



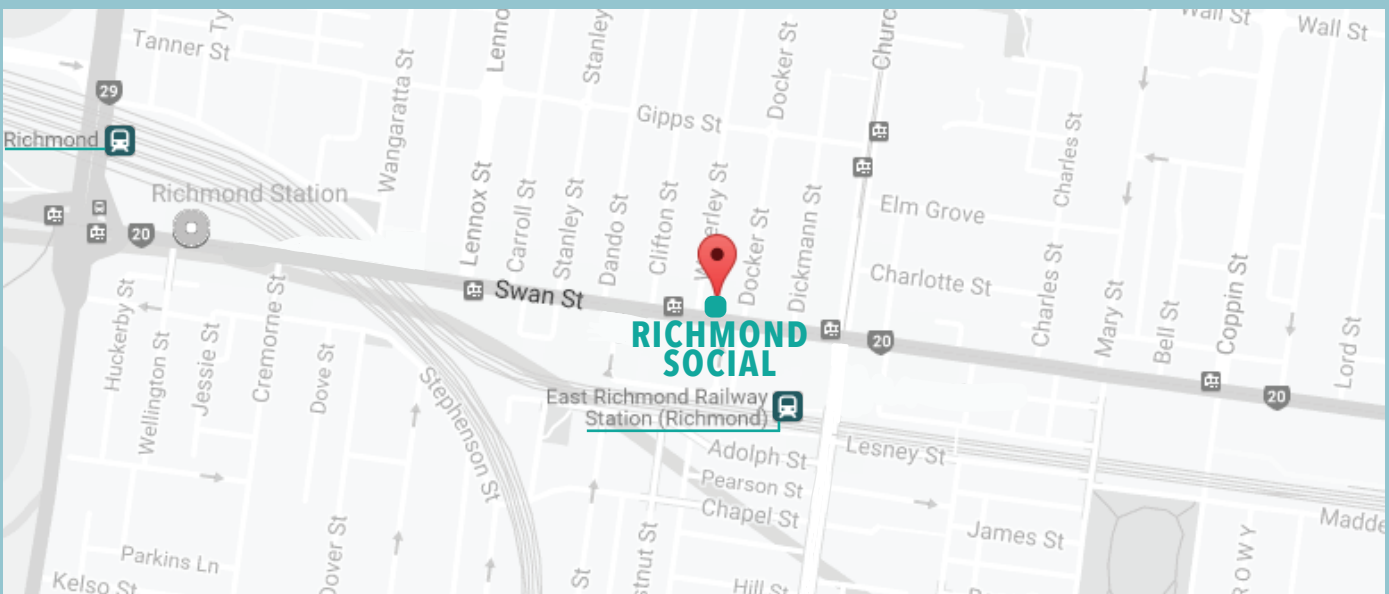
FUNCTIONS

ABOUT US



Richmond Social is Swan Street's newest local.

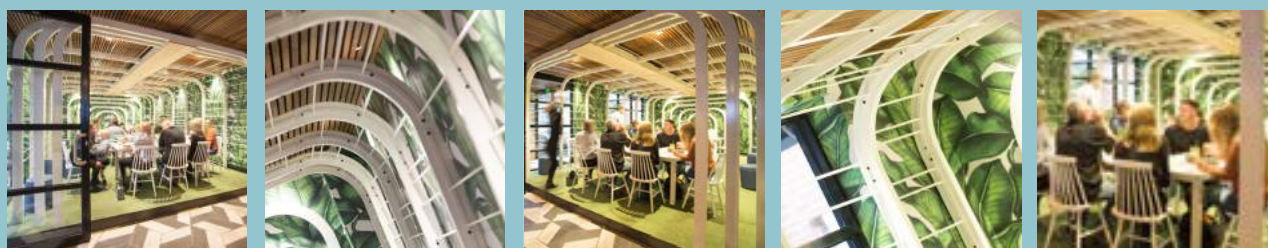
Join us for a menu inspired by pub classics, great service and a lively atmosphere seven days a week.



OUR ROOMS

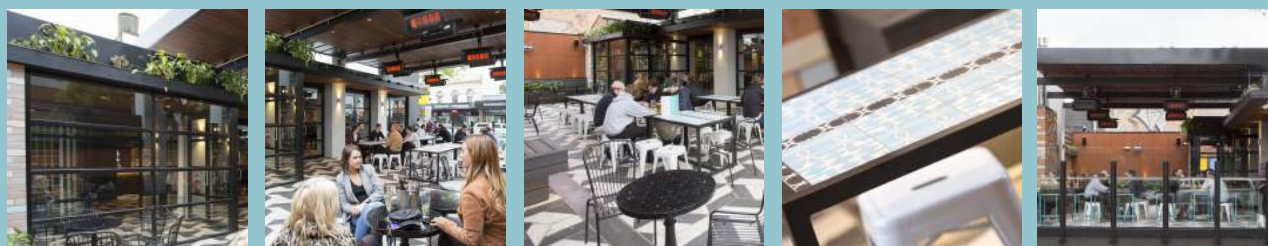


THE BIRD CAGE



Tucked away in this semi private space is the perfect spot for your next intimate function. The Bird Cage provides flexible seating options just a stone's throw away from Richmond Social's main bar, offering you the exclusivity of your own space with a pub style atmosphere.

