

EST. 1848

THE ROYAL

RICHMOND HOTEL

FUNCTIONS & EVENTS

Celebrate your next big (or small) event with us.



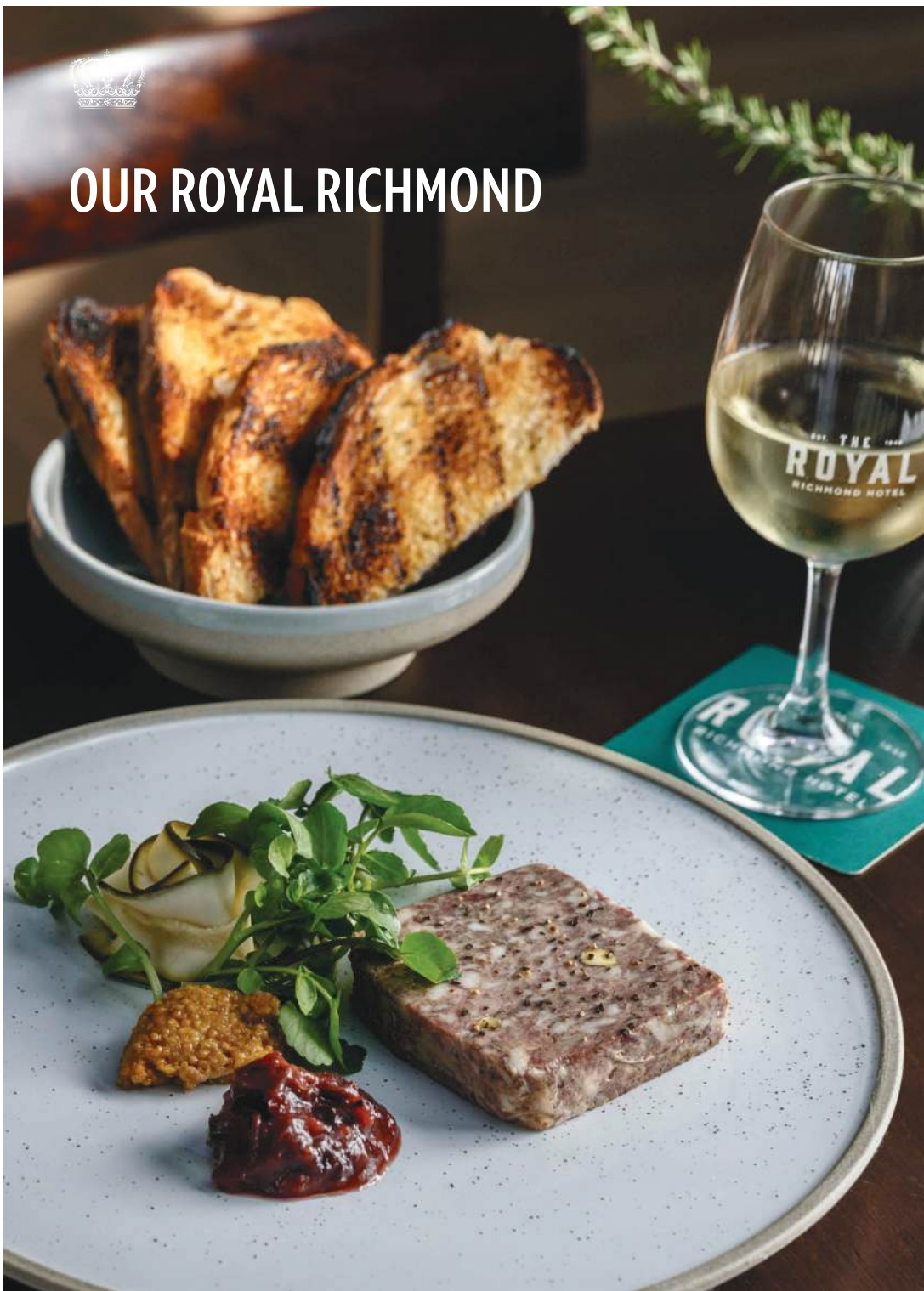
OUR HERITAGE

Richmond's favourite family-owned pub,
celebrating the Hawkesbury on our menu
and behind the bar, with hospitality at our core.

Here for the Hawkesbury since 1848, proudly supporting the local
community for more than 170 years; sharing stories of the past,
celebrating producers of the present, and supporting generations
of the future.

