

# Introduction



*Conferencing for 5-300 guests*



*44 Accommodation Rooms*



*Latest AV Equipment*

The following packages are valid for all 2012 Conferences with 5 – 50 guests.  
Discounts apply to groups over 50 delegates.  
Surcharges apply to Public Holidays.

Our Function Menus are also featured in this package should you wish to start or conclude your event with a specialised menu.

## **CONFERENCE ROOM FEATURES**

- ◆ Wireless / Wired Broadband Internet Access
- ◆ Reverse Cycle Air-conditioning
- ◆ One set of Basic AV Equipment
- ◆ Natural Lighting
- ◆ Integrated Lighting
- ◆ High Ceilings
- ◆ No pillars or obstructions in any conference room
- ◆ Deck / Courtyard, River and Rainforest access
- ◆ Ample off street parking

*"The facilities, staff and customer service provided at Riverglenn enabled the training to run smoothly and according to plan and without any disruption. The clients were very impressed with what they received"(QBUILD)*



# Conference Packages (5 – 50 pax)

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DIVERSIFY YOUR CONFERENCE MENU WITH A 'CATERING UPGRADE'

See the next page for more details!

## ALL PACKAGES INCLUDE...

- **FULL DAY ROOM HIRE (7:30AM – 5:00PM)**
- **ONE SET OF BASIC AV EQUIPMENT** (SCREEN, TV/VCR, DVD, CD, WHITEBOARD, FLIP CHART STAND & LECTERN)
- **ROOM SET-UP WITH WATER & MINTS**
- **FULL DAY CATERING** (TEA & COFFEE ON ARRIVAL; MORNING TEA; LUNCH & AFTERNOON TEA)

## DELEGATE PACKAGE

- Tea, Coffee & Herbal Teas on Arrival
- Chef's Selection of Baked Items with Whole Fruit; Tea, Coffee & Herbal Teas (MT)
- Chef's Selection of Sandwiches & Wraps with Assorted Fillings; Fresh Fruit Platter; Juice; Tea, Coffee & Herbal Teas (L)
- Cookies with Tea, Coffee & Herbal Teas (AT)

**Monday – Friday**

**\$50 pp**

**Saturday**

**\$52 pp**

**Sunday**

**\$54 pp**

## EXECUTIVE PACKAGE

- Tea, Coffee & Herbal Teas on Arrival
- Chef's Selection of Baked Items with Whole Fruit; Tea, Coffee & Herbal Teas (MT)
- Chef's Selection Fork Dish with an Accompanying Salad; Dessert; Juice; Tea, Coffee & Herbal Teas (L)
- Cookies with Tea, Coffee & Herbal Teas (AT)

**Monday – Friday**

**\$55 pp**

**Saturday** (min 20 delegates)

**\$57 pp**

**Sunday** (min 20 delegates)

**\$59 pp**

**Please enquire for groups under 20 on Sat & Sun.**

Conference Packages valid from 1/1/12 – 31/12/12. Surcharge for Public Holidays.



# Catering Upgrades

THE FOLLOWING PRICES ARE ADDED TO YOUR PACKAGE SELECTION

## **CONFERENCE ADDITIONS**

### **BREAKFAST 'ON THE RUN!'**

\$15 pp

Assortment of Danish Pastries  
Assortment of Muffins  
Croissants filled with shaved ham & cheese  
Individual Yoghurts  
Fruit Platter  
Juice with Tea, Coffee & Herbal Teas

