

RIVERLIFE

Weddings & Events

FUNCTIONS PACKAGE



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RIVERLIFE
Weddings & Events

helping you start your forever



VENUES

Our versatile venues are perfect for weddings and private functions of any size, from 20 to 800 guests, and with our range of packages we can tailor every aspect of your event. Whether it's a casual cocktail, or an intimate fine-dining event, Riverlife has an all-inclusive package perfect for you.

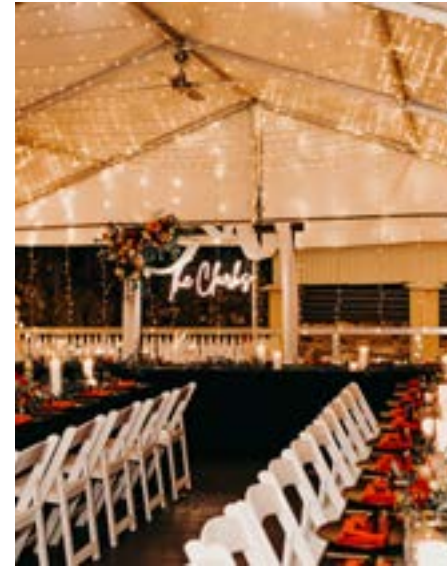
With spectacular views and an unparalleled location, Riverlife is a unique function venue in Brisbane. Located right on the Brisbane River in the heart of the CBD, Riverlife gives you not just the most exclusive location, but an incredibly stunning backdrop for your event.



SUNSET MARQUEE

180 SEATED | 300 COCKTAIL

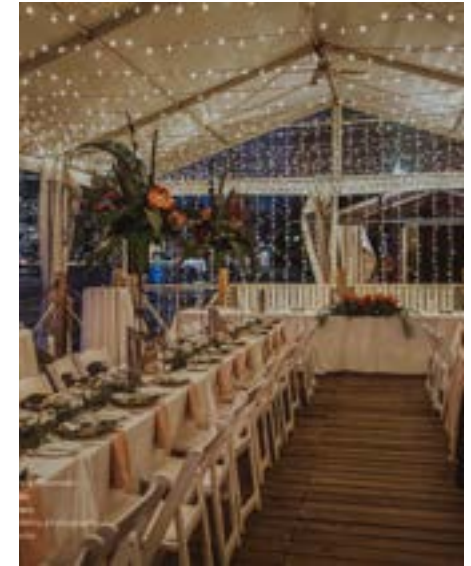
Wheelchair accessible



CITY LIGHTS MARQUEE

80 SEATED | 150 COCKTAIL

Wheelchair accessible



RIVERFRONT DECK

100 SEATED | 160 COCKTAIL

Wheelchair accessible



RIVERSIDE MARQUEE

30 SEATED | 50 COCKTAIL

Wheelchair accessible



CANNON ROOM

80 SEATED | 100 COCKTAIL

NOT Wheelchair accessible



FUNCTION INCLUSIONS

With spectacular views and an unparalleled location, Riverlife is Brisbane's most unique and exciting events venue. Located right on the Brisbane River in the heart of the CBD, Riverlife gives you not just the most exclusive location, but an incredibly stunning backdrop for your function. Celebrate, communicate and be inspired with the river city as your most extraordinary canvas.

Riverlife's team of dedicated event professionals believe in making memories and will be delighted to assist you to create and deliver a truly memorable function. All functions can include:



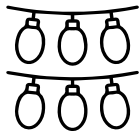
Dedicated Event Co-ordinator



5 -Hour Venue Hire



Sit Down or Cocktail Furniture



Ceiling Fairy Lights



Chef's Selection of Dip Platters



Classic Centrepiece (1 per table)



PA System with Mic & AUX Cord



5-Hour Beverage Package



Discounted Rates for Kids & Suppliers



COCKTAIL MENU

\$125^{PP} | CANAPÉS + 5-HOUR SILVER BEVERAGE PACKAGE

ADDITIONAL CANAPÉS: \$4PP | ADDITIONAL UPGRADED CANAPÉS: \$6PP | ADDITIONAL FORK DISH: \$10PP

ON ARRIVAL

Chef's selection of dip platters

CANAPES (COLD SELECTION)

THAI BEEF | GF, DF

Served with onion jam and crispy noodles

CAPRESE SALAD | GF, V

Served with balsamic glaze

HOUSE SMOKED SALMON | GF

Served with cucumber and crème fraiche

GOATS CURD TARTLET | GF

Served with semi dried tomato and olive

CHICKEN CAESAR SALAD

Classic Caesar served in gem lettuce leaf

TOMATO AND BASIL BRUSCHETTA | V

Garlic crostini topped with heritage tomato and basil and balsamic vinaigrette

CANAPES (HOT SELECTION)

