



CORPORATE & SOCIAL
EVENT PACKAGES



WELCOME TO RIVA

Located only a short drive from the CBD and right on the banks of Brisbane River, Riva Kitchen & Events offers a tranquil, riverside oasis with the convenience of a city location. With an open plan design and floor to ceiling glass windows and doors to make the most of the stunning river views.

CAPACITY

110 pax seated
300 pax cocktail

HIRE TERMS

Exclusive venue hire fee \$850
Minimum food & beverage spend
Monday -Thursday \$4,000
Friday - Sunday (and all public holidays) \$5,500*
*peak season minimum spend may vary

Please note - pricing | fees current for 2024 to 2025 financial year



INCLUSIONS

- » Exclusive use of the entire space, both inside and outside for the duration of your package (up to 5 hours)
- » All service staff required to run your event, including staff required to set up & pack down your event.
- » Use of all furniture available at Riva, additional furniture & theming can be hired at additional cost.
- » Dedicated event manager to support your organizational journey.
- » Microphone & in house sound system.
- » Air Conditioned space
- » Easy access with large carpark & City Cat ferry terminal.





COCKTAIL EVENT

CANAPES TO START 4 | \$30.0 pp
6 | \$40.0 pp
8 | \$52.0 pp

Cold selection

Crostini of Fraser Isle spanner crab mayonnaise, fennel & apple salad

Mini ratatouille tartlet with whipped Meredith goat's curd (v)

Vietnamese rice paper roll, spicy Nham Jim dipping sauce (v) (d) (g)

Sauteed mushroom crostini with sultanas, pinenuts & white truffle dressing (v)

Cape grim beef tartare with potato fondant & Dijon (g)

Peking duck, pancake, cucumber, shallots, spiced plum & hoi sin sauce (d)

Pulled poached chicken Waldorf milk bun

Hot smoked salmon on rye with dill crème fraiche

Hot selection

Three cheese arancini with smoked paprika aioli (v) (g)

Japanese fried sommerland heritage chicken with seaweed mayonnaise (g) (d)

Tempura nori salmon, saffron mayonnaise (d)

Twice cooked Gooralie free range pork belly, warm apple sauce with thyme (g) (d)

Zucchini & corn pakora, with coriander yogurt (v) (g)

Mac 'n ' cheese bites with parmesan aioli (v)

Buttermilk fried clams with salt & spiced vinegar (g)

Spiced lamb köfte, mint scented labneh (g)

Steamed chick & prawn siu mai with ponzu dipping sauce (d)

ADD ON TO YOUR CANAPE SELECTION

Bigger Options \$7.5 pp | item

Cold poached Qld prawn milk bun with tarragon mayonnaise

Fried katsu curry chicken slider with kewpie mayonnaise, pickled ginger & white slaw

Pork & prawn spring roll with fermented chilli soy

Peking duck bao: salted cucumber, coriander & hoi sin Mayo

Fork Options \$15.0 pp | item

Crispy pork belly slider, Thai red curry caramel & red cabbage slaw

Creamy mushroom & tarragon vol au vont with baby spinach (v)

Twice cooked hoisin pork with asian greens, jasmine rice (g) (d)

Beer battered white reef fish, chips & homemade tartare sauce (g)

Chicken katsu Japanese curry with pickled daikon & steamed jasmine rice (g) (d)

Bangers & mash: gourmet sausage & Parsi with caramelised onion gravy & spiced apple compote

Sauteed pumpkin gnocchi with toasted pine nuts, sage & parmesan (v)

Sweet options \$7.5 pp | item

Tarte au Citron & Chantilly (v)

Dark chocolate pot with cookies & cream (g)

Sugar dusted mini churros, vanilla dipping custard & preserved strawberry compote (v)

Vanilla panna cotta (v) (g)

Double espresso profiterole (v)

Late Night Munchies \$16.5 pp | item

Traditional baked ham & vintage cheddar station with pickles, house relish and crusty bread

Slider station (2 each)

Australian beef & cheese burger | Korean grilled chicken with kimchi & kewpie mayonnaise | Marinated field mushroom, baby spinach & swiss cheese (v)

Pizza station (Meredith goat's cheese, pumpkin & sage | Italian pork & fennel sausage with homemade BBQ sauce | Classic margarita)

Arrival grazing station \$15.5 pp

Farm house cheese selection, charcuterie, housemade dups, gourmet breads, nuts & dried fruits

SEATED DINING EVENT

2 courses \$75.0 per person

3 courses \$90.0 per person

Price includes:

