



## WEDDINGS AND SPECIAL EVENTS AT RIVER HOUSE





The dining room at River House is a comfortable environment providing a versatile space in which to host a variety of events.

We pride ourselves by offering a professional, stylish and affordable venue for both small and large groups.

From weddings, casual dining to corporate entertaining, we tailor our menus and space to suit your individual requirements. The configuration of floor space allows for flexibility when accommodating groups and functions. Larger groups may be catered for through hosting a cocktail style party.

At River House, our team is dedicated to providing you with a relaxed and enjoyable dining and function experience.

*Janet Cameron*

Functions Manager





Stylish, welcoming and versatile. We tailor each function to suit your individual needs perfectly.

#### **RIVER HOUSE AMBIENCE**

River House can accommodate all your needs when it comes to functions. We pride ourselves by offering a professional, stylish and affordable venue for both small and large groups. Perfect for weddings, private parties, corporate events, wine tastings or any special occasion. Our dining room is stylish and welcoming, and the configuration of floor space allows for flexibility when accommodating groups and functions. We offer a selection of menu options tailored to your individual needs. These range from canapés and cocktail to the more structured event, which may include a sit down, multiple course dinner. One thing you can be assured of, each celebration will be personalised to suit your function requirements perfectly.

#### **OUR FACILITIES**

Fully licensed restaurant.

Ample on street parking and private car park for 6 cars.

Fully air-conditioned.

Seats maximum 85 people – can accommodate larger groups for cocktail style parties.

Outside dining available dependant on weather.





## EXCLUSIVE USE OF RESTAURANT

For exclusive use of the restaurant, we offer a variety of food packages:

**A selection of three courses including side dishes.**

Starting from \$72 per person

**A selection of two courses including side dishes.**

Starting from \$55 per person

Prices for your function will depend upon the time of year. The prices outlined below are the minimum charges for low season.

Beverage charged on consumption.

### MINIMUM CHARGES FOR EXCLUSIVE USE OF RESTAURANT

| 2009               | Lunch        | Dinner Sun – Thr | Dinner Fri – Sat |
|--------------------|--------------|------------------|------------------|
| Jan                | Upon request | Upon request     | Upon request     |
| Feb, Mar, Apr      | Upon request | \$6,500          | \$8,000          |
| May, Jun, Jul, Aug | Upon request | \$5,000          | \$6,500          |
| Sep, Oct           | Upon request | \$6,500          | \$8,500          |
| Nov – 20th Dec     | Upon request | \$6,000          | \$8,500          |

*Exclusive use of restaurant over Christmas and Easter school holidays upon request. 15% surcharge applies on public holidays. No BYO allowed on any function. The account must be paid in full on the day of the function. River House does not accept personal or company cheques. There is a 5% service charge added to the final payment on all functions. All prices are GST inclusive.*

## NON EXCLUSIVE USE OF RESTAURANT

For functions with 13 or more guests, we offer a variety of food packages:

**A selection of three courses including side dishes.**

Starting from \$72 per person

**A selection of two courses including side dishes.**

Starting from \$55 per person

Beverage charged on consumption.

River House is a fully licensed restaurant, sorry no BYO allowed on any function.

All prices are GST inclusive.





We use only the freshest seasonal produce, grown in harmony with nature. Light, complimentary dishes create a variety of tastes and flavours.

## CANAPÉS MENU

|   |        |
|---|--------|
| Freshly shucked coffin bay oysters natural                      | \$3.50 |
| Freshly shucked coffin bay oysters with mandarin granita        | \$4.00 |
| Air dried beef fillet with Yarra Valley goats cheese and chives | \$3.50 |
| Shredded bangalow pork rolls sweet and sour                     | \$3.00 |
| Portabello mushroom cappuccino                                  | \$2.00 |
| Watermelon and whipped sheeps milk fetta                        | \$3.50 |
| Duck rillets with toasted wild grain sourdough                  | \$2.50 |
| Atlantic Salmon gravalax, corn blini and crème fraiche          | \$3.50 |
| Salt cod fritters lime and chilli salt                          | \$3.50 |
| River House grissini with San Danielle proscuitto               | \$3.00 |
| Caramelised golden shallot tartlettes with gorgonzola           | \$4.00 |
| Butternut Pumpkin Aranchini, basil aioli                        | \$3.00 |



## DINNER MENU

### DINING OPTIONS

Please note that this is a sample menu only.

Each function may feature a two course meal including entrée and main or a three course meal including entrée, main and dessert.

Guests may choose from four menu items within in each course.

