

### RIVA ROOM

Situated on the banks of the Brisbane River our private function room at Riva is an exceptional space to host your next intimate event. Whether it be a small breakfast meeting, social gathering or an entire day-long conference, our private room provides an ideal setting for exclusive daytime functions.

Adorned with floor-to-ceiling windows that overlook the Brisbane River and situated in a leafy parkland within 11 kilometres of Brisbane's CBD, Riva Room is a stunning venue suitable for all types of events.

With ample parking and easy access to public transportation via the City Cat, Riva is a convenient and accessible location for guests.

Our dedicated event planner will work with you to ensure detailed organisation and smooth operation of your event.



### ROOM INCLUSIONS

- Exclusive use of private dining room for up to 2 hours
- Access to microphone & in house sound system, data projector & screen
- Use of Riva furniture in private room, set up as per floor plan
- All service staff required to set up, execute and pack down your function

### **CAPACITY**

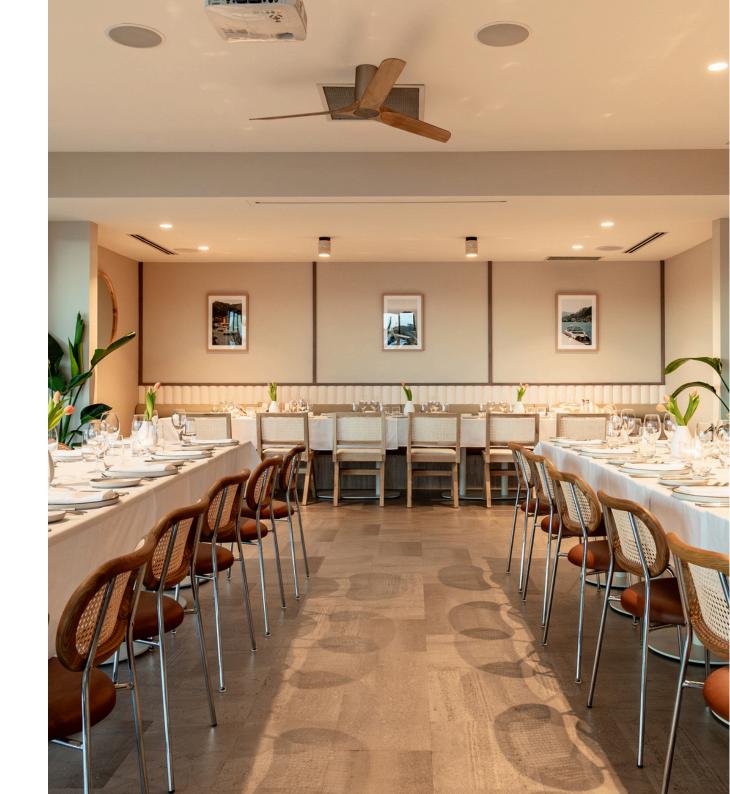
Seated 60 Standup 100 Conference seated - up to 50

### MINIMUM SPEND

Monday - Friday \$1,000 (2hr duration) Saturday - Sunday \$2,000 (2hr duration)

### **MENUS**

Breakfast | Lunch Morning | Afternoon tea Conference packages Beverage packages





# BREAKFAST MENU

### \$28.5 PER PERSON

### SERVED TO THE TABLE ON PLATTERS TO SHARE

Selection of freshly cut fruit

### GUESTS CHOICE OF BREAKFAST MAIN ITEM

Classic Eggs Benedict with poached free-range eggs, baby spinach & Hollandaise sauce on toasted English breakfast muffin with:

Grilled triple smoked bacon or Roasted field mushroom (V)

Scrambled free-range eggs on locally baked sourdough with triple smoked bacon & homemade breakfast relish

Citrus whipped ricotta & avocado with toasted sourdough, poached free-range eggs, mint & dill (V. VEO. GFO)

French toast with homemade lemon curd, mascarpone, vanilla ice cream & blackberry coulis (V)

### ADD-ONs

Barista coffee or Loose leaf tea \$4.50 per person

Jugs of orange juice to the table \$5.00 per person

Gluten free & vegan option available on request

### OPTION 1 \$36.50 PER PERSON

### SERVED TO THE TABLE TO SHARE

Toasted Artisan breads with selection of dips

### GUESTS CHOICE OF LUNCH MAIN ITEM

Classic beef burger with American cheese, pickles, Riva special sauce, toasted sesame seed bun & crunchy chips

