



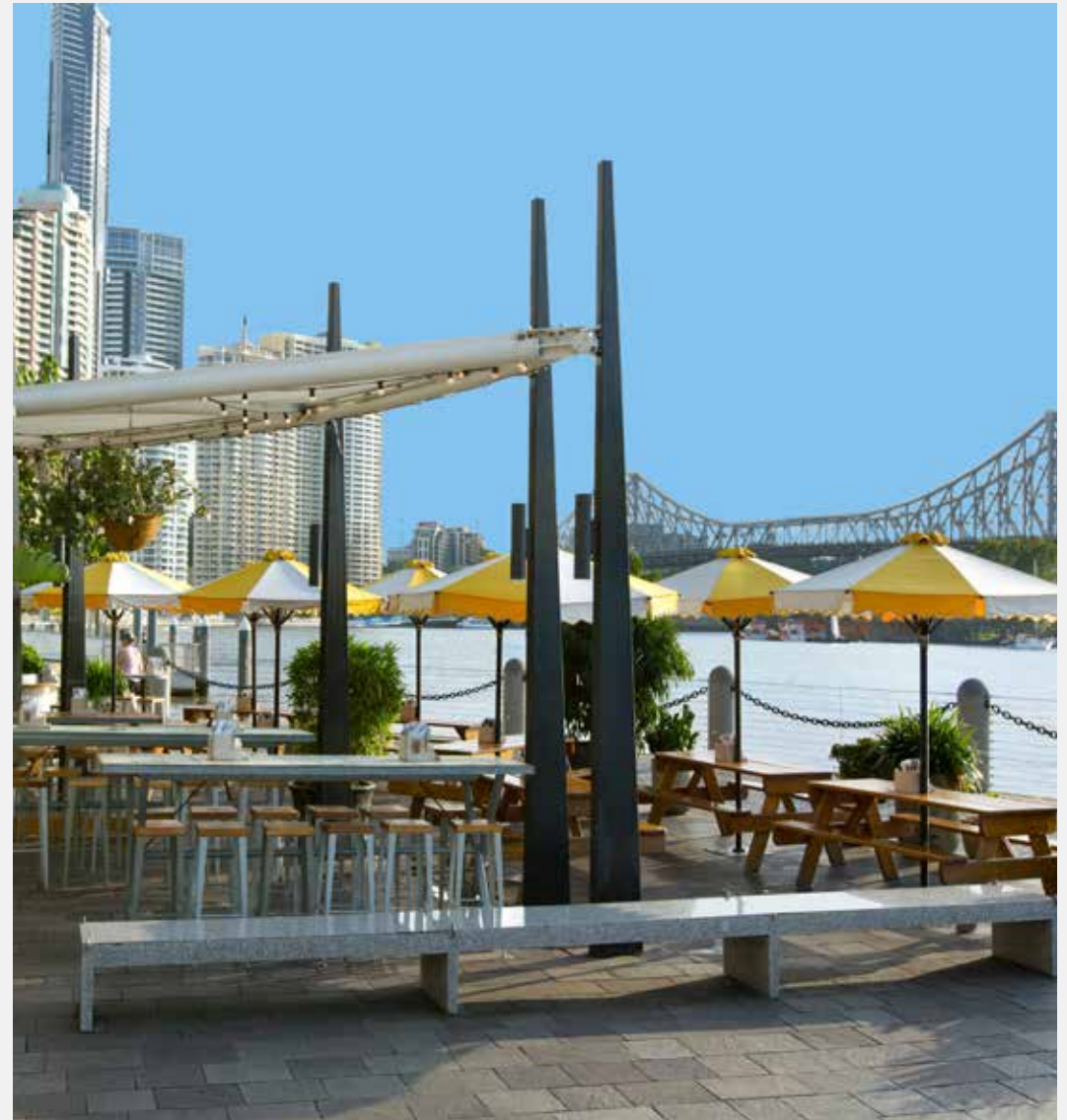
With spectacular 180 degree views of the Brisbane River, Riverbar and Kitchen is the perfect destination for your special event.

