



Richmond Hill
cafe&larder

functions





welcome

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It is with pleasure that we provide you with our function options as a starting point for your consideration. Richmond Hill Cafe & Larder would be delighted to host your special event.

Our contemporary space with its open plan design, polished floorboards, high ceilings and marble-top bar make it a stunning venue for any occasion. The dining room can be adapted to suit meetings, product launches, dinners, cocktail parties, wedding receptions and more.

We cater for 30-70 for sit-down dinners and 40-100 for standing room.

Richmond Hill also has a world-renowned walk in cheese room and a popular choice for clients is to incorporate a cheese course into their evening. Our knowledgeable cheese experts can help you select cheeses from around the world, direct from our walk-in cheese room. Wines will then be chosen for their natural harmony with the cheese.

Richmond Hill Cafe & Larder is the perfect venue for the most discerning guests, particularly for lovers of good food and wine. Please telephone us to discuss your options. Richmond Hill Cafe & Larder is ideally located; just five minutes from the CBD, MCG, Melbourne Park & Olympic Park, and easily accessed by both tram and train. We are very flexible and look forward to making your occasion something special.



rhcl functions summary

Sit Down Dinner

2 course	\$60 pp
3 course	\$75 pp

Cocktail Function

● Silver Cocktail

3 hour event	\$48 pp
4 hour event	\$58 pp

● Gold Cocktail

3 hour event	\$58 pp
4 hour event	\$69 pp

● Platinum Cocktail

3 hour event	\$74 pp
4 hour event	\$89 pp

Beverage Packages start at \$20 pp

Themed degustation* \$170 pp

* individually designed



dining menu options

Please select 2 items
per course from the following pages.

These prices are based on a minimum of 25 guests.

> **2 course set menu**

\$60 per person
entrée and main or
main and dessert

> **3 course set menu**

\$75 per person
entrée, main and dessert
includes coffee, tea and
Richmond Hill petit four.

We have included sample menus for a range of different function styles. These menus have been designed by our very talented Executive Chef, Greg Feck, in conjunction with our experienced Functions Team. The menus have been built around the warmer and cooler months and we will gladly help you select the most suitable option for your function. These can also be tailored to suit your individual needs, including any dietary requirements.



entree

- > Cured ocean trout "fatto in casa", fennel and blood orange salad, baby sprouting herbs and fresh Woodside goat's curd
- > Trofie pasta with Western Australian blue swimmer crab meat, tomato, lime, crispy garlic, shallots and shiso cress
- > Carpaccio of herb encrusted beef with capers, rocket, parmesan and aged balsamic vinegar
- > Hazelnut crumbed organic La Luna goat's cheese with radish, green apple and radicchio, pomegranate & mustard vinaigrette, walnut crostini
- > Roasted summer tomato soup with fennel chips and basil pesto, grilled organic sourdough rubbed with new season garlic and wild oregano
- > Freshly shucked oysters, cucumber & lime granita, Yarra Valley salmon caviar and baby coriander

main course

- > Whole roasted sirloin of beef studded with rosemary and garlic with roasted baby potatoes, sticky braised shallots, spinach and béarnaise sauce
- > Crispy skin fillet of salmon or ocean trout with a warm salad of roasted baby beetroots, kipfler potatoes, celery hearts green beans and a black olive tapenade
- > Pan-roasted rump of lamb with a butternut pumpkin, soft goat's feta, toasted hazelnut and pomegranate salad and tomato & red pepper relish
- > Veal saltimbocca - veal wrapped in prosciutto and sage with grilled asparagus, marinated red peppers, yellow pear tomatoes, local Kalamata olives and a ricotta stuffed zucchini flower fritti
- > Roasted Barossa chicken with a Sicilian stew of aubergine, zucchini, tomatoes and shallots, red onion and parsley salad with sherry vinegar, chicken and truffle jus

