

Celebration Packages



River Park Place

"we make your experience a memorable one"

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Capacities



Our Venue

Our venue is surrounded by beautiful parklands, just a short walk to the Brisbane River. Our private function rooms can comfortably accommodate anywhere from 10 to 300 guests, and the outdoor Arched Shelter can accommodate up to 1000 guests.

Function Room Hire Charges

| | Hire* | | Capacity | | |
|-------------------------------|-----------|---------------------------|------------------|--------------|----------|
| | Mon - Thu | Friday Saturday/Sunday | Rectangle Tables | Round tables | Cocktail |
| River Park Room | \$450 | \$500 | 150 | 100 | 150 |
| River Park Lounge | \$500 | \$550 | 200 | 100 | 200 |
| River Park Room and Lounge | \$660 | \$850 | 350 | 200 | 350 |
| Outdoor - Arched Shelter | P.O.A** | | 600 | 400 | 1000 |

****Price on Appointment**

***Room hire is not included in package price. Room hire varies from four to five hours depending on your type of function. Additional time available on request; charges may apply**

NOTE: These charges do not apply for any self catering events.

Cocktail Menu

Hot Gourmet Menu (please select six)

\$24.95 per person

- Prawn cutlet rolls
- Chicken satay skewers
- Samosas
- Shrimp wontons
- Spinach and feta triangles
- Meatballs
- Risotto Balls
- Cocktail spring rolls
- Gougons of fish fillet with tarte sauce
- Mini gourmet pies
- Mini gourmet quiche

All served with dipping sauces.



Premium Menu (please select five)

\$29.95 per person

- Assorted nori rolls – seafood, chicken, teriyaki beef, vegetarian
- Sumac crusted mini lamb shashliks
- Gougons of fish
- Spinach and feta triangles
- Smoked salmon and brie spring rolls
- Parmesan crumbed chicken tenderloins
- Crumbed mushroom caps filled with Bulgarian feta, roasted capsicum and basil
- Prawn cutlet rolls
- Roast eye fillet and pate en croute

All served with dipping sauces.

**Optional Extras - Noodle Boxes \$8.95 per person (Selection of two)

- Chicken Noodles
- Classic Fish & Chips with Lemon & Tartar Sauce
- Beef Stir Fry with cashews, noodles and fried shallots
- Sweet and sour pork with fried rice
- Chicken curry and rice
- Lamb korma w jasmine rice

Cold Gourmet Menu

Antipasto Platter \$34.95 per person

- Selection of Mediterranean gourmet delights, dips and crackers, cheeses and pate

**Price based on 80 guests. Subject to change pending numbers and conditions.*

Platters

The platter serves approximately 8 to 10 guests

Hot Gourmet Menu Platter \$70.00 each (Choice of 5 items per platter)

- Prawn cutlet rolls
- Samosas
- Shrimp wontons
- Spinach and feta triangles
- Meatballs
- Cocktail spring rolls
- Gougons of fish fillet with tarte sauce
- Mini gourmet pies
- Mini gourmet quiche
- Mini pizzas



All served with dipping sauces.

Italian Antipasto Platter \$70.00 each

- Artichoke Italian Style
- Danish Salami
- Olives marinated mixed
- Bocconcini cheese
- Semi dried tomatoes
- Mortadella

Gourmet Antipasto Platter \$85.00 each

- Marinated mushrooms
- Semi dried tomatoes
- Kalamata and green spanish olives
- Danish salami
- Hungarian salami
- Greek fetta
- Twiggy sticks
- Danish fetta

Rolled Meat Platter \$70.00 each

- Champagne Le Ham
- Mortadella
- Chicken Breast
- Hungarian Salami
- Roast beef
- Twiggy sticks
- Cabanossi
- Roast Pork

Party Platter \$85.00 each

- Cabanossi
- Kransky
- Hungarian salami
- Edam Cheese
- Dutch smoked cheese
- Tasty cheese
- Twiggy Sticks
- Crispbread
- Dips

Cheese Platter \$70.00 each

- Selection of Australian and continental cheeses served with water crackers

Fruit Platter \$70.00 each

- Selection of tropical and seasonal fruits

Coffee and Tea

\$4.50 per person

- Freshly brewed coffee and a selection of teas



**Price subject to change pending numbers and conditions.*

Barbeque Menu

\$39.95 per person

Main Dishes (please select three)

