

RIVERDECK

[YOUR EVENT]

Special occasion, birthday party, or company 'do' the Riverdeck would love to help make it an event to remember.

Depending on size, theme and timing, you may decide on a combination of styles to create the perfect match for you and your guests.

A canapé menu may be ideal for your next event or you can mix and match a selection of canapé items with other styles including our gourmet BBQ, noodle boxes and plated options. The choice is entirely yours and our head chef & function coordinator are here to help you tailor the ideal menu to suit. We are happy to discuss all options and any special requirements at any time.

[DIETARY REQUIREMENTS]

Catering dietary requirements is one of our specialties. We believe that providing quality alternatives for those with dietary preferences or allergies is important to ensure that all guests are respected and included.

Special dietary needs must be notified no later than 5 days prior to your event.

Our menu items have been designated v – vegetarian, gf – gluten free or gfo - gluten free option available.

[PRICING]

VENUE HIRE & STAFFING

Staffing costs are included in our pricing, as is GST. Venue hire is complimentary for functions of 30 or more people. A hire fee of \$300 is charged if minimum numbers are not met.

Depending on your style and size of your event, you may choose to have your function all fresco on our lovely deck, inside or a combination of both

We are happy to discuss individual components and combinations to find an event menu that suits your style and budget.

[DRINKS]

We can provide a great range of local and regional wines plus local craft, Australian and international beers. Please chat with our function coordinator for options.

- * Cash Bar available. On many occasions a simple solution is for your guests to purchase their preferred drinks from our cash bar
- * Beverage packages for the duration of your event are available on enquiry

[CANAPES]

Each of our canapés is individually priced so you can select as many items as you like to fit with your budget. We have a suggested number of canapés to suit the length of your event but feel free to choose any number.

- * 2 Cold and 3 Hot (1- 1½ hour event)
- * 3 Cold and 5 Hot (2-3 hour event)
- * 3 cold and 7 hot (3-4 hour event)

vegetarian

- * Bruschetta tomato, onion and basil 3.5
- * Pakoras, cucumber, yoghurt and mint dipping sauce 4
- * Spanakopita Greek style spinach and fetta filo parcels 4
- * Potato & leek frittata, chive & chili crème fraîche 3.5 gf
- * Roast vegetable mini quiche 4
- * Roast pumpkin arancini, napolli sauce 3.5 gfo
- * Mac & cheese gratin, crispy bacon 3.5 vo
- * Vietnamese rice paper rolls, nam jim sauce 3.5 gf

meat & seafood

- * Smoked salmon bilinis with crème fraiche 4
- * San choi bow with chicken 4.5
- * Harrietville smoked trout, lemon myrtle bilinis, sour cream 4
- * Chicken satay skewers, peanut sauce 4.5 gf
- * Moroccan lamb skewers 4.5 gf
- * Mini shredded bbq pork taco, pineapple & chilli salsa 5
- * Cocktail spring rolls with soy dipping sauce 3.5 vo
- * Gourmet sausage rolls, tomato relish 4
- * Braised beef cheek on mash 5 gf
- * Smoked ham, Milawa cheddar & leek croquettes, dijonnaise, fresh chives 4.5
- * Honey soy chicken wings, Asian dipping sauce 4.5 gf
- * Sticky duck slider, Asian slaw, hoisin sauce 5
- * Handmade mini beef & red wine pie, tomato relish 4.5

Cheese & Antipasto platter - selection of cheeses, dips, antipasto vegetables,
for approx. 10 people (gfo) \$70 per platter
Add selection of meats \$80 per platter

RIV=RD=CK

[NOODLE BOXES]

Enjoy a relaxed dining event with a little more. Our noodle boxes are individual serves that your guests can enjoy as a stand alone option or combined with a canapé menu or gourmet bbq. Our noodle boxes are proportioned as entrée size serves.

- * Pork belly salad gf
- * Chicken caesar salad gf, v
- * Tandoori chicken marsala curry, rice gf (vo)
- * Thai beef salad gf
- * Fish & chips
- * Pulled Pork Sliders (lamb or beef options available)
- * Moroccan grilled salmon with cous cous salad
- * Lemon curried prawns on a bed of rice gf
- * Meatballs, pasta in napoli sauce
- * Roast pumpkin arancini, napoli sauce gfo

Noodle Box pricing

1 box	\$9 per person
Choice of 2	\$16.00 per person
Choice of 3	\$25.00 per person

RIV  RD  CK

[GOURMET BBQ]

Our gourmet bbq includes a selection of breads and rolls with creamy whipped butter along with house-made sauces, mustards and relishes to compliment your choices.

