

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 and pepper prawns & sweet chili
- Four Cheese arancini with pesto aioli
- Assorted Sushi (vegetables, teriyaki chicken raw salmon)
- Ricotta and 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
- Grilled Salmon Skewers with garlic & honey

SUBSTANTIALS

- Sticky Char Siu roasted pork, steamed rice & Asian greens
- Karaage Chicken & Kewpie mayonnaise
- Mini chili con carne nachos, guacamole & sour cream
- Grilled Portuguese burger slider & fries
- Sundried tomato & ricotta ravioli with creamy mushrooms
- Raw pad Thai salad with grilled prawns
- Beer Battered fish & chips lemon with tartare



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 with condiments

MAINS

Pepper crusted Sirloin with thyme and garlic roasted vegetables with onion jus

Garlic and Honey Salmon with steamed rice and Asian greens

Pumpkin Gnocchi with roasted butternut pumpkin, sage, brown butter and 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 and walnut, roasted beef Swiss cheese mustard, ham tomato chutney and grilled vegetable & pesto

Scones with Jam & cream

Assorted biscuits & mini cakes

