





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.







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.





EAST MARKET STREET





ated cock 0+ 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









40+

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













seated 180+

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







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.













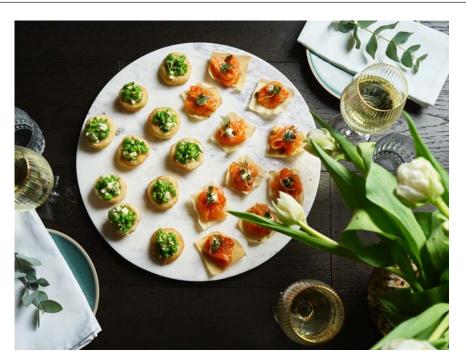


eated cock 100+ 200

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







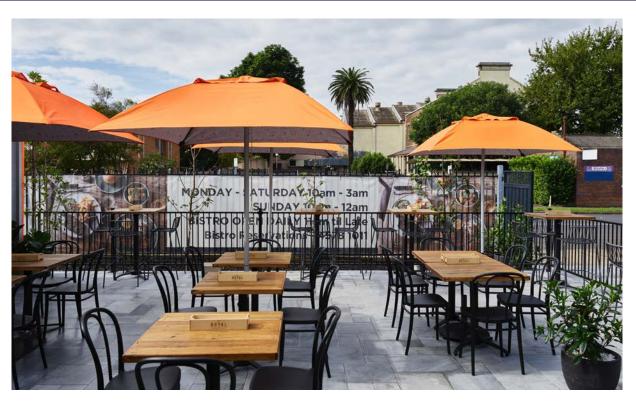




OUTDOOR TERRACE

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 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





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

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

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GF Gluten Free DF Dairy Free V Vegetarian





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.

Menu items are subject to seasonal variation and availability.

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GF Gluten Free DF Dairy Free V Vegetarian







\$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.

GF Gluten Free DF Dairy Free V Vegetarian





\$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.

 $\textbf{GF} \ \mathsf{Gluten} \ \mathsf{Free} \quad \textbf{DF} \ \mathsf{Dairy} \ \mathsf{Free} \quad \textbf{V} \ \mathsf{Vegetarian}$





\$25 per person

REMEMBERANCE

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

Sandwiches (choice of 3 only)

Poached Free-Range Chicken, Celery & Dill
Curried Egg Mayonnaise & Watercress v
Smoked Leg Ham, Cheddar & Mustard
Cucumber, Herbed Cream Cheese v
Avocado, Tuna & Rocket

Finger Food (choice of 3 only)

Beef & Red Wine Pie, House Made Ketchup
Spiced Lamb Sausage Roll
Cheese & Caramelised Onion Toastie v
Foccacia Style Pan Pizza Squares
Cheeseburger Spring Rolls
Pumpkin, Sage & Mozzarella Arancini v

Scone, House Made Preserves, Cream v

Complimentary Tea & Coffee Station

Menu items are subject to seasonal variation and availability.

*Vegan options are available upon request.

GF Gluten Free DF Dairy Free V Vegetarian



BISTRO MENU Sample only, subject to change and availability.

Marinated Olives V



PIZZA TAKE AWAY AVAILABLE - FRI/SAT UNTIL MIDNIGHT

| Margherita V mozzarella, pomodoro, basil | 21 |
|---|----|
| Garlic, SigNature Honey & Thyme v confit garlic, fresh mozzarella, honey, thyme | 23 |
| Leg Ham & Pineapple carved ham, smoked pineapple, pomodoro | 23 |
| Spicy Pork Meatball fresh mozzarella, broccoli rabe, pepper | 24 |
| Funghi Bianche - White Base V field mushrooms, shallots, thyme | 22 |
| Pepperoni pepperoni, pomodoro, mozzarella, chilli flakes | 23 |
| Prosciutto prosciutto, pomodoro, mozzarella, parmesan, rocket | 25 |
| ADD GLUTEN FREE PIZZA BASE | 6 |

