



Rin

DAY TIME
PRIVATE FUNCTION
PACKAGES

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



A photograph of three glasses of coffee on a light-colored table. The glasses are filled with a light brown coffee and have a thick layer of white foam on top. The foam has some latte art designs. A person's arm is visible in the background, holding one of the glasses. The text "BREAKFAST | LUNCH" and "MENUS" is overlaid in the center of the image.

BREAKFAST | LUNCH
MENUS

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 sourdough 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

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

Swiss style bircher muesli with coconut yogurt, house baked granola, seasonal fruits & leatherwood honey (VE0)

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

LUNCH MENU ONE

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 Dijonaise, swiss cheese, crisp lettuce, sliced tomato, onion rings & crunchy chips

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

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

Sweetcorn & zucchini fritters with cucumber & lemon yoghurt, poached free-range egg, avocado, 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 TWO

OPTION 2 \$49.50 PER PERSON

SERVED TO THE TABLE TO SHARE

Heirloom tomato & baby burrata with balsamic & EV00,
served with toasted Artisan breads & selection of dips

GUESTS CHOICE OF LUNCH MAIN ITEM

Char-grilled 250gm ABG Angus rib eye (MB 2+) with chips,
fine green bean & parmesan salad & parsley, Marchand de
Vin butter

Free-range chicken & sesame schnitzel with tahini yogurt,
apple & fennel salad, chips

King Prawn & pistachio pesto spaghetti, with olive oil
crumb

Roasted field mushrooms, macadamia cream, rocket &
watercress pesto, spiced dukkah with fennel & wild leaf
salad on toasted sourdough (VE0)

DESSERT

Fine apple tart with Chantilly cream

Gluten free & vegan option available on request



MORNING & AFTERNOON TEA

CHOOSE YOUR SELECTION BELOW minimum quantity 10

SWEET BITES

per person

PETITE BUTTERMILK SCONES (2 pieces) **\$8.5**
Served with jam and whipped cream

FRESHLY BAKED MINI DANISH SELECTION (2 pieces) **\$8.5**
Chefs selection of mini butter Danishes

SELECTION OF SWEETS BITES (2 pieces) **\$8.5**
+ Caramel, choc fudge brownie (g) per item
+ Toasted banana bread with maple butter
+ Carrot cake with lemon cream cheese frosting

MARKET FRESH FRUIT PLATTER **\$6.5**
Selections of seasonal sliced market fruit

SAVOURY BITES

SELECTION OF INDIVIDUAL QUICHES (2 pieces) **\$9.5**
Chef's selection of freshly gourmet quiche & frittata

ELECTION OF INDIVIDUAL FRITTATA (2 pieces) **\$9.5**
Chef's selection of freshly gourmet frittata

TOASTED MINI CROISSANT (2 pieces) **\$11.0**
Smoked ham and cheddar cheese mini croissant

SALMON & DILL CREAM CHEESE MINI BAGELS (2 pieces) **\$11.0**

CHEF'S SELECTION SANDWICH PLATTER (4 pieces) **\$8.5**
Chef's selection of freshly made sandwiches cut into quarters

SAVOURY PLATTERS suitable for up to 10 per platter

AUSTRALIAN CHEESE SELECTION **\$135.0**

Farmhouse cheese selection Brie, Blue, Cheddar
Riva housemade caramelised onion relish, Dried fruits,
Cheese biscuits & lavosh

CHARCUTERIE SELECTION **\$145.0**

Selection of Cured and dried meat
Baby pickles & mustard fruits, Riva housemade
caramelised onion relish, Toasted sourdough

DELI PLATTER a combination of farmhouse cheese,
charcuterie, dips & toasted breads **\$150.0**

TRIO OF DIPS PLATTER **\$85.0**

Hummus / Baba ganoush / Beetroot & feta with
toasted breads



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)	Cluster - 28 pax Boardroom - 28 pax
\$500 full day (up to 8 hours)	U-Shape - 22 pax 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 Caesar 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 Caesar 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)

BEVERAGE PACKAGES



PACKAGE 1

2 hours \$40.0

3 hours \$48.0

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

PACKAGE 2

2 hours \$45.0

3 hours \$54.0

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 Vally, 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

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, 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

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Brisbane Airport



Kingsford Smith Drive

Brisbane City

Brisbane River

Portside
Wharf



Dock D Carpark



Eat Street



Northshore Hamilton
City Cat Ferry Terminal



Northshore Riverside Park
and River Beach

Gateway Bridge

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