### **CONTINUOUS TEA & COFFEE**

\$4 pp

### **BAR PLATTER – CRUDITÉS, CRACKERS, CHIPS & DIPS**

\$4.50 pp

### **MORNING / AFTERNOON TEA UPGRADES (ADDED TO PACKAGE ON ARRIVAL / MT / AT)**

#### **CHEESE & DRIED FRUIT PLATTER**

\$3 pp

#### **WARM SAVOURY MINI QUICHES**

\$3 pp

#### **MUFFINS**

\$3 pp

### **DELEGATE OR EXECUTIVE PACKAGE LUNCH UPGRADES (ADDED TO PACKAGE LUNCH)**

#### **POTATO WEDGES WITH SOUR CREAM & SWEET CHILLI SAUCE**

\$3 pp

#### **CHEF'S SELECTION OF 3 HOT SAVOURIES**

\$5 pp

### **EXECUTIVE PACKAGE LUNCH UPGRADES (SUBSTITUTES EXECUTIVE LUNCH MENU, MIN 20)**

#### **AUSSIE BBQ LUNCH BUFFET**

\$6 pp

BBQ Fillet Steak & Satay Chicken Breast  
Traditional Garden Salad & Coleslaw  
Roasted Wedge Potatoes  
Vanilla Cheesecake & Fresh Fruit  
Assorted Rolls  
Juice with Tea, Coffee & Herbal Teas

#### **TRADITIONAL ROAST LUNCH BUFFET**

\$6 pp

Chef's Selection of 2 Roast Meats (Beef, Lamb, Pork, Chicken)  
Roast Vegetables  
Sticky Date Pudding with Butterscotch Sauce  
Dinner Roll  
Juice with Tea, Coffee & Herbal Teas

#### **LIFESTYLE LUNCH BUFFET**

\$6 pp

Grilled Tandoori Chicken & Grilled Barramundi  
Potato Salad & Caesar Salad  
Australian Farmhouse Cheeses with Dried Fruit, Nuts & Fresh Fruit  
Assorted Wholegrain & Rye Breads  
Juice with Tea, Coffee & Herbal Teas

Conference Packages valid from 1/1/12 – 31/12/12. Surcharge for Public Holidays.



# Audio Visual & Secretarial

## COMPLIMENTARY AV INCLUDES

*Whiteboard; Screen; TV/VCR; CD/DVD Player; Lectern & Flip Chart Stand*

### AUDIO VISUAL

Extra Flip Chart Stand	\$30 per day
Flip Chart Paper	\$0.50 per sheet
Electronic Whiteboard	\$50 per day    \$30 ½ day/evening
Laptop	\$80 per day    \$50 ½ day/evening
Data Projector	\$100 per day    \$80 ½ day/evening
Data Projector & Laptop	\$200 per day
Document Camera	\$50 per day    \$30 ½ day/evening
Wireless Key for Data Projector	\$20 per day
Polycom IP Conference Phone	\$50 per day    \$30 ½ day/evening
Portable PA & Microphone	\$60
Zen Remote (wireless mouse)	\$10
Bose Computer Speaker System	\$50 per day            \$30 ½ day/evening
42" LCD Screen Television	\$100 per day            \$80 ½ day/evening

### SECRETARIAL

Photocopying (1 – 100 sheets) / Printing	\$0.25 per sheet (Black & White)
Photocopying (100+ sheets)	\$0.10 per sheet (Black & White)
Colour Photocopying / Printing	\$0.50 per sheet
Note Pads & Pens	\$3 per set
Blu Tac	\$4 per packet
Local Phone Calls / Faxes	\$0.40 per call
National Phone Calls / Faxes	\$0.25 per minute
Mobile Phone Calls	\$0.50 per minute
International Calls	\$1.00 per minute

### INTERNET

Broadband Internet Access (Wired & Wireless)	1hr @ \$5      4hrs @ \$15      8 hrs @ \$25 TAB OPTION FOR MULTIPLE USERS
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### OTHER

Table Cloths & Water Glasses	\$2 pp
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Conference Packages valid from 1/1/12 – 31/12/12. Surcharge for Public Holidays.



# Accommodation

RIVERGLENN OFFERS 44 ROOMS LOCATED IN 2 RESIDENTIAL WINGS.  
FOR MORE EXTENSIVE BREAKFAST & DINNER MENU OPTIONS, PLEASE REFER TO THE FUNCTION INFORMATION SHEETS.