Our reputation is founded upon our team of friendly, service
focused and knowledgeable staff who pride themselves on
welcoming regulars and newcomers alike.





OUR ROYAL RICHMOND

From posh pies to juicy pork chops: 10 of Sydney's best pub dining specials

Heritage hotel The Royal Richmond focuses on highlighting the Hawkesbury's finest produce, and has a dedicated space to dry age the variety of beef cuts on its menu. The Southern Stations Wagyu rump is just \$20 every Wednesday night, served with chips and a punchy peppercorn sauce. It might just be Sydney's best pub rump.

SMH August, 2024

Sydney's best 30 pubs

Good things are spinning and grilling in the recently refurbished glasshouse-style bistro of this 170-year-old pub. Maple-syrup-glazed whole rotisserie duck; house-made pork and cider sausages; a chicken schnitz, and a black angus steak sandwich with punchy gentleman's relish.

In short, everything you want to eat with a cool-climate red or pint of local bitter.

SMH August, 2023

The pubs you'll find in every Australian town

A local's favourite for more than 170 years, the iconic Royal Richmond Hotel is keeping its much-loved heritage feel, while adding exciting new features and spaces for locals and visitors to the beautiful New South Wales town of Richmond to enjoy, day and night.

Australian Traveller, June 2024

Spotlight On

The charm and value of a well-run pub is hard to beat. Its history often long outlives the patrons who have passed through its doors and its connection to the community is a bond that is hard to break. The Royal Hotel in Richmond is one such pub where community is at the heart of all they do – and the connection goes well beyond the exchange of beer over a bar.

Rare-Medium #16 October 2021



A community favourite for more than 170 years, iconic The Royal Richmond Hotel is a celebration of Richmond's incredible history and fortunate location on the outskirts of Sydney, located less than an hour from the CBD, within the flourishing Hawkesbury food bowl. We offer elevated pub food from a passionate kitchen team that prides itself on its 'from scratch' philosophy. Local, organic where possible and of course seasonal we foster relationships with some of the country's best producers, market gardeners, growers, craft distillers, winemakers and brewers from the Hawkesbury, Richmond Lowlands and wider Blue Mountains regions.

The Royal Richmond Hotel can create an experience for any event from 5 guests to 500.

We offer a variety of versatile spaces both inside and out.

From birthdays, farewells, christenings, weddings, sporting presentations, Christmas and Melbourne Cup celebrations, large or small-scale cocktail parties or casual lunches and dinners – the options are endless

Our dedicated and professional events team will manage your function from the initial enquiry through to the last drink, and ensure your occasion is well organised, worry-free, memorable for the right reasons, and above all enjoyable.



OUR FUNCTION SPACES





seated
50+



cocktail
80+

COCKTAIL LOUNGE WEST AND/OR EAST

Overlooking historic Richmond Park the warm, carpeted and timber lined space offers an intimate environment with a choice of high and/or low seating.

50+ guests seated
80+ guests cocktail style

Cocktail Bar

LED Screen/Microphone available

Fireplaces





seated
40+



cocktail
40+

SPORTS LOUNGE

This classic space offers a cosy nod to the past whilst providing all the amenities for the modern sports enthusiast. An ideal environment for celebrating victories large or small with your mates.

40+ guests seated
40+ guests cocktail style
TAB/KENO facilities



OUR FUNCTION SPACES



seated
180+



cocktail
250+

BISTRO WEST AND/OR EAST

This light-filled atrium room is popular for large scale events, celebrations or presentations. The area is fully adaptable and ideal for combining both a sit down and stand-up style occasion.



180+ guests seated
250+ guests cocktail style
led screen/Microphone available





seated
10+



cocktail
10+

LOUNGE MEETING SPACE

A private area ideal for a committee or board room meeting or to watch a game with a clutch of friends.



10+ guests seated
10+ guests cocktail style
Audio/Microphone/led screen
available



KIDS AREA

Keep the kids entertained during your event with our fun and colourful play area. We will have them fed and watered with a tailored kids menu (incl. complimentary juice) and access to our famous gelato and lolly bar.





seated
100+



cocktail
200+

TERRACE BAR

The all-weather outdoor area with stunning full-service bar allows unfettered access to all spaces within the venue. Our mega LED screen and AV options gives you a fully immersive experience for presentations or viewing sporting events with your guests. Available for exclusive use to be styled at your whim. Exclusive use charges may apply.