SMALL PLATES & SNACKS

| Grilled Herb & Garlic Bread V (4 per serve) | 10 | |
|--|-------------|--|
| rosemary & garlic rubbed focaccia | | |
| Chip Butty & Gravy potato roll, hot chips, Old Bay seasoning | 14 | |
| Deep Fried Potato Skins crème fraÎche, chives, glazed bacon | 14 | |
| Cheeseburger Spring Rolls (3 per serve) ketchup, American mustard | 14 | |
| 'The Royal' Club Sandwich rotisserie chicken, mayonnaise, bacon, semi dried tomato, iceberg, | 19 fries | |
| Ploughman's Lunch GFO 26 leg ham off the bone, house made terrine, cheddar, pickles, boiled egg, mustard, chutney, sourdough | | |
| Prosciutto 'Giardiniera' GF pickled vegetables, basil | 20 | |
| Fried Chicken Wings (8 per serve) twice cooked spiced wings, Karu Morita x The Royal, sweet chilli sa lemon | 18 uce, | |

CALANC C VECETARI FC

| DALAUD & VLUCIADLLD | |
|--|----|
| 'The Royal' Caesar Salad GFO | 16 |
| crispy cos, crunchy croutons, Parmesan, | |
| bacon, egg, house caeser dressing (cont. anchovy) | |
| ADD poached chicken | 8 |
| Beetroot Salad GF DF V VEGAN roasted carrot, red onion, raisins, almond | 20 |
| Roast Cauliflower 'Steak & Chips' GF VEGAN | 24 |
| green peppercorn sauce, jerusalem artichoke | |
| 'The Royal' Salad Bowl ∨ | 22 |
| seasonal raw & grilled vegetable selection | |

PASTA

| 17.017. | |
|---|----|
| Slow Cooked Gooralie Pork & Pepper Rigatoni pork shoulder, rigatoni, peas, broccolini | 26 |
| Wagyu Beef Pasta Parcel, Parmigiano slow cooked Wagyu beef ragu baked in pasta, parmesan, tomato sugo | 26 |
| Winter Greens, Ricotta, Sage & Almond Crêpe Rotolo v crispy baked crêpes, Parmesan, brown butter, sage leaves, toasted almonds | 24 |





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$\pmb{BISTR0\ MENU}\ {}_{\text{Sample only, subject to change and availability.}}$

MAINS

| Grilled Petuna Ocean Trout citrus mayonnaise, ocean trout croquette, grilled baby gem buttered peas | 30 lettuce, |
|---|----------------|
| Beer Battered Fish & Chips tartare sauce, lemon | 26 |
| Beef Nachos GF avocado, sour cream, salsa | 22 |
| Four Bean Nachos V GF avocado, sour cream, salsa | 21 |
| Free Range Chicken Schnitzel parmesan & herb crumbed, house slaw, fries or mash, lemon | 23 |
| Chicken Parmigiana rich tomato sauce, provolone, fries or mash and/or salad | 25 |
| Confit Aylesbury Duck Leg GF DF crispy bacon, mushroom, Block 11 Organics greens, citrus d | 29 ressing |
| TO SHARE (SERVES 2-3) | |
| Rotisserie Lamb Shoulder | 82 |

GRILL

| 'The Royal' Select Black Angus Rump 250g fries or mash and/or salad | 34 |
|---|----------------------------|
| Pasture Raised Scotch Fillet 350g fries or mash and/or salad | 56 |
| Grilled Housemade Pork & Cider Sausages mash, watercress, caramelised apple gravy GF | 29 |
| BUTCHER'S SELECTION OF DRY AGED CUTS [MI | N 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 3 3 3 3 3 |
| Pepper GF | 3 |
| The Royal Richmond Butter GF | 3 |
| Béarnaise Sauce | 3 |
| Aioli GF | 3 |

BURGERS all served with fries or salad

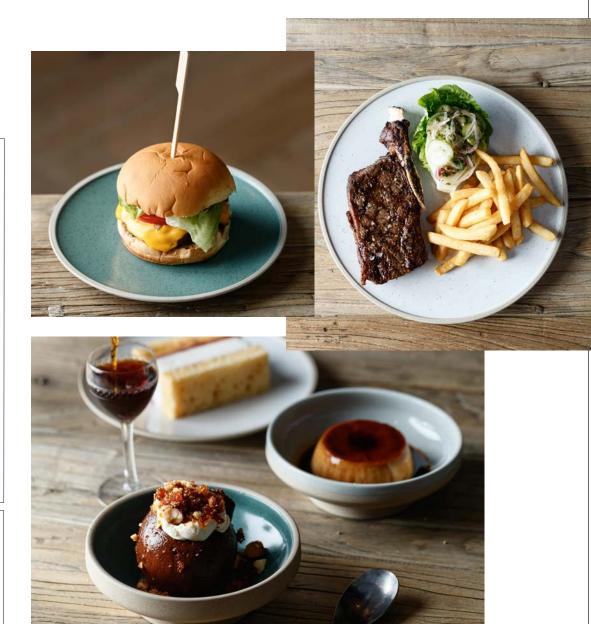
black pepper curry, barley, curry leaf, eschalot Whole Free Range Rotisserie Chicken