	Single Bed	Double Bed
<b>BED AND CONTINENTAL BREAKFAST</b>	<b>\$65</b>	<b>\$95</b>
HOT & COLD BREAKFAST UPGRADE (min. 10)	\$5 pp	\$5 pp
DINNER	\$27 pp	\$27 pp

Chef's Selection Two Course Buffet Dinner (served in a general dining area, min. 15)

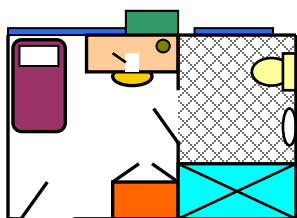
NB - A self-serve option will be available for guest numbers less than 15

PRE-DINNER HOT OR COLD SAVOURIES UPGRADE **\$5 pp**  
(served ½ hour prior to dinner - min. 15)

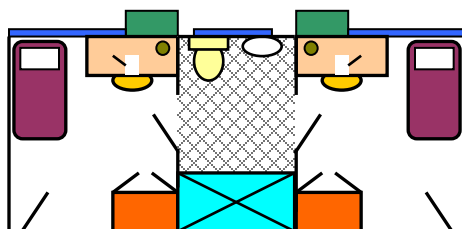
## ALL ROOMS FEATURE:

- Air Conditioning
- Single or Double Bed
- Full Linen provided
- Study Desk
- Private Vanity
- Private, Adjoining Ensuite or Shared Bathroom (See below)
- Basic Toiletries (tissues, guest soap, shampoo & conditioner)

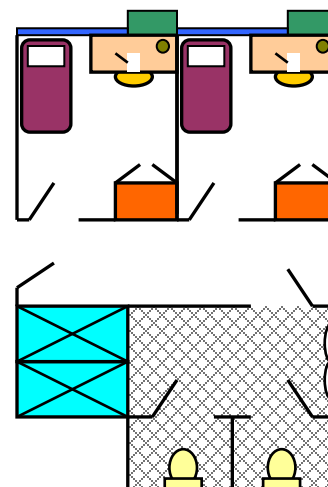
**PRIVATE ENSUITE**  
(Single or Double Bed)



**ADJOINING ENSUITE**  
(Single Bed)



**SHARED BATHROOM**  
(Single Bed)



## RESIDENTIAL FACILITIES:

- TV / Lounge Area on the ground floor of each residence
- Telephone Facilities (Public phone located outside Cooloola Residence)
- Full Wireless Internet along with various wired access locations (charges apply)
- A self check-in service available for guests arriving outside office hours (8am-5pm, Mon-Fri)
- Laundry with washing machine & dryer
- Ironing facilities on the ground floor of each residence (within the Television / Lounge Area)
- Free off-street parking

Conference Packages valid from 1/1/12 - 31/12/12. Surcharge for Public Holidays.



# Energised Team Building

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MAKE THE MOST OF YOUR CONFERENCE BY ENSURING THAT YOUR PARTICIPANTS STAY MOTIVATED THROUGHOUT THE DURATION OF YOUR EVENT.

www.synergytraining.com.au  
shaun@synergytraining.com.au  
**(07) 3876 2415**



**THROUGH RIVERGLENN YOU CAN BENEFIT FROM OUR LONGSTANDING ALLIANCE WITH SYNERGY.**

**SYNERGY OFFERS A FULL RANGE OF CONFERENCE SERVICES FROM HIGH-ENERGY ENHANCERS TO BOOST ENERGY LEVELS, THROUGH TO COMPLETE CONFERENCE AND TRAINING FACILITATION.**

## **SERVICES AVAILABLE**

- Organisation Development
- Leadership & Team Development
- Core Skills & Personal Effectiveness Training
- Conference Services

## **1 HOUR ENERGISER SESSIONS**

**Start and/or end your day with a energised session such as**

- 'Getting to know each other' games
- Energy Games - 'Comet Ball Tag', 'Everybody's Up!'
- Team challenges - 'Moonball', 'Group Juggle'.
- 'Search for the Holy Grail'
- Team Feuds
- 'The Big Drop'

