

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



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



OUR FUNCTION SPACES



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+



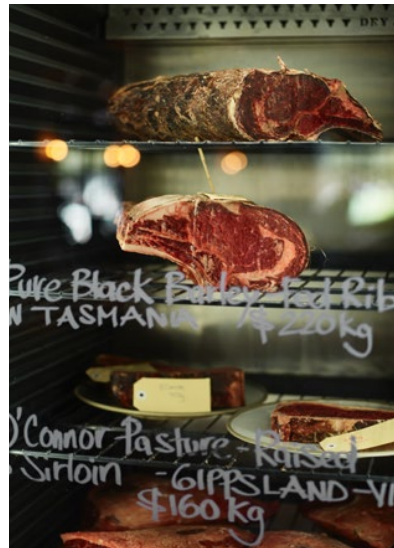
cocktail
250+

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



OUR FUNCTION SPACES



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.



OUR FUNCTION SPACES



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



OUR FUNCTION SPACES



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, I 6**

Smoked Ocean Trout Pâté, Toast **A 4**

Prosciutto, Grissini **DF 4**

Seasonal 'Block 11' Vegetable Crudité, 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 | **VG** vegan | **N** nuts | **O** option

A australian seafood | **I** international seafood | **M** contains mixed origin seafood





HOT CANAPÉS

Chicken Empanada, Hot Sauce, Sour Cream 5

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

Wagyu Beef, Caramelised Onion & Mustard Slider 6

Prawn & Sweetcorn Popcorn, Lime Mayonnaise GF, I 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

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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 A

(Wrapped in Pastry & Mushroom Duxelles)
Peas, Grilled Cos & Fresh Herb Hollandaise

OR

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

OR

Slow Cooked 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

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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 A

Wilted Greens, Confit Lemon Dressing GF DF

Buttery Mash Potato & Fries

Coleslaw & House Salad

Blueberry Trifle

Sticky Date Pudding, Butterscotch Sauce

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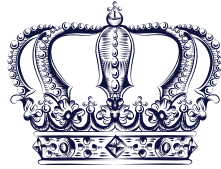
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BISTRO MENU EXAMPLE

11AM - LATE
LUNCH



TAKE AWAY AVAILABLE
DINNER

SMALL PLATES & SNACKS		MAINS	
MARINATED OLIVES ^{V, GF, DF}	8	ROAST BARRAMUNDI ^{N, GF, A}	36
GRILLED HERB & GARLIC BREAD (4) ^V	12	crushed peas, mint, pearl onions, pancetta, roast almonds & lemon butter	
PRAWN ROLL ^{GF, A}	16	HOUSEMADE PORK & CIDER SAUSAGES ^{GF}	29
potato roll, prawn, tomato, marie rose, fries		mash, watercress, caramelised apple gravy	
CHEESEBURGER SPRING ROLLS (3) ^{DF}	14	BEER BATTERED FISH & CHIPS ^A	27
ketchup, American mustard		tartare sauce, lemon	
'THE ROYAL' CLUB SANDWICH ^{GF, DF}	22	BEEF NACHOS ^{GF}	24
spiced chicken, curried egg mayo, cucumber, leg ham, iceberg, fries		avocado, queso cheddar, sour cream, salsa	
PLOUGHMAN'S LUNCH ^{GF}	26	FOUR BEAN NACHOS ^{V, GF}	22
leg ham off the bone, country style terrine, cheddar, pickles, boiled egg, mustard, chutney, sourdough		avocado, queso cheddar, sour cream, salsa	
ANTIPASTI PLATE ^{GF}	26	FREE RANGE CHICKEN SCHNITZEL	26
cured meats, chicken liver parfait, pickled vegetables, olives, sourdough		parmesan & herb crumbed, house slaw, fries or mash, lemon	
FRIED CHICKEN WINGS (8)	18	CHICKEN PARMIGIANA	29
spiced teriyaki wings, sesame, dijon aioli		rich tomato sauce, provolone, prosciutto fries or mash and/or salad	
		ROAST CHICKEN SALTIMBOCCA ^{GF}	32
		bbq carrots & asparagus, burnt honey, cos, citrus dressing	
		WAGYU BEEF PIE	28
		braised wagyu beef baked in puff pastry, mash, mushy peas, gravy	
SALADS & VEGETABLES		TO SHARE ^{SERVES 2-3}	
'THE ROYAL' CAESAR SALAD ^{GF}	18	ROTISSERIE LAMB SHOULDER ^{GF}	88
crispy cos, crunchy croutons, parmesan, bacon, egg, house caesar dressing (cont. anchovy)		flat bread, smoked hummus, labne, pickles, bbq zucchini salad	
add poached chicken +8		PORK RIBS ^{DF, GF}	45 68
GREEK SALAD ^{GF, DF, VG}	22	smoked maple glaze, slaw, corn ribs, fries	
cucumber, tomato, onion, red pepper, vegan feta, olives			
ROAST CAULIFLOWER 'STEAK' ^{GF, VG, N}	24		
smoked hummus, celery, pinenut & caper salsa, crisp chickpeas			
BBQ ZUCCHINI SALAD ^{GF, VG}	22		
frisée, heirloom tomato, radish, cucumber, pita, bbq zucchini, mint, pomegranate			
		SAUCES	
		3	
gf - gluten free df - dairy free v - vegetarian vg - vegan n - nuts o - option a - australian seafood, i - international seafood, m - contains mixed origin seafood.		diane mushroom pepper The Royal Richmond butter ^{DF} aioli ^{GF, DF} gravy red wine jus ^{GF, DF} béarnaise sauce	



