

EST 1900

R.G. MCGEES

RICHMOND



FUNCTIONS PACK

CELEBRATE YOUR NEXT EVENT WITH US

RG McGees offers versatile function and event spaces specialising in christenings & birthday celebrations, sporting functions & wakes.

Our experienced team are here to help with flexible and affordable packages for your next event.

Open 7 Days • 10am - Late

02 4578 1503 • info@rgmcgees.com.au • 193 Windsor St, Richmond

CANAPÉS PACKAGES

Choose from one of our packages below or build you own with our Events Team.

Standard Package	\$28pp	6 Canapes
Classic Package	\$36pp	4 Canapes & 2 Substantial
Premium Package	\$46pp	6 Canapes & 2 Substantial

CANAPÉS

- Double crunch salt & pepper prawns with sweet chili
- Four cheese arancini with pesto aioli
- Ricotta & spinach pastizzi & charred lemon
- Satay chicken skewer with peanut sauce
- Aussie beef pie with tomato chutney
- Chicken gyoza with chilli soy
- Spinach & feta quiche with tomato chutney
- Mini tomato bruschetta with shaved parmesan
- Aussie beef sausage rolls with tomato chutney
- Crispy chicken ribs with maple sriracha sauce
- Fish and potato croquettes with chipotle mayo



SUBSTANTIALS

- Sticky char siu roasted pork with steamed rice & asian greens
- Karaage chicken & kewpie mayonnaise
- Mini chilli con carne nachos with guacamole & sour cream
- Grilled portuguese burger slider & fries
- Sundried tomato & ricotta ravioli with creamy mushrooms
- Beer battered fish & chips with lemon & tartare
- Thai Beef Salad, julienne vegetables, coriander, marinated beef, bean sprouts, fried shallots & nam jim dressing



BANQUET MENU

\$45pp

Minimum 20 guests

ENTRÉES

Salt & pepper squid with aioli

Tomato bruschetta - tomato, onion, basil & parmesan

Ploughman's platter - cured meats, cheese, pickles, grilled vegetables & sourdough

TAKE YOUR FUNCTION TO THE NEXT LEVEL WITH A SEAFOOD PLATTER FOR ONLY \$15 PP

Fresh seafood platter with prawns, oysters, smoked salmon & condiments

MAINS

Pepper crusted sirloin with thyme & garlic roasted vegetables with onion jus

Grilled lemon thyme Chicken breast, garlic roasted potatoes and honey mustard cream sauce

Pumpkin gnocchi with roasted butternut pumpkin, sage, brown butter & pinenuts

SIDES

Green side salad with lemon dressing

Seasonal greens with almonds & herb butter

Fries with aioli

GRAZING BOARDS

Grazing Board 32

cured meats & cheese, with house dip, pickles, olives & grilled sourdough

Cheese Board 28

a selection of three cheeses with quince paste, lavosh, grapes & crackers

Tasting Board 28

double crunch prawns with sweet chilli sauce, onion rings, salt & pepper squid with aioli,
buttermilk fried wings with buffalo sauce, ranch & celery

WAKES

\$15pp

minimum 15 people

Fresh Fruit Platter

Assorted mini rolls - chicken, celery & walnut, roasted beef, swiss cheese & mustard, ham, tomato & chutney, grilled vegetable & pesto

Scones with Jam & cream

Assorted biscuits & mini cakes