100+ guests seated

200+ guests cocktail style

terrace Bar

mega LED Screen/Microphone available

Bluetooth compatibility

Customised lighting

Fully integrated AV solution





seated
50+



cocktail
80+

OUTDOOR TERRACE

Our outdoor 'drinks only' space overlooks the heritage rooftops of Richmond village. It is also an ideal area to partially include as a 'smoking break zone' for significant terrace bar events.



50+ guests seated
80+ guests cocktail style
dartboards





OUR FOOD OPTIONS

HOUSE MADE

LOCALLY SOURCED PRODUCE

Free-range • Sustainable • Ethical

We cater to all food tastes and budgets

Canape menu

Tailored 3-4 course set or share menu

Bistro menu selection including pizza
fully customised options available





COLD CANAPÉS

King Prawn Cocktail Tartlet **DF** 6

Smoked Ocean Trout Pâté, Toast 4

Prosciutto, Grissini **DF** 4

Seasonal 'Block 11' Vegetable Crudit , Herbed Yoghurt **GF V** 4

Local Heirloom Cherry Tomato, Mozzarella, Basil Pesto **GF V** 4

House-Made Terrine, Green Tomato Chutney, Toast **DF** 4

Roast Chicken, Celery & Dill Mayonnaise Finger Sandwich 5

Crispy Chat Potato, French Onion Dip, Shallots, Bacon **GF V** 3

Green Pea, Fetta & Mint Tartlet **V** 3

A minimum order of 24 pieces of each individual item is required.

Menu items are subject to seasonal variation and availability.

Vegan options are available upon request.

GF Gluten Free **DF** Dairy Free **V** Vegetarian





HOT CANAPÉS

Pork Empanada, Hot Sauce, Sour Cream 5

House-Made Spiced Lamb Sausage Roll, Gentleman's Relish 5

Wagyu Beef, Caramelised Onion & Mustard Slider 6

Prawn & Sweetcorn Popcorn, Lime Mayonnaise GF 5

Smoked Ham & Provolone Croquette 5

Pumpkin, Sage & Parmesan Arancini v 4

Chickpea & Zucchini Fritter, Tzatziki GF v 3

Beef & Red Wine Pie, House-Made Tomato Ketchup 5

Rotisserie Pork Bao, Slaw, Plum Sauce DF 6

'The Royal' Cheeseburger Spring Roll 5

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DESSERT CANAPÉS

Gelato Cup GF or Cone 5

Tiramisu Cup 5

Chocolate Mousse Cup, SigNature Farms Honeycomb GF 5

Seasonal Fruit & Curd Tartlet 5

White Chocolate Strawberry 5

A minimum order of 24 pieces of each individual item is required.

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\$50 per person

SET MENU

On Arrival – To Share

Selection of Cured Meats, House-Made Terrine,
Cheese, Pickled Vegetables, Marinated Olives & Local Pecans

Main Course – Alternate Drop *choice of 2 only*

Petuna Ocean Trout Wellington
(Wrapped in Pastry & Mushroom Duxelles)
Peas, Grilled Cos & Fresh Herb Hollandaise

OR

Stuffed Boneless Free-Range Chicken
Sage & Onion Stuffing, Potato Gratin,
Block 11 Rainbow Chard, Gravy

OR

Slow Cooked Kinross Station Lamb Shank
Glazed Carrots & Pearl Onions, Creamy Mash,
Red Wine Jus, Gremolata

OR

Rotisserie Pasture-Fed Sirloin (served medium)
Potato Bake, Ratatouille, Yorkshire Pudding,
Horseradish Cream, Beef Fat Gravy

Menu items are subject to seasonal variation and availability.

Vegan options are available upon request.

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\$65 per person

SHARE MENU

Grilled Herb & Garlic Bread

Empanadas

Roasted Tomato Salsa, Sour Cream

Cheeseburger Spring Rolls

Ketchup, American Mustard

Country Terrine

House Mustard, Chutney, Toast DF

Warm Seasonal Vegetable Salad

Stracciatella, Richard's Fig Leaf Oil V GF

Spiced BBQ Corn Fed Chicken

Red Pepper, Chilli, Parsley, Lemon GF

Rotisserie Rump Cap (served medium)

Grilled Stuffed Mushrooms, Beef Fat Jus

Grilled Petuna Ocean Trout

Wilted Greens, Confit Lemon Dressing GF DF

Buttery Mash Potato & Fries

Coleslaw & House Salad

Blueberry Trifle

Sticky Date Pudding, Butterscotch Sauce

Menu items are subject to seasonal variation and availability.