BEER GARDEN



The Beer Garden offers a premium alfresco experience, featuring a heated terrace, mosaic designed tables and a diverse range of booking options. For smaller functions, book half the space and enjoy the lively atmosphere that Richmond has to offer.

OUR ROOMS



SOCIAL BAR



For a top quality and versatile indoor space, look no further. The social bar can cater to a diverse range of function requirements from seated dinners to premium cocktail functions.

THE COTTAGE



Looking for a cosy indoor space? Lined with red brick and blue stone walls, the Cottage is a private hideaway, enclosed by brass partitions this space is perfect for intimate dinners and cocktail events.

PREMIER BAR



Opened on the day of Richmond's first premiership in 37 years, the Premier Bar is Richmond Social's main attraction. Surrounded by the Bird Cage, Beer Garden and our black marble decked bar, this is the perfect place for for larger seated functions or big cocktail events.

OUR SPACES



AREA	SIT DOWN	COCKTAIL	AV	IPOD	DANCEFLOOR	OUTDOOR ACCESS	EXTENDABLE
THE BIRD CAGE	24	40	-	✓	-	✓	✓
BEER GARDEN	70	120	✓	✓	-	✓	✓
HALF BEER GARDEN	35	60	✓	-	-	✓	✓
PREMIER BAR	120	250	✓	✓	✓	✓	✓
THE COTTAGE	36	80	✓	-	-	-	✓
SOCIAL BAR	65	250	-	✓	✓	✓	✓
WHOLE VENUE	-	370	✓	✓	✓	✓	-

*Please speak to our functions manager if you have any further questions or requirements.

We will do our very best to accomadate your event needs.



FOOD PLATTERS



CLASSIC 55.0

Bruschetta w balsamic glaze (gf)(v)
Mini dim sim w soy sauce
Mini samosa w sweet chilli sauce (v)
Mini spring roll w sweet chilli sauce (v)
Mini sausage roll w tomato chutney
Dips w flat bread (gf)(v)

ARANCINI 75.0

w sweet chilli mayo
Bolognaise
Pumpkin & feta (v)
Pea & mint (v)
Chicken & wild mushroom

GOURMET PIES 75.0

Beef burgundy
Chicken curry
Lamb & rosemary
Vegetarian (v)

SLIDERS 75.0

Pulled pork w bbq sauce
Wagyu beef
Karaage chicken w wasabi mayo

GOURMET 75.0

Prawn cigar w sweet chilli mayo
Salmon en croute with dill cream cheese
Cod croquette w sriracha mayo (gf)
Moroccan chicken skewers w yoghurt dipping sauce
Zucchini & feta fritters (v)

CALIFORNIA ROLLS 75.0

Teriyaki chicken (gf)
Avocado (gf)(v)
Salmon (gf)
Cooked tuna (gf)
Avocado & tofu (gf)(v)

DUMPLINGS 75.0

Chicken & mushroom
Prawn & chive
Pork
Vegetarian (v)

SUBSTANTIAL CANAPES 10.0 PER CANAPE

Fish & chips
Chicken strips & chips (gf)
Lamb cutlets w rocket a pear & parmesan salad
Calamari & chips (gf)
Marinated prawn skewers w saffron risotto (gf)(v)
Coconut tofu w quinoa salad

SIT DOWN MENU



1 COURSE 35.0 PER PERSON
2 COURSE 45.0 PER PERSON
3 COURSE 55.0 PER PERSON

ENTRÉE

Lemon pepper calamari w asian slaw & burnt lime mayo

Pumpkin & feta arancini balls w sweet chilli mayo & rocket salad

Zucchini & feta fritters w saffron aioli

Soup of the day w crusty bread

MAIN

Roast pumpkin ravioli in creamy garlic sauce

Striploin fillet mushroom ragout, scalloped potato, wilted spinach & red wine jus

Crispy pork belly w cauliflower puree & an asian vegetable & bean salad topped with a red wine jus

Crumbed chicken breast stuffed w spinach and feta on mash potato & sautéed asparagus w a balsamic glaze

Crispy skinned salmon served on a bed of sweet potato mash & green beans topped with hollandaise sauce

DESSERT

Chocolate banana spring rolls w an orange glaze & vanilla bean ice-cream

Pavlova w passionfruit coulis, fresh berries & double cream

Chocolate fudge brownie w whipped cream and mixed berries

BEVERAGE PACKAGES



Beverage on consumption

A bar tab can be set up prior to any function with a predetermined limit. This can be revised as the function progresses and increased as required.

