



Nestled in the heart of Essendon golf course, Riverside Kitchen & Events provides an ideal location for your next event.

With picturesque greens, set on the Maribyrnong River, our contemporary setting and versatile venue can cater for corporate functions, stand up dinners, cocktail parties, Birthday, Christening, Engagement, Wedding, Wake and anniversaries.

Fully equipped with audio/visual facilities, ample onsite car park, heated balcony and 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 our events coordinator.

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

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PRICE LIST

- *Sharing packages* **\$39 - \$49 - \$59**
- *One course - plus Antipasto platter* **\$50**
- *Two courses (entrée – main)* **\$70**
- *Three courses (entrée – pasta –main)* **\$80**
- *Buffet* **\$80**
- *Finger foods* **\$40**

SHARING PLATTERS (10 guests)

- Chef's Antipasto platter*** **\$250**
Selection of gourmet Hot and cold Italian appetizer
- Antipasto platter*** **\$80**
A selection of Italian appetizer
- Salt & pepper calamari platter*** **\$85**
- School prawn platter*** **\$95**
Deep-fried, served with aioli dipping sauce
- Arancini Siciliani*** **\$55**
- Pasta platter*** **\$65**
Choice of sauces: Napoli, Bolognese, Carbonara or Norma
- Fruit platter*** **\$70**
- Tasting dessert board*** **\$100**
Tiramisu, Sfingi, Cannoli con ricotta, Panna cotta

SET MENU SHARING PLATTERS

ANTIPASTO PLATTER: Selection of Italian appetizers

PIZZA: Margherita & Capricciosa

PASTA: (2 choices) Bolognese, Carbonara or Norma

\$39/head

ANTIPASTO PLATTER: Selection of Italian appetizers

PIZZA: Margherita & Capricciosa

MAIN: (1 choice) Lamb shoulder, veal schnitzel, meat balls

SIDES: Roasted potato or seasonal vegetables

\$49/head

ANTIPASTO PLATTER: Selection of Italian appetizers

SALT & PEPPER CALAMARI PLATTER

SEAFOOD CROCCHETTES

PIZZA: Margherita & Capricciosa

MAINS: (1 choice) Lamb shoulder, veal schnitzel, salmon

SIDES: Roasted potato or seasonal vegetables & mixed salad

DESSERT: Homemade Sicilian sfingi & ricotta cannoli

\$59/head

ENTRÉE

Antipasto

Chef selection of Antipasto platter from southern Italy

Calamari fritti

Served with tartar sauce

Chicken satay skewers

Served with Homemade Satay dipping sauce

School prawns

Deep-fried, served with aioli dipping sauce

Beef & pork polpette

Italian meatballs, served with toasted bread

Parmigiana di melanzane

Eggplant layered with cheese and a rich Napoli sauce

PASTA

Gnocchi Gorgonzola

Homemade gnocchi with gorgonzola sauce

Ravioli di ricotta & spinaci

Homemade ravioli with spinach ricotta in a butter & sage sauce

Homemade Lasagna

Cannelloni di ricotta e spinaci

Homemade cannelloni with ricotta & spinach

Penne alla Bolognese

Penne al salmone

Smoked salmon, capers & spinach, cooked in a pink sauce

Risotto ai Porcini

Porcini mushroom, white wine & garlic

MAINS

Grilled porterhouse steak (300g)

Grilled porterhouse steak with your choice of - mushroom sauce or red wine jus

Lamb cutlets (additional \$5 p/p)

Lamb cutlets crumbed in herb & parmesan cheese, served with a garden salad

Veal scallopine al vino bianco/ funghi

Veal scallopine, served with vegetables and mashed potato

Chicken Kiev

Chicken breast fillets stuffed with spinach & ricotta cheese, served with vegetables and mashed potato

Chicken parmigiana

Chicken topped with mozzarella and Napoli sauce, served with chips

Barramundi fillet

Grilled barramundi fillet, served with veggies & roasted potatoes

Salmon

Grilled salmon with a lemon and dill sauce, served with a garden salad

DESSERTS

Profiterole

Filled with chantilly cream

Home-made Tiramisu

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

Cannoli Siciliani

Filled with ricotta

Homemade Sicilian Sfingi

Every culture has their version of a doughnut.

The Sfingi have been a part of Sicilian cuisine for centuries

FINGER FOODS

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

- *Crocchette di patate con mozzarella*
- *Meatballs*
- *Prawn cocktail*
- *Arancini – vegetarian or ragú*
- *Satay chicken skewers*
- *Mini Italian sausages*
- *Sliders (lamb, beef, chicken or fish)*
- *Vegetarian frittata*
- *Eggplant rolls with ricotta & basil*
- *Assorted Pizza*
- *Sausage rolls*
- *Skewered cherry tomatoes, bocconcini & olives*
- *Pastizzi with ricotta & spinach*
- *Prawn noodle salad*
- *Rockmelon bruschetta with goats cheese and prosciutto*
- *Crostini topped with a salmon mousse*

B U F F E T

\$80 per head

Choose four of the following main dishes

- chicken parmigiana
- sausages
- steaks
- meat balls
- satay chicken skewers
- rigatoni bolognese
- lasagna
- salt and pepper calamari
- arancini – vegetarian or ragú
- penne al salmone

Choose three of the following sides

- roasted potatoes
- mixed leaf salad
- seasonal vegetables
- bowls of chips
- bean salad
- caponata
- mashed potato

ALL BUFFETS COME WITH THE FOLLOWING CONDIMENTS

- bread rolls and butter
- sauces to accommodate your choices

ADDITIONAL DISH \$8 PER HEAD

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
- wireless microphone
- large whiteboard and markers
- table linen setup
- instant coffee, assorted tea, juices & water

Additional charge for barista coffee: **\$4.00**

MORNING TEA \$20 per head

- assorted muffins, scones + fruit platter

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

- arancini
- assorted sandwiches
- salt and pepper calamari
- assorted sliced pizza
- pastizzi
- bowl of chips
- garden salad
- chicken and avocado salad

AFTERNOON TEA \$15 per head

- an assortment of slices

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 less 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