Our spaces cater for small to large events, from team lunches, breakfast meetings and networking events to birthday parties and family celebrations.

We understand that every occasion is unique so your dedicated Functions manager and the Riverbar and Kitchen team will be there every step of the way to ensure your function is a success.

functions@riverbarandkitchen.com.au

(07) 3211 9020



PACKAGES

FUNCTIONS ARE AVAILABLE SATURDAY TO THURSDAY AND ARE ALL SUBJECT TO A NON-REFUNDABLE DEPOSIT

CANAPES & PLATTERS

If you are looking for cocktail style event, our canape packages are the perfect option for you. With 3 different price points and a wide array of delicious canapes to select from, we are able to create an event to suit your budget and event style. Add the finishing touch to your function with our exquisite metre long platters.

BAR BOOKING

Great for a casual function with colleagues or friends, simply put on a bar tab for your group can use it for food and drinks straight from our A La Carte menu.

PLATTERS

Our platters style functions are great for a sit down or standing event. Our 1 meter long platters come in a range of different options. From our chefs selection cheese boards to Antipasto and pizza's. A fantastic addition to any event.

SOMETHING EXTRA

WAIT STAFF \$40per staff/per hour

Your guests can stay within the comfort of your function area and avoid waiting in cues for drinks with our private bar and wait staff. Talk to our Function manager today for more information.

FLOWER ARRANGEMENTS

Give your function an extra touch, may we suggest Hacienda flowers. The lovely Annelises Gomez can help you with all your floral decorative needs. PH: 617 3868 3346

EVENT PHOTOGRAPHER

Capture your special occasion with a Riverbar and Kitchen photographer. Talk to our Function manager today for more information.

COCKTAIL MASTERCLASS PACKAGES

FOR GROUPS OF 5 - 20

COCKTAIL MASTERCLASS \$65pp

- One hour masterclass with your own cocktail mixologist
- One cocktail on arrival and two delicious cocktails made and enjoyed by you

PREMIUM COCKTAIL MASTERCLASS \$95pp

- One hour masterclass with your own cocktail mixologist
- One cocktail on arrival and two delicious cocktails made and enjoyed by you
- Followed by a cheese or mezze board

DELUX COCKTAIL MASTERCLASS \$120pp

- Cheese or mezze platter on arrival (amount dependant on group size)
- One hour masterclass with your own mixologist
- One cocktail on arrival and two delicious cocktails made and enjoyed by you.
- Followed by a selection of 1X cold, 1X hot and 2X substantial canapés which are chosen by you. Plus a bottle of bubbles to share (bottle amount will be dependant on group size)

PRICES VALID UNTIL MAY 30TH 2017



RIVERBAR AND KITCHEN

FLOOR PLANS

THE GALLERY

MAX | 35 STANDING
& MINIMAL SEATING

(85 INCLUDING PROMENADE)

PORTSIDE

MAX | 40 SEATED ONLY

THE PROMENADE

MAX | 50 STANDING
& MINIMAL SEATING-

(85 INCLUDING GALLERY)

