



book your next event at The Riverdeck Kitchen



available 7.30 - 10.30am 10-40 people

served picnic style

pots of tea & espresso coffee
local apple & orange juice
seasonal fruit platter, yoghurt, beechworth honey
house made granola
breakfast quiche with bacon tomato & herbs
or asparagus & feta
french toast and crispy bacon
mini pancakes with maple syrup and berry compote
breakky board w/ smashed avo, haloumi, sourdough and more



available from 11.00am 10-40 people

made to shake

pots of tea & espresso coffee
local apple & orange juice
seasonal fruit platter,
breakfast quiche with bacon tomato & herbs
or asparagus & feta
french toast and crispy bacon
breakky board w/ smashed avo, haloumi, sourdough and more
marinated chicken sliders with Asian slaw
asparagus & pea arancini
maple glazed pork belly
two salads
alternate selections and dietary requirements available

\$50 per person
2.5hr venue hire
drinks package available



what's on the table

some example items for your grazing table include: artisan breads and rolls - water crackers - lavosh - g.f. crackers house made dips - olives - marinated vegetables gourmet cheeses - semi dried tomatoes - pickles - cornichons local smoked ham - salami - local smoked trout house baked sweets - fresh fruits

package options

entree

as a starter or light meal

main

a more substantial offering including mini quiches, sausage rolls and similar

25+: \$17.5 per person

40+: \$16 per person

25+: \$35 per person 40+: \$32 per person dessert

the mains package plus sweet selection

25+: \$42 per person

40+: \$39 per person



served buffet style

our gourmet bbq includes a selection of mains [meats, seafood or vegetarian options], salads and sides accompanied by artisan breads together with house-made sauces, mustards and relishes to compliment your choices

package options

Standard 3 mains/ 2 salads/2 sides \$35 per person

additional mains \$7 per person/main additional salads and sides \$3 pp/addition

to Start/end
add bread & dips to start
or cheese board
or sweets platters to finish
\$6 per person

mains

alpine angus scotch fillet steak
ricard's gourmet sausages
thai crusted lamb cutlets
morrocan chicken breast
housemade lamb, mint & rosemary burger patties
chickpea falafel patties
chicken or lamb kebabs
grilled barramundi, fillet citrus sauce
bbq prawns with garlic, lime and chilli butter
crispy skin salmon fillet

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

sides

roasted thyme & butter mushrooms
mac & cheese gratin: crispy bacon
tossed warmed greens: toasted almond flakes
baked potatoes: sour cream: crispy bacon: cheese
oven roasted balsamic tomatoes





after 5 stand up event 30+ people

before a meal

2-3 pieces: \$13.5 pp ideal for the first hour before your meal cheese|1 hot|1 cold selection a light meal
6-7 pieces: \$27 pp
cheese|3 hot|3 cold selections
add 2 substantial items for \$13
per person

the perfect med 8-9 pieces: \$35 pp cheese | 4 hot | 4 cold selections add 2 substantial items for \$11 per person

glam it up
add a substantial item for It per person
pork sliders w/ apple slaw, sticky soy glaze
san choi bow with chicken
garlic prawns and rice
shredded pork taco with pineapple and chilli salsa
haloumi, mushroom, roast pepper sliders w/ aioli
thai beef salad
tandoori chicken marsala curry w/ rice
sticky duck slider, asian slaw, hoisin sauce

vegetarian

bruschetta tomato, onion and basil pakoras, cucumber, yoghurt and mint dipping sauce spinach & feta sausage rolls potato & leek frittata, chive & chilli crème frâiche gf roast vegetable mini quiches roast pumpkin arancini, napoli sauce gfo mac & cheese gratin, crispy bacon vo vietnamese rice paper rolls, nam jim sauce gf haloumi, tomato, pesto bites tomato & goats cheese filo tarts spicy roast cauliflower, aioli gf falafel bombs, tzatziki sauce

meat a seafood

smoked salmon bilinis with crème fraiche
harrietville smoked trout, lemon myrtle bilinis, sour cream
chicken satay skewers, peanut sauce
moroccan lamb skewers gf
cocktail spring rolls with soy dipping sauce vo
gourmet sausage rolls, house relish
braised beef cheek on mash gf
smoked ham, Milawa cheddar & leek croquettes, dijonaise, fresh chives
honey soy chicken wings, Asian dipping sauce gf
pea & asparagus arancini, house relish
house made mini beef & red wine pie, tomato relish
spanish meatballs, tomato sugo



For a more formal seated event whether it's a formal 3 course dinner, alternate drop, feasting boards or combination of any of our options, we will put together a fabulous package for your individual event. we have listed our most common package options below but are happy to provide a specialised quote for your function

formal plates entree | main | dessert 1 selection per course \$55 per person

> long table feast cheese | dips | breads 2 slow cooked meats | 4 sides dessert station/platters \$50 per person

entree

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
pea & asparagus arancini, house relish v, gfo

dessert

tiramisu

lemon meringue tart sticky date pudding | butterscotch sauce | clotted cream 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 | berry coulis gf fresh fruit salad | passion fruit coulis| clotted cream gf baked figs: milawa chevre | toasted macadamias | honey (seasonal) apple crumble |vanilla ice cream | custard flourless chocolate cake | salted caramel sauce | whipped cream vanilla bean panna cotta | fruit coulis | fresh berries gf

mains

grilled barramundi fillet, citrus 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, 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, greens, 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 v, gfo aloo gobi curry with rice, raita and naan bread mushroom ragout: parmesan & herb crumble

