



Rin

WEDDING 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

100 pax seated
250 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 prices 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.



SEATED RECEPTIONS



2 COURSE SEATED RECEPTION PACKAGE

\$155 PER PERSON
PACKAGE INCLUSIONS

Chefs selection of 4 canapes OR Grazing platters on arrival

Artisan bread & whipped butter

Your selection of entrées and mains served alternate drop

Your wedding cake served as dessert with cream & berry coulis

Five hour beverage package 1 (upgrades available)

Tea & coffee station

All furniture at Riva included set up as per floor-plans

Tables set with fresh white linen tablecloths & white linen
napkins

Silver cake knife to cut your wedding cake

Dedicated wedding coordinator, experienced event manager and
service staff





3 COURSE SEATED RECEPTION PACKAGE

\$167.5 PER PERSON
PACKAGE INCLUSIONS

Chefs selection of 4 canapes OR Grazing platters on arrival

Artisan bread & whipped butter

Your selection of entrées, mains & dessert served alternate drop

Your wedding cake cut and served on platters

Five hour beverage package 1 (upgrades available)

Tea & coffee station

All furniture at Riva included and set up as per floor-plans

Tables set with fresh white Linen tablecloths & white Linen
napkins

Silver cake knife to cut your wedding cake

Dedicated wedding coordinator, experienced event manager and
service staff

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 RECEPTION PACKAGE

PACKAGE INCLUSIONS

Mixed grazing platters on arrival

Artisan bread & whipped butter

2 mains with 2 sides served to the
table on platters to share.

Your wedding cake served with
cream & berry coulis

Five hour beverage package 1 (upgrades available)

Tea & coffee station

All furniture at Riva included set up as per floor plans

Tables set with fresh white linen tablecloths & white
linen napkins

Silver cake knife to cut your wedding cake.

Dedicated wedding coordinator, experienced event manager
and service staff

\$150 PER PERSON



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, bayleaf & 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)

RIVA | EVENTS



COCKTAIL RECEPTION



COCKTAIL RECEPTION PACKAGE

**\$140 PER PERSON
PACKAGE INCLUSIONS**

Mixed antipasto boards with charcuterie, cheeses,
breads & dips on arrival

6 canapes
(please choose 3 hot & 3 cold)

1 bigger bite

1 fork item

Your wedding cake plattered and served
with a tea & coffee station

All furniture at Riva included and set up as per floor plans

Five hour beverage package 1 (upgrades available)

Dedicated wedding co-ordinator, experienced event
manager and service staff



CANAPES

please select 6 from below

Cold selection (please select 3)

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 (please select 3)

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 Goooralie 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)

BIGGER OPTION

please select 1 from below

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

please select 1 from below

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)

ADD

SWEET OPTIONS

\$7.5 PER PERSON

please select from below

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)

ADD

LATE NIGHT MUNCHIES

\$16.5 PER PERSON

please select from below

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)

BEVERAGE PACKAGES



PACKAGE 1

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

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

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

A close-up photograph of a bouquet of flowers. The bouquet features a large, light pink rose in the foreground, a carnation with ruffled petals in the center, and several white hydrangea flowers. The background is softly blurred, showing more of the bouquet. The overall color palette is soft and romantic, with pastel pinks, whites, and light greens.

CREATE YOUR OWN
PACKAGE

CREATE YOUR OWN SEATED DINING PACKAGE

Choose from Seated Dining 2 or 3 courses or Shared dining
(full menu page 7 + 9)

SEATED DINING

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

SHARED DINING

\$70.0 per person

Price includes:

Selection of 2 main course items

Selection of 2 side dishes

Fresh white table linen and linen
napkins

Artisan bread & whipped butter

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

Side to your main \$7.5 per person

CREATE YOUR OWN COCKTAIL PACKAGE

Choose your combination of cocktail items
(full menu page 12)

Selection of 6 canapes
\$40.0 per person

Bigger options
\$7.5 per person

Fork Options
\$15.0 per person

Sweet Options
\$7.5 per person

Late Night Munchies
\$16.5 per person

ADD ON YOUR OWN BEVERAGE PACKAGE

Choose your preferred beverage package and duration
(full menu page 14)

PACKAGE 1 4 hours \$55.0
5 hours \$61.0

PACKAGE 2 4 hours \$62.0
5 hours \$69.0

PACKAGE 3 4 hours \$72.0
5 hours \$80.0

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



A close-up photograph of a bride and groom holding hands. The bride's arm is on the left, wearing a white lace sleeve with a row of small white buttons at the wrist. The groom's arm is on the right, wearing a dark suit jacket and a white shirt cuff. The bride's hand has a diamond ring on her ring finger. The background is a soft-focus green field. The word "Rin" is written in a white, stylized, cursive font in the center of the image.

Rin