preserved lemon & SigNature honey sauce, broccolini GF

| Fried Chicken pickles, butter lettuce, cheese, honey aioli | 22 |
|--|----------|
| BBQ Beef Cheeseburger GFO cheese, pickles, onion, BBQ sauce | 19 |
| Double BBQ Beef Cheeseburger cheese, pickles, onion, BBQ sauce | 26 |
| 'The Royal' Beef Burger GFO lettuce, tomato, caramelised onion, ketchup, American mustare cheese | 22 d, |
| BBQ Lamb Burger GFO fetta, broad leaf rocket, beetroot chilli sauce | 19 |
| Southern Stations Wagyu Rump Sandwich grilled rump, onion jam, rocket, Gentleman's relish | 23 |

DESSERT

| Sheild's Orchard Apple Crumble Double Cream | 16 |
|--|---------------|
| Vanilla Bean Crème BrÛlée GF | 16 |
| Affogato - vanilla gelato, espresso | 9 |
| Affogato & Liqueur - vanilla gelato, espresso | |
| choice of Liqueur | 16 |
| Zokoko Dark Chocolate & SigNature Honey Truffles (3 po | 9 |
| Soft Serve Gelato CUP CONE add on Iollies | 4 5 1ea |

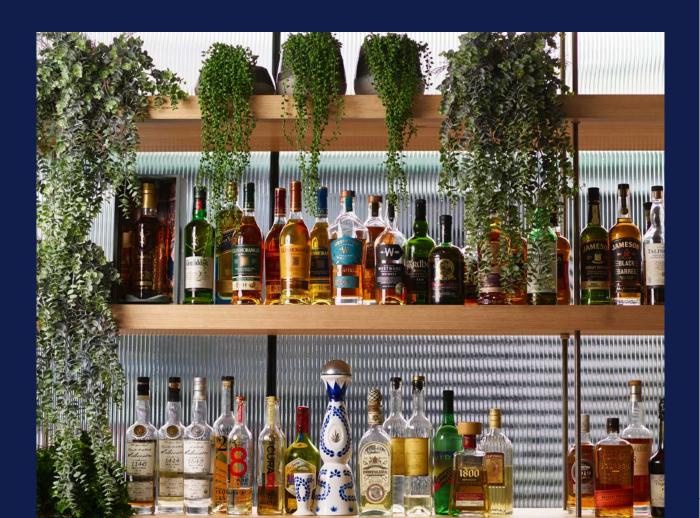


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OUR BEVERAGE OPTIONS

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.

Bartab

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).

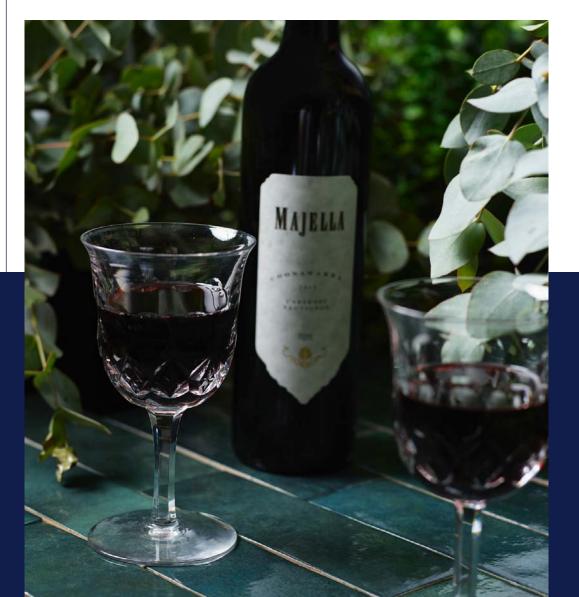
You can also specify the beverage selection available on your Bar Tab.