dessert

- > White chocolate and buttermilk panna cotta with rosewater poached rhubarb summer berries
- > Classic baked lemon tart with blueberries and Yarra Valley clotted cream
- > Strawberry shortcake with balsamic ice cream, fresh mint and strawberry jus
- > Passionfruit soufflé glaze with Grand Marnier sauce and toffee shards
- > Trio of house-made sorbets with toasted coconut, pear chips and sesame brittle



cooler months

entree

- > Crab risotto with lemon and fennel mascarpone, roasted chilli and chives, avocado semi freddo and almond pangrattato
- > Carpaccio of herb encrusted beef with capers, rocket, Parmesan and aged balsamic vinegar
- > Caramelised Spring Bay scallops with braised local puy lentils, pancetta, broad beans and artichokes, delicate herb salad
- > Salt cod ravioli with dried chilli and celery salt, tomato and smoked salmon sauce with cinnamon, cloves and baby basil
- > Jerusalem artichoke and chestnut soup, Rutherglen Muscat, white truffle oil and parsnip crisps, warm ciabatta with garlic and chervil butter
- > Smoked river trout salad with marinated fennel and red onion, cucumber, capers, horseradish and chive crème fraiche
- > Charcuterie board to share

main course

- > Roasted breast of Barossa chicken with orange and sage mascarpone, potato and pancetta al forno, baby spinach and roasting juices
- > Confit leg of duck with braised red cabbage agrodolce, semolina gnocchi, steamed broccolini and Morello cherry vinocotto
- > House-made pork, fennel and chilli sausage cassoulet with cannellini beans, braised pork belly, baby turnip and steamed baby green beans
- > Whole roasted sirloin of beef studded with rosemary and garlic with roasted baby potatoes, sticky braised shallots, spinach and béarnaise sauce
- > Roasted shoulder of lamb with anchovy and artichokes, braised local puy lentils in veal stock with ham hock, warm mint and black olive sauce
- > Roasted fillet of blue eye with pot-braised savoy cabbage, caramelised parsnips and broad beans, tomato and parsley salad, crispy garlic and porcini foam

dessert

- > Warm plum and ginger tart, plum compote and gingernut ice-cream
- > Panettone bread and butter pudding, rhubarb ice-cream, vanilla poached strawberries and balsamic vinegar
- > Chocolate brandied fig and hazelnut cake with honey and cinnamon ice-cream
- > Crème brulee with vanilla poached quince and an almond biscuit
- > Spiced poached pears with white chocolate mousse and honeycomb



entree

- > Hot smoked salmon rilette with horseradish and chives, cucumber and dill salad, melba toasts
- > Prosciutto, mozzarella di bufala, tomato and peach salad, sweet pea & mint dressing, frisse with lemon infused extra virgin olive oil
- > Yellow fin tuna ceviche with soy, sesame & coconut avocado brunoise, tomato and mango salad, crispy shallots, caramelised garlic and baby coriander
- > 'John Harbour' ham, carved off the bone with a potato, pancetta and spring onion salad, soft poached egg and mustard hollandaise

main

- > Roasted turkey with our own cranberry relish, baby potatoes, sweet peas and broad beans, grilled asparagus and roasting juices
- > Grilled pork chop with porcini mushroom butter and roasted spiced peaches and an asparagus, cherry vine tomato and baby basil salad
- > Prawns braised with chorizo, tomato and cannellini beans, chilli, garlic and basil with a saffron aioli smeared bruschetta
- > Roasted fillet of Barramundi with clams in crab broth, artichokes, peas, zucchini with their flowers and mint

dessert

- > Poached summer stone fruit trifle with Madeira soaked sponge, pistachio mousse and Valrhona chocolate
- > Our own traditional steamed Christmas pudding with brandy anglaise and vanilla ice-cream
- > White chocolate and buttermilk panna cotta with strawberries in mint and aged balsamic vinegar

value add

To value add to your event, may we suggest the following options:

