

Introduction



OUR PACKAGES...

Our all-inclusive packages incorporate all the ingredients to cater for the perfect reception.

SIGNATURE PACKAGE

5-hour reception room hire with complimentary arrival room

½ hour waiter service of 3 appetisers served on arrival

Choice of either black or white chair covers with a coloured sash

White skirted bridal table with white trimming

Your choice of gold or silver table scatters

Frosted glass candle centrepieces for guest tables

White skirted cake table with white trimming and a silver cake knife

Two crystal hurricane lamps with white pillar candles (bridal table)

4m x 4m parquet dance floor

Lectern with microphone for speeches

Your wedding cake cut and served on the tea & coffee buffet

ULTIMATE PACKAGE

All signature package inclusions PLUS...

Your choice of 1 of the following 3 centrepiece options:

Boxed fresh flower arrangement (your choice of flowers)

Glass 'brandy balloon' with coloured stones, white pillar candle & rose petals

Table runners, 4 glass tea lights, gold or silver tall willow arrangement

5-hour House beverage package

All menus served with bread rolls; after dinner mints; freshly brewed coffee, tea & herbal teas

Menus and inclusions valid until 31 December 2012. Min 50 adults.



Wedding Ceremonies



INDOOR & OUTDOOR CEREMONY INCLUSIONS

Red carpet path

White outdoor chairs for 30 guests

Black or white chair covers for 30 chairs with your choice of coloured sash

Clothed registry table

2 chairs with chair covers for the Bride & Groom

INDOOR CEREMONIES

\$400

Our Kinaba area is perfect for those couples that don't want to think about the weather on their special day. The high bamboo ceiling features a 'vergola blade' system that allows us to either let the light in, keep the sun out or protect your area from rain.

OUTDOOR CEREMONIES

\$300

Riverglenn is located on prime real estate with access to either Brisbane River frontage or a natural bush land setting. Your bridal cars can pull up right beside your ceremony location with guest car parking available only a short distance away.

WET WEATHER

Should the weather be unkind to you in the lead up to your special day, our wedding coordinator will make contact with you 24 hours prior to assist in making a decision to upgrade to the indoor ceremony option.

Riverglenn offers you the flexibility of starting your ceremony at a time designated by you. We do however recommend that your reception commence no later than 30 - 45 mins after the conclusion of your ceremony.

Ceremony bookings are only accepted if a reception is booked at Riverglenn.

Menus and inclusions valid until 31 December 2012. Min 50 adults.



Design your own Buffet

Choose 3 MAINS, 4 MAIN ACCOMPANIMENTS & 2 DESSERTS

SIGNATURE Package

MON – SAT = \$65 pp

SUN = \$70 pp

ULTIMATE Package

MON – SAT = \$97 pp

SUN = \$102 pp

* = 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 50 adults.



2 Course with Soup starter

CHOOSE 2 SELECTIONS, SERVED ALTERNATE DROP. ORDERS TAKEN PRIOR FOR BRIDAL PARTY ONLY.

SIGNATURE Package 2 COURSE

MON – SAT = \$60 pp

SUN = \$65 pp

ULTIMATE Package 2 COURSE

MON – SAT = \$92 pp

SUN = \$97 pp

* = 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 Proscuitto & 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



2 & 3 Course with Entrée starter

CHOOSE 2 SELECTIONS, SERVED ALTERNATE DROP. ORDERS TAKEN PRIOR FOR BRIDAL PARTY ONLY.

SIGNATURE Package

2 COURSE

MON – SAT = \$63 pp

SUN = \$68 pp

3 COURSE

MON – SAT = \$71 pp

SUN = \$76 pp

ULTIMATE Package

2 COURSE

MON – SAT = \$95 pp

SUN = \$100 pp

3 COURSE

MON – SAT = \$103 pp

SUN = \$108 pp

* = 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 50 adults.