- Marinated rump steaks
- Thai chicken skewers
- Gougons of fish
- Marinated skewers of beef
- Selection of gourmet sausages
- Vegetarian kebabs

Accompanied by:

- Selection of fresh garden salads
- Baked potatoes and sour cream
- Crusty petite bread rolls with butter



Dessert

- Platter of seasonal fruits
- Freshly brewed coffee and tea

Hot Fork Dish Buffet

\$41.95 per person

Main Dishes (please select two)

- Beef stroganoff
- Asian style stir-fry chicken
- Teriyaki beef served with cashews
- Sri Lankan style chicken curry
- Veal ragout with asparagus and mushrooms
- Chicken cacciatore
- Sweet and sour pork



Side Dishes (please select two)

- Rice pilaf
- Buttered noodles
- Roast vegetables
- Roast potatoes

Accompanied by:

- Green garden salad
- Buttered French sticks
- Freshly brewed coffee and tea

**Price based on 80 guests. Subject to change pending numbers and conditions.*

Buffet Menu #1

\$51.95 per person

Carvery (please select two)

- Leg of lamb with rosemary mint sauce
- Roast leg of pork with apple and cinnamon sauce
- Roast turkey with port and cranberry sauce
- Roast beef with mustard sauce

Main Dishes (please select two)

- Chicken a la king cooked with mushroom, capsicum, and creamy sauce
- Beef goulash with paprika and red wine sauce
- Lamb Indian curry



Salads (please select two)

- Garden tossed salad
- Pasta salad
- Sweet honey potato salad
- Coleslaw salad
- Waldorf salad

Accompanied by Chef's selection of potatoes, wild pilaf, seasonal vegetables and bread basket

Dessert

- Chef's selection of wicked desserts
- Freshly brewed coffee and teas

**Price based on 80 guests. Subject to change pending numbers and conditions.*

Buffet Menu #2

\$57.95 per person

Cold Meat Platters

- Shaved leg ham and roast meat selection

Carvery (please select two)

- Leg of lamb with rosemary mint sauce
- Roast leg of pork with apple and cinnamon sauce
- Roast turkey with port and cranberry sauce
- Sirloin of beef with beef marrow and claret sauce
- Honey baked leg ham

Main Dishes (please select two)

- Chicken a la king cooked with mushrooms capsicums and cream base sauce
- Red wine beef stroganoff
- Sweet and sour pork
- Lamb Indian curry



Salads (please select three)

- Garden tossed salad
- Pasta salad
- Sweet honey potato salad
- Coleslaw salad
- Waldorf salad

Accompanied by Chef's selection of potatoes, rice pilaf, seasonal vegetables and bread basket

Dessert

- Chef's selection of wicked desserts and tropical fruit platter
- Freshly brewed coffee and teas

**Price based on 80 guests. Subject to change pending numbers and conditions.*

Alternating Menu

Two Courses: \$59.95 per person

Three Courses: \$65.95 per person

Entrees (please select two)

- **Spiced chicken caesar salad**
Served with fresh cos lettuce, pan-fried diced bacon, garlic croutons, shaved parmesan and anchovies
- **King prawns**
Served on a bed of crisp salad flowing with a sweet chilli mango mayo
- **Smoked chicken and avocado salad**
- **Smoked salmon**
Served with crisp panini bread, red onion, caper berries, dill and horseradish cream
- **Tian of grilled vegetables**
Served with pesto oil and crumbled fetta

All entrees are served with fresh oven-baked bread rolls.