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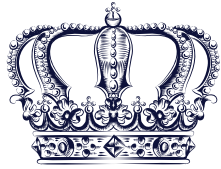
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PASSWORD: theroyalhotel



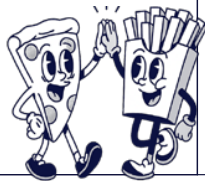
BISTRO MENU EXAMPLE

11AM - LATE LUNCH



TAKE AWAY AVAILABLE DINNER

<p>FROM THE GRILL served with fries or mash and/or salad & choice of sauce</p> <p>BLACK ANGUS RUMP 280G 36</p> <p>BRAVO GRASSFED SCOTCH 300G 45</p> <p>GRASSFED SIRLOIN 350G 58</p> <p>EYE FILLET 250G 62</p> <p>ANGUS BONE-IN RIBEYE 450G 72</p> <p>BUTCHER'S SELECTION OF DRY AGED D^{DF} CUTS (MIN 700G) MP</p> <p>duck fat potatoes, grilled broccolini, salad & red wine jus</p>	<p>BURGERS all served on a potato bun with fries or salad</p> <p>SOUTHERN FRIED CHICKEN 22</p> <p>pickles, butter lettuce, swiss cheese, chipotle honey mayo</p> <p>BBQ BEEF CHEESEBURGER ^{GF,O} 22</p> <p>jack cheese, smoky pulled beef, pickles, onion, bbq sauce</p> <p>'THE ROYAL' BEEF BURGER ^{GF,O} 24</p> <p>lettuce, tomato, caramelised onion, ketchup, american mustard, cheese</p> <p>KALE & CHICKPEA BURGER ^{GF,O,V} 20</p> <p>feta, garlic kale, cucumber, lettuce, beetroot relish, aioli</p> <p>BLACK ANGUS RUMP SANDWICH ^{GF,O} 24</p> <p>grilled rump, onion jam, rocket, gentleman's relish</p>
<p>SIDES</p> <p>GRILLED BROCCOLINI ^{VG} 5 10</p> <p>mint, lemon</p> <p>BBQ CARROTS ^{DF,V} 5 10</p> <p>burnt honey, dill</p> <p>BUTTERY MASH POTATO ^V 9</p> <p>DUCK FAT POTATOES ^{DF} 12</p> <p>garlic confit, rosemary</p> <p>FRIES ^V 10</p> <p>HOUSE SALAD ^{DF,GF,VG} 10</p> <p>HOUSE SLAW ^{DF,GF,V} 9</p>	<p>PASTAS</p> <p>GENOVESE STYLE PORK & BEEF RAGU 32</p> <p>malfaldine, ricotta salata</p> <p>PAN FRIED PORTABELLO ^V 26</p> <p>MUSHROOM LASAGNE</p> <p>ricotta, porcini cream, pangrattato, parmesan</p> <p>WAGYU BEEF PASTA PARCEL 30</p> <p>slow cooked wagyu beef ragu baked in pasta, parmesan, tomato sugo</p>
<p>DESSERTS</p> <p>PAVLOVA ^{V,GF} 14</p> <p>kiwifruit, raspberries, vanilla cream</p> <p>CARDAMON CRÈME BRÛLÉE ^{GF,O,N} 14</p> <p>biscotti</p> <p>AFFOGATO & LIQUEUR ^V 14</p> <p>vanilla gelato, espresso, choice of liqueur +2</p> <p>STICKY DATE PUDDING ^{V,N} 14</p> <p>butterscotch, almond ice cream</p>	<p>PIZZAS TAKEAWAY AVAILABLE</p> <p>MARGHERITA ^V 21</p> <p>pomodoro, mozzarella, basil, garlic</p> <p>SIGNATURE HONEY & THYME ^V 23</p> <p>fresh mozzarella, confit garlic, honey, thyme</p> <p>LEG HAM & PINEAPPLE 23</p> <p>pomodoro, mozzarella, pineapple, carved ham</p> <p>PRAWN & GARLIC ^A 26</p> <p>marinara sauce, mozzarella, green prawns, garlic</p> <p>FUNGI BIANCHE ^{V,VEGO} 23</p> <p>field mushrooms, mozzarella, shallot, thyme, pickled mushroom</p> <p>PEPPERONI 23</p> <p>pomodora, mozzarella, pepperoni, chilli flakes</p> <p>PROSCIUTTO 25</p> <p>pomodora, mozzarella, prosciutto, parmesan, rocket</p> <p>add gluten free pizza base +4</p>