## **ALSO ON-SITE @ RIVERGLENN**

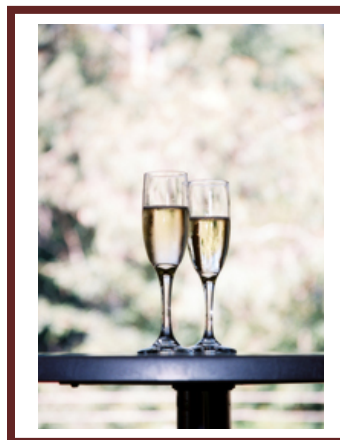
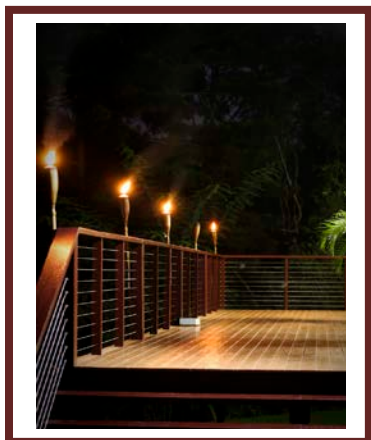
- 'Donkey Kong' - High Ropes
- 'Mohawk Walk' - Low Ropes
- Team problem solving challenges
- Team challenge scenarios
- Facilitated indoor and outdoor simulations and challenges

**CONTACT SYNERGY TO DISCUSS YOUR NEEDS!**

Conference Packages valid from 1/1/12 - 31/12/12. Surcharge for Public Holidays.



# Conference Functions



MAKE THE MOST OF HAVING YOUR EVENT AT RIVERGLENN BY STARTING OR FINISHING YOUR CONFERENCE WITH A SPECTACULAR FUNCTION.

**THE FOLLOWING PACKAGES ARE VALID FOR ALL 2012 FUNCTIONS WITH 20+ GUESTS (EXCEPT WHERE MARKED OTHERWISE). SURCHARGES APPLY TO PUBLIC HOLIDAYS.**

**NO ADDITIONAL ROOM HIRE CHARGES APPLY TO FULL DAY CONFERENCE BOOKINGS THAT WISH TO ADD A FUNCTION MENU TO EITHER THE START OR CONCLUSION OF THEIR EVENT.**

## **ALL PRIVATE FUNCTIONS INCLUDE**

- Four hour Private Function Room Hire
- Complimentary Arrival Room for functions with 50+ guests
- Fully licensed venue until midnight each night
- Frosted glass candles (night) or Wrought Iron Animal Centrepiece (day) for your guest tables
- Linen napery
- Clothed cake table with a silver cake knife (if required)
- Presentation / Registration table clothed and skirted
- Lectern with microphone for speeches
- Screen to project a data presentation
- Experienced Function Staff

*'We believe that you went beyond your means to facilitate us at our functions with feedback from attendees on the day very gratifying. Without your outstanding event management skills, the function would not have run as smoothly'*(DIABETES AUSTRALIA)

Menus and inclusions valid until 31 December 2012. Surcharge for Public Holidays.



# Breakfasts

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## CONTINENTAL BUFFET

\$20 pp

Freshly Sliced Fruit  
Variety of Cereals  
Selection of White & Wholemeal Breads with a variety of preserves  
Croissants  
Variety of Individual Yoghurts  
Fruit Juice  
Freshly Brewed Coffee, Tea & Herbal Teas

## HOT BUFFET

\$25 pp

Selection of White & Wholemeal Breads with a variety of preserves  
Fried Rashers of Bacon  
Scrambled Eggs  
Hashbrowns  
Grilled Herb Tomatoes  
Fruit Juice  
Freshly Brewed Coffee, Tea & Herbal Teas.

