

## Private Functions at Richmond Hill

Richmond Hill Café & Larder offers the perfect venue for your next event. Our world renowned glass walled cheeseroom offers a unique backdrop for your evening and complements our restaurant space. Our contemporary open plan dining room with its high ceilings and marble topped bar make a stunning setting for any occasion.

Whether it be an intimate birthday celebration, wedding reception, Christmas party or a corporate presentation requiring discreet service, the functions team at RHC&L will work with you to create a memorable event.

We cater for 30 – 70 for sit down dinners and 30 – 100 cocktail events.

All evening functions at Richmond Hill are private with exclusive use of the venue.

Please contact our friendly staff to start organising your next event today. We have a range of Beverage options available to suit your budget and palate.

We can organise that special birthday cake or perhaps wedding cheese tower or cheese table

We are also able to organise additional services such as microphone hire, speciality linen, entertainment, flowers – please do not hesitate to ask us



Terms & conditions apply.  
Minimum numbers or spend applies for all private functions.

## Seated Function Menu Selection

- 1- \$60 per head 2 course sit down
- 2- \$65 per head 2 course sit down plus tea & coffee
- 3- \$75 per head 3 course
- 4- \$80 per head 3 course plus tea & coffee

### *Entrée*

Baby beetroot, goats curd, roquette, pomegranate dressing (v, gf)

**Parfait** homemade potted chicken liver parfait w/ cranberry jelly, fig-quince preserve, candied walnuts & cornichons served w/ homemade toasted brioche

Crisp fried soft shell school prawns w/ wild fennel pollen & preserved lemon aioli gf

Country style terrine, with cornichons & mustard

Spinach & ricotta jumbo Agnolotti w/ roasted butternut pumpkin, charred pencil leek, toasted pinenuts, caramalised pumpkin veloute, soft goats feta, parmesan & brown butter crispy sage

Slow braised lamb meatball, San Marzano tomato, red wine, fresh marjoram, truffle pecorino & garlic rubbed bruschetta

### *Main*

Chargrilled scotch fillet 250gm, Cape grim, Tasmania served with sautéed Italian greens, Olive oil mash potato and bordelaise sauce gf

Pan roasted fillet of cone bay barramundi with salad of smoked beetroot, tricolour quinoa, heritage carrots, Woodside goats curd, watercress and sweet harissa sauce & aged balsamic vinegar gf

Chicken 'saltimbocca' wrapped w/ pancetta & sage, sautéed pine mushrooms, grilled asparagus, toasted walnuts, white wine and parmesan cream sauce gf

Risotto of Wild Pine mushroom and seasonal mushrooms w/ spring onion, baby peas, radicchio, shaved truffle pecorino cheese and toasted pinenuts v, gf

### *Dessert*

Dark chocolate delice with vanilla bean marshmallow, Graham cracker crumb, caramel sauce & dark chocolate sorbet

Vanilla Cheesecake - Mascarpone & crème fraiche cheesecake with crystallised white chocolate, blackberry gel, candied walnuts & sheep's yoghurt sorbet

Honeycomb-ginger crumble warm Kumquat clafoutis with honeycomb, gingerbread crumble & mandarin ice cream

50g of Cheese with fig and quince preserve and organic breads

## Canapé Selection – Minimum 30 people

1- \$25 per head 4 canapés

2- \$40 per head 4 small & 2 large canapés

3- \$55 per head 4 small, 3 large & 1 sweet canapé

4- \$70 per head 8 small, 2 large & 2 sweet canapés

Mini Quiche:

- Bacon & gruyere
- Ham & pea
- Semi dried tomato & olive (V)

Spinach, feta, filo bites, tzatziki (V)

Oysters with shallot vinegar or grapefruit vinaigrette (gf)

Corn fritter, smoked salmon, crème fraiche

Arancini Balls:

- Chorizo, tomato & manchego cheese
- Seasonal mushrooms, spring onion, baby peas