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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.

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



WINE MENU



SPARKLING		150ML	250ML	BOTTLE	RED		150ML	250ML	BOTTLE
NV STONE SKIMMER, BRUT	Limestone Coast, SA	9		42	2024 THE HIDDEN SEA PINOT NOIR	Limestone Coast, SA	10	18	48
NV SWIFT SPARKLING CUVÉE	Orange, NSW			85	2023 ROCKBURN PINOT NOIR	Central Otago, NZ			105
NV CHANDON BRUT ROSÉ	Coldstream, VIC			75	2022 MOMENTS OF CLARITY MERLOT	Barossa Valley, SA	10	18	48
NV MS BELLA PROSECCO	King Valley, VIC	12		58	2021 PAULAZZO CABERNET SAUVIGNON	Riverina, NSW	9	15	42
NV LAURENT PERRIER "LA CUVÉE"	Reims, France			138	2022 FLAMETREE CABERNET SAUVIGNON	Margaret River, WA			71
NV LAURENT PERRIER "CUVÉE ROSÉ"	Reims, France			298	2022 BRIAR RIDGE "TERRA ROSSA" MALBEC	Hunter Valley, NSW			59
WHITE		150ML	250ML	BOTTLE	2023 PIKES SANGIOVESE	Clare Valley, SA			57
2023 ATLAS "RHINELANDER" RIESLING	Clare Valley, SA	10	18	48	2020 ROBERT OATLEY GSM	McLaren Vale, SA			60
2025 STONE SKIMMER SAUVIGNON BLANC	Limestone Coast, SA	9	15	42	2023 HENTLEY FARM SHIRAZ	Barossa Valley, SA			90
2023 CLOUSTON & CO "NAMBUCCA" SAUVIGNON BLANC	Marlborough, NZ	12	20	56	2022 PAXTON "QUEEN OF THE HIVE" SHIRAZ MATARO	McLaren Vale, SA			58
2024 DEAKIN AZAHARA PINOT GRIGIO	Riverina, NSW	9	15	40	2021 STONE SKIMMER SHIRAZ	Limestone Coast, SA	9	15	42
2024 I LAURI "TAVO" PINOT GRIGIO	Abruzzo, Italy			50	2021 SCARBOROUGH SHIRAZ	Hunter Valley, NSW	12	20	59
2024 QUILTY & GRANSDEN PINOT GRIS	Mudgee, NSW			45	2024 PAXTON TEMPRANILLO	McLaren Vale, SA			60
2024 SCARBOROUGH SEMILLON	Hunter Valley, NSW			50	2022 ATLAS GRENACHE	Clare Valley, SA			69
2024 WILMEE FIANO	Heathcote, VIC			70	ROSE		150ML	250ML	BOTTLE
2024 PAULAZZO CHARDONNAY	Riverina, NSW	9	15	42	2023 CARPE HORAM MEDITERRANEE	Cotes De Provence, France			56
2023 WINMARK "RUSTY'S RUN" CHARDONNAY	Hunter Valley, NSW			65	2024 LUNA ROSA ROSÉ	Central Ranges, NSW	10	18	40
2023 STEPHANE BROCARD "VIELLES VIGNES" CHABLIS	Burgundy, France			129	SWEET		150ML	250ML	BOTTLE
WIFI : TheRoyal Wifi	PASSWORD : theroyalhotel				2023 STONE SKIMMER MOSCATO	Limestone Coast, SA	9	15	42



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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

15% surcharge applies to your total food bill on Public Holidays. A 1.65% surcharge applies to all card transactions.

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.





EST. 1848

THE ROYAL

RICHMOND HOTEL

We look forward to hosting your next event!

163 Windsor Street, Richmond NSW 2753

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