## COMBINATION BUFFET

\$28 pp

Freshly Sliced Fruit  
Variety of Cereals  
Selection of White & Wholemeal Breads with a variety of preserves  
Fried Rashers of Bacon  
Scrambled Eggs  
Lightly Sautéed Mushrooms  
Grilled Herb Tomatoes  
Variety of Individual Yoghurts  
Fruit Juice  
Freshly Brewed Coffee, Tea & Herbal Teas.

## UPGRADES

\$4 per selection

- ◆ Ham & Cheese filled Croissants
- ◆ Grilled Gourmet Breakfast Sausages
- ◆ Lightly Scrambled Eggs
- ◆ Piping Hot Baked Beans
- ◆ Oven Baked Hash Browns
- ◆ Beef & Herb Rissoles with Onion Gravy
- ◆ Grilled Lamb Cutlets
- ◆ Mini Spinach Volauvents
- ◆ Spaghetti
- ◆ Lightly Sautéed Mushrooms

Menus and inclusions valid until 31 December 2012. Surcharge for Public Holidays. Min 20 adults.



# Cocktails

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## WAITER SERVICED FOR 2 HOURS

8 Selections (6 hot+ 2 cold) \$28 pp

12 Selections (8 hot + 4 cold) \$36 pp

### *Menu served with*

Freshly Brewed Coffee, Tea & Herbal Teas  
After Dinner Mints

(GF) = GLUTEN FREE / (V) = VEGETARIAN

## HOT SELECTIONS

Tempura Prawns with Wasabi Mayonnaise	
Potato Skins with Sour Cream & Sweet Chilli	(V)
Vegetable Samosas with a Red Curry Sauce	(V)
Vegetable Spring Rolls with Soy Sauce	(V)
Assorted Mini Quiches	
Whiting Fillets with Dill Mayonnaise	
Swedish Meat Balls with Tomato & Basil Sauce	
Falafel Fritters & Hommus Dip	(V)
Fried Chicken & Ginger Wontons with Soy Sauce	
Lamb Skewers with Tomato Salsa	
Pumpkin Risotto Balls with Basil Pesto	
Chicken & Prawn Balls with Almonds	
Sweet Potato & Cashew Empanada	(V)
Lentil Patties with Spicy Mango Chutney	(V)

## COLD SELECTIONS

Japanese Nori Rolls with Soy Dipping Sauce, Wasabi & Pickled Ginger	(GF)
Smoked Salmon on Crostini with Herbed Cream Cheese & Dill	
Avocado Mousse topped with Smoked Ham	
Blue Cheese & Poached Pear Canapé	(V)
Sun-dried Tomato & Black Olive Tapenade En Croute	(V)
Prawn Canapé with Cream Cheese & Capers	
Pastrami, Cucumber & Mustard on Melba Toast	
Roast Pumpkin Mousse topped with Walnuts on Toasted Baguette	(V)
Crab Meat Canapé with lemon Mayonnaise	
Roast Eye Fillet with Mango Chutney & Cucumber	



# Design your own BBQ Buffet

<b><u>BBQ DESIGNER 1</u></b>	<b>2 MAINS, 2 ACCOMPANIMENTS &amp; 1 DESSERT</b>	<b>\$38 pp</b>
<b><u>BBQ DESIGNER 2</u></b>	<b>3 MAINS, 2 ACCOMPANIMENTS &amp; 1 DESSERT</b>	<b>\$44 pp</b>
<b><u>BBQ DESIGNER 3</u></b>	<b>3 MAINS, 3 ACCOMPANIMENTS &amp; 2 DESSERTS</b>	<b>\$48 pp</b>

## *Menu served with*

Chef's Selection of 3 Appetisers on arrival (1/2 hour service)  
 Freshly Brewed Coffee, Tea & Herbal Teas  
 Bread Rolls  
 After Dinner Mints

