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RIVERSIDE

KITCHEN + EVENTS

FUNCTION PACKAGES

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OUR EVENTS



Nestled in the heart of Essendon Golf Course, only minutes away from the CBD, Riverside Kitchen + 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 150 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!

COCKTAIL FOOD

Why not do it standing up? This popular option provides a variety of items allowing guests to move around and mingle.

\$35 per head + \$5 per head for additional selections

seven piece selection

- + green beans wrapped in bacon with parmesan
- + mushrooms stuffed with cheese fungi
- + fried pasta drops
- + mini bruschetta
- + calamari and artichoke salad served in a lettuce cup
- + cheese board, selection of Italian cheeses served with lemon marmalade and honey
- + rolled english roast beef filled with Rocket and lemon dipping sauce
- + mini burgers
- + assorted sliced pizza
- + mini vole vaunts filled with chefs selection
- + mini vegetarian arancini
- + prawn and calamari skewers with sicilian bread crumbs
- + skewers of bocconcini, basil and cherry tomato

CONTINUE THE THEME WITH DESSERT PLATTERS \$10 PER HEAD

- + a sweet selection of mini assorted desserts

SET COURSE 1

Perfect for a catch up lunch, gathering,
or celebratory dinner in our restaurant.

\$45 per head

ENTREE share plates

+ **riverside antipasto plate**

chefs selection of gourmet tapas from south italy

+ **vegetarian arancini**

+ **salt & pepper squid**

with dipping sauce

MAIN choice of two, alternative drop

+ **homemade chilli gnocchi**

alla calabrese with garlic, salami calabrese, Napoli

+ **salmon steak**

oven baked served with orange rind sauce with steamed veg

+ **ricotta and spinach stuffed crepes**

served with a touch of napoli sauce

+ **papparedelle alla marinara**

papparedelle with fresh seafood in napoli sauce

+ **risotto vegetarian**

a selection of fresh vegies with a touch of napoli sauce

+ **oven baked beef sirloin**

crumbed sirloin served with fresh napoli, ham, mushrooms, parmesan
and olives served with a caponata salad

+ **chicken cordon bleu**

chicken breast, stuffed with ham, cheese crumbed and oven backed
served on a bed of creamy mash potato

SET COURSE 2

For a more intimate experience, enjoy an exclusive lunch or dinner in our private function room.

\$60 per head, starter, entree and main inc tea and coffee

\$75 per head started, entree, main and dessert inc tea and coffee

STARTER- individual riverside antipasto plate

chefs selection of gourmet tapas from south italy

ENTREE-alternative drop choose two

- + **vegetarian arancini** served with rocket and napoli
- + **salt & pepper squid** with mixed leaf salad
- + **stuffed vegetables** a selection meat and vegetarian filled vegetables
- + **pasta wellington** filled with ricotta and spinach and a touch of napoli
- + **seafood vole vaunt** filled with fresh seafood and cream sauce
- + **salad** of calamari and artichokes

MAIN your choice of alternative drop for individual meals or sharing style so your guests can try a bit of everything

- + **homemade gnocchi**
served with mushroom pesto
- + **pan fried fettuccini**
creamy mushroom sauce with pancetta
- + **saltimbocca alla romana**
veal scaloppini with prosciutto and sage served with artichoke
- + **involtini pesce spada**
rolled swordfish in breadcrumbs oven baked with sultana, pine nuts served with scalloped potatoes
- + **chicken scallop with marsala and porcini**
served with potato mash and buttered asparagus
- + **bistecca con funghi tartufo** pan fried steak with mushrooms and truffle sauce with a touch of cream

EXTRAS- bowl of mash/leafy garden salad/mixed grilled veg

DESSERT- to share in middle of tables a sweet selection of mini assorted desserts

TRADITIONAL MENU

course meal

TO START a selection of hot and cold canapés

ENTREE alternative drop choose two

- + **vegetarian arancini** served with rocket and napoli
- + **salt & pepper squid** with mixed leaf salad
- + **stuffed vegetables** a selection meat and vegetarian filled vegetables
- + **pasta wellington** filled with ricotta and spinach and a touch of napoli
- + **seafood vole vault** filled with fresh seafood and cream sauce