Prices start at \$35 pp. for 3 mains, 2 salads and 2 sides selection.

Additional mains can be added for \$7 per person or additional sides and salads for \$3 pp.

bbq mains

- * Alpine angus scotch fillet steak
- * Ricardi's pork and fennel sausages
- * Thai crusted lamb cutlets
- * Morrocan chicken breast
- * Housemade lamb, mint & rosemary burger patties
- * Chickpea falafel patties
- * Chicken or lamb kebabs
- * Citrus crumbed barramundi fillet
- * Bbq prawns with garlic, lime and chilli butter
- * Crispy skin salmon fillet

bbq salads

- * Cherry tomato, cucumber, feta, onion
- * Chat potato, sour cream, spring onions
- * Mixed leaf, tomato, cucumber, carrot onion, capsicum
- * Cabbage slaw
- * Spiced cous cous, roasted vegetables, citrus dressing
- * Rocket pear and parmesan, blue cheese, walnuts
- * Roast beetroot, pumpkin, chickpeas, rocket, pepitas

bbq sides

- * Roasted thyme & butter mushrooms
- * Mac & cheese gratin: crispy bacon
- * Tossed warmed greens: toasted almond flakes
- * Mini baked potatoes: sour cream: crispy bacon: cheese

RIV≡RD≡CK

[PLATED DINING]

We are happy to provide an individual quote for your event, as you may like to combine some of our options such as a canapé selection or dessert station. Price per head may vary with the combination of selections and the style of your event.

As an indication only: a 2 course, alternate drop plated meal would be \$45 per person, 3 courses \$55 pp.

Our plated dining includes dinner rolls and creamy whipped butter.

entrée

* Bruschetta tomato, onion and basil	v
* Smoked salmon on potato rosti with crème fraiche	gf
* Goat's cheese and tomato tart	gf
* Baked mushrooms with feta	v, gf
* Chicken satays, traditional peanut sauce, rice	gf
* Pumpkin soup, sour cream, chives	v, gf
* Prosciutto wrapped rockmelon, basil	gf
* Pan fried mushrooms & chorizo, feta	gf
* Smoked salmon & potato croquettes, russian dipping sauce	gf
* Roast pumpkin arancini, napoli sauce	gf

mains

* Grilled Barramundi fillet, lemon crumb or hollandaise, chips, salad	gfo
* Beef and Spinach Curry with rice, raita, naan bread	gfo
* Moroccan Spiced Chicken, roast vegetable and cous cous salad	
* Slow cooked Lamb shoulder, roast vegetables, tossed greens, red wine gravy	gf
* Loin of Pork stuffed with macadamias and cranberries with smashed potato, red cabbage, greens, apple sauce	gf
* Salmon fillet, potato rosti, asparagus/broccoli, crème Fraiche/hollandaise	gf
* Lemon Chilli Chicken baked in coconut cream, asian greens, rice	gf
* Beef cheek ragout: parmesan & herb crumble	gf
* Sticky pork ribs: smokey bbq glaze, crushed potato salad, sour cream	gf
* 8hr lamb shank: garlic potato mash, greens	gf
* Maple glazed pork belly, spiced pear puree, apple, fennel, blue cheese & walnut salad	gf
* Sweet potato polenta, grilled eggplant, roast capsicum, zucchini haloumi, pesto & balsamic glaze	v, gf
* Aloo gobi (potato, cauliflower & chickpea) curry with rice, raita and naan bread	v, gfo
* Mushroom ragout: parmesan & herb crumble	v

RIV RD CK

dessert

- * Tiramisu
- * Lemon Meringue Tart
- * Sticky Date pudding gfo
- * Chocolate Mousse, classic chocolate mousse, whipped cream gf
- * Pavlova Nest: meringue nest, crème patisserie, seasonal fruit gf
- * Gulab jamun: spiced Indian dumplings, rosewater syrup, coconut yoghurt
- * Raspberry white chocolate cheesecake: berry coulis gfo
- * Vacherin: meringue: vanilla ice cream: mixed berries: raspberry coulis gf
- * Fresh fruit salad: passion fruit coulis: clotted cream gf
- * Baked figs: Milawa chevre: toasted macadamias: honey (seasonal) gf
- * Roast stone fruit trifle: sherry jelly: custard (seasonal)
- * Apple crumble: vanilla ice cream: custard

RIV≡RD≡CK