Alternate drop selection

Fresh white table linen and linen napkins

Artisan bread & whipped butter



ENTRÉE

(please choose 2)

Beetroot-cured Atlantic salmon, cucumber & apple salad, creamy dill dressing (g)

Twice baked goat's cheese & thyme soufflé, leafy greens & hazelnut vinaigrette (v, g)

Sous-vide free-range chicken breast, warm potato salad, anchovy vinaigrette & crisp chicken skin (g, d)

Pressed Gooralie pork belly, with Kimchi, pickled cucumber & crispy pork terrine (g)

Braised shin of Thousand Guineas beef, soused carrot salad, carrot purée & coriander dressing (g)

Meredith sheep's milk yoghurt charred broccoli, garlic chips & green sauce (v, g)

Slow cooked breast of Sauvignon lamb, garlic scented labneh, peas, carrots & mint (g)

MAIN COURSE

(please choose 2)

Humpty Doo barramundi, confit fennel, orange, black olives & tarragon (g)

Darling Downs boneless beef short rib, pickled onions, sauce soubise, fondant potato & parsley gel (g)

Roast breast of chicken with potato fondant, confit baby carrots, spinach & thyme scented jus gras (g)

Ras el hanout marinated grilled rump of Sovereign lamb, charred eggplant, garlic scented labneh & harissa dressing (g)

Twice cooked Gooralie free range pork belly, gochujang, cucumber & wombok salad (g, d)

Atlantic salmon sauté spinach, buttered cucumbers, sauce hollandaise (g)

DESSERT

(please choose 2)

Soft dark Valrhona chocolate, orange palmier

Key Lime pie

Lemon posset with fennel biscotti

Vanilla bean panna cotta, raspberries with rose & almond soil (g)

Selection of Australian farmhouse cheeses with lavosh & dried fruits

Passion fruit tarte, passion fruit curd & vanilla labneh

ADD A SIDE TO YOUR MAIN

\$7.5 per person, per side

Honey & caraway glazed carrots

Kipfler potatoes with extra virgin olive oil & rosemary sea salt

Buttered broccolini with roasted almonds
Garden herb roasted seasonal vegetables

SHARED DINING EVENT

\$70 per person

Price includes:

Fresh white table linen and linen napkins

Artisan bread & whipped butter



MAIN COURSE

(please choose 2)

Twice cooked pork belly, with soused carrot salad, coriander dressing & carrot vinaigrette (g)

Hay baked Sommerland heritage chicken with chicken fat rice (g)

Whole roasted Gooralie Porchetta & salsa Verde (g, d)

Paperbark wrapped Humpty Doo barramundi, confit fennel, orange, black olives & tarragon (g)

Darling Downs boneless beef short rib, pickled onions, sauce soubise, fondant potato & parsley (g)

SIDE DISHES

(please choose 2)

Cocotte potatoes - slow roasted baby Kipfler potatoes with garlic, bay leaf & thyme (v, d, g)

Steamed tender steam broccolini with anchovy butter (v, d, g)

Asian greens, oyster sauce & sesame seeds (g, d)

Fine green beans, almond tarator (v, d, g)

Mixed leaf salad with house dressing (v, d, g)

ADD ONS

Chef's selection of 4 canapes to start
\$20.0 per person

Grazing station on arrival (Cured deli meats, antipasto, house made dips & breads)
\$16.5 per person

Espresso coffee & selection of teas
\$4.5 per person

BEVERAGE PACKAGES



PACKAGE 1

2 hours \$40.0
3 hours \$48.0
4 hours \$55.0
5 hours \$61.0

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, Hiatus 0%

Soft drinks, sparkling mineral water & orange juice

ADD ON COCKTAILS

\$18.50 per drink, min orders apply

Aperol Spritz
Mojito
Margarita
Espresso Martini

Espresso coffee & selection of teas
\$4.5 per person

PACKAGE 2

2 hours \$45.0
3 hours \$54.0
4 hours \$62.0
5 hours \$69.0

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 Valley, SA

BEER

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

Soft drinks, sparkling mineral water & orange juice

PACKAGE 3

2 hours \$53.0
3 hours \$63.0
4 hours \$72.0
5 hours \$80.0

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 Valley, SA

BEER

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

Soft drinks, sparkling mineral water & orange juice

Drinks on consumption also available: Minimum spends applies

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 Airport



Brisbane City



Kingsford Smith Drive

Portside Wharf



Dock D Carpark



Eat Street



Northshore Hamilton
City Cat Ferry Terminal



Northshore Riverside Park
and River Beach

Gateway Bridge



Rin

