basil pesto, pine nuts, parmesan cheese

Thai red curry lg
vegetables, coconut rice, chilli sambal
choice of chicken, tofu v or duck

Dessert - alternate drop

Sticky date pudding lg
butter scotch sauce, vanilla bean ice cream

Double chocolate lamington vg
raspberry coulis

Steak Upgrade

300gm grain-fed sirloin,
chips, salad, gravy + 10pp



v - vegetarian | lg - low gluten | vg -vegan
menu may change due to seasonal adjustments
seafood: (A) - Australian, (I) - Imported (M) - Mixed



Celebration Packages

Our celebration packages are designed for small gatherings of 10-20 guests.

Eat

Chef's selection of share plates

Angus beef sliders, cheddar, pickled cucumber, relish mayo
Truffle & mushroom arancini, romesco sauce, garlic aioli v
Southern fried chicken bites, southwest chipotle mayo lg

Drink

Cocktail on arrival

OR bar tab with tap beer, wine & basic spirits

Celebration for 10

\$500 - serves 10 people (share plates & \$300 bar tab)

Celebration for 20

\$1,000 - serves 20 people (share plates & \$600 bar tab)

Add extra guests

\$50 pp

v - vegetarian | lg - low gluten | vg -vegan
menu may change due to seasonal adjustments

Hens Packages

Designed for small gatherings of 10-30 guests

\$50 pp

Sip

1 x cocktail on arrival per person from the following selection: Pornstar Martini | Espresso Martini | Cosmopolitan

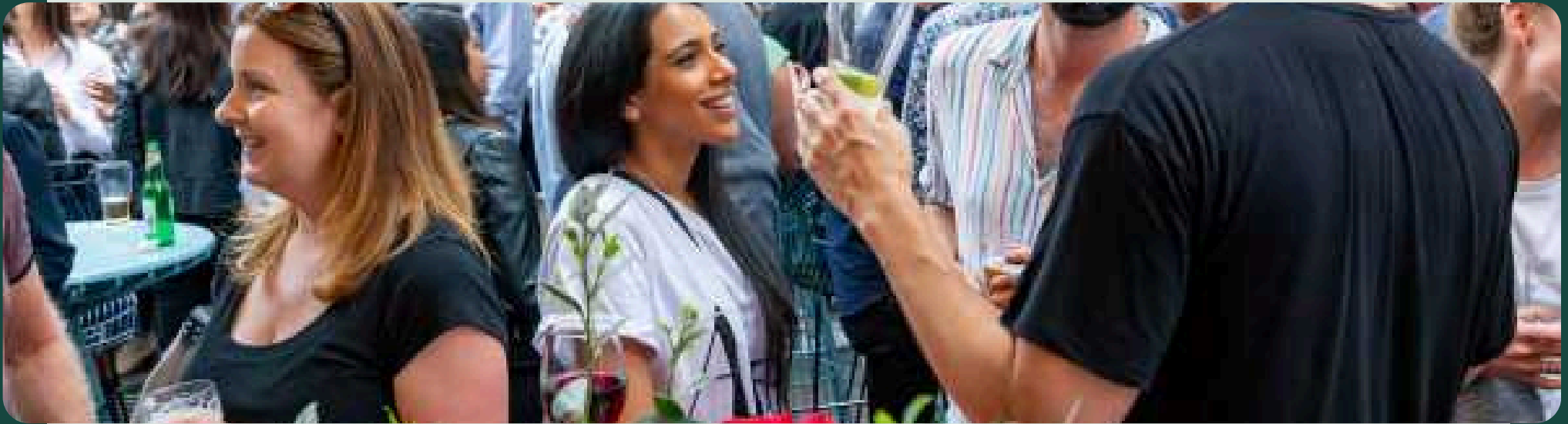
Eat

Chef's selection of sliced meats, cheeses, pickled vegetables, olives,
Truffle & mushroom arancini, romesco sauce, garlic aioli v
Angus beef sliders, cheddar, pickled cucumber, relish mayo
Southern fried chicken bites, southwest chipotle mayo lg

upgrade

include free flowing sparkling wine & moscato for 2 hours
(add \$25 pp)





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