PASTA alternative drop choose two

- + **lasagne** homemade
- + **gnocchi ai tre formaggi** mozzarella, blue cheese and scamorza
- + **ravioli napoli** filled with ricotta, served with Napoli and a touch of pesto
- + **chilli gnocchi** alla calabrese with garlic, salami and napoli
- + **fettucini al salmon** served with cream and smoked salmon
- + **risotto funghi**

MAIN alternative drop choose two

- + **saltimbocca alla romana**
veal scaloppini with prosciutto and sage served with artichoke
- + **involtini pesce spada**
rolled swordfish in breadcrumbs oven baked with sultana, pine nuts served with scalloped potatoes
- + **chicken scallop with marsala and porcini**
served with potato mash and buttered asparagus
- + **bistecca con funghi tartufo** pan fried steak with mushrooms and truffle sauce with a touch of cream

DESSERT \$15 per head

to share in centre of tables a sweet selection of mini assorted desserts

BBQ BUFFET

Gets your guests up and moving around for a more casual event!

BBQ \$40 per head

- + sausages
- + minute steaks
- + grilled chicken
- + mixed grilled skewers

vegetarian options available

includes the following:

SIDES

- + potato salad
- + mixed leaf salad
- + buttered peas with bacon

CONDIMENTS

- + grilled onion
- + bread rolls
- + sauces, mustards, butter

CORPORATE

Our private meeting room provides a unique experience with a backdrop of stunning golf course views and full audio/visual capabilities.

\$300 room hire, mon-fri includes:

- + all audio/visual equipment hire
 - projector & screen
 - ipod playback
- + wireless microphone
- + large whiteboard + markers
- + table linen & set up
- + percolated coffee, tea, water and juice

HOLD YOUR NEXT CORPORATE EVENT AT RIVERSIDE

- + seminars/conferences
- + product launches
- + team bonding/character building
- + end of year breakups/work parties

CORPORATE GOLF PACAKGES AND RESTAURANT PACKAGES

choose one of the following activities followed by lunch or dinner in our restaurant

- | | |
|----------------------------|--|
| + golf | \$15.20 per head |
| + driving range | \$15 per head |
| + tennis court hire | \$15 per hour <small>equipment hire not inc in price</small> |
| + high ropes | quoted to group size |
| + parma and pot per person | \$15 per head |
| + 2 course meal | \$45 per head |
| + canap é menu | \$35 per head |

CORPORATE

Our private meeting room provides a unique experience with a backdrop of stunning golf course views and full audio/visual capabilities.

CATERING CAN BE ARRANGED FOR YOUR CORPORATE EVENT

MORNING TEA \$15 per head

+ assorted muffins, danishes + fruit salad

LUNCH \$20 per head

+ fresh assorted wraps & sandwiches
+ **salad** cos, feta, almond, avocado, lemon dressing
+ **salad** mixed leaf, balsamic

AFTERNOON TEA \$10 per head

+ an assortment of slices and tarts

DINNER

+ canapé menu available
+ sit down menu available

\$35 per head

price available upon request

TERMS + CONDITIONS

- + **confirmation** A deposit is required to secure your booking. Tentative bookings can be arranged for up to three days.
- + **final numbers** 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 numbers. 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 + Events has the right to discontinue service to any guests and/or eject any persons from the venue according to the Responsible Service of Alcohol guidelines, without liability.
- + **payment terms** Full payment is required at least 7 days prior to the event, payable by cash, credit card, direct deposit, cheque payments can be arranged at least two weeks before.
- + **cancellations** Written notice is required for any cancelled or postponed events.
If less than 30 days notice is given, the cancellation fee will be 50% of the total function amount. If cancellation is less than 7 days, the client will be charged the full function amount based on the initial enquiry.
- + **external suppliers** Any intended entertainment/live performances or persons 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 + Events 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.