(GF) = GLUTEN FREE / (V) = VEGETARIAN

## MAIN SELECTIONS

Grilled Seasoned Minute Steak	(GF)
Gourmet Sausages	
Freshly made Beef Pattie	
Barbecued Prawn Skewers	(GF)
Barbecued Chicken Fillet of Thigh	(GF)
Chicken Satay Kebabs	
Skewered Lamb Koftas with Mint & Yoghurt Sauce	(GF)
Vegetable Patties	(V)
Grilled Barramundi	

## SALADS

Cabbage Coleslaw	(GF)
Traditional Potato Salad	(GF)
Marinated Vegetable Salad	(GF)
Traditional Garden Salad	(GF)
Greek Salad	(GF)
Rice Salad with Toasted Pine Nuts	(GF)
Tomato, Bococini, Onion & Basil Salad	
Green Bean Salad with Capsicum & Fetta	(GF)
Caesar Salad	
Tossed Chinese Vegetable with Honey, Soy & Sesame Dressing	

## DESSERTS

Australian Farmhouse Cheese Platter	*
Freshly Sliced Fruit Platter	*
New York Baked Cheesecake served with Whipped Cream	
Apple & Rhubarb Crumble Tarts with Cream Anglaise	
Individual Pavlovas with Cream & Berries	*
Lemon Meringue Tartlets	
Triple Chocolate Mousse	
Sticky Date Pudding with Butterscotch Sauce	

Menus and inclusions valid until 31 December 2012. Min 20 adults.



# Design your own Buffet

<u>DESIGNER 1</u>	2 MAINS, 3 ACCOMPANIMENTS & 1 DESSERT	\$40 pp
<u>DESIGNER 2</u>	2 MAINS, 4 ACCOMPANIMENTS & 2 DESSERTS	\$47 pp
<u>DESIGNER 3</u>	3 MAINS, 4 ACCOMPANIMENTS & 2 DESSERTS	\$51 pp

## *Menu served with*

Chef's Selection of 3 Appetisers on arrival (1/2 hour service)  
 Freshly Brewed Coffee, Tea & Herbal Teas  
 Bread Rolls  
 After Dinner Mints

\* = MENU CAN BE ADJUSTED TO BE GLUTEN FREE PLEASE ADVISE PRIOR IF REQUIRED

/ (V) = VEGETARIAN

### MAIN SELECTIONS

Chicken Pieces with Mushrooms, Smoked Bacon & Red Wine Sauce	*	
Lamb Rogan Josh		
Green Thai Chicken Curry	*	
Hungarian Beef Goulash	*	
Beef Braised with Mushrooms, Onions, Sour Cream & Gerkins	*	
Roast Sirloin of Beef in a Red Wine Jus & Béarnaise Sauce	*	
Traditional Roast Pork glazed with Apple & Port Sauce	*	
Chicken Tikka Masala		
Roast Lamb with Grain Mustard & Rosemary Sauce	*	
Barramundi in a Dill & Champagne Sauce	*	
Smoked Salmon & Sushi Platter	*	
Salmon Steak served with a Champagne Sauce & Dill	*	
Tofu & Cashew Vegetable Stirfry	*	(V)

### MAIN ACCOMPANIMENTS

Steamed Jasmine Rice	*	
Seasonal Roast Vegetables	*	
Steamed Vegetables	*	
Garden Salad	*	
Cabbage Coleslaw	*	
Traditional Potato Salad	*	
Marinated Vegetable Salad	*	
Greek Salad	*	
Tomato, Bococini, Onion & Basil Salad		
Caesar Salad		
Tossed Chinese Vegetable Salad with Honey, Soy & Sesame Dressing		

### DESSERTS

Australian Farmhouse Cheese Platter	*	
Freshly Sliced Fruit Platter	*	
New York Baked Cheesecake served with Whipped Cream		
Apple & Rhubarb Crumble Tarts with Cream Anglaise		
Individual Pavlovas with Cream & Berries	*	
Lemon Meringue Tartlets		
Triple Chocolate Mousse		
Sticky Date Pudding with Butterscotch Sauce		

Menus and inclusions valid until 31 December 2012. Min 20 adults.