FRONT DECK

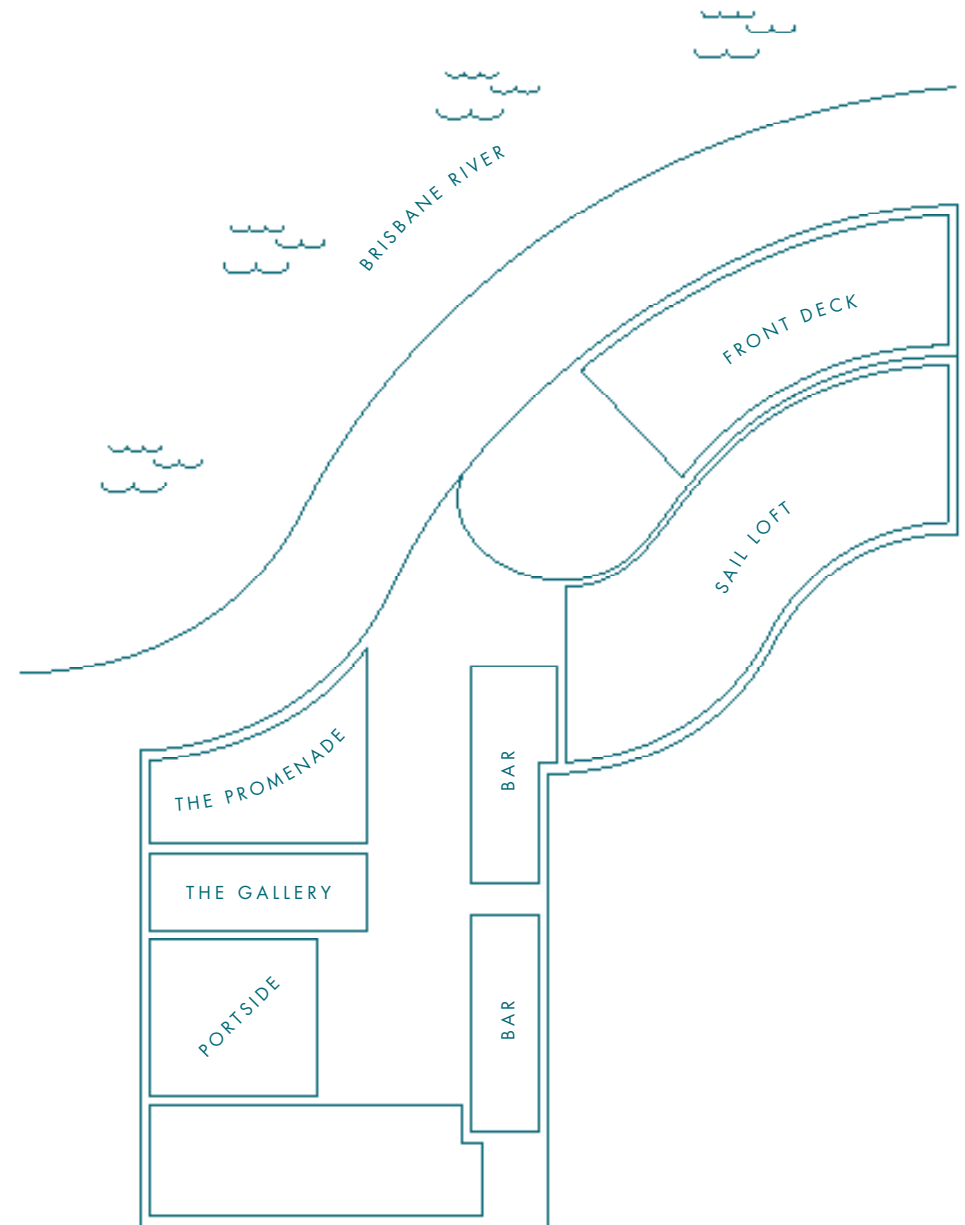
MAX | 65 SEATED
& STANDING

(155 INCLUDING FRONT DECK)

SAIL LOFT

MAX | 90 SEATED
& STANDING

(155 INCLUDING FRONT DECK)



PROMENADE



PORT SIDE



THE GALLERY



SAIL LOFT



FRONT DECK



CANAPES

AVAILABLE SATURDAY – THURSDAY FROM 2PM

PLEASE SELECT YOUR CANAPES WITH YOUR GUESTS DIETARY REQUIREMENTS IN MIND

\$30 PER PERSON – Selection of one cold, one hot, two substantial

\$35 PER PERSON – Selection of one cold, one hot, three substantial or one sweet and two substantial

\$40 PER PERSON – Selection of one cold, two hot, three substantial and one sweet

PRICES VALID UNTIL MAY 30TH 2017

COLD

Olive coated bocconcini, tomato salsa (V, GFO)
Caponata bruschetta, labna ball, sumac (V)
Kingfish ceviche, grapefruit, chilli, coriander, tostadas (GF)
Rock oysters, soy & sesame dressing (GF)
Pressed ham hock, gribiche sauce, croutons

