

# FUNCTION PACKAGES



Nestled in the heart of Essendon golf course, only minutes away from the CBD, Riverside Kitchen and Events provides an ideal location for your next event.

With a backdrop of picturesque greens, set on the Maribyrnong River, our contemporary setting and versatile venue can cater for corporate lunches; stand up dinners, intimate weddings and everything in between for up to 180 guests.

Fully equipped with audio/visual facilities, ample onsite car park, heated balcony and large dance floor, this versatile space can easily be transformed to suit your needs and requirements.

We can tailor a package specifically for you - just speak to one of our events coordinator.

We look forward to working with you and delivering a successful event.

**RIVERSIDE**  
KITCHEN + EVENTS

# PRICE LIST

## Package options:

- *One Course* meal plus sharing platter \$50
- *Two Courses* (entrée – main) \$70
- *Three Courses* (entrée – pasta –main) \$80
- *Four Courses* (entrée – pasta – main – dessert) \$95
- *Buffet* \$90
- *Finger foods* \$40

## SHARING PLATTERS – One platter x10 guests

<i>Chef's Antipasto Platter</i>	\$250
Selection of gourmet Hot and cold Italian appetizer	
<i>Antipasto</i>	\$80
Selection of mix cured meat, olives, and homemade baked ricotta & cheese	
<i>Salt &amp; pepper calamari</i>	\$85
<i>Sicilian arancini x10</i>	\$55
<i>Pasta Platter</i>	\$65
Choice of sauces: Napoli, Bolognese, Pesto, cream & Mushroom	
<i>Fruit Platter</i>	\$70
<i>Tasting Dessert Board</i>	\$100
Tiramisu', Sfingi, Cannoli con Ricotta, Panna Cotta	

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*We will endeavour to accommodate your dietary needs, however we cannot be held responsible for traces of allergens*



## ENTREE

### *Antipasto*

Chef 'selection of Antipasto platter from southern Italy

### *Calamari fritti*

Served on a bed of lettuce and tartar sauce

### *Grilled skewered beef & chicken*

1 marinated beef skewer and 1 marinated chicken skewer, served on a bed of salad

### *Fried Prawns*

Crumbed fried Prawns, served on a bed of salad

### *Beef Polpette*

Italian meatballs, served with parmesan Risotto

### *Oysters -6 each*

Your choice of natural, Kilpatrick or Mornay

### *Parmigiana di Melanzane*

Eggplant layered with cheese and a rich tomato sauce

## PASTA

### *Chilli gnocchi*

Served with garlic, hot salami in a Napoli sauce

### *Ravioli di ricotta & spinaci*

Homemade ravioli with spinach ricotta in a butter & sage sauce

### *Home-made Lasagna*

### *Cannelloni di ricotta e spinaci*

Homemade Cannelloni with ricotta & spinach

### *Rigatoni alla Bolognese*

### *Penne alla Vodka*

Shallots, Parma Prosciutto, Thyme, vodka, Napoli sauce & cream

### *Risotto ai funghi*

Risotto with mushrooms

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# M A I N S

Mixed salad per table

## *Braciola Di Manzo alla pizzaiola*

Slow cooked rolled beef, cooked in a Napoli sauce with a touch of garlic, capers & oregano. Served with mash potatoes and vegetables

## *Veal Scallopine Al Vino Bianco or Funghi*

Veal scallopine, served with vegetables and mash potatoes

## *Chicken Involtini*

Filled with spinach & cheese finished with a chicken gravy sauce, served with vegetables and mash potatoes

## *Chicken Parmigiana*

Chicken topped with mozzarella cheese and Napoli sauce, served with chips

## *Roasted Pork Belly*

Pork Belly braised in milk, served with mash potatoes

## *Barramundi Fillet*

Grilled Barramundi Fillet, served with vegetables & roasted potatoes

## *Salmon*

Aromatic Grilled salmon served with orange sauce and mash potatoes

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# DESSERTS

## *Profiterole*

Filled with Chantilly cream

## *Crème Brulee*

A sweet dessert made of smooth, thick custard covered with a hard top of cooked sugar

## *Home-made Tiramisu*

Marsala and coffee-soaked ladyfingers layered with mascarpone custard and whipped cream

## *Cannoli Sicilian*

Filled with ricotta

## *Sfingi Sicilian doughnut*

Every culture has their version of a doughnut. The Sfingi have been a part of Sicilian cuisine for centuries