# 2 Course with Soup starter

CHOOSE 2 SELECTIONS, SERVED ALTERNATE DROP

2 COURSE

2 COURSE SOUP STARTER + MAIN

\$45 pp

## *Menu served with*

Chef's Selection of 3 Appetisers on arrival (1/2 hour service)

Freshly Brewed Coffee, Tea & Herbal Teas

Bread Rolls

After Dinner Mints

\* = MENU CAN BE ADJUSTED TO BE GLUTEN FREE PLEASE ADVISE PRIOR IF REQUIRED  
(V) = VEGETARIAN

## SOUPS

Roast Pumpkin Soup with Chives & Croutons	*	(V)
Green Pea Soup topped with Croutons & Crispy Bacon	*	
Cream of Chicken & Sweet Corn Soup with Cheese Croutons	*	
Leek & Potato Soup with Croutons & Chives	*	(V)
Spicy Coconut & Spinach Soup topped with Crispy Noodles		(V)
Minestrone Soup		
Fresh Tomato Soup with Croutons and Basil Pesto	*	(V)

## MAINS

Eye Fillet of Beef with Caramelised Onion & Green Peppercorn Jus	*	
Lamb Rump with Parsnip Puree, Rosemary & Mustard Sauce		
Chicken Breast filled with Prosciutto & Brie with a Champagne Sauce	*	
Pork Medallion wrapped in Bacon with a Glazed Apple & Port Sauce	*	
Grilled Barramundi served with Beurre Blanc & Toasted Macadamia	*	
Salmon Steak with Mushroom, White Wine & Basil Sauce	*	
Spiced Roast Vegetables wrapped in Filo Pastry with a Moroccan Sauce		(V)

**All mains are served with Potato & Seasonal Vegetables**

Menus and inclusions valid until 31 December 2012. Surcharge for Public Holidays. Min 30 adults.



# 2 & 3 Course with Entrée starter

CHOOSE 2 SELECTIONS, SERVED ALTERNATE DROP

2 COURSE  
3 COURSE

ENTRÉE STARTER OR DESSERT + MAIN  
ENTRÉE STARTER + MAIN + DESSERT

\$49 pp  
\$57 pp

## *Menu served with*

Chef's Selection of 3 Appetisers on arrival (1/2 hour service)  
Freshly Brewed Coffee, Tea & Herbal Teas  
Bread Rolls  
After Dinner Mints

\* = MENU CAN BE ADJUSTED TO BE GLUTEN FREE PLEASE ADVISE PRIOR IF REQUIRED  
(V) = VEGETARIAN

## ENTRÉES

Spinach Linguini with Wild Mushrooms, Bacon and Shallots	*	
BBQ Pork Rice Rolls with Asian Greens & a Honey & Chilli Dressing	*	
Salt & Pepper Squid with Lemon infused Aioli	*	
Boccocini & Black Olive Frittata with Semi Dried Tomato Salad	*	(V)
Smoked Salmon on Potato Rosti with Lemon & Dill Mayonnaise	*	
Smoked Chicken Salad with Honey & Grain Mustard Dressing	*	
Grilled Prawn Skewer with Avocado & Chilli salad	*	

## MAINS

Eye Fillet of Beef with Caramelised Onion & Green Peppercorn Jus	*	
Lamb Rump with Parsnip Puree, Rosemary & Mustard Sauce	*	
Chicken Breast filled with Prosciutto & Brie with a Champagne Sauce	*	
Pork Medallion wrapped in Bacon with a Glazed Apple & Port Sauce	*	
Grilled Barramundi served with Beurre Blanc & Toasted Macadamia	*	
Salmon Steak with Mushroom, White Wine & Basil Sauce	*	
Spiced Roast Vegetables wrapped in Filo Pastry with a Moroccan Sauce	*	(V)

**All mains are served with Potato & Seasonal Vegetables**

## DESSERTS

Australian Farmhouse Cheeses with Fresh & Dried Fruits	*	
Sticky Date Pudding with Butterscotch Sauce	*	
Brandy Snap Baskets filled with Tropical Fruit & Cream	*	
Baked Vanilla Cheesecake with Marinated Strawberries	*	
Warm Chocolate Pudding with mixed Berries & Double Cream	*	
Apple & Rhubarb Crumble with Crème Anglaise	*	
Individual Pavlovas served with Tropical Fruit	*	

Menus and inclusions valid until 31 December 2012. Min 30 adults.