Appetisers

Chefs Selection, \$7.50 per person

- > To be served upon arrival

Side Dishes

at \$4.50 per person

- > Baby potatoes roasted with rosemary and garlic
- > Salad of wild rocket, pear and Parmesan with aged balsamic
- > Steamed baby green beans with red onion and parsley salad, sherry vinegar and soft goat's feta
- > Witlof and sun-glazed figs, walnuts and Gorgonzola
- > Crisp garden salad leaves, soft herbs and lime

Cheese course

\$18 per person to include

- > A selection of three perfectly ripe and mature cheeses with Phillippa's breads and larder accompaniments, served to the centre of the table for sharing
- > We are also able to offer this course as a 'mini cheese workshop' with one of our in-house cheese connoisseurs, a unique addition to your evening.

Cooking Demonstrations

We offer fantastic interactive cooking demonstrations with dinner where you can watch your food being prepared for you and learn the art of risotto or learn the traditional art of pasta making.

Themed evenings

At Richmond Hill we have built quite a reputation for our wonderful themed evenings, some recent events have included:

- > "One night in Paris"
- > "Fondue evenings", make your own fondue and share with friends
- > Paella Night, "Espagnola ola!"
Wonderful Spanish themed evenings where your paella is prepared and served to you right in front of your eyes. A real spectacle!
- > Cheese & Beer matching - 'One for the Girls' and 'One for the Boys' cooking demonstration and dinner
- > "New York, New York", an amazing 8 course degustation menu with dishes from some of the best restaurants in the world. (see example next page)

themed degustation menu



\$170.00 pp including matched wines.

Example only - our Executive Chef will design your menu around your desired theme.

The Beautiful Food of New York City:

Spice Market - "South East Asian Street Food"

Jean-Georges Vongerichten

403 W. 13th St, New York, NY 10014

**"Saigon Cosmo" lychee sake, thyme infused
Skyy vodka & cranberry**

Le Bernardin - "French/Seafood"

Eric Ripert

787 Seventh Avenue, New York, NY 10019

**Progressive tasting of marinated skate, three
different ceviches from simple to complex**

Per Se - "French",

Thomas Keller

10 Columbus Circle,

Time Warner Center, New York, NY 10019

**Macaroni cheese Port Lincoln crayfish,
creamy crayfish broth, mascarpone enriched
orzo, parmesan**

Wd-50 - "American Creative"

Wylie Dufresne

50 Clinton Street,

New York, NY 10002

Squid cannelloni

**Prawn, preserved lemon, dates and Thai basil
with chorizo emulsion**

Le Bernardin - "French/Seafood"

Eric Ripert Surf & Turf

**Pork belly, wild Barramundi, squash, crispy
sage & brown butter**

Babbo - "Italian"

Mario Batali

110 Waverly Place,

New York, NY 10011

**Beef cheek ravioli, chicken liver sauce, truffle
& lemon thyme**

Blue Hill - "From Garden to the Table"

Dan Barber 75 Washington Place,

New York, NY 10011

**Duck breast, toasted spices, ginger butter,
spätzle and confit cigar**

Bar Jamon - "Spanish"

Mario Batali 125 E 17th Street,

New York, NY 10003

Iberilo jamon, aged manchego

Il Buco - "Italian"

Ed Witt

47 Bond Street, New York, NY 10012

**Vanilla & white chocolate panna cotta, aged
balsamic vinegar, raspberry & black pepper
tuile**



cocktail functions

cocktail package option

silver

gold

platinum

3 hour function

Please select **5 canapés** from the following menu. This will allow for **10 pieces** per person

\$48.00

\$58.00

\$74.00

4 hour function

Please select **6 canapés and 1 substantial item** from the following menu. This will allow for **12 pieces per person plus a substantial**