FRIED GREEN CURRY PRAWN DUMPLING

Served with sweet chilli

SATAY CHICKEN SKEWER | GF

served with fresh coriander

CRISPY PORK BELLY

Served with Korean chilli sauce and sesame

CHICKPEA FALAFEL | V, GF

Served with minted yoghurt

MAC AND CHEESE CROQUETTE | V

Crisp macaroni and cheese croquette, served with tomato relish aioli

TOMATO AND MOZZARELLA ARANCINI | GF, V

Served with pesto aioli

MIXED VEGETABLE GYOZA | V

Served with sweet chilli

SPINACH AND ONION BHAJI | GF, DF, VG

Served with mango chutney

BBQ PORK SPRING ROLL

Served with Indonesian sweet soy

POTATO SPUN PRAWN | GF

Served with siracha aioli

BEEF AND BURGANDAY MINI PIES

Served with a range of sauces

SPINACH AND FETTA FILO PARCEL

Crisp filo pastry filled with spinach and fetta.

FORK DISHES

PANKO CRUMBED FISH N CHIPS

Served with fresh lemon and homemade tartar sauce

GNOCCHI PORK AND FENNEL SAUSAGE RAGU

Served with parmesan cheese

TOMATO AND BASIL SAUCE WITH ORECCHIETTE PASTA

Served with chilli oil and parmesan

FRAGRANT RED THAI CURRY

Served with sweet potato, ginger, cashews and fragrant jasmine rice

GRILLED CHICKEN

Served with couscous and harissa yoghurt

MINI WAGYU BEEF CHEESEBURGER

Served with pickles, tomato relish and burger sauce

SALT AND PEPPER SQUID

Served with Asian slaw, Japanese mayo and fried shallots

KOREAN FRIED CHICKEN | GF, DF

Served with fragrant Asian rice, sweet and spicy sauce, and toasted sesame

UPGRADED CANAPES

+\$2PP WHEN INCLUDED IN THE INITIAL 7 CANAPÉS

MOROCCAN SPICED LAMB CUTLET | GF, DF

Served with beetroot hommus and tomato kasundi

FRESHLY SHUCKED OYSTER

Served with wakame and ponzu dressing



GF = GLUTEN FREE | V = VEGETARIAN | DF = DAIRY FREE

ALL MENUS ARE SUBJECT TO CHANGE AND AVAILABILITY



BUFFET

\$140^{PP} | BUFFET + 5-HOUR SILVER BEVERAGE PACKAGE

GF = GLUTEN FREE | V = VEGETARIAN | DF = DAIRY FREE

ON ARRIVAL

Chef's selection of dip platters

CLASSIC BUFFET

ROAST PORK BELLY | GF

Served with apple sauce and crackling

HERB AND GARLIC ROAST CHICKEN CUTLET | GF

Served with gravy

BARRAMUNDI | GF

Served with green sauce

POTATO GNOCCHI | V

Served with wild mushrooms, spinach and truffle sauce

ROASTED POTATOES

Served with rosemary and garlic

STEAMED GREEN BEANS

Served with lemon oil and toasted almonds

ROCKET AND PARMESAN SALAD

Served with balsamic glaze

ASIAN INSPIRED

FRAGRANT GREEN CHICKEN CURRY

Served with jasmine rice

BEEF RENDANG | GF, DF

Rich and tender slow cooked Malaysian beef stew

RED CURRY

Served with sweet potatoes, ginger and roasted cashews

BARRAMUNDI

Served with Thai caramel sauce

ASIAN SLAW | GF, DF

Crunchy Asian style slaw with nuoc cham dressing

FRAGRANT COCONUT JASMINE RICE

ROTI BREAD

Round whole-wheat baked flatbread

ALL MENUS ARE SUBJECT TO CHANGE AND AVAILABILITY



GRAZING & SHARING

\$119^{PP} | GRAZING + 5-HOUR SILVER BEVERAGE PACKAGE

GRAZING TABLE

A selection of cured meats, aged cheeses, fresh seasonal fruit, nuts, crackers and dips

CANAPES (CHOOSE 2)

Choose two from the selection on the cocktail menu on page 12

FORK DISH (CHOOSE 1)

Choose one from the selection on the cocktail menu on page 12



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FORMAL DINING

\$155^{PP} | 2 COURSE + 5-HOUR SILVER BEVERAGE PACKAGE

\$165^{PP} | 3 COURSE + 5-HOUR SILVER BEVERAGE PACKAGE

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ON ARRIVAL

Chef's selection of dip platters

ENTREE (CHOOSE 2 ALT-DROP)