Potato rosti, smoked salmon, crème fraiche (gf)

Prosciutto wrapped grissini

Chicken parfait, fig chutney, toasted brioche

Terrine on crouton

Mac & Cheese croquettes with aioli

Tuna tartare, avocado spoon with a lime mayo & tobiko (gf)

Roast baby beetroot, goat's curd, pommy dressing (V, gf)

### Larger canapé selection

Mini Black Angus burger, gruyere cheese, beetroot relish

Demi mushroom risotto, pecorino, peas (V & gf)

Mini lamb meatballs, napoli sauce, truffle pecorino cheese

Mini mushroom bruschetta, pecorino cheese (V)

School prawns w/ lemon aioli

Blue corn tacos beer batter Rockling fish, carrot cabbage, corn salsa, avocado, Manchego, coriander & smoked sweet corn aioli

Prawn tempura, chilli jam



## Cheese & Charcuterie Tables

### Cheese & Charcuterie Plates & Tables

Cheese tables are the perfect addition to your next gathering, and add a certain wow factor. Taking inspiration from our gorgeous cheeseroom, our delicious cheese and charcuterie offerings are bound to satisfy just about every palate.

Cheese and Charcuterie can be mixed and matched with plated or canapé offerings, and we can also organise platters to come to you.

Our Cheesemongers can supply you with a stunning cheese board, perfect for boardroom functions or after work drinks. Cheese selections include a choice of lavosh or sliced baguette along with South Australian muscatels.

Charcuterie selections feature local and imported cured meats, marinated olives and a selection of products from our larder and pastry kitchen.

- Cheese prices start at \$12.50pp
- Charcuterie prices start at \$10.00pp



## Beverage Package

### Standard Package \*Selected wines & sparkling and beer-excluding Spirits:

2 hours = \$35  
3 hours = \$49  
4 hours = \$58

#### *Sample selection*

Villa Sandi Prosecco , Little Goat Creek Sauvignon Blanc , Craig Avon Chardonnay, Ada River Shiraz YarraLoch Pinot Noir, Beers Crown Lager, Cascade Light, Peroni & Soft Drinks.

### Premium Package \*Selected wines & sparkling and premium beers-excluding Spirits:

2 hours = \$45  
3 hours = \$53  
4 hours = \$62

Villa Sandi Prosecco

Your choice of two (2) whites and two (2) reds from the following:

#### *Sample selection*

Palazzo pinot grigio, Yabby Lake chardonnay, Little Goat Creek Sauvignon Blanc, Neil Hahn Riesling.  
Mains Divide Pinot Noir, Dalwhinnie Moonabel, Shiraz, Enrique Foster Malbec, Luna Beberide Mencia.  
Premium Beer & Cider :Two Birds Sunset Ale, Boags Premeium. White Rabbit Dark Ale  
Napoleon Pear Cider & Soft Drinks.

### Deluxe Package including basic Spirits: *prices shown are per person*

2 hours = \$55  
3 hours = \$64  
4 hours = \$73

Products include the following:

Villa Sandi Prosecco, Louis Bouillot Perle d'Invoire Blanc De Blanc  
Your choice of three (3) whites and three (3) reds

#### *Sample selection*

Yabby Lake Chardonnay, Cloudy Bay Sauvignon Blanc, Primer Motivo Verdejo, Neudorf Pinot Gris, Pewsey Vale Riesling  
Mains Divide Pinot Noir , Dalwhinnie Moonabel Shiraz, Enrique Foster Malbec, Luna Beberide Mencia, Poggiotondo Chianti Sang./Merlot/Syrah, Kay Brothers The Cuthbert Cabernet Sauvignon.  
Premium Beer & Cider :Two Birds Sunset Ale, Boags Premeium. White Rabbit Dark Ale,Asahi,Corona, Napoleon Pear Cider & Soft Drinks.