\$58.00

\$69.00

\$89.00

+ additional substantial item

\$8.00

\$8.50

\$9.50

+ additional dessert item

\$5.00

\$5.00

\$5.00

*All prices are per person

cocktail options

silver

Canapé selection

- > Oysters served natural with lemon and cracked pepper
- > Arancini of porcini mushroom, parsley and Parmesan
- > Mini pizza slice of roasted red onion and pears, gorgonzola and fresh walnuts
- > Mini beef burgers, quince jam, rocket and aioli
- > Mini roast chicken, mushroom and thyme pies with super tomato
- > Seasonal fruit, e.g. melon, figs or pears wrapped in prosciutto
- > Marinated mixed local olives with cornichons, chilli and rosemary
- > Catalan style tomato crostini, soft goat's feta and basil
- > Duck and green peppercorn pâté en croûte, apricot and raisin relish

Substantial selection

- (to add an extra silver selection substantial \$8 per item)
- > Baby Caesar salad, streaky bacon, Parmesan wafer, anchovy crouton and a soft poached egg
 - > Mushroom and white truffle oil risotto, veal stock, parsley and Parmesan
 - > Minute steak sandwich, onion jam, rocket and béarnaise sauce
 - > Trofie pasta with rock shrimp, tomato sauce, pancetta, chilli, chives and almond pangrattato

gold

Canapé selection

- > Country terrine on crostini with beetroot and orange chutney
- > Mini panzerotti with tomato, mozzarella di bufala, basil and chilli
- > Arancini of chorizo, saffron and piquillo pepper
- > Prawn and avocado tartare with chilli jam and baby coriander
- > Smoked salmon on a corn fritter with crème fraîche, lemon and chervil
- > Oysters served with a Thai inspired dressing or shallot vinaigrette
- > Prawn rice paper roll served with a sweet soy and sesame dressing
- > Salt cod croquettes with a green apple and saffron aioli
- > Aubergine roll-ups with mushroom and almond pesto, goat's cheese and rocket
- > Warmed salt cod brandade on walnut crostini, chervil

Substantial selection

- (to add an extra silver selection substantial \$8.50 per item)
- > Wet white polenta with rosemary and gorgonzola, spicy pork, fennel and chilli, sausage ragu and Parmesan
 - > Mini fish and chips with homemade tartar sauce, watercress and lemon salad
 - > Wild mushroom risotto with thyme, mascarpone and Parmesan
 - > Spätzle with roasted baby beets, spinach, horseradish and Meredith goat's feta



Canapé selection

- > Jamon and saffron roulade with organic fromage frais, figs and basil
- > Caramelised scallop, crispy pork belly, cauliflower and curry puree, truffle oil
- > Demitasse of oyster and pearl vichyssoise, snipped chive flowers
- > Marinated salmon, vegetable brunoise salad, crab claw meat and crème fraîche
- > Freshly shucked oysters, champagne and cucumber granita, caviar (supplement)
- > Lobster medallion, Mary Rose sauce, salt and lemon confit
- > Wagyu beef carpaccio, shaved black truffle, Parmesan
- > Demitasse of celeriac and Jerusalem artichokes, warm foie gras
- > Zucchini flower beignet with tarragon scented scampi meat
- > Foie gras on fig and anise crouton, spiced berry compote, watercress

Substantial selection

(to add an extra silver selection substantial \$9.50 per item)

- > Ligurian fish stew; selection of local seafood with farro and fennel, crab broth and fresh basil
- > Slow-cooked lamb casserole with aubergine, black olives, coriander, creamy mashed potato and parsnip crisps
- > Roasted rabbit, muscatel and rosemary risotto with shaved Parmesan
- > Pappardelle with confit duck, rich jus, braised shallots and marjoram

\$5.00 per piece

- > Mini RHCL chocolate tartlets
- > Baby lemon curd cakes
- > Coconut ice
- > Mini filled doughnuts
- > RHCL chocolate and vanilla cup cakes
- > Profiteroles filled with nougat cream, dipped in caramel



silver

gold

platinum

2 hours \$20 per person
 3 hours \$30 per person
 4 hours \$40 per person

2 hours \$25 per person
 3 hours \$35 per person
 4 hours \$45 per person

2 hours \$30 per person
 3 hours \$40 per person
 4 hours \$50 per person

For example

- > NV High tide Vineyard Chardonnay Pinot Noir, S.A.
- > 2007 Yalumba Y Series Wines, Barossa, Eden Valley, S.A.
- > Chardonnay, Sauvignon Blanc, Viognier, Shiraz Cabernet
- > 2006 Peter Lehmann, Semillon Barossa, S.A.
- > 2006 Langmeil 3 Gardens Shiraz Grenache Mourvedre, Barossa, S.A
- > Soft drinks