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# FINGER FOODS

**\$40 per head + \$5 per head for additional selections**  
seven piece selection

- *Crocchette Di Patate Con Mozzarella*
- *Seafood Crocchettes*
- *Crostini Di Pane Al Burro & Salmone*  
*Toasted Bread Topped With Butter And Marinated Salmon*
- *Arancini – Vegetarian Or Ragu'*
- *Chicken Skewers*
- *Beef Skewers*
- *Mini Italian Sausage*
- *Mini Burger*
- *Vegetarian Frittata*
- *Eggplant Rolls With Ricotta & Basil*
- *Assorted Sliced Pizza*
- *Sausage Rolls*
- *Skewered Cherry Tomato, Bocconcini & Olives*
- *Pastizzi- Ricotta & spinach*
- *Marinated Crispy Drumettes*
- *Ditalini alla Norma*
- *Risotto Mushroom & Cherry Tomato*

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# B U F F E T

\$90 per head

## **Choose four of the following main dishes**

- chicken parmigiana
- sausages
- steaks
- grilled chicken
- skewers - beef or chicken
- rigatoni bolognese
- mushroom risotto
- lasagna
- salt and pepper calamari
- arancini – vegetarian or ragu'
- penne boscaiola – cream, mushroom & pancetta
- tortellini pesto & basilico

## **Choose three of the following sides**

- roasted potatoes
- mixed leaf salad
- buttered peas with bacon
- grilled vegies
- bowls of chips
- bean salad
- caponata
- mash potatoes

## **ALL BUFFETS COME WITH THE FOLLOWING CONDIMENTS**

- bread rolls and butter
- sauces to accommodate your choices

## **ADDITIONAL DISH \$8 PER HEAD**

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# C O R P O R A T E

Our private meeting room provides a unique experience with a backdrop of stunning golf course views and full audio/visual capabilities

## ***HOLD YOUR NEXT CORPORATE EVENT AT RIVERSIDE***

- seminars/conferences
- product launches
- team bonding/character building
- end of the year breakups/work parties

## ***PALM ROOM \$600 RIVERSIDE ROOM \$800.00 ROOM HIRE, MONDAY TO FRIDAY INCLUDES:***

- all audio/visual equipment hire
- projector & screen Ipod playback
- wireless microphone
- large whiteboard and markers
- table linen setup
- coffee, assorted tea, water and juice

## ***MORNING TEA \$20 per head***

- assorted muffins, Danishes + fruit platter

## ***LUNCH / DINNER \$25 per head. Please choose three options:***

- assorted pies & sausage rolls
- assorted sandwiches
- salt and pepper calamari
- assorted sliced pizza
- pastizzi
- bowl of hot chips
- greek salad - feta, tomato, red onion, cucumber & olives
- chicken and avocado salad

## ***AFTERNOON TEA \$15 per head***

- an assortment of slices

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# TERMS + CONDITION

+ **CONFIRMATION** A non-refundable deposit is required to secure your booking

+ **FINAL NUMBER** Exact numbers are required 14 days prior to your event and will form the basis of minimum charge regardless of attendance on the day of your event

+ **FOOD & BEVERAGE** Confirmed selections are required 14 days prior to your event upon confirmation of final number. Riverside Kitchen+Events reserves the right to alter menus with notification, according to seasonal availability. Beverages may be substituted with others of equal value if preferred selection is unavailable. Conditions apply to all beverage packages. Riverside Kitchen+Event has the right to discontinue service to any guests and/or reject any persons from the venue according to the Responsible Service o Alcohol guidelines, without liability.

+ **PAYMENT TERMS** Full payment is required at least 14 days prior the event, payable by cash, credit card, direct deposit. Cheque payments can be arranged at least 2 weeks before.

+ **CANCELLATION** Written notice is required for any cancelled or postponed events. If s than 30 days' notice is given, the cancellation fee will be a 50% of the total function amount based on the initial enquiry.

+ **EXTERNAL SUPPLIERS** Any intended entertainment/live performances or person providing services at the venue relating to your function, must have consent from Riverside Kitchen+Events prior to the event. Any external service providers must take out a public liability insurance. A certificate of currency indemnifying us and our related/associated companies must be provided prior to the commencement of your event.

+ **DAMAGES** The function organiser is responsible for any replacement or repair costs for any damages incurred by guests attending their function. Riverside Kitchen+Event shall not be responsible for loss or damage of any property left at the premise before, during or after a function.

+ **SECURITY** A function may require security services upon request of Riverside Kitchen+Events. The venue will organise this at the cost of the client.

+ **PRICES** All prices quoted are correct at time of enquiry and are subject to change.

+ **EXTRA** Chairs covers available at an additional cost of \$5

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