HOT

Mac cheese ball, hickory barbecue sauce (V)
Vegetable spring rolls, chilli mayonnaise (V)
Grilled sea scallops, chorizo salsa (GF)
Crispy fried calamari, paprika salt, lemon aioli (GFO)
Mini dagwood dog, homemade tomato sauce

SUBSTANTIAL

Mushroom & manchego quesadilla, tomato relish (V)
Green bean salad, baba ghanoush, pomegranate, dukkah (V,GF)
Fish tacos, coleslaw, tartare sauce
Crumbed chicken, cos lettuce, sriarcha mayonnaise
Spring lamb, peas, mint, aioli slider (GFO)

SWEET

Cardamom panna cotta, orange compote (GF)
Salted caramel and chocolate tart
Chia pudding, strawberries (GF)

1 METRE PIZZA BOARDS

Tomato, mozzarella, basil pizza*	60
Prawn, chilli, garlic, dill, fennel, lime pizza*	60
Prosciutto, rocket, goats cheese pizza*	60
Grilled eggplant, peppers, goat cheese, pesto*	60
Spicy lamb quesadilla, avocado, sour cream	60
Gluten free base available*	10

Pizza's cater for 10 per board

1 METRE PLATTER BOARDS

Mezze: Hummus, tzatziki, roast peppers dip, feta, Turkish & flat bread	80
Cold & cured meats: Prosciutto di parma, smoked ham, wagyu pastrami, pickles, sourdough bread	90
Cheese: Chefs selection of four cheeses, dried fruits, crackers & bread	90
Seafood: Cooked prawns, salmon rillettes, pickled mussels, salt & pepper squid, cocktail sauce, lemon	120

Platters cater for 10 per board



PRICES VALID UNTIL MAY 30TH 2017

FUNCTION DRINKS

RIVERBAR AND KITCHEN UNDERSTAND THE DIVERSE NEEDS OF EACH FUNCTION AND THEREFORE OFFER A VARIETY OF OPTIONS TAILORED TO SUIT YOUR INDIVIDUAL NEEDS. PLEASE NOTE WE DO NOT OFFER DRINKS PACKAGES

BAR TAB

We can assist you in setting up a bar tab for your guests either with your requested selection of beverages or an open bar. A limit can be set for the bar tab, of which you would be advised throughout the course of the function.

CASH BAR

Your guests are welcome to purchase their own beverages after your tab has finished.



TERMS & CONDITIONS

A NON-REFUNDABLE DEPOSIT APPLIES TO ALL EVENTS

All bookings (excluding cocktail masterclasses) are subject to a 20 person minimum. Bookings are confirmed only upon receipt of a signed and completed authorisation form and deposit payment. Cancellation between 7 days and 48 hours prior to the function will incur the full deposit as paid on confirmation of booking. Cancellation or reduction in numbers less than 48 hours prior to the function date will incur the full amount of the function. Cancellation notice must be made in writing to the Function Coordinator.

Confirmation of final numbers is required no later than 7 days prior to the event. All food choices must be confirmed and pre-paid 7 days prior to the event. If food choices are not confirmed 7 days prior, Riverbar and Kitchen reserve the right to select the menu for your event. Food charges will apply for the full amount of food ordered and may not be reduced less than 48 hours prior to the function.

Function area selection is not guaranteed. This will be dependent on the weather and group sizes. Please be mindful that your function space may change at the last minute, you will be informed on the day.

All decorations require approval prior to the function. Anything deemed inappropriate including themed or dress up functions, is subject to the discretion of the Riverbar and Kitchen management. Decorations may not be pinned or attached to the walls; freestanding items may be used. Balloons, confetti, streamers and promotional materials are prohibited at Riverbar and Kitchen. Damage or theft of any Riverbar and Kitchen property may incur additional charges.

Guests are required to adhere to QLD licensing laws and regulations. Minors (anyone under 18 including babies) are not permitted in the premises after 10pm and will be asked to leave at this time. Riverbar and Kitchen practices the Responsible Service of Alcohol and requires that guests respect and adhere to the laws relating to intoxication and responsible behavior.