For example

- > NV Tigress Sparkling, Tasmania
- > 2007 Nepenthe Sauvignon Blanc, Adelaide Hills, S.A.
- > 2007 Chapel Hill Pinot Grigio, Adelaide Hills, S.A
- > 2006 Broken Gate Pinot Noir, Geelong, Vic
- > 2007 Rolf Binder Shiraz, Barossa, S.A.
- > Soft drinks

For example

- > NV Jansz Pipers River, Tasmania
- > 2007 J.Mellot Sincerite Sauvignon Blanc, Loire Valley, France
- > 2006 Stoniers Pinot Noir, Mornington Peninsular, Vic.
- > 2005 Wild Duck Estate Yellow Hammer Hill, Shiraz Malbec, Vic.
- > Soft drinks



booking form

Name of client: _____

Address: _____

Contact no: _____ Fax: _____

E-mail: _____

Date of event: _____ Room required from: _____ (pm) to: _____ (pm)

Occasion: _____

Brief details of function: (i.e. cocktail, sit down) _____

No. of guests: _____

Office Use: A deposit of \$ _____ has been received by _____

Method of payment: Company Cheque Credit Card Cash/Direct Transfer

Credit card no: _____ Exp date: _____

Name on card: _____

Type of card: _____ Amount to be processed: _____

Authorised signature: _____

Confirmation

Confirmation of your booking is only valid with a completed copy of this agreement and a minimum deposit of \$500.

Client Responsibility

The Client accepts responsibility for any and all damage to the venue or part thereof caused by you, your guests, contractors or invitees.

Richmond Hill Cafe & Larder will accept no responsibility for the loss or damage to any personal property or injury to any person in or around the venue.

Terms & Conditions

I acknowledge and accept these Terms and Conditions name:

signature: _____

additional information

Sit down dinner

The minimum number for sit down dinner events is 30 guests, with the maximum being 70 guests.

The cafe would be set with tables seating 10 and 12 guests; all tables would be clothed in crisp white linen and candlelit. Specialty linen can be arranged, depending on your theme.

Cocktail party

The minimum numbers for cocktail party events is 40 guests with the maximum being 100 guests.

The cafe would be set with small clusters of tables and chairs. These will be positioned in sections within the room, leaving the central part of the room clear. Tables will be clothed with white linen.

Room Hire

There is no room hire charge for the exclusive and private use of Richmond Hill Cafe & Larder.

Additional Hire

Microphone Hire from \$150

Car Park Reservation from Yarra City Council (directly outside RHCL)
\$33 per car space

Media Equipment - As per requirements

Specialty linen - As per requirements

Entertainment - As per requirements

Surcharge past 11.30pm - As per requirements

If you have any other special requests, please do not hesitate to ask as we can usually make recommendations.

Confirmation

Richmond Hill Cafe & Larder requires an event booking deposit of \$500.00 along with the completed booking form to confirm your function.

The deposit will be applied against the final invoice as part consideration.

Preliminary Invoice

Final confirmed numbers are to be provided 7 business days prior to the function date. Based on these numbers we will produce a preliminary invoice.

Richmond Hill Cafe & Larder requires payment of the total estimated event charges five (5) business days prior to the event.

Changes to the confirmed numbers can be accommodated no less than 48 hours prior to the event date in accordance with minimum numbers specified. Increased numbers will be assigned to the final tax invoice.

Credit Card Facilities

Richmond Hill Cafe & Larder accepts all major credit cards.

3% charge for Amex & Diners.



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Fromagerie

Wine

Cheese

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