CLASSIC PRAWN COCKTAIL SALAD | GF, DF

Served with baby gem lettuce, marie rose and fresh lemon

THAI SPICED PORK | GF, DF

Served with Asian slaw, lychee and paw paw relish, and chilli caramel

TOMATO AND MOZZARELLA RAVIOLI | V

Served with caprese salad, black olives and tomato emulsion

WILD MUSHROOM, RED WINE, ONION AND GOATS CHEESE TART | V

Served with truffle dressing

POACHED CHICKEN | GF, DF

Served with crunchy rice noodle salad with roasted sesame dressing

HOUSE SMOKED SALMON

Served with roast heritage beetroot, goats curd and spiced walnuts



MAINS (CHOOSE 2, ALT-DROP)

GRILLED GRASS BEEF FILLET

Served with dauphinoise potato, broccolini and GF green peppercorn sauce

HERB ROASTED CHICKEN | GF

Served with rosti potato, broccolini and red wine jus

TWICE COOKED DUCK

Served with green beans, duck fat potatoe, and cider and honey sauce

GUNPOWDER SPICE RACK OF LAMB | GF

Served with tomato kasundi, spinach and sweet potato fritter

FILLET OF SALMON | GF, DF

Served with ratatouille of vegetables pistou and crispy skin

FRAGRANT RED CURRY | GF, DF, V

Served with roasted sweet potato, cashews, ginger and jasmine rice

CHICKPEA FALAFEL | GF, DF

Served with heritage beetroot, hummus, and dukkha roasted pumpkin

DESSERT (CHOOSE 2, ALT-DROP)

DOUBLE CHOCOLATE FUDGE BROWNIE | GF

Served with raspberry sorbet and crème fraiche

STRAWBERRY AND PASSIONFRUIT "ETON MESS" | GF

Served with lemon curd

BANANA TATIN

Served with vanilla bean ice cream and hot rum and raisin syrup

VANILLA PANNA COTTA | GF

Served with poached seasonal fruit and hazelnut tuile



FAMILY FEAST

\$170^{PP} | FAMILY FEAST + 5-HOUR SILVER BEVERAGE PACKAGE

ON ARRIVAL

Chef's selection of dip platters

CANAPES (CHOOSE 3)

Choose from the selection on the cocktail menu on page 12

MAINS (CHOOSE 2)

SLOW LAMB SHOULDER | GF

Served with roasting juices

ROAST CHICKEN | GF

Served with sage scented gravy

ROASTED PORK BELLY | GF

Served with apple sauce and crackling

FILLET OF SALMON | GF, DF

Served with ratatouille of vegetables, pistou and crisp skin

SIDES (CHOOSE 3)

ROCKET AND PARMESAN SALAD

GARLIC AND ROSEMARY ROASTED POTATOES

STEAMED GREEN BEANS, LEMON OIL AND TOASTED ALMONDS

MASHED POTATO

SIMPLE GARDEN SALAD WITH HOUSE DRESSING

MAPLE ROASTED PUMPKIN

DESSERT (CHOOSE 1)

A SELECTION OF PETITE SWEETS

(OR)

YOUR CAKE CUT AND SERVED AS DESSERT

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SUNSET PICNIC

\$115^{PP} | PICNIC + 5-HOUR SILVER BEVERAGE PACKAGE

ON ARRIVAL

ANTIPASTO PLATTER

Selection of olives, marinated vegetables, selection of fine cheeses, seasonal dips, shaved ham, hot and mild salami, peperoni, prosciutto, breads, mixed crackers, fresh and dried fruits, vegetables, and nuts

EVEN DISTRIBUTION

LOADED FRIES

Shoestring fries smothered with creamy cheese sauce, crispy bacon, and chipotle sauce

POKE BOWLS

Sticky rice, fresh salmon, seasonal crisp vegetables, house made pickle, and coriander

SUBSTANTIAL HAM STATION

Warm baked whole leg ham shaved, selection of mustards served on a soft milk bun



ADDITIONAL DINING OPTIONS

GRAZING STATION | \$18^{PP}

Selection of meats, cheeses, seasonal fruit, crackers and breads

PETITE SWEETS

\$9pp | 2-3 pieces

\$15pp | 4-5 pieces

PIZZA STATION | \$10^{PP}

*Selection of margherita, pepperoni, ham and mushroom, and vegetarian
(Gluten Free bases available on request)*