Vegan options are available upon request.

GF Gluten Free DF Dairy Free V Vegetarian



\$65 per person

REMEMBRANCE

At this difficult time our team are here to support you in arranging a celebration of life for your loved one.

Country Terrine

House Mustard, Chutney, Toast DF

Warm Seasonal Vegetable Salad

Stracciatella, Richard's Fig Leaf Oil V GF

Spiced BBQ Corn Fed Chicken

Red Pepper, Chilli, Parsley, Lemon GF

Rotisserie Rump Cap (served medium)

Grilled Stuffed Mushrooms, Beef Fat Jus

Grilled Petuna Ocean Trout

Wilted Greens, Confit Lemon Dressing GF DF

Buttery Mash Potato & Fries

Coleslaw & House Salad

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BISTRO MENU EXAMPLE

OPENING
SOON FOR
BREAKFAST!



PIZZA TAKE AWAY AVAILABLE

Margherita V	21
mozzarella, pomodoro, basil	
Garlic, SigNature Honey & Thyme V	23
confit garlic, fresh mozzarella, honey, thyme	
Leg Ham & Pineapple	23
carved ham, smoked pineapple, pomodoro	
Prawn & Garlic	26
green prawns, garlic, marinara sauce	
Funghi Bianche - White Base V VGO	23
field mushrooms, shallot, thyme, pickled mushroom	
Pepperoni	23
pepperoni, pomodoro, mozzarella, chilli flakes	
Prosciutto	25
prosciutto, pomodoro, mozzarella, parmesan, rocket	
ADD GLUTEN FREE PIZZA BASE	6

SALADS & VEGETABLES

'The Royal' Caesar Salad GFO	16
crispy cos, crunchy croutons, Parmesan, bacon, egg, house caesar dressing (cont. anchovy)	
ADD poached chicken	8
Yanni's Salad GF VG	22
cucumber, tomato, onion, red pepper, vegan feta, olives	
Roast Cauliflower 'Steak & Chips' GF VG	24
green peppercorn sauce, cauliflower purée, matchstick fries	
'The Royal' Salad Bowl VG	22
seasonal raw & grilled vegetable selection	

SMALL PLATES & SNACKS

Marinated Olives V	8
Grilled Herb & Garlic Bread V (4 per serve)	12
rosemary & garlic rubbed focaccia	
Chip Butty & Gravy	14
potato roll, hot chips, Old Bay seasoning	
Deep Fried Potato Skins	14
crème fraiche, chives, glazed bacon	
Cheeseburger Spring Rolls (3 per serve)	14
ketchup, American mustard	
Ploughman's Lunch GFO	28
leg ham off the bone, house made terrine, cheddar, pickles, boiled egg, mustard, chutney, sourdough	
Prosciutto 'Gardiniera' GF	22
pickled vegetables, basil	
Fried Chicken Wings (8 per serve)	19
twice cooked spiced wings, Karu Morita x The Royal, sweet chilli sauce, lemon	

BURGERS all served with fries or salad

Fried Chicken	22
pickles, butter lettuce, cheese, honey aioli	
BBQ Beef Cheeseburger GFO	21
cheese, pickles, onion, BBQ sauce	
Double BBQ Beef Cheeseburger GFO	27
cheese, pickles, onion, BBQ sauce	
'The Royal' Beef Burger GFO	22
lettuce, tomato, caramelised onion, ketchup, American mustard, cheese	
BBQ Lamb Burger GFO	22
fetta, broad leaf rocket, beetroot chilli sauce	
Wagyu Rump Steak Sandwich	26
grilled rump, onion jam, rocket, Gentleman's relish	
'The Royal' Club Sandwich	20
rotisserie chicken, mayonnaise, bacon, semi dried tomato, iceberg	



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Additional vegan options are available upon request.