Mains (please select two)

- **Char grilled chicken breast**
Served on a bed of fettuccini with a spinach, maple roasted pumpkin and pecan sauce
- **Supreme of chicken**
Filled with a mousseline of crab, cordoned on a bed of leaf spinach with a tomato and chervil coulis
- **Eye fillets of beef and red wine jus**
Served with a prosciutto ham and grilled mushrooms
- **Filet en croute**
With a chicken liver and mushroom and thyme duxelle cooked in flakey puff pastry, flamed in port wine glaze
- **Prime rib fillet**
Served on a potato roesti with brocolini and creamy mushroom sauce
- **King prawns**
Crumbed in coconut, deep fried and served on a cushion of red currant and ginger sauce
- **Fresh fillet of barramundi**
Pan fried basted with a fresh herb marinade served with wilted greens and roasted chats

- **Fresh grilled salmon**
Served on a truffled garlic mash with roasted peppers and asparagus
- **Scallop and pancetta kebab**
Grilled atop roast garlic mash with sage butter and asparagus
- **Smoked eggplant stuffed mushrooms**
Served atop sweet potato roesti with spinach and roasted capsicum coulis

Desserts (please select two)

- **Strawberry and white chocolate torte**
Golden almond jaconde layers filled with silky smooth white chocolate mousse, fresh strawberry mousse and compote
- **Sticky date pudding**
Classic steamed moist sticky date and ginger pudding topped with butterscotch sauce
- **Lemon meringue tart**
Butter shortbread tart shell filled with tangy lemon curd and topped with light Italian meringue
- **Cherry custard tart**
Crème patisserie loaded with sour cherry compote in a butter shortbread tart shell
- **Pavlova meringue**
Filled with wild berries, coated with a honey cream wave
- **Baked white chocolate and raspberry cheesecake**
- **Flourless chocolate mud cake**
With rich chocolate sauce
- **Muscat poached pear**
With soft gingerbread and spiced mascarpone
- **Freshly brewed tea and coffee**

**Price based on 80 guests. Subject to change pending numbers and conditions.*

Lunch and Dinner Packages

Room hire inclusive of:

4 hours room hire for lunch functions
5 hours room hire for dinner functions
Room set up and cleaning
Microphone and lectern for speeches or presentations (indoor functions)
Dance floor (indoor functions)

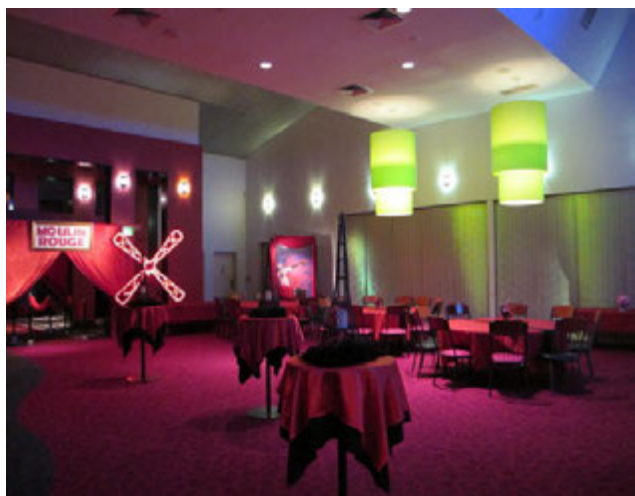
Over 300 free car spaces are also available.

Sit-Down Options inclusive of:

White or black linen cloths on all tables
Coloured linen overlays
Coloured linen napkins

*Chair covers and sashes available at \$5.00 per chair

** Additional decoration to create your theme available on request



Beverage Packages

Standard Beverage Package

3 hours \$30.00 per person

4 hours \$38.50 per person

5 hours \$45.00 per person

Wines

- House White Wine
- House Red Wine
- Sparkling

Beers

- XXXX Gold
- Pure Blonde
- Light Beer

Soft drinks including orange juice

Premium Beverage Package

3 hours \$33.50 per person

4 hours \$43.00 per person

5 hours \$49.50 per person

Each additional hour \$6.50 per person

Wines

- Premium Classic Dry White
- Premium Red Wine
- Premium Sparkling

Beers

- XXXX Gold
- Pure Blonde
- Light Beer

Soft drinks including orange juice

Non-Alcoholic Beverage Package

3 hours \$15.00 per person

4 hours \$18.00 per person

Each additional hour \$5.50 per person

- Soft drinks
- Orange juice
- Non-alcoholic wines available upon request (additional charges apply)

**Price subject to change pending numbers and conditions.*



General Information

Pricing

- Children aged three years or under are complimentary
- Children aged 4–10 years are half price
- Guests aged 11 and above full price
- For minimum numbers, two paying children will be counted as one adult

Dietary Requirements

We happily cater for vegetarians and any other special dietary requirements. This information is required when final numbers are confirmed – 7 days prior to the event.

