

FUNCTIONS AT RIVERLAND

RIVERLAND

WELCOME TO RIVERLAND.

PLANNING SOMETHING SPECIAL?

Boasting unparalleled views of the Brisbane River and the Story Bridge, the newly renovated Riverland encompasses 1,000 square metres of riverside frontage, offering the ultimate Queensland drinking and dining experience.

Across 7 separate function spaces, Riverland caters for everything from casual after-work get togethers, birthday celebrations and engagement parties to large scale corporate events.

The carefully curated beverage menu offers unique cocktails, extensive wine list and a large range of tap beer, complimented by two kitchens serving a classic Queenslander style menu and The Traveller serving a seasonal themed offering.

No matter how big or small, Riverland's dedicated events team can assist you with planning the perfect event.

Sip back and enjoy the view, at Riverland.





**WHATEVER THE
OCCASION, LEAVE IT TO US**



FUNCTION SPACES



SKY DECK



Semi-private space atop the Deck Bar, with uninterrupted Brisbane River and Story Bridge views.

Please note, this space is only accessible via the staircase

SPACE TYPE							
OUTDOOR, SEMI-PRIVATE	—	60	N	N	N	N	N

VERANDAH DECK

Semi-private spaced located on the Middle Deck, next to the Deck Bar, with mixed seating including booths and high bars.



SPACE TYPE							
OUTDOOR, SEMI-PRIVATE	—	70	N	N	N	N	Y



MAIN DECK NORTH

Semi-private spaced located on the Upper Deck. Located near Main Bar, with high bars and stools.

SPACE TYPE							
OUTDOOR, SEMI-PRIVATE	—	30	N	N	N	N	Y

PROMENADE DECK SOUTH

Semi-private space on the lower deck, premium and uninterrupted Brisbane river and Story Bridge views, and private bar.



PROMENADE DECK NORTH

Semi-private space on the lower deck, premium and uninterrupted Brisbane River and Story Bridge views.

SPACE TYPE							
OUTDOOR, SEMI-PRIVATE	50	60	N	N	N	N	N

SPACE TYPE							
OUTDOOR, SEMI-PRIVATE	30	50	N	N	N	N	N

PROMENADE DECK EXCLUSIVE



Semi-private space on the lower deck, premium and uninterrupted Brisbane River and Story Bridge views, private bar and private entrance.

SPACE TYPE							
OUTDOOR, SEMI-PRIVATE	80	150	N	N	N	N	N

MAIN DECK MIDDLE + SKY DECK



Semi-private conjoined spaces (Main Deck on the top level & Sky Deck), close to the main bar and bathrooms, with private use of the Sky Deck space.

SPACE TYPE							
OUTDOOR, SEMI-PRIVATE	—	350	N	N	N	N	Y



VERANDAH DECK + RIVER DECK SECTION



Semi-private conjoined spaces (Verandah Deck & River Deck sections), located on the Middle Deck next to Deck Bar.

SPACE TYPE							
OUTDOOR, SEMI-PRIVATE	—	150	N	N	N	N	Y



PROMENADE DECK + DECK SECTION



Semi-private conjoined spaces (Promenade Deck & Middle Deck sections), split across the Lower Deck and Middle Deck, next to the Deck Bar, and a private bar within Promenade Deck, with a private entrance.

SPACE TYPE							
OUTDOOR, SEMI-PRIVATE	—	250	N	N	N	N	N

PROMENADE DECK + MIDDLE DECK EXCLUSIVE



Semi-private conjoined spaces (Veranah Deck & River Deck sections), split across the Lower Deck and Middle Deck, next to the Deck Bar, and a private bar within Promenade Deck with a private entrance.

SPACE TYPE							
OUTDOOR, SEMI-PRIVATE	—	300	N	N	N	N	N





VENUE EXCLUSIVE



Exclusive use of the venue, including 3 private bars, private bathrooms and amenities, private entrance and exit, stage and dancefloor.

SPACE TYPE							
OUTDOOR, SEMI-PRIVATE	-	1000	Y	Y	Y	Y	Y



STANDARD PLATTERS

OUR PLATTERS FEED APPROXIMATELY 8-10 PEOPLE UNLESS SPECIFIED

Aussie Platter 115

beef sausage rolls, mixed mini pies, chicken satay skewers, selection of dipping sauces

Bread & Dips Platter 70

selection of dips, toasted turkish bread, corn tortilla chips (LGO, V)

Cheese Platter 110

selection of three cheeses, apricots, crackers, basil pesto, toasted turkish bread, marinated olives (LGO, V)

Chicken Wings Platter 80

BBQ pineapple soy & ginger glaze, ranch dressing (LD, LG)

Japanese Platter 110

pork and chives gyoza, chicken teriyaki skewers, sauted edamame, kewpie mayo, pickled ginger, wakame salad, soy sauce (LD)

