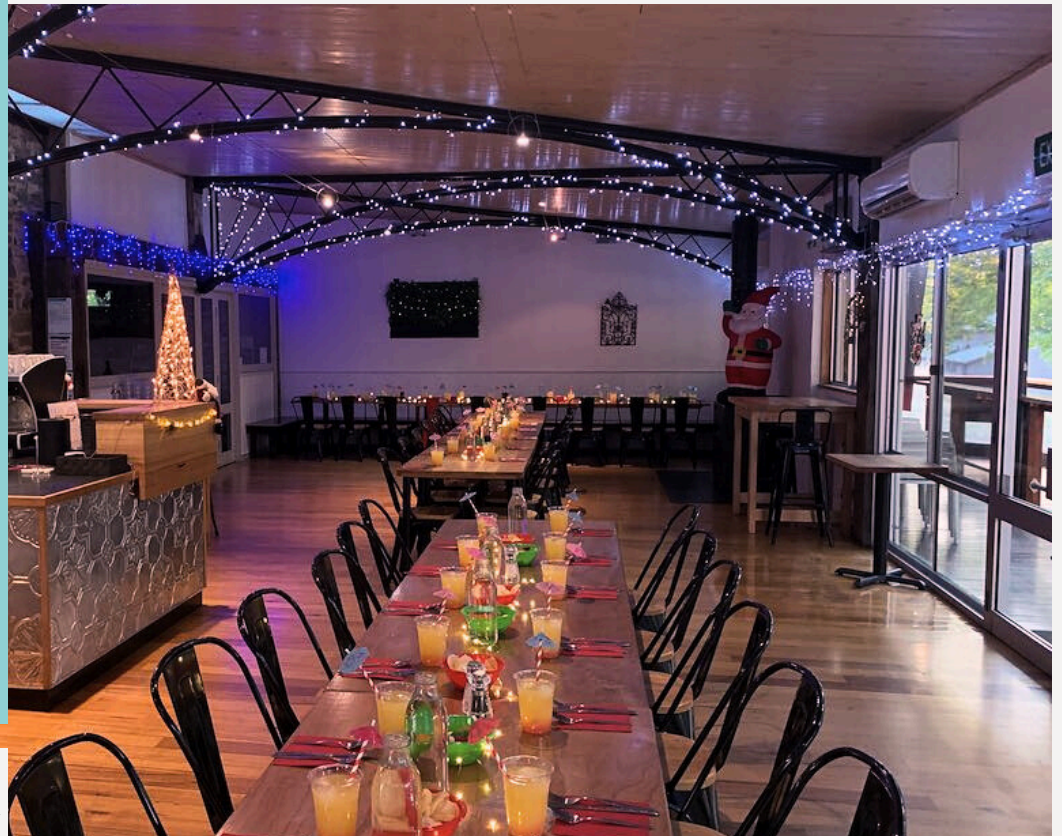


SMALLER FUNCTIONS



book your next event at  
The Riverdeck Kitchen

brunch dinners celebrations catering

COCKTAIL PARTY



after 5 stand up event  
30+ people

the networker

5 pieces : \$32 pp  
2-3 hot or 2-3 cold selections  
served over 2'ish hours

the entertainer

7 pieces : \$45 pp  
3-4 hot or 3-4 cold selections

all night long

8-9 pieces : \$55 pp  
cheese|4 hot|4 cold selections

hot or cold selection numbers are seasonal

glam it up  
add a substantial item for \$10 per person

pork sliders w/ apple slaw, sticky soy glaze  
mini fish tacos with pickled cabbage, pico de gallo and lime  
battered NZ whiting with hand cut chips

garlic prawns and rice  
shredded pork taco with pineapple and chilli salsa  
roast mushrooms tufted with saffron rice and vegetables.

thai beef salad  
butter chicken curry w/ rice  
sticky duck slider, asian slaw, hoisin sauce

## vegetarian

bruschetta tomato, onion and basil  
pakoras, cucumber, yoghurt and mint dipping sauce  
mini spanakopita triangles  
potato & leek frittata, chive & chilli crème fraîche gf  
roast vegetable mini quiches  
vegetarian "sausage" rolls, house relish  
pea & asparagus arancini, house relish gfo  
cocktail spring rolls with dipping sauce  
fiore di latte mozzarella, tomato, pesto bites gfo  
tomato & feta tarts  
buffalo baked cauliflower bites, aioli gf  
falafel bombs, tzatziki sauce

## meat &amp; seafood

smoked salmon bilinis with crème fraiche  
chicken satay skewers, peanut sauce gf  
moroccan lamb skewers gf  
king fish ceviche gf  
gourmet sausage rolls, house relish  
braised beef cheek on mash gf  
smoked ham, Milawa cheddar & leek croquettes, dijonnaise, fresh chives  
honey soy chicken wings gf  
pork carnitas, pickled red onion, avocado mousse, salsa verde  
spanish meatballs, tomato sugo  
chicken croquettes, sriracha mayo

HIGH TEA



hen's party | birthday |  
special occasions  
6+ 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 espresso coffee

*high tea*      \$65 per person

an example of your high tea may include:

ribbon sandwiches | cucumber & mint | smoked salmon | chicken and almond |  
savoury | petite quiche | smoked salmon bilini | arancini | croquette  
sweet | lemon curd tartlet | brownie bite | macaron | chocolate truffle | eclair  
scones with house made jam and clotted cream

*sparkling high tea*      \$79 per person

our high tea selection accompanied by 2 glasses of delightful prosecco

*gin high tea*      \$120 per person

3 different gin cocktails to compliment your high tea selection

CATERING



The  
RIVERDECK  
KITCHEN  
EXPERIENCE THE DESTINATION

meetings | get togethers  
| bridal parties

fruit platter \$65  
fresh seasonal fruits

gourmet wraps, sandwiches or rolls \$17 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  
avocado | spinach | pesto | cheese | roast capsicum  
wraps will contain a protein [vo], complimentary salad and condiment

sweets \$from 7.5 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

## selections

## GRAZING boxes

artisan cheeses | fresh fruit | antipasto | salami | prosciutto |  
crackers | quince paste | house made dip | olives

mini GRAZE box (2-3 people) \$75  
full GRAZE box (4-5 people) \$110  
mega GRAZE (6-8 people) \$170

## CHARCUTERIE boards

from \$17.50 per person in house

artisan cheeses | antipasto | salami | bread or crackers | quince  
paste | house made dip | olives

\* specialty brunch or sweets boxes available  
please enquire for menu selections

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

DRINKS



drinks

tab/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

2 hour NETWORKING DRINK package

\$30 per person

2 domestic and 1 craft beer | cider | 1 red & 1 white wine | sparkling | softdrink

basic DRINK package

first hour \$27 pp \$17 pp/ hour thereafter

premium DRINK package

first hour \$33 pp \$22 pp/ hour thereafter

full domestic and craft beer selection | cider | red & white wine from our range | sparkling | non alcoholics

# terms and conditions

## Cakage

A fee of \$2.00 per person will apply to the cutting and serving of celebration cakes not included in the function menu.

## 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](mailto: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: .....

Catering/Beverage Package :

Details of Event :

Quote : \$ .....

Final Numbers and Menu to be advised on: ----/----/202--

Final Payment (less deposit) of \$                      due on: ----/----/202--

I ..... have read the terms and conditions set out in the booking agreement and agree to the terms and conditions.

I understand that if the payment is not made

