

# Riverside

KITCHEN & BAR



## - FUNCTION PACKAGE -

You will find us tucked away on the Riverside Golf Course in Ascot Vale, on the hill with sweeping views overlooking the golf course. We love to host all types of events whether it be cocktail or seated, a birthday celebration, work conference, sporting club event, baptism or any event is worth celebrating with us at Riverside! With its unique backdrop and ample parking Riverside is the perfect place to host your next event.

**CONTACT** [functions@moveriverside.com.au](mailto:functions@moveriverside.com.au) / 9938 4545 / 75 Newsom St Ascot Vale

## OUR FUNCTION ROOM

Offering a purely private and relaxed indoor / outdoor atmosphere with stunning views overlooking the golf course and putting green with wrap around balcony and floor to ceiling windows, Riverside is perfect for year round events. This versatile space caters to both stand-up or sit-down events, featuring its own private bar, balcony and room for dancing.

Recently updated cocktail style setting with wicker lounges, white stools, wooden tables and greenery. Our larger seated events are on large round tables and set with white tablecloths and flower arrangements.

- CAPACITY – Seated up to 120 / Cocktail Style up to 150
- Projector Screen w/ plug in HDMI for computer access
- Complimentary WIFI
- Wheelchair access and toilet
- Overhead speaker system with aux or phone connectivity
- Private Bar with tap beer and full beverage list available
- Minimum spends do apply – please speak to function coordinator
- Room hire fees may apply where minimum spend does not

### BEVERAGES

Beverages can be paid for in way of a bar tab and include a customised beverage list. Our wines start at \$9 glass and tap beer at \$6 pot with an extensive range of wines by the glass and bottle, bottled local and international beer, ciders, seltzers, and can also offer specified cocktails or drinks on arrival for your event.

### DRINK PACKAGES

Includes selected sparkling, white & red wine, tap beer, soft drinks, juices.

**3 Hours - \$40 // 4 Hours - \$50 // 5 Hours \$60**

Add Basic Spirits \$10 per hour / Additional add on's by request.





## COCKTAIL CANAPES

### PLATTERS

- Trio of house made dips, warm pita bread 40
- Antipasto – cured meats, assorted hard and soft cheese, marinated olives, pickled vegetables, crackers 80
- Assorted sandwiches (serves 15) 75
- 1 metre grazing board – gourmet antipasto by the metre 300

### COLD CANAPES

- Smoked salmon and leek frittata, dill honey mustard mayo 4
- King Prawn in lettuce cup, pesto, pumpkin puree 6

### HOT CANAPES

- House made pizzas – margherita, prosciutto, Calabrian volcano, meatlovers, chicken, veggie delight, capricciosa 4
- Beef sliders with lettuce, tomato, cheese, onion and tomato chutney 6.5
- Tandoori chicken, onion and red capsicum shashlik, with coriander yoghurt 5
- Lamb kofta kebab, fresh mint yoghurt 7
- Lamb cutlet marinated in lemon and herbs 8
- Meatballs in sugo sauce, parmesan cheese 4
- Arancini ball, beetroot, mushroom, saffron aioli 4
- Crumbed chicken tenders, sweet chili dipping sauce 4
- Vegetarian spring roll, soy and sweet chili dipping sauce 4
- Crispy salt and pepper calamari boats, aioli, fresh parsley 7
- Scallop dumpling, ginger coriander sauce 4
- Gourmet party pies, tomato chutney 4

### SWEET CANAPES

- Fruit platter (serves 30 people) 100
- Zeppole (Italian doughnuts), chocolate dipping sauce 2.5ea
- Dessert platter – petit four selection (serves 32) 100

## SET MENUS

*2 Course \$45 (shared entrée/alternating mains)*

*2 Course \$50 (alternating entrée or alternating dessert/alternating mains)*

*3 Course \$60 (shared entrée/alternating mains/alternating dessert)*

*3 Course \$65 (alternating entrée/alternating mains/alternating dessert)*

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**SHARED ENTREES** – Arancini, Meatballs, Calamari, Chicken Shashliks

**ENTRÉE OPTIONS - Choose two, alternate drop**

**Arancini** - rice balls with mushroom, beetroot, provolone, saffron aioli (V, GFO)

**Meatballs** – in a rich tomato sugo sauce with parmesan cheese

**Salt & Pepper Squid** – on a pickle and onion salad with house tartare (GFO)

**Smoked Salmon and Leek Frittata** - with dill and honey mustard mayo

**Tandoori Chicken Shashliks** – with saffron rice and coriander yoghurt (GF)

**Lamb Kofta Kebab** - with freshly made pita bread and mint yoghurt

**Gnocchi Napoli** – house made gnocchi with creamy napoli and parmesan (V)

**MAIN OPTIONS - Choose two, alternate drop**

**Chicken Romana** – grilled chicken in a creamy mushroom sauce with roast potatoes and seasonal greens (GF)

**Veal Cotoletta** – parmesan and herb crumbed veal, mash potatoes and greens

**Chicken Parmigiana** – served with chunky chips and garden salad

**Grilled Barramundi** – served with chunky chips, garden salad and tartare (GF)

**Add \$5pp for the following selections -**

**Scotch Fillet (250g)** – all served medium with roast potatoes and seasonal greens or chunky chips and garden salad, your choice of sauce (GF)

**Grilled Atlantic Salmon** – with creamy mash, broccolini, lemon butter sauce

**Veal Scallopini** – wrapped in prosciutto with a creamy mushroom sauce and served with roast potatoes and seasonal vegetables (GF)

**Braised Lamb Shank** – served with creamy potato mash and broccolini (GF)

**Eye Fillet (200g)** – served with roasted potatoes and seasonal vegetables or chunky chips and garden salad with a red wine jus (GF)

## VEGETARIAN OPTIONS – *individual servings upon request*

**ENTRÉE OPTIONS –**

**Arancini** - rice balls with mushroom, beetroot, provolone with saffron aioli (V, GFO)

**Gnocchi Napoli** – house made gnocchi with creamy napoli and parmesan (V)

**Bruschetta** – our house made bread topped with fresh tomato and basil, Spanish onion and balsamic reduction (V, GFO)

**MAIN OPTIONS –**

**Vegetarian Lasagne** – House made vegetarian lasagne with bechamel sauce (V)

**Penne Pasta or Risotto** - with grilled eggplant, zucchini, capsicum, onion and pesto in a creamy napoli sauce topped with goats feta (V) (Risotto GF) (Vegan option)

**Eggplant Parma Stack** – topped with napoli, fresh rocket and parmesan (V, GF)

**EXTRAS / SIDES**

Garlic and Herb Focaccia (GFO, V) \$15 each

Bruschetta Pizzas (GFO, V) \$15 each

Antipasto Platter (V by request) \$55 each

Garden Salad (V, GF) \$12 each

Seasonal Vegetables (V, GF) \$15 each

Golden Chips with aioli (V, GF) \$12 each

**DESSERT - Choose 2, alternate drop**

**House Made Traditional Tiramisu**

**Cheesecake** – choose one / New York Baked / Lemon / Mixed Berry

**Vanilla Bean Panna Cotta** - with mixed berries (GF)

**Sticky Date Pudding** - with butterscotch sauce and vanilla bean ice cream

**Chocolate Mud Cake** – with whipped cream and chocolate sauce

**\*\* Cakeage charge \$100 per cake** – cut, plate and serve your celebration cake

**\*\* not applicable if purchasing 3 course option**