Children's Menu

Menu designed for children under 13 years of age

SIGNATURE Package **MON - SUN = \$20 pp**
ULTIMATE Package **MON - SUN = \$30 pp**

MENU

Chef's Selection of either Crumbed Chicken Pieces / Fish Fillets
Small side of Salad
Hot Chips
Chair Cover & Sash
High Chair available (please advise prior)

Plus Non Alcoholic 'Basic' Package included in the Ultimate Package

CHILDREN'S EXTRAS

Ice Cream with Topping	\$3 PP
Chair Cover with Sash (where a package is not chosen)	\$5 PP

SPECIAL QUOTE AVAILABLE FOR GUESTS UNDER 13 YEARS WHO CHOOSE THE SAME AS THE ADULT PACKAGE SELECTED

GUESTS 13 YEARS AND OVER ARE CHARGED THE FULL ADULT PACKAGE PRICE (EXCLUDES ULTIMATE PACKAGE)

Menus and inclusions valid until 31 December 2012. Min 50 adults.



Beverage Menu

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

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

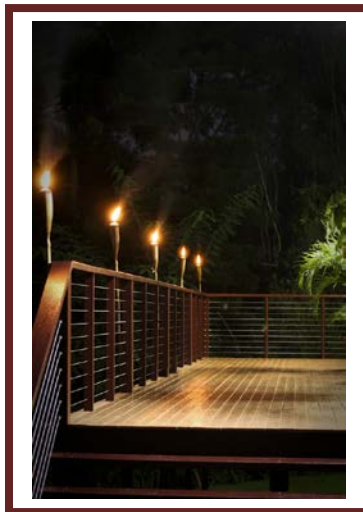
ON CONSUMPTION

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.



Upgrades



CATERING

Wedding Cake cut, plated & served with Coulis & Cream
Add a plated dessert to your 2 Course w Soup Starter Menu

\$5 pp
\$10 pp

ADDITIONAL ITEMS TO ADD TO YOUR BUFFET SELECTION

Seafood Sampler –Ocean King Prawns, Shelled Crab Meat & Marinated Sea Scallops
Vegetarian Antipasto Platter
Dressed Whole Salmon (served cold)
Smoked Salmon & Sushi Platter
Freshly Sliced Fruit Platter
Assorted Cheeses with Crackers and Dried Fruit

Special Quote
\$6.50 pp
Special Quote
\$6 pp
\$3.50 pp
\$5.50 pp

DECORATIONS / THEMING

Table Runners
Large Wooden Wishing Well
Small Boxed Flower Arrangement
Small Boxed Flower Arrangement with additional flowers
Large Flower Arrangement
Glass 'brandy balloon' with coloured stones, white pillar candle & rose petals
Table runners, 4 glass tea lights, gold or silver tall willow arrangement

\$8 / table
\$50
\$45 / table
\$55 / table
\$85 / arrangement
\$35 / table
\$35 / table

OTHER

Additional chairs with Chair Covers and sashes for Ceremonies
Decorated Wedding Arch
Room Hire Extension (1 hr max)

\$5 / set
\$150
\$150



Preferred Suppliers

CELEBRANT

Debbie Scott

P 07 3878 7330 / 0412 148 017
E debbie@dusktodawncelebrant.com.au
W www.dusktodawncelebrant.com.au

DECORATIONS / THEMING

Captivating Moments

Natasha & Tony Ricco

P 07 3422 1032
E natasha@captivatingmoments.com

ENTERTAINMENT

All Occasions Entertainment Agency

Alan Casey

P 07 3290 1733
E alan@alancaseyentertainment.com.au
W www.alancaseyentertainment.com.au

EQUIPMENT / PARTY HIRE

Southern Cross Events & Party Hire

Tony Guilk

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FLORIST

Floriginality

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PHOTOGRAPHY

JustIncredible Images

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WEDDING CAKES

Deliciously Decadent Cake Design

Taya Burke

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