Beverages

- Draught beer, wine and soft drink are included in the beverage package price.
- Spirits are not included in the beverage package. They are available for consumption on cash basis or Bar Tab.

Extending Venue Hire

- The venue hire period can be extended for additional time at \$200.00 per hour

Final Numbers

If guest numbers are below the minimum amount stated in celebration package, prices may vary from stated package prices.

Package prices are based on 80 adults and are subject to change if guest numbers decrease.

Guest numbers are required at least seven days prior to your function. This number will be the final amount charged to your account.



Terms and Conditions

Thank you for booking your event at River Park Place. To ensure the satisfaction of yourself and your guests, the following terms and conditions apply:

Booking Confirmation

To confirm your booking, an initial deposit is required. This amount will be deducted from your final tax invoice. Payment of deposit acts as confirmation of your agreement of the Terms and Conditions. Final payment is due with final guest numbers seven (7) days prior to function date.

Cancellation by Client

In the event that your function cancels, the following cancellation conditions will apply:

- Notice of more than 90 days given: 50% deposit will be refunded on a successful rebooking of the function on same date to an equivalent or greater value
- Notice of 90 days or less given: All payments received are forfeited
- Notification of cancellation must be in writing.

Confirmation of Final Details

Details of room arrangements, menus and equipment requirements would be appreciated 14 days in advance of your event. In order to guarantee the highest possible standard of food and beverage service, we require a minimum of seven days notice of the confirmed final number of guests attending your function. This confirmed number will be the minimum number charged to your account.

Surcharges

Due to increased labour costs, surcharges are applicable to the following:

Events held on public holidays attract a surcharge of 15% of the total account.

Events of longer than 5 hours duration, or which continue beyond midnight will attract a charge of \$200.00 (incl. GST) for each hour period (or part thereof) over 5 hours or after midnight.

Credit Cards and Charge Accounts

Payments made by credit card will incur a surcharge of 2.5% of the total account. Please note, we do not accept American express.

Payment of Accounts

Full payment for the confirmed number of guests should be made by bank cheque, personal cheque, electronic funds transfer or credit card prior to the commencement of your event. Any additional charges will be invoiced to you following your function.

Damage or Loss

Any damage to, or loss to River Park Place property caused by a client, their guests, agents or contractors during, before or after an event, must be the financial responsibility of the client. General damages and breakages to property during the event, deemed as excessive by management, will be the responsibility of the client and charges will apply.

River Park Place exercises great care to ensure the safety and well being of our valued clientele, their guests and property before, during and after any event. We do recommend however, that you consider arranging insurance cover in order to further safeguard your interests, as we are unable to accept any liability for injury, loss or damage to persons or goods.

Liquor License Trading Hours

River Park Place liquor license trades from 10.00 am until 12 midnight within our premises. Extensions to this license may be available on request, with 3 weeks' notice being required for special liquor permits. A fee is charged by the State liquor licensing branch and will be the responsibility of the client.

Change In Circumstances

Whilst every reasonable effort will be made to ensure that your function will proceed on the date you have nominated, we reserve the right to cancel your function due to a change in circumstances which may be within, or outside, our control. As soon as we become aware of any such change in circumstances, we will notify you that your function is cancelled and will refund your deposit in full. Your damages in respect to any cancellation are limited to the amount of the deposit and you have no further claim against us for any further damages or loss that you may suffer as a consequence of this cancellation.

Menus

Please use our Function Package menus as a guide. If you prefer, we will be only too happy to tailor a menu especially for your event to reflect your taste or budget

Responsible Service

Under the Responsible Service of Alcohol Act, management and staff reserve the right to refuse service of alcoholic beverages to clients and guests, where it is deemed necessary. Management also reserves the right to request proof of age identification from guests, with respect to their consumption of alcohol.

Payment of deposit acts as confirmation of your agreement of the Terms and Conditions. These Terms and Conditions are binding, even if not signed and returned as requested.

[] I/we hereby have read, fully understand and agree to all of the above mentioned conditions and arrangements for our celebration as set out in the general conditions for use of services of River Park Place.

Name:

Signature:

Date:



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