GF Gluten Free DF Dairy Free V Vegetarian VEGAN



BISTRO MENU EXAMPLE

GRILL

'The Royal' Select Black Angus Rump 280g fries or mash and/or salad	36
Grain Fed Striploin 350g fries or mash and/or salad	58
Eye Fillet Angus 250g fries or mash and/or salad	62
Angus Ribeye Bone-In 450g fries or mash and/or salad	72
Grilled Housemade Pork & Fennel Sausage GF mash, watercress, caramelised apple gravy	29
BUTCHER'S SELECTION OF DRY AGED CUTS (MIN 700g) fries, grilled broccolini, salad & red wine jus	MP

SIDES

Grilled Broccolini mint, lemon	5/10
BBQ Carrots burnt honey, dill	5/10
Buttery Mash Potato	9
Fries	10
House Salad	10
House Slaw	9

SAUCES

Diane GF	3
Mushroom GF	3
Gravy GF DF	3
Red Wine Jus GF DF	3
Pepper GF	3
The Royal Richmond Butter GF	3
Béarnaise Sauce	3
Aioli GF	3

PASTA

Slow Cooked Gooralie Pork & Pepper Rigatoni pork shoulder, rigatoni, peas, broccolini	29
Wagyu Beef Pasta Parcel, Parmigiano slow cooked Wagyu beef ragu baked in pasta, parmesan, tomato sugo	30
Pan Fried Portabello Mushroom Lasagne V ricotta, mushroom cream, rocket, parmesan	28

MAINS

Grilled Barramundi GF DF creamed corn, flowering cauliflower, vadouvan spices, fried curry leaf, chickpea fritter	36
Beer Battered Fish & Chips tartare sauce, lemon	28
Beef Nachos GF avocado, sour cream, salsa	24
Four Bean Nachos V GF avocado, sour cream, salsa	22
Free Range Chicken Schnitzel parmesan & herb crumbed, house slaw, fries or mash, lemon	25
Chicken Parmigiana rich tomato sauce, provolone, fries or mash and/or salad	27
Confit Duck Leg GF DF crispy bacon, mushroom, organic greens, citrus dressing	34

TO SHARE (SERVES 2-3)

Rotisserie Lamb Shoulder flat bread, harissa, labne, pickles, barley, herb salad	88
Whole Free Range Rotisserie Chicken GF preserved lemon & SigNature honey sauce, broccolini	57

DESSERT

Dark Chocolate Mousse GF vanilla cream, maraschino cherries	16
Vanilla Crème Brûlée GF	16
Affogato - vanilla gelato, espresso Affogato & Liqueur - vanilla gelato, espresso	9
choice of Liqueur	16
Zokoko Dark Chocolate & SigNature Honey Truffles (3 pc)	9
Soft Serve Gelato CUP	4
CONE	5
add on lollies	1ea



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OUR BEVERAGE OPTIONS

The Royal Richmond Hotel is renowned for its selection of premium draught beer, freshly crafted cocktails, deluxe spirits and exclusive range of cellar-aged Australian wines.



Guests to purchase own drinks (gpo)

Served from the Bar.

Guests can pay for their own beverages.

Beverage package

Please consult the events team to tailor a beverage package to suit your needs.

Bar tab

Served from the Bar.

The options are endless. Guests can charge onto a nominated credit card or place a specified dollar amount against a Bar Tab. Once this amount is reached, you can opt to extend the Bar Tab or your guests can pay their own way (GPO).

You can also specify the beverage selection available on your Bar Tab.

Guests will be issued with identification wristbands which allow them to obtain drinks from any Royal Richmond Hotel bartender.



OUR WINE LIST

Sample only, subject to change and availability.



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SPARKLING

NV	Hardys 'The Riddle' Brut Reserve	South Australia SA	7	34
NV	Swift Sparkling Cuvée	Orange NSW		85
NV	Chandon Brut Rosé	Coldstream VIC		75
👑 2021	Coppabella 'Single Vineyard'	Tumbarumba NSW		48
NV	Delamere Cuvée Brut	Pipers Brook TAS		98
NV	I Castelli 'Romeo e Giulietta' Prosecco	Treviso Italy	11	52
NV	Mumm Cordon Rouge	Reims France		115
NV	Bollinger 'Special Cuvée	Reims France		165
NV	Laurent-Perrier 'La Cuvée'	Reims France		138
NV	Laurent-Perrier 'Cuvée Rosé'	Reims France		298

