

● THE
river
ROOM

northshore | hamilton

functions *Package*

the river room

Located only minutes from the CBD and right on the door step of the Brisbane River, The River Room offers a tranquil, riverside oasis with the convenience of a city location.

With an open plan design and floor to ceiling glass doors to make the most of the stunning river views, The River Room is a venue like no other.

Whether you are hosting a small and intimate gathering or a large and lavish event, the venue and its surrounds are a stunning backdrop for your wedding or special occasion.

Our experienced team will make sure your wedding day is magical with impeccable service before, during and after your wedding day.



120pax seated



200pax cocktail



Air Conditioned



Stunning backdrop



Easy access | Large carpark
& Ferry terminal



Wheelchair accessible



Flexible event spaces



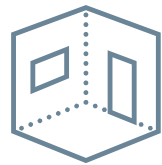
inclusions

EXCLUSIVE VENUE HIRE FEE \$650

Minimum food & beverage spend applicable.

Monday -Thursday \$4,000

Friday - Sunday (and all public holidays) \$5,000



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 set up & pack down to get our space ready for your event
All service staff required to run your event



Use of all furniture available at The River Room
Additional furniture & theming can be hired at additional cost



Dedicated event manager



Microphone & in house sound system



formal dining

ENTRÉE |

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 |

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) (v) Vegetarian / (g) Gluten free / (d) Dairy free

DESSERT |

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

2 courses / \$65.0 per person | 3 courses / \$80.0 per person



optional add ons

ADD A SIDE TO YOUR MAIN	\$6.5 per person per side
Honey & carroway glazed carrots	
Kipfler potatoes with extra virgin olive oil & rosemary sea salt	
Buttered Broccollini with roasted almonds	
Garden herb roasted seasonal vegetables	
Chef's selection of 4 canapes to start	\$15.0 per person
Grazing boards on arrival (Cured deli meats, antipasto, house made dips & breads)	\$12.5 per person
Espresso coffee & selection of teas	\$4.5 per person
Coffee & tea station	\$3.5 per person



cocktail events

SELECTION OF 6 CANAPES / \$35.0 per person

COLD BITES

Marinated cherry tomato & basil tartlet with whipped Meredith goat's curd (v)

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

Rare sealed eye fillet of beef, potato fondant & mustard labneh (g)(f)

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

Pulled poached chicken milk bun with house pickles, buttermilk ranch dressing

Atlantic salmon tartare on rye with dill crème fraiche

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

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

HOT BITES

Garden herb & pea arancini, parmesan aioli (v)(g)

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

Twice cooked Gooralie free range pork belly, Thai red curry caramel & dusted in roasted jasmine rice (g)(d)

Tempura nori salmon, saffron mayonnaise (g/df)

Zucchini & spinach pakora, pear & mint relish (v)(g)

Steamed pork & prawn dim sims, soy chilli dipping sauce (d)

Fatima's fingers with goat's cheese, lemon tarragon & thyme (v)

Slow cooked Darling Downs beef pie, veal jus & minted pea purée

Spiced lamb köfte, mint scented labneh (g)



cocktail events

BIGGER OPTIONS / \$6.5 per person

Cold poached Qld prawn milk bun with tarragon mayonnaise

Korean grilled chicken slider with kimchi & kewpie mayonnaise

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

Marinated field mushroom, baby spinach, caramelised onion & swiss cheese (v)

FORK & TALK / \$13.5 per person

Slow cooked Goralie Pork Adobo, jasmine rice (g) (d)

Tempura battered white reef fish, triple cooked chips & tartare sauce (g)

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

Soy braised beef, Asian salad, roasted peanuts & nuoc cham dressing (g) (d)

Mozzarella arancini with house made Napoli sauce (v) (g)

SWEET ITEMS / \$6.5 per person

Tarte au Citron & basil Chantilly (v)

Dark chocolate pot with cookies & cream (g) (f)

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

Vanilla panna cotta (v) (g)

Key lime pie



cocktail events

LATE NIGHT MUNCHIE / \$12.5 per person

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

Slider station: Australian beef & cheese burger | Korean grilled chicken with kimchi & kepie 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

Early breakfast: Bacon & fried free range egg rolls, with housemade BBQ sauce & cheddar cheese



beverage package

PACKAGE 1

Dal Zotto Pucino Prosecco, King Valley, VIC

Tai Nui Sauvignon Blanc, Marlborough, NZ

R!ot rose, Grenache, SA

Amelia Park Trellis Cabernet Merlot, Margaret River, WA

Great Northern Super Crisp, Pure blonde & Cascade Light

Soft drinks, sparkling mineral water & orange juice

2 hours \$30

3 hours \$38

4 hours \$45

5 hours \$51

Drinks on consumption also available.
Minimum spends will apply

Espresso coffee & selection of teas \$4.5 per person

Coffee & tea station \$3.5 per person

PACKAGE 2

Paul Louis Blanc de Blanc, Loire Valley, France

Tai Nui Sauvignon Blanc, Marlborough, NZ

R!ot rose, Grenache, SA

Snake & Herring Tough Love Chardonnay, Margaret River WA

Amelia Park Trellis Cabernet Merlot, Margaret River, WA

St John's Road Blood & Courage Shiraz, Barossa Valley, SA

Great northern super crisp , Cascade light

Your choice of one imported beer below
Corona, Peroni, Asahi,

Soft drinks, sparkling mineral water & orange juice

2 hours \$35

3 hours \$44

4 hours \$52

5 hours \$59



contact us

for all Function + Event Enquires, please reach out to our team at:

hello@riverroomcafe.com.au



[TheRiverRoomCafe](#)



[theriverroomcafe](#)