

ROYAL SAXON

function package



THE VENUE

The Royal Saxon is an historic local pub, consistently offering traditional pub classics. Nestled within the gentrified district of Richmond, this heritage façade masks a space that has been reawakened. Experience new offerings or find comfort in the familiar, within a welcoming atmosphere, genuine to the vibrancy of Richmond.

Street Parking/ Paid Parking nearby

5 minute walk to East Richmond Station

Bookings for drinking groups and birthdays

Projector and screen on site

We have a range of casual and exclusive spaces perfect for your next event big or small.

Contact our functions team today to start planning!



functionsmanager@royalsaxon.com

royalsaxon.com/functions

03 8525 7270



cocktail	seated	private dj	wheelchair	priv. bar	excl. hire	tv
70	30	NA	✓	✓	✓	✗

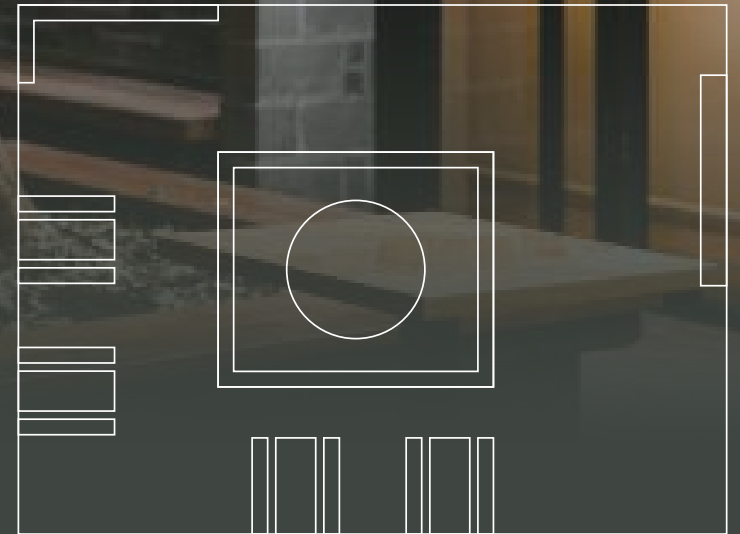
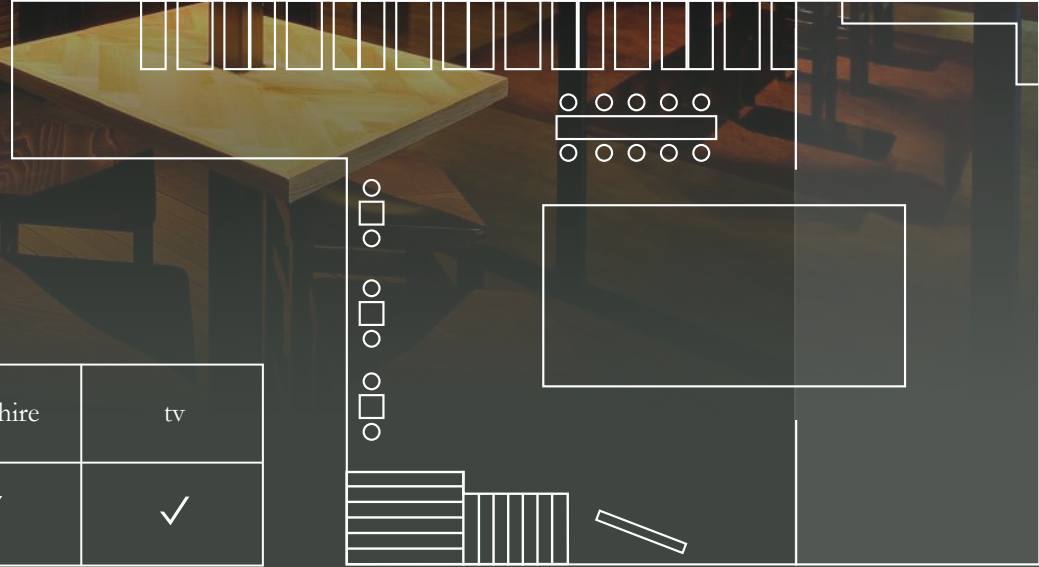


FIG COURT



cocktail	seated	private dj	wheelchair	priv. bar	excl. hire	tv
40	32	×	×	NA	✓	×

THE LANEWAY

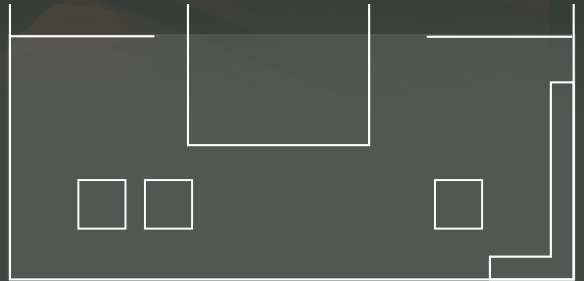


cocktail	seated	private dj	wheelchair	priv. bar	excl. hire	tv
180	40	✓	✗	✓	✓	✓

UPSTAIRS BAR



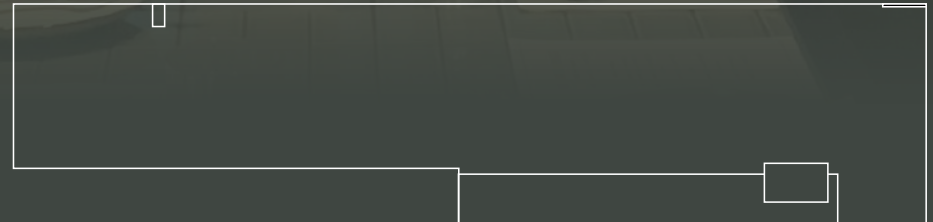
cocktail	seated	private dj	wheelchair	priv. bar	excl. hire	tv
40	NA	×	×	✓	✓	✓