# Beverage Menu

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## NON ALCOHOLIC

Soft drinks	\$2.50	\$10 jug
Lemon Lime Bitters / Cordials	\$3.50	
Fruit Juice	\$3.00	\$12 jug

## WHITE WINES

Deakin Estate Chardonnay *	\$16	\$4.50 glass
Hazard Hill Semillon Sauvignon Blanc	\$20	
Chapel Hill Pinot Grigio	\$26	
Crowded House Sauvignon Blanc	\$27	\$6 glass
Leeuwin Estate Art Series Riesling	\$31	

## RED WINES

Deakin Estate Merlot *	\$16	\$4.50 glass
Tigers Tale Cabernet Merlot	\$20	
Omrah Shiraz	\$25	\$6 glass
Hollick Shiraz Cabernet	\$26	
Blue Pyrenees Cabernet Sauvignon	\$28	
Ninth Island Pinot Noir	\$31	

## CHAMPAGNE

Deakin Estate Brut NV *	\$16	\$4.50 glass
Blue Pyrenees Vintage Brut	\$28	

## HOUSE BEERS (BOTTLES)

XXXX Bitter, VB, XXXX Gold, Carlton Midstrength, Hahn Premium Light	\$4	
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## PREMIUM BEERS

Crown Lager, Tooheys Extra Dry, Corona, Becks, Heineken, Pure Blonde	\$6	
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## DRAUGHT

XXXX Bitter, VB, XXXX Gold, Cascade Premium Light	\$3	\$12 jug
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## SPIRITS

Basic (Rum, Vodka, Bourbon, Scotch, Gin)	\$6	
Premium (Brandy, Tequila, Ouzo, Southern Comfort, Bacardi, Malibu)	\$7	
Deluxe (Kaluha, Baileys, Cointreau, Tia Maria, Midori)	\$8	

## PRE-MIXED CIDERS

Strongbow	\$6	
Pre-mixed Spirits	\$7.50	

## PORT

House Port	\$30	\$4.50 glass
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# Beverage Package

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## ALCOHOLIC – 'HOUSE'

5 hours \$30

Deakin Estate Chardonnay  
Deakin Estate Merlot  
Deakin Estate Brut NV  
XXXX Bitter, VB, XXXX Gold, Cascade Premium Light (Draught)  
Soft Drink  
Fruit Juice

## ALCOHOLIC – 'PREMIUM'

5 hours \$40

Crowded House Sauvignon Blanc  
Omrah Shiraz  
Blue Pyrenees Vintage Brut  
XXXX Bitter, VB, XXXX Gold, Cascade Premium Light (Draught)  
Tooheys Extra Dry, Crown Lager, Pure Blonde (Bottles)  
Soft Drink  
Fruit Juice

**Spirits can be purchased at the bar or included in a package at an additional cost.**

## NON ALCOHOLIC – 'BASIC' (up to 17 years)

5 hours \$12

Soft Drink  
Fruit Juice

## NON ALCOHOLIC – 'PREMIUM'

5 hours \$28

Fruit Punch  
White Wine  
Sparkling Apple Juice  
Soft Drink  
Fruit Juice

## ON CONSUMPTION

Min \$500 spend

Riverglenn provides an opportunity for all beverages to be charged on consumption through a 'cash' or 'tab' preference. This option requires a minimum bar sale of \$500. If your cash or tab sales do not reach this limit, the difference will be invoiced after the event.