CLASSIC PARTY PLATTER | \$8^{PP}

Selection of classic sausage rolls, party pies, spring rolls and accompanying sauces

CHICKEN PLATTERS | \$12^{PP}

Popcorn chicken, chicken tenders and accompanying sauces

DONUT WALL (MINIMUM 50PAX)

\$6pp | Classic donuts

\$10pp | Gourmet donuts



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BEVERAGE PACKAGES

SILVER BEVERAGE PACKAGE

BEER (CHOICE OF 3) WINE

James Boags Premium Light
XXXX Gold
Pure Blonde
Great Northern Original
Somersby Cider – Apple

Bubbles (The Anchorage) | SA
Semillon Sauvignon Blanc (The Anchorage) | SA
Cabernet Merlot (The Anchorage) | SA

GOLD BEVERAGE PACKAGE UPGRADE

\$15PP

BEER (CHOICE OF 4)

James Boags Premium Light
XXXX Gold
Great Northern Original
Peroni Nastro
Stone & Wood Pacific Pale Ale
Somersby Cider - Apple
Sea Legs Dr. Swift Golden Ale^{4.0%}
Sea Legs Tropical Lager^{4.3%}

WINE (CHOICE OF 4)

Pinot Grigio (Paladino) | Veneto ITA
Sauvignon Blanc (Mondiale Marlborough) | NZ
Chardonnay (Angove Studio Series) | SA
Rosé (Naturalis Organic Rosé) | SA
Pinot Noir (Le Cirque Duck Shoot Adelaide Hills) | SA
Shiraz (Mondiale McLaren Vale) | SA

SPARKLING (CHOOSE 1)

Blanc de Blancs (Charles Pelletier) | Burgundy, FRANCE
Prosecco (Villa Jolanda) | Veneto, ITALY

(our licensing requires a light or mid strength beer to always be available)

BEVERAGE UPGRADES



SPARKLING UPGRADE - \$15PP

Chandon NV Sparkling Brut | Yarra Valley, VIC
**Replaces Sparkling in your package*



CRAFT BEER UPGRADE - \$10PP

Choose from local canned range to replace the beers in your package
(locally sourced craft beer from Sea Legs Brewing Co.)



MOSCATO - \$5PP

In addition to your other beverage choice.



COCKTAIL JUGS - \$40/JUG

Enquire for current jugs on offer





COCKTAIL VAN HIRE

2-HOUR PACKAGE | \$40PP

minimum of 40 people

Your choice of three cocktails

MOJITO

Bacardi, fresh limes, and sugar syrup muddled and shaken, served with soda-water.

APEROL SPRITZ

Aperol, sparkling wine, soda water

ESPRESSO MARTINI

Vodka, Kahlua, coffee, sugar syrup

LYCHEE FIZZ

Vodka, lychee liqueur, lemon juice, cranberry juice, lemonade

SOUTHSIDE

Gin, sugar syrup, lime juice, mint



This package does not contribute to the minimum spend

ALL MENUS ARE SUBJECT TO CHANGE AND AVAILABILITY

LOCATION

Riverlife is located in the Naval Stores, at the base of the Kangaroo Point Cliffs. We recommend guests allow a few minutes before their function to find parking and to stroll to the venue.

ON FOOT -----

Riverlife is easily accessed on foot. We are 500m south of Thornton Street Ferry terminal, 800m north of the Lower River Terrace carpark and 150m from Joey's

TAXI OR UBER

Catch a taxi to Thornton Street (Kangaroo Point) or Hamilton Street (Kangaroo Point) walk down to the Thornton Street Ferry Terminal, turn left and follow the Riverlife signs. Riverlife is 500m south of the Thornton Street Ferry Terminal.

BUS

Take any Brisbane City Council bus to the South Bank Busway Station. Riverlife is a 2km walk along the river from the bus station in the direction of the Kangaroo Point Cliffs.

DRIVING

Note: there is no on-site parking at Riverlife. Below are parking areas near Riverlife.

River Terrace -----

Park at the top of the Kangaroo Point Cliffs next to 'Joey's Cafe', walk down the Kangaroo Point Cliff Stairs, turn right and walk approx 150m to Riverlife.

Via Ellis Street -----

Continue driving down towards the river and turn right under the Pacific Motorway (Captain Cook Bridge), park (or drop off) in the free public car park at the base of the Kangaroo Point Cliffs. Then walk, following the Riverlife signs along the river and cycle path, a distance of approx 800m.