BALCONY



seated	private dj	wheelchair	table service	excl. hire	tv
30	×	✓	✓	semi private	✓



DRINKS

minimum 20 pax per package

SAXON BEVERAGE PACKAGE

2-hour	45
3-hour	55
4-hour	65

**upgrade to house spirits +17pp*

carlton draught
great northern super crisp
jetty road pale ale
stone & wood
balter xpa
the hills apple cider
peroni 0.0%

morgan's bay brut cuvée
rothbury semi sauvignon blanc
fat bird rosé
morgan's bay shiraz cabernet

soft drinks & juices

ROYAL BEVERAGE PACKAGE

2-hour	60
3-hour	70
4-hour	80

**upgrade to house spirits +17pp*

carlton draught
great northern super crisp
jetty road pale ale
stone & wood
balter xpa
the hills apple cider
peroni 0.0%

dal zotto prosecco
pierlot by seppelt brut
flowerpot organic sauvignon blanc
aquilani pinot grigio
st hubert's chardonnay
ophelia fiano
fat bird rosé
rameau d'or petit amour rose
morgan's bay shiraz cabernet
devilish pinot noir
cavaliere d'oro chianti
wynns the gables cabernet

soft drinks & juices

****Should you wish to open a bar tab instead, you are welcome to do so with a selection of your desired beverages and limits*

PLATTERS

COLD PLATTERS

25 pieces per platter

smoked bocconcini, olives, tomato crostini (gfo)	90
chicken tostado - guacamole, pico de gallo (gf, df)	95
vegetarian quiche (v)	90
pani puri - coconut, lime & crab	95
goats cheese, beetroot & caramelised onion tart (v)	100
prawn cocktail skewer - prawn marie rose,	115
avacado mousse (gf, df)	

HOT PLATTERS

25 pieces per platter

hot smoked salmon croquettes - creme fraiche, dill	115
vegetarian spring rolls - sweet chilli (v, df)	85
lemongrass fried chicken - chilli jam mayo	100
arancini - truffle mushroom, aioli (v)	95
lamb koftas - hummus, tzatziki	95
pork & fennel sausage rolls - tomato sauce (df)	95
mac & cheese croquettes - spiced mayo (v)	90
pork & chive dumplings - black vinegar & soy	90

PIZZA PLATTERS

15 piece per platter

margherita (v, vgo)	60
sopressa	75
buffalo smoked chicken	75
capricossa	65
funghi - white sauce (v, vgo)	70

BIG BITES

recommended 1 per person

cheeseburger slider (gfo)	8ea
chicken katsu slider (gfo)	8ea
falafel on flatbread (vg, gfo)	8ea
fish & chips boat	10ea
calamari & chips boat	10ea

GRAZING TABLE

a selection of cured meats, cheeses & fruits

20 people	300
40 people	500
60 people	750

CANAPE PACKAGES

choice of platters, minimum two cold

5 piece	28pp
7 piece	38pp
9 piece	48pp

add pizza bites 7pp

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ROYAL BEVERAGE PACKAGE

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FOOD

minimum 8 pax per set menu or chefs feed me menu

GROUP BOOKINGS - SET MENU & CHEFS FEED ME

select one package (from the below) per group booking & extended dietaries will be catered for

SAXON SET MENU

2-course	55
3-course	62

shared entrees

arancini (v)
salt & pepper calamari (gf)
lamb koftas (gf)
grilled corn ribs (v, gf)

choice of main

traditional, spicy & veggie parma
fish & chips
chicken & leek pie
pork cutlet
250g porterhouse steak
barramundi fillet
fettuccine alfredo -
bacon, mushrooms or chicken
ancient grain & bean salad -
salmon, grilled chicken or falafel

alternate drop dessert +7

panna cotta - *fresh fruits, berry coulis, meringue*
chocolate brownie -
salted butterscotch, vanilla ice cream

CHEFS FEED ME

shared style per person	54
add dessert	61
add paired wines (3 glasses) pp	31

on the table

sourdough - *assorted butters, olive oil, sea salt*

to start

hot smoked salmon croquettes - *romesco*
beetroot salad - *whipped goats curd, candied walnuts*

to feast

smoked beef brisket - *house spiced rub and slow cooked overnight, cauliflower puree*
butterflied jerk chook - *sweetcorn puree, rocket*

roasted potatoes - garlic, rosemary
grilled sweetcorn ribs - harissa mayo
four bean & pearl cous-cous salad - burst cherry tomatoes, herbs, pomegranate

alternate drop dessert +7

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chocolate brownie -
salted butterscotch, vanilla ice cream

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