WHITE

2023	The Rhinelander Riesling	Clare Valley SA	10	48
2023	Hardys 'The Riddle' Sauvignon Blanc	South Australia	7	34
2022	Clouston & Co Sauvignon Blanc 'Nambucca'	Marlborough NZ	11.5	56
▼ 2020	Kir-Yianni Assyrtiko (Sauvignon Blanc)	Florina Greece		80
2021	Mylonas Savatiano	Attica Greece		59
2020	La Tunella Pinot Grigio	Friuli Italy		81
2021	Fantini Pinot Grigio	Sicily Italy		45
2023	David Hook Pinot Grigio	Hunter Valley NSW	8	38
2023	Hardys 'The Riddle' Chardonnay	South Australia	7	34
2023	Topography by Printhe Chardonnay	Orange NSW		65
2020	Domaine Fèvre Petit Chablis	Chablis France		81

ROSÉ

2022	McPherson 'Aimee's Garden' Pink Moscato	South Eastern Australia	9	40
2023	Nova Vita 'Firebird'	Adelaide Hills SA	10	48
2022	Château de Saint-Martin 'Colette'	Côte de Provence France	11	53

RED

2022	Coppabella 'Single Vineyard' Pinot Noir	Tumbarumba NSW	10	48
2020	Tenute Piccini 'Antica Cinta' Chianti	Tuscany Italy		68
2022	Moments of Clarity Merlot	Barossa Valley SA	10	48
2022	Hardys 'The Riddle' Cabernet Merlot	South Australia	7	34
2022	Hardys 'The Riddle' Shiraz	South Australia	7	34
👑 2019	Château Gantonnet Cabernet Merlot	Bordeaux France		54
👑 2015	Majella Estate Cabernet Sauvignon	Coonawarra SA		80
2016	Flametree Cabernet Sauvignon Malbec	Margaret River WA		71
👑 2003	Howard Park 'Leston' Cabernet Sauvignon	Margaret River WA		145
○ 2020	Paxton 'Queen of the Hive' Shiraz Mataro	McLaren Vale SA		58
○ 2021	Domaine du Séminaire Cote du Rhone	Southern Rhone France		65
👑 2019	Utopos Mataro Shiraz Grenache	Barossa Valley SA		148
2021	Geoff Merrill 'Pimpala Road' Shiraz	McLaren Vale SA	11	53



ADDITIONAL INFORMATION

The Royal Richmond Hotel is located on the corner of Windsor Street and East Market Street, opposite Richmond Park and approximately 200m walking distance from Richmond Railway Station.

MUSIC

The Royal Richmond Hotel boasts a state of the art sound & lighting system.

DECORATIONS

Signage, balloons or other decorations may be displayed in the function area upon request.

CAKES

You are welcome to bring a cake for special occasions upon arrangement.

ROOM HIRE/MINIMUM CHARGES/DEPOSIT

No room hire charges. Minimum spend conditions may apply to certain function spaces. A deposit may be required. Full pre-payment of food is due 2 weeks before the event date.

SURCHARGES

10% surcharge (food only) applies Saturday, Sunday & Public Holidays. 1% surcharge applies to all card transactions. 10% surcharge applies to both food & beverage on Public Holidays.

AUDIO/VISUAL

TVs can be utilised for visual presentations in most function areas. Any interruption to the regular ambience of The Royal Richmond Hotel is not permitted. The use of amplified speeches may be requested but will be subject to approval.

STAFF HIRE

We will provide all necessary Bar & Catering staff to service your function. No provision is made for tray service of beverages. A cocktail waiter can be arranged and will be charged on an hourly basis.

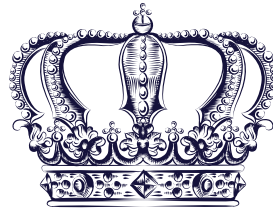
SECURITY

The Royal Richmond Hotel is committed to providing a safe and secure environment for all guests. For particular functions we may recommend and reserve the right to supply security at the client's cost.

RESPONSIBLE SERVICE OF ALCOHOL

The Royal Richmond Hotel adheres to the Responsible Service of Alcohol. Intoxicated guests will not be served and in accordance with the law will be removed from the premises. A strict no BYO alcohol policy is in place. In accordance with licensing laws all guests and invitees must be over the age of 18 years old and be able to produce a legal form of identification. Minors must vacate the premises by 10pm.





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We look forward to hosting your next event!

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