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



WINE LIST

Sample only, subject to change and availability.





| RICHMOND HOTEL | | | | | | |
|----------------|----------|---|-------------------------|-------|-------|--------|
| SPAI | RKLIN | G. | | small | large | bottle |
| UI AI | 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 |
| ക | 2022 | Coppabella 'Single Vineyard' | Tumbarumba NSW | | | 48 |
| 888 | NV | Delamere Cuvée Brut | Pipers Brook TAS | | | 98 |
| | NV | R. Paulazzo Premium Cuvée | Riverina NSW | | | 48 |
| | NV | I Castelli 'Romeo e Giulietta' Prosecco | Treviso Italy | 11 | | 52 |
| | NV | Laurent-Perrier 'La Cuvée' | Reims France | | | 138 |
| | NV | Laurent-Perrier 'Cuvée Rosé' | Reims France | | | 298 |
| WHI | TF | | | | | |
| ***** | 2023 | The Rhinelander Riesling | Clare Valley SA | 10 | 18 | 48 |
| | 2023 | Hardys 'The Riddle' Sauvignon Blanc | South Australia | 7 | 12 | 34 |
| | 2023 | Clouston & Co Sauvignon Blanc 'Nambucca' | Marlborough NZ | 12 | 20 | 56 |
| v | 2020 | Kir-Yianni Assyrtiko (Sauvignon Blanc) | Florina Greece | | | 80 |
| | 2021 | Mylonas Savatiano | Attica Greece | | | 59 |
| v | 2023 | Margan Estate Verdelho | Hunter Valley NSW | 10 | 18 | 49 |
| ത | 2020 | La Tunella Pinot Grigio | Friuli Italy | | | 81 |
| - | 2023 | David Hook Pinot Grigio | Hunter Valley NSW | 8 | 14 | 38 |
| | 2023 | Hardys 'The Riddle' Chardonnay | South Australia | 7 | 12 | 34 |
| | 2023 | Topography by Printhie Chardonnay | Orange NSW | | | 65 |
| ROSÉ | <u>.</u> | | | | | |
| KOOL | 2023 | McPherson 'Aimee's Garden' Pink Moscato | South Eastern Australia | 9 | 15 | 40 |
| ٥v | 2024 | Annais 'Organic' | Mudgee NSW | 10 | 18 | 48 |
| | 2023 | Carpe Horam Méditerranée | Côte de Provence France | 12 | 20 | 56 |
| RED | | | | | | |
| | 2022 | McGuigan 'Single Batch' Pinot Noir | Limestone Coast SA | 10 | 18 | 48 |
| | 2022 | Moments of Clarity Merlot | Barossa Valley SA | 10 | 18 | 48 |
| | 2021 | Stone Skimmer Cabernet Sauvignon | Limestone Coast SA | 9 | 15 | 42 |
| | 2022 | Hardys 'The Riddle' Shiraz | South Australia | 7 | 12 | 34 |
| Ф | 2021 | Majella Estate Cabernet Sauvignon | Coonawarra SA | | | 86 |
| | 2016 | Flametree Cabernet Sauvignon Malbec | Margaret River WA | | | 71 |
| | 2022 | Briar Ridge 'Terra Rossa' Malbec | Hunter Valley NSW | | | 59 |
| ф | 2022 | Finca Las Moras 'Reserva' Malbec | San Juan Argentina | | | 76 |
| 0 | 2022 | Paxton 'Queen of the Hive' Shiraz Mataro | McLaren Vale SA | | | 58 |
| 0 | 2021 | Domaine du Séminaire Cote du Rhone | Southern Rhone France | | | 65 |
| ₩ | 2018 | Muses Estate Mouhtaro | Askri Valley Greece | | | 79 |
| | 2022 | Geoff Merrill 'Pimpala Road' Shiraz | McLaren Vale SA | 11 | 19 | 53 |
| V | 2022 | Margan 'Breaking Ground' Shiraz Mourvedre | Hunter Valley NSW | | | 59 |
| ₫ | 2019 | Angels & Cowboys Proprietary Red Blend | Sonoma County USA | | | 129 |
| ₩ | 2018 | Castillo de Monséran Old Vine Grenache | Aragon Spain | | | 69 |
| 1 | | | | | | |

© ROYAL CELLAR COLLECTION **0** ORGANIC **V** VEGAN
PLEASE NOTE A 1% SURCHARGE APPLIES TO ALL CARD TRANSACATIONS



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 7 days prior to the event.

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.





THE ROYAL

We look forward to hosting your next event!

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bookings@theroyalrichmondhotel.com.au

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