Yuuuum Cha Platter 90

pork and chives gyoza, dimsim, vegetable spring roll, prawn crackers, sweet chilli, soy sauce (LD, A)



LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option
Seafood Origin: A – Australian | I – Imported | M – Mixed

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

PREMIUM PLATTERS

**OUR PLATTERS FEED APPROXIMATELY 8-10 PEOPLE
UNLESS SPECIFIED**

Skewers Platter 125

Chicken satay skewers, lamb kofta, caprese skewers, selection of dipping sauce (LG)

Antipasto Platter 115

cured Australian meats, cheese, apricots, crackers, basil pesto, toasted sourdough, marinated olives (LGO)

Meze Platter 120

spinach & ricotta puffs, hummus, baba ganoush, vegetable crudites, warm flatbreads, marinated olives, basil pesto, tzatziki, baby mozzarella (V)

Down South Platter 125

beef sliders, macaroni & cheese croquettes, chicken wings, mini corn dogs, American mustard, ketchup, BBQ sauce

Ciao Bella Platter 130

mushroom arancini, garlic bread, caprese skewers, beef meatball with napoli sauce

Skewers Platter Vegan 90

mixed vegetable skewers (LD, LG, VG)



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CANAPES

Minimum of 20 guests required.

4 PIECES \$24PP | 6 PIECES \$38P | 8 PIECES \$50PP

FUNCTION CANAPES

Chicken Skewer, pineapple soy & ginger glazed, lime aioli, peanut crumble (LD, LG)

Mushroom Arancini, smoked garlic aioli (V)

Cheeseburger Spring Rolls, burger sauce

Vegetable Spring Rolls, sweet chilli sauce, soy sauce (LD, V)

Shrimp Cocktail, mini taco, guacamole, tomato salsa (LD, I)

Lamb Kofta, tzatiki (LDO, LG)

Salsa Mini Taco, mini taco, guacamole, tomato salsa (LD, VG)

Pumpkin Arancini, vegan aioli (LD, VG)

Churros, salted caramel, chocolate fudge, crushed pistachios (V)

Cheesecake, macadamia nuts, coconut caramel (V)

VEGAN, DAIRY FREE AND GLUTEN FREE CANAPES

Balsamic Bruschetta, gluten free crostini, charred cherry tomatoes, balsamic glaze (LD, LG, VG)

Mushroom Avocado Bruschetta, mushroom pate, guacamole (LD, LG, VG)



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MINI SUBSTANTIALS

\$13 EACH

Beef Slider, wagyu patty, sliced cheddar, dill pickle, milk bun, burger sauce (VG)

Mushroom Slider, mushroom falafel patty, vegan aioli, tomato relish (LD, VG)

Chicken Slider, coleslaw, crispy chicken, dill pickles, chipotle mayo (LGO)

Fish & Chips, beer battered fish, fries, lemon, tartare sauce (LDO)

Loaded Nachos, corn tortilla chips, cheddar cheese, chilli beans, salsa, sour cream, guacamole (LG, V)

Salt & Pepper Squid, deep fried corn flour squid, lime aioli, lemon wedges (I)

Chicken Bao Bun, sweet chilli sauce, crispy chicken, mixed veggies (LD)

Dagwood Dogs, American mustard, tomato relish, BBQ sauce

Cauliflower Bao Bun, pineapple soy & ginger glazed, mixed veggies, crispy cauliflower (LD, VG)

Cauliflower Karage, rice, pineapple soy & ginger glazed, spring onion (LD, VG)



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BEVERAGE PACKAGES

Minimum of 30 guests required.

CLASSIC

2 hours \$51pp | 3 hours \$65pp | 4 hours \$78pp

WINE

Hearts Will Play Rose
Dottie Lane Sauvignon Blanc
Henry & Hunter Shiraz Cabernet
Mr Mason Sparkling Cuvee Brut NV

BEER & CIDER

XXXX Gold
Hahn Superdry
Byron Bay
Heineken Zero

NON-ALCOHOLIC

Assorted Soft Drinks & Juices

SPIRIT UPGRADE

In conjunction with selected beverage package
\$28 per person additional (flat rate)

Minimum 50 guests.
Upgrades are required for all guests
in attendance.

PREMIUM

2 hours \$63pp | 3 hours \$75pp | 4 hours \$89pp

WINE

Mr Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Sud Rose
Henry & Hunter Shiraz Cabernet
South Rock Shiraz

BEER & CIDER

Great Northern Original
Stone & Wood Pacific Ale
Stone & Wood Green Coast Lager
Little Creatures Rogers
James Squire Orchard Crush Cider

NON-ALCOHOLIC

Assorted Soft Drinks & Juices

***all standard package products included**

*** Please note, all packages subject to product availability**

DELUXE

2 hours \$73pp | 3 hours \$87pp | 4 hours \$100pp

WINE

Mr Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Prosecco
Chandon Brut NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
821 South Sauvignon Blanc
Gabbiano Pinot Grigio
Xanadu 'Circa 77