

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* \$70
- *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>	\$70
Selection of mix cured meat, olives, and homemade baked ricotta & cheese	
<i>Salt & pepper calamari</i>	\$75
<i>Prosciutto platter</i>	\$75
San Daniele prosciutto served with bocconcini, cherry tomato & rocket salad	
<i>Sicilian arancini x10</i>	\$45
<i>Pasta Platter</i>	\$65
Choice of sauces: Napoli, Bolognese, Pesto, cream & Mushroom	
<i>Fruit Platter</i>	\$55
<i>Tasting Dessert Board</i>	\$70
Tiramisu', Sfingi, Cannoli con Ricotta, Panna Cotta	

Riverside Kitchen & Events requests customers with food allergies or others dietary requirements to please inform us prior to agreement.

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*
- *Mini Sandwiches (Chef's Selection)*
- *Skewered Cherry Tomato, Bocconcini & Olives*
- *Pastizzi- Ricotta & spinach*
- *Marinated Crispy Drumettes*

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B U F F E T

\$70 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
- percolated coffee, 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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