Via Dock Street -----

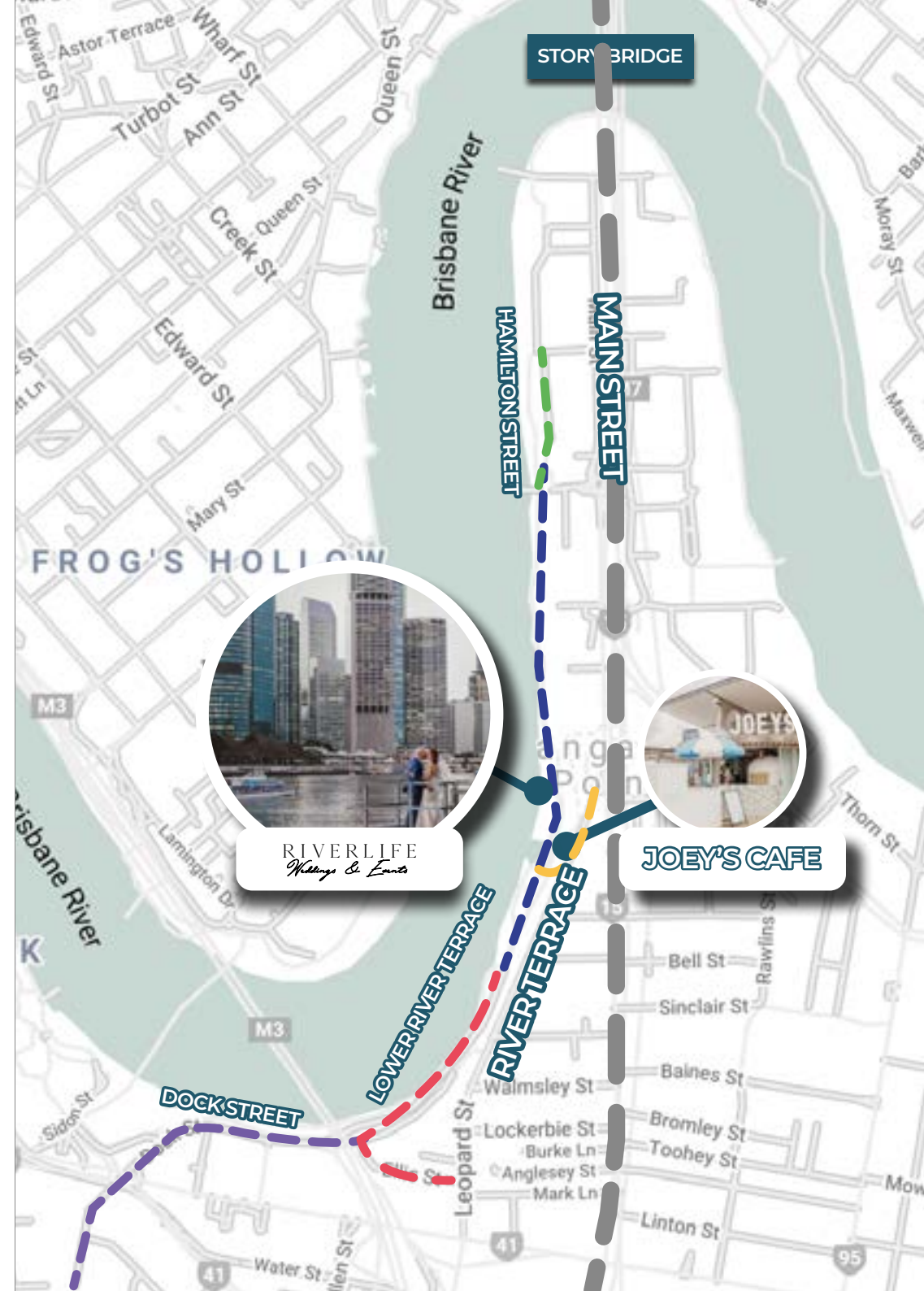
Continue to drive under the Pacific Motorway (Captain Cook Bridge), park (or drop off) in the free public car park at the base of the Kangaroo Point Cliffs. Then walk, following the Riverlife signs along the river and cycle path, a distance of 800m.

Hamilton Street (Off Bright Street) -----

Take a short 500m walk along the river and cycle path towards the Kangaroo Point Cliffs.

*Taxi and Uber pick-up is recommended at Thornton Street.

** Special access can be granted to drive into Riverlife for drop off only. Please speak to an Event Co-ordinator to arrange this.



RIVERLIFE

Weddings & Events



@weddingsatrivlife



(07) 3891 5766

WWW.RIVERLIFE.COM.AU/FUNCTIONS

FUNCTIONSTEAM@RIVERLIFE.COM.AU