Cash bar

All our bars are fully stocked with a range of tap beers, wines by the glass and house cocktails, your guests may select from a diverse range of drinks, available for purchase from the bar throughout your function.



SILVER PACKAGE

2 HOURS 45.0 | 3 HOURS 65.0

Carlton Draught
Great Northern
Squealing Pig Sav Blanc
Seven Trick Pony Chardonnay
Seven Trick Pony Shiraz
Soft Drinks & Juices



GOLD PACKAGE

2 HOURS 55.0 | 3 HOURS 80.0

All Tap Beer
All Wine
Basic Spirits
Soft Drinks & Juices

TERMS & CONDITIONS



BOOKING CONFIRMATION

To confirm a reservation, a minimum deposit of \$500 and signed booking form (including terms and conditions) must be returned. Tentative reservations may be held for seven days upon request. If a signed booking form and the full deposit amount has not been received in this time the venue reserves the right to release the space. Please note all minimum spend requirements are inclusive of catering and beverage spend only and any additional costs incurred, including security and entertainment are not counted towards the final minimum spend figure. Deposits may be paid via any major credit card, EFTPOS or cash. All prices quoted in the above functions pack are inclusive of GST and subject to change. A 10% surcharge applies on public holidays.

FINAL PAYMENT

All room set up requirements and catering and beverage details are requested a minimum of seven days prior to the function date. Full payment of all catering is required no less than seven days prior to the event date. Beverage payments can be made in advance or at the commencement of the function. Should payment not be made management reserves the right to cancel the function and the deposit will be forfeited.

MINIMUM SPEND

Hosts must meet the minimum spend requirement stipulated for the space and will be responsible for the difference if the minimum spend for the space is not met.

CANCELLATIONS

Cancellation of functions after the deposit has already been paid can only be done via direct consultation with management and only by the person who made the initial reservation and paid the the deposit. In the event of a cancellation, the following fees will apply:

More than 60 days notice	Entirety of deposit refunded, less \$100 booking fee.
14 - 60 days notice	50% of deposit forfeited
Less than 14 days notice	Entirety of deposit forfeited

DIETARY REQUIREMENTS

Please be advised that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Patrons requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

BYO

No food or beverage of any kind is permitted to be brought into the venue for consumption at a function by the host with the exception of a cake, whereby the host must receive written permission from management and an additional cakeage charge may apply.

MINORS

The venue allows underage guests to attend functions, under the proviso that they are supervised by a parent or legal guardian at all times. These guests are not permitted to leave the function space and must leave the venue at the conclusion of the event. Under no circumstances may any patron under the age of 18 years of age consume alcohol. If any minors are found to be consuming or in the possession of alcohol they will be asked to leave immediately in the company of their parent or legal guardian.

GUEST ENTRY

Guest entry to functions will be permitted only within the agreed start and finish times. It is recommended that guests arrive within the first hour of the function, as the venue is unable to guarantee entry after this time. Management reserves the right to refuse entry to any patron in accordance with responsible service of alcohol procedures and the house policy. Additional function guests (beyond the number confirmed) may only be admitted in accordance with the venue's licensed capacity.

SECURITY

Management reserves the right to order additional security to ensure the safety of staff and patrons. If an event requires additional security the host will be notified and charged accordingly.

CONDUCT

The host is responsible for conducting the function in an orderly manner. All venue policies, procedures and legal responsibilities apply to all guests and hosts, including total compliance to all responsible service of alcohol and house policy standards. It is the host's responsibility to ensure that all details given to guests in regards to the function are accurate. If a function is booked under false pretenses or a host provides false information, management reserves the right to cancel the function without notice, and at the expense of the host.

DAMAGE

Please be advised that hosts are entirely financially responsible for an damage, breakage, vandalism or theft that is sustained to the function space and venue premises by by guests, invitees or other persons attending the event. Should any extra cleaning or labour be required to return the premise to a satisfactory standard, this will be charged to the host. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to or after the function.

I confirm that I _____ have read and understood the above terms and conditions and agree to comply.

Signed _____ Date _____

BOOKING FORM



CONTACT DETAILS

NAME: _____

COMPANY: _____

CONTACT NO: _____ CONTACT EMAIL: _____

FUNCTION DETAILS

DATE OF FUNCTION: _____

START TIME: _____ FINISH TIME: _____

OCCASION: _____

NUMBER OF GUESTS: _____

FUNCTION SPACE:

- THE BIRDCAGE PREMIER BAR THE COTTAGE
 THE BEER GARDEN (FULL) THE BEER GARDEN (PARTIAL) SOCIAL BAR

CATERING OPTION: _____

BEVERAGE OPTION: _____

DEPOSIT AMOUNT: _____ MINIMUM SPEND: _____

PAYMENT OPTIONS

CARD TYPE: AMEX VISA MASTERCARD

CARD NUMBER: _____

EXPIRY DATE: _____ CCV: _____

SIGNED _____ DATE _____