long table feast

slow cooked lamb shoulder, red wine gravy
twice cooked pork belly | crackling | fennel & apple sauce
charcuterie board | smoked ham | prosciutto | salami | smoked salmon
confit chicken marylands
mixed roast vegetables
salads and sides selection from gourmet bbq options
dessert station or mixed dessert platters
artisan breads | housemade dips | local cheeses



cheese platter \$70

3 artisan cheeses | nuts| fruit | crackers | quince paste | house relish

antipasto platter 890

smokehouse ham | salami | prosciutto | nuts | olives | crackers | lavosh | 2 artisan cheeses | smoked trout pate | house dips

fruit platter \$55

fresh seasonal fruits

gowkmet wkups ok sundwiches \$10 pp roast chicken | mayo | spring onion | flaked almond smoked salmon | cream cheese | capers | red onion smokehouse ham | cheddar cheese | house relish turkey | cranberry | avocado | brie roast pumpkin | spinach | pesto | swiss cheese | roast capsicum wraps will contain a protein [vo], complimentary salad and condiment

SWEETS SFROM U.5 PER PERSON muffins | scones | brownies | raspberry almond | tartlets | eclairs | orange & almond cake | carrot cake | anzacs | yoyos

mixed platters | single selection | stand alone or combined with savoury options

grazing boxes

3 artisan cheeses | fresh fruit | nuts | lavosh | crackers | quince paste | house made dip |olives |cornichons & selection of sweets

mini graze box (2-3 people) \$40 full graze box (4-5 people) \$70 mega graze (6-8 people) \$97

need gluten free, vegan or other dietary requirement? we can do that



KITCHEN

hen's party |birthday|
special occasions
10 + people

celebrate in style

celebrate your special occasion with a traditional high tea. an array of indulgent treats including ribbon sandwiches, savoury delights, luscious sweets and of course fluffy scones with jam & cream complimented by endless tea and expresso coffee

nighted \$\mathcal{U}9\$ per person an example of your high tea may include: ribbon sandwiches |cucumber & mint | smoked salmon| chicken and almond| savoury| petite quiche | smoked salon bilini |arancini | croquette sweet | lemon curd tartlet | brownie bite | macaron | chocolate truffle | eclair scones with house made jam and clotted cream

sparkling high tea \$69 per person our high tea selection accompanied by glasses of delightful prosecco

gin high tea \$85 per person 3 different gin cocktails to compliment your high tea selection



cash bar

open bar or we can put together a custom beverage menu for your event.

your guests can pay as they go or we can set up a tab.

this option allows for a wide spectrum of drink consumption

basic drink package first howr \$27 pp \$17 pp/ howr thereaftere 3 domestic and 1 craft beer | cider | house wine | sparkling | non alcoholics

premium drink package first hour \$33 pp \$22 pp/ hour thereaftere full domestic and craft beer selection | cider | red & white wine from our range | sparkling | non alcoholics



terms and conditions

venue info

Our venue closes at midnight.

We love our neighbours and sound does travel far in our small community. No unreasonable amplification is allowed.

Our liquor license concludes at 11pm. An extension permit can be requested at the time of booking but is not guaranteed.

We are a non smoking venue.

Strictly no BYO. RSA is enforced at all time, even if on a beverage package.

Depending on guest numbers daytime events may proceed alongside normal venue operations. All efforts will be made to provide as separate and private space as possible.

Our deck area may be requested and although covered with a waterproof marquee, inclement weather may require the event to be moved inside. We will do our best to accommodate your area request.

Booking your event

A \$300.00 deposit is required at the time of your booking to secure your event.

Smaller events require a credit card hold of \$15 per person to secure your event.

Final numbers, dietary considerations and confirmation of the menu is due 14 days before your event.

Full payment of all food and beverage packages is due 3 days prior to your event.

Cancellations

Cancellations must be advised in writing to info@theriverdeck.com.au

A cooling off period of 7 days will be observed following receipt of your deposit provided the function date is a least 4 weeks ahead.

A cooling off period of 24 hours will be honoured for events less than 4 weeks ahead.

The full deposit will refunded if the event is cancelled during the cooling off period.

Cancellation after the cooling off period will incur the loss of the full deposit.

Cancellation due to Government imposed COVID-19 restrictions will not incur any penalty and all attempts will be made to reschedule your event.

Events cancelled within 10 days of the event date will forfeit the full deposit.

Events cancelled within 3 days of the event will incur a \$250 cancellation fee in addition to the deposit.

Events booked on a 'per person' basis will be charged in full for the advised number of guests (10 days prior) including any no shows.

Responsibilities and damage

The client will be responsible for the loss or damage to any venue property or for any claim for any loss, damage or injury however caused by the client or its employees, agents, contractors or guests. Whilst all care and attention is taken, The Riverdeck Kitchen cannot accept responsibility for lost or damaged goods.

No dangerous goods to be brought into the venue.

No items to be nailed, screwed, stapled or adhered in any way to any surface at the venue.

The function shall commence and conclude at the agreed times and guests and attendees shall conduct themselves in a respectful and orderly manner in full compliance with The Riverdeck Kitchen management directions.



booking form

Name:	
Date of Event:/202	
Email address:	
Phone Number:	
Number of guests attending:	
Cateriing/Beverage Package :	
Details of Event :	
Quote : \$	
Final Numbers and Menu to be advised on:	/202
Final Payment (less deposit) of \$	due on:/202
	have read the terms and conditions set out in the
booking agreement and agree to the terms at understand that if the payment is not made	nd conditions.