Balter beer-battered fish & chips with homemade tartare sauce & minted peas

Poached chicken Caeser salad, sourdough crisps, soft-boiled free-range egg & crispy prosciutto

Sweetcorn & zucchini fritters with cucumber & lemon yoghurt, poached free-range egg, leafy fennel salad & tomato chilli jam (V)

### **DESSERT**

Chocolate & almond brownie with vanilla ice cream (g)

Gluten free & vegan option available on request

# LUNCH MENU ONE

# LUNCH MENU TWO

### OPTION 2 \$49.50 PER PERSON

### SERVED TO THE TABLE TO SHARE

Heirloom tomato & baby burrata with balsamic & EVOO, served with toasted Artisan breads & selection of dips

### GUESTS CHOICE OF LUNCH MAIN ITEM

Char-grilled 250gm ribeye, ABG Angus grain-fed beef (MB2+) with sauteed potatoes, fine green bean & parmesan salad & salsa verde

Free-range chicken schnitzel with
eschalot & celeriac puree, garlic & sage butter, kohlrabi &
cabbage slaw

Pan roasted Atlantic salmon with dill creme fraiche, crispy potato cake & leafy fennel salad

Fresh linguini with roasted field mushrooms, baby spinach, pesto & toasted pine nuts (v)

### DESSERT

Fine apple tart with Chantilly cream

Gluten free & vegan option available on request



### CHOOSE YOUR SELECTION BELOW minimum quantity 10

SWEET BITES	per person	SAVOURY PLATTERS suitable for up to 10	per platter
PETITE BUTTERMILK SCONES (2 pieces) Served with jam and whipped cream	\$8.5	AUSTRALIAN CHEESE SELECTION  Farmhouse cheese selection Brie, Blue, Cheddar	\$135.0
FRESHLY BAKED MINI DANISH SELECTION (2 pieces) Chefs selection of mini butter Danishes	\$8.5	Riva housemade caramelised onion relish, Dried fruit Cheese biscuits & lavosh	ts,
SELECTION OF SWEETS BITES (2 pieces) + Caramel, choc fudge brownie (g) + Toasted banana bread with maple butter + Carrot cake with lemon cream cheese frosting	\$8.5 per item	CHARCUTERIE SELECTION  Selection of Cured and dried meat  Baby pickles & mustard fruits, Riva housemade  caramelised onion relish, Toasted sourdough	\$145.0
MARKET FRESH FRUIT PLATTER Selections of seasonal sliced market fruit	\$6.5	DELI PLATTER a combination of farmhouse cheese, charcuterie, dips & toasted breads	\$150.0
SAVOURY BITES  SELECTION OF INDIVIDUAL QUICHES (2 pieces) Chef's selection of freshly gourmet quiche & frittata	\$9.5	TRIO OF DIPS PLATTER Hummus / Baba ganoush / Beetroot & feta with toasted breads	\$85.0
ELECTION OF INDIVIDUAL FRITTATA (2 pieces) Chef's selection of freshly gourmet frittata	\$9.5		
TOASTED MINI CROISSANT (2 pieces) Smoked ham and cheddar cheese mini croissant	\$11.0		
SALMON & DILL CREAM CHEESE MINI BAGELS (2 pieces)	\$11.0		
CHEF'S SELECTION SANDWICH PLATTER (4 pieces) Chef's selection of freshly made sandwiches cut into quarters	\$8.5		



CONFERENCE PACKAGES

# CONFERENCE PACKAGES

Riva's Day Delegate Packages present an ideal solution for small-scale business meetings, presentations, workshops and seminars. Our thoughtfully crafted packages comprise morning tea, lunch and afternoon tea, with the opportunity to add additional extras. Our private meeting space is located within our café, providing an intimate yet exclusive setting for your participants. Our room hire fee includes access to a projector, screen, and PA system to facilitate your presentation needs.

### CONFERENCE VENUE HIRE SET UP & CAPACITY

\$350 half day
(up to 5 hours)
Boardroom - 28 pax

\$500 full day
(up to 8 hours)

Theatre - 50 pax
Classroom - 26 pax

### MINIMUM NUMBERS

Package prices are based on a minimum of 20, please enquire if you have less guests attending, minimum spends will apply



### HALF-DAY DELEGATE PACKAGE \$85.0 PER PERSON

Filtered coffee & tea for the duration of the event

1 bottle of water & 1 bottle of juice per person

Morning tea - Chef's selection of sweet and savoury items (2 items per person)

Lunch - Guest choice of (pre-order at start of day)

### Choice of four main course options:

Classic beef burger with American cheese, pickles, Riva special sauce, toasted sesame seed bun & crunchy chips

Balter beer-battered fish & chips with homemade tartare sauce & minted peas

Poached chicken Caeser salad, sourdough crisps, soft-boiled free-range egg & crispy prosciutto

Sweetcorn & zucchini fritters with cucumber & lemon yoghurt, poached free-range egg, leafy fennel salad & tomato chilli jam (V)

### FULL-DAY DELEGATE PACKAGE \$115 PER PERSON

Filtered coffee & tea for the duration of the event 1 bottle of water & 1 bottle of juice per person

Morning tea - Chef's selection of sweet and savoury items (2 items per person)

Lunch - Guest choice of (pre-order at start of day)

Choice of four main course options

Classic beef burger with American cheese, pickles, Riva special sauce, toasted sesame seed bun & crunchy chips

Balter beer-battered fish & chips with homemade tartare sauce & minted peas

Poached chicken Caeser salad, sourdough crisps, soft-boiled free-range egg & crispy prosciutto

Sweetcorn & zucchini fritters with cucumber & lemon yoghurt, poached free-range egg, leafy fennel salad & tomato chilli jam (V)

Afternoon tea - Chef's selection of sweet and savoury items (2 items per person)



### PACKAGE 1

2 hours \$40.0 3 hours \$48.0

2 hours \$45.0 3 hours \$54.0

PACKAGE 2

### PACKAGE 3

2 hours \$53.0 3 hours \$63.0

### **SPARKLING**

Habitat Brut Cuvée, Central Ranges, NSW

#### WHITE WINE

Habitat Sauvignon Blanc, Central Ranges, NSW Habitat Pinot Grigio, Central Ranges, NSW

#### RED WINE

Habitat Cabernet Merlot, Central Ranges NSW

### **BEER**

Draft - Riva session lager Bottled - Pure blonde, Peroni 3.5, Hiaitus 0%

Soft drinks, sparkling mineral water & orange juice

### SPARKLING

Villa Fresco Prosecco, King Valley, VIC

#### WHITE WINE

Aquiliani Pinot Grigio, Puglia, Italy Bloom Sauvignon Blanc, Marlborough, NZ

#### ROSE

Reverie rose, Reverie, FR

### **RED WINE**

Mojo full colour Shiraz, Barossa Valley, SA Ruesden 'Driftsand' GSM, Barossa Vally, SA

### BEER

Draft - Riva session lager, Monteith's Pale ale, Monteith's Ginger beer Bottled - Pure blonde, Peroni 3.5, Hiaitus 0% PLUS your choice of one of the following:

Soft drinks, sparkling mineral water & orange juice

Corona, Asahi, Stone & Wood Pacific Ale

### SPARKLING

Laurent Breban Brut Blanc de Blanc NV, Loire Valley, FR

#### WHITE WINE

Riesling freak No.3 Riesling, Clare Valley, SA Shaw & Smith Sauvignon Blanc, Adelaide Hills, SA

### ROSE

AIX, Masion Saint AIX, Provence, FR

#### RED WINE

Tuesner 'The Gentleman' Cabernet Sauvignon, Barossa Valley, SA Ruesden 'Driftsand' GSM, Barossa Vally, SA

#### BEER

Draft - Riva session lager, Stella Artois, Monteith's Pale ale, Monteith's Ginger beer Bottled - Peroni 3.5, Hiaitus 0% PLUS your choice of two of the following: Corona, Asahi, Stone & Wood Pacific Ale

Soft drinks, sparkling mineral water & orange juice

### CONTACT DETAILS

For all Function + Event Enquiries, please reach out to our team.

HELLO@RIVAKITCHEN.COM.AU

07 3268 2406

285 MacArthur Avenue, Hamilton 4007

**Brisbane City** 

Brisbane River



Kingsford Smith Drive



Brisbane Airport



Dock D Carpark

Eat Street

Northshore Hamilton City Cat Ferry Terminal

Northshore Riverside Park and River Beach