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### ENTREE

Glazed five spice duck breast, eggplant, orange salad, croutons

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Twice cooked globe artichokes, baby beetroot, Yarra Valley goats cheese, wild rocket and chervil, honey vinaigrette

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River House ginger cured ocean trout, buckwheat blinis, sour cream & chives, watercress and chervil salad

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Freshly shucked pristine Coffin Bay oysters, lime

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Caramelised onion & chilli tomato tart, goats cheese, pinenut & cress salad

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Smoked Goulburn River rainbow trout, baby beetroots, dill, chervil, capers, lemon

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Export quality tuna tartar, cornichons, preserved lemon, garlic chips

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Poached veal, cornichons, hazelnut mayonnaise, crispy capers, mustard cress

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### MAINS

Chargrilled aged wagyu sirloin, sautéed kipfler potatoes, roasted red onions, green beans, turnips, parsley, red wine sauce

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Pan seared king fish, eschallots, cucumber carpaccio coriander, mint, chilli fresh lime,

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Duck fat roasted duck leg, honey beetroots, dutch carrots, hazelnut vinaigrette

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Hand cut pappadelle, roasted field mushrooms, caramelised onions, spinach, parmesan, parsley

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Byron Bay roasted rack of pork, roasted parsnip, olive, parsley, confit garlic, wilted spinach

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Vialano nano risotto, roasted portobello mushrooms, dill, chervil, parmesan, parsley, Yarra Valley goats cheese

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Oven roasted long line caught mahi mahi, chargrilled shallots, sweet corn, potato, baby chard, lemon

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Oven roasted ocean trout, poached kipfler potato, air dried grape tomatoes, fennel & parsley salad, lemon vinaigrette

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### DESSERT

Soft baked meringue, lemon cream, citrus syrup, strawberries

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Green apple tart tartin, raspberries, poached apple, mint, cream

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White chocolate parfait, rockmelon, macadamia nuts, honey

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Baked chocolate tart, fresh berries, mint, chantilly cream hazelnut anglaise

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Poached local strawberries strawberry water mascarpone and pistachio nuts

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## POLICIES AND CONDITIONS

### Booking confirmation

Your selected date may be tentatively held for two weeks. No booking is confirmed until a 10% deposit is paid. By paying your deposit you are accepting the terms and conditions laid out under Policies and Conditions. Once the deposit has been received your booking date is confirmed.

All deposits must be by direct electronic deposit, cash or credit card. If deposit is by credit card, a credit card authorisation form must be completed and returned to secure booking. A 2% surcharge applies to all payments made by American Express.

### Cancellation

Six week cancellation notice is required to receive a deposit refund. All refunds will incur a \$50 administration fee deduction.

River House reserves the right to cancel any booking within 4 weeks of function subject to the decision of the Restaurant owners or if the restaurant or any part of it is closed due to circumstances beyond the restaurant control or if deposits have not been received by the due date.

### Final numbers

Guaranteed guest numbers are required 7 days prior to the event. Numbers may increase or decrease after this date but this will be the minimum number of guests charged for.

### BYO

As River House is fully licensed, function organisers are not permitted to supply their own food or beverage with the exception of cake. If cake is provided by the function organisers a \$6 charge per person will be incurred for serving and garnish. For wedding cake to be cut and placed in bags for guests to take home no charge will be incurred. However, the function organiser is required to provide bags which the wedding cake is to be placed in.

### Responsibility

Damaged sustained to any of River House property by guests, client or contractors is the responsibility of the function organiser. River House does not accept any responsibility for damage or loss of property left during the course of, or after the function.

River House reserves the right to exclude or remove any undesirable persons from the function or premises without liability.

### Beverage

Beverage is charged on consumption with a minimum spend for the evening enforced. This allows a large choice of selected beverages from our wine list. River House's wine list includes the finest examples of each Australian region and variety.

Selections will need to be finalised fourteen (14) days prior to your function in order to confirm the availability of the chosen wines. Prices are based on current costs and are subject to change without notice to meet increases as they arise. Please note that we can not guarantee all wines and vintages selected as these may change without prior notice from the vineyard.

### Noise and entertainment

Due to our close proximity to apartments and Liquor Licensing laws we are only permitted to have background music playing. No DJ's or independent speakers are permitted on the premises. We are licensed until midnight.

### Responsible service of alcohol

With the new responsible service of alcohol regulations in Queensland, staff will discontinue service of all alcohol to any intoxicated patrons without liability. River House has a no smoking policy.



[www.riverhouserestaurant.com.au](http://www.riverhouserestaurant.com.au)

## CONTACT US

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