

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

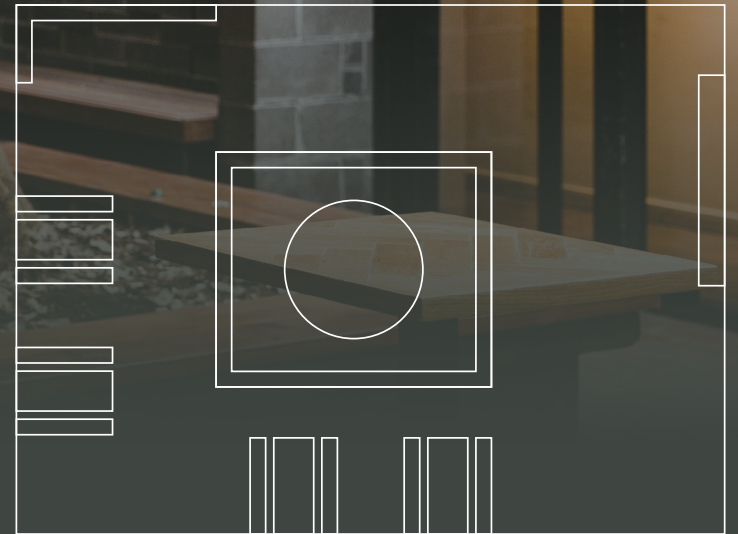
We have a range of casual and exclusive spaces perfect for your next event big or small.

Contact our functions team today to start planning!

functionsmanager@royalsaxon.com

royalsaxon.com/functions

03 8525 7270



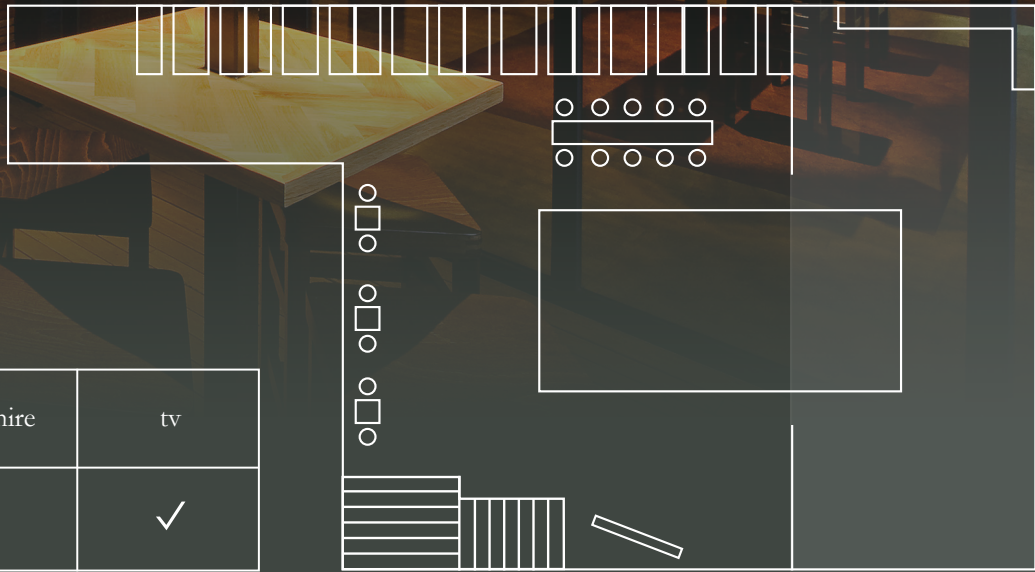
cocktail	seated	private dj	wheelchair	priv. bar	excl. hire	tv
70	30	NA	✓	✓	✓	✗

FIG COURT



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

THE ALLEY

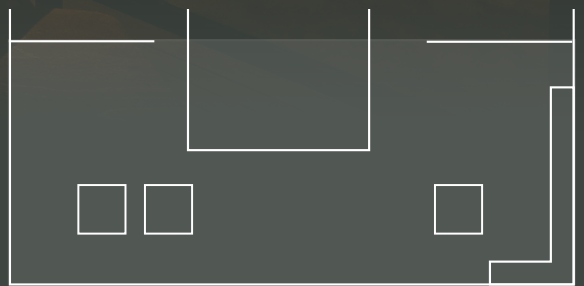


cocktail	seated	private dj	wheelchair	priv. bar	excl. hire	tv
180	40	✓	✗	✓	✓	✓

UPSTAIRS BAR



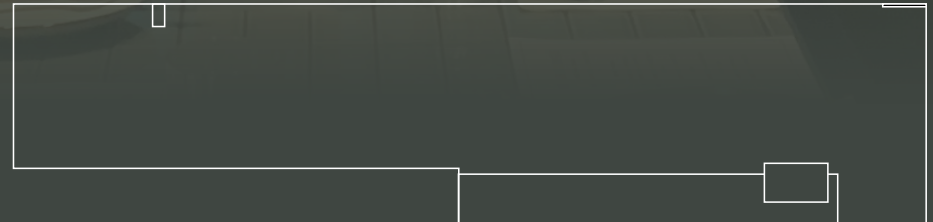
cocktail	seated	private dj	wheelchair	priv. bar	excl. hire	tv
40	NA	×	×	✓	✓	✓



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 +15pp*

carlton draught
great northern super crisp
jetty road pale ale
stone & wood
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 +15pp*

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

cavaliere d'oro prosecco
pierlot by seppelt brut
flowerpot organic sauvignon blanc
t'gallant imogen pinot gris
st hubert's chardonnay
ophelia fiano
fat bird rosé
penfolds max's rosé
morgan's bay shiraz cabernet
devilish pinot noir
cavaliere d'oro chianti
wynns the gables cabernet

soft drinks & juices

PLATTERS

COLD PLATTERS

25 pieces per platter

smoked salmon crostini, creme fraiche, dill (gfo)	100
prosciutto wrapped melon (gf, df)	85
vegetarian quiche (v)	95
goats cheese & caramelised onion tart (v)	100
prawn cocktail skewer, prawn marie rose (gf, df)	110

HOT PLATTERS

25 pieces per platter

chorizo croquettes, green aioli	90
vegetarian spring rolls sweet chilli (v, df)	80
lemongrass fried chicken, chilli jam mayo	95
arancini, aioli (v)	90
lamb koftas, tzatziki, flatbread	95
sausage rolls, tomato sauce (df)	95
mac & cheese croquettes, spiced mayo (v)	90

PIZZA PLATTERS

15 piece per platter

margherita (v, vgo)	60
sopressa	70
buffalo smoked chicken	70
roasted veg (v, vgo)	65

BIG BITES

recommended 1 per person

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

GRAZING TABLE

a selection of cured meats, cheeses & fruits

20 people	300
40 people	500
60 people	750

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

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4-hour	65

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peroni 0.0%

morgan's bay brut cuvée
rothbury semi sauvignon blanc
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soft drinks & juices

ROYAL BEVERAGE PACKAGE

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4-hour	80

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soft drinks & juices

FOOD

minimum 10 pax per group booking

GROUP BOOKINGS - SET MENU

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

SAXON FOOD PACKAGE

2-course	45
3-course	53

shared entrees

bread & dips
arancini (v)
salt & pepper calamari (gf)
lemongrass fried chicken

choice of main

traditional, spicy & veggie parma
wagyu burger (gfo, vgo)
fish & chips (gfo)
calzone
chicken caesar (gf, vgo)
prawn & chorizo pasta
vegetarian lasagne (vgo)

alternate drop dessert

panna cotta, mixed berries, berry coulis
sticky date pudding, ice cream

ROYAL FOOD PACKAGE

2-course	55
3-course	63

shared entrees

bread & dips
arancini (v)
smoked salmon bruschetta (gfo)
lamb koftas (gf, dfo)

choice of main

traditional, spicy & veggie parma
fish & chips (gfo)
open steak sanga (dfo, gfo)
250g porterhouse steak (gfo)
asian beef salad (gf, vgo)
barramundi fillet (df, gf)
confit duck leg (df, gf)
vegetarian lasagne (vgo)

alternate drop dessert

panna cotta, mixed berries, berry coulis
sticky date pudding, ice cream

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