



—THE—
P R E C I N C T
—HOTEL—

FUNCTIONS

60 Swan St,
Richmond

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WELCOME

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 screenings and music; as well as a versatile function venue.

Situated opposite Richmond Railway Station on the 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.



LEGEND



SEATED CAPACITY



AV AVAILABLE



PRIVATE SPACE



STANDING CAPACITY



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.

				
courtyard exclusive use	–	200	✓	✓
courtyard section	–	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



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.

				
stage	100	200	✓	✓
main bar	50	80	✗	✓

INSIDE SOLE USE

For a larger-scale event between 350 and 400 guests we offer sole use of the inside areas of the venue including the Main Bar, Stage & Booth areas. 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.



MAIN BAR, STAGE & BOOTH

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.







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.

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.



				
dining room	46	–	✓	✓
booth	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. Morning tea & barista coffee is available.





MORNING TEA \$25.00 per person
Assorted pastries, fruit platter & barista coffee

Half day hire: \$150
Full day hire: \$300



HENS & BIRTHDAYS





Our private upstairs room is a perfect space for a set menu group lunch, dinner or hens' activities, workshops and classes. Nice and bright throughout the day with views of the CBD or dim the lights for a warm, inviting space at night.

				
boardroom setting	14	—	✓	✓
dining setting	20	25	✓	✓



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.

				
entire venue	250	600	✓	✓



BEVERAGE PACKAGES

minimum of 50 guests required

CLASSIC BEVERAGE PACKAGE

3 Hours \$55pp | 4 Hours \$65pp

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, Devil's Lair 'Honeybomb' Cabernet Malbec, Saltram Skins Shiraz

PREMIUM BEVERAGE PACKAGE

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

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

wine - Redbank Prosecco, Leo Buring Riesling, Devil's Lair Chardonnay, Little Berry Pinot Grigio, 821 South Sauvignon Blanc, T'Gallant 'Cape Schanck' Rosé, Saltram Skins Shiraz, Red Claw Pinot Noir

Upgrade either package:

add spirits - \$20 per person

cocktail on arrival - \$20 per person



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.

CASH BAR

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

BAR TAB 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.

Choose from our classic or premium beverage selections & decide if you would like spirits included.

CLASSIC BEVERAGE SELECTION

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, Devil's Lair 'Honeybomb' Cabernet Malbec, Saltram Skins Shiraz

PREMIUM BEVERAGE SELECTION

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

spirits on tap - hard rated lemon, hard rated orange

wine - Redbank Prosecco, Leo Buring Riesling, Devil's Lair Chardonnay, Little Berry Pinot Grigio, 821 South Sauvignon Blanc, T'Gallant 'Cape Schanck' Rosé, Saltram Skins Shiraz, Red Claw Pinot Noir

SPIRITS

gordon's gin, smirnoff vodka, canadian club, cazadores tequila, johnny walker red, bundaberg rum, bacardi spiced rum, jack daniels

OPEN BAR

all drinks available including cocktails



CANAPÉ MENU

\$40pp | 6 canapés

\$50pp | 8 canapés

\$60pp | 10 canapés

v - vegetarian | gf - gluten free

vg -vegan | vgr - vegan on request

menu may change due to seasonal adjustments

Four cheese arancini, tomato sugo, parmesan cheese v

Crispy prawn & ginger dumplings, ponzu sauce

Potato rosti, basil pesto, smoked tomato, balsamic pearls gf
vg

Buttermilk popcorn chicken, kasundi mayo gf

Avocado & cucumber sushi rolls, soy sauce vg gf

Crispy cauliflower bites, manchurian sauce, vegan mayo vg gf

Vegetarian spring rolls, coconut & sweet chilli sauce v

Pork and fennel sausage rolls, bbq sauce

Blini, kippered salmon, dill crème fraiche, finger lime caviar

Angus beef sliders, cheddar, pickled cucumber, relish mayo

Double pepperoni pizza bites, mexican cheese blend, basil

Pan fried gnocchi, pumpkin, spinach, parmesan cheese v vgr

DIETARY REQUIREMENTS

We have included a number of options that cater to a variety of dietary requirements, please be sure to select some of these options if necessary. If you have guests with more specific requirements please let us know in advance so we can arrange an alternative.

ENTREÉ - select 3 to create your menu

Crispy prawn & ginger dumplings, ponzu sauce

Lemon pepper calamari, spring onion, finger lime mayo

Chicken karaage, kewpie mayo, coriander gf*

Four cheese arancini, tomato sugo, parmesan cheese v

Crispy cauliflower bites, manchurian sauce, crispy curry leaf vegan mayo gf vg

MAIN - select 4 to create your menu

Chicken parma, smoked ham, chips, salad

Beef burger, bacon, tomato, cheese, lettuce, burger sauce, chips

Grilled barramundi, potato pavé, baked broccolini, béarnaise sauce gf

Pan-fried gnocchi, pumpkin, spinach, parmesan cheese v vgr

Rolled pork belly, apple & walnut stuffing, celeriac slaw, chilli-caramel sauce gf

Thai beef salad, vietnamese mint, cucumber, cherry tomatoes, sesame, nam-jim sauce gf

Tofu poké bowl, cucumber, avocado, radish, slaw, edamame, brown rice, green goddess dressing vg gf

STEAK ADD ON \$5pp

250gms grain fed sirloin, sauteed vegetables, chips, gravy

DESSERT - served to the table to share

Assorted mini sweet treat boutique



SEATED SET MENU

\$50pp | 2 courses

\$60pp | 3 courses

v - vegetarian | gf - gluten free | vg -vegan |

gf* - traces of gluten from fryer

menu may change due to seasonal adjustments



SEATED SHARE MENU

\$55pp | 2 courses

\$65pp | 3 courses

v - vegetarian | gf - gluten free | vg -vegan
menu may change due to seasonal adjustments

All courses served to the table to share

ENTREÉ

Four cheese arancini, tomato sugo, parmesan v

Moroccan spiced lamb koftas, tzatziki gf

Crispy prawn & ginger dumplings, ponzu sauce

MAIN

Beef medallions, truffle butter gf

Grilled barramundi, pico de gallo gf

Peri-peri chicken, balsamic glaze gf

Vegetarian option

Bbq tofu bites, sesame, spring onion

SIDES

Garden salad

Sauteed veggies

Shoestring fries

DESSERT

Assorted mini sweet treat boutique to share



CELEBRATION PACKAGES

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

EAT

Chef's selection of share plates

Angus beef sliders, cheddar, pickled cucumber, relish mayo

Chicken karaage, kewpie mayo, coriander gf*

Crispy prawn & ginger dumplings, ponzu sauce

DRINK

Cocktail on arrival OR bar tab with tap beer, wine & basic spirits

Celebration for 10

\$400 - serves 10 people (share plates & \$200 bar tab)

Celebration for 20

\$800 - serves 20 people (share plates & \$400 bar tab)

Add extra guests

\$40 pp

HENS PACKAGES

Designed for small gatherings of 10-30 guests

\$45 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,
Four cheese arancini, tomato sugo, parmesan cheese v
Angus beef sliders, cheddar, pickled cucumber, relish mayo

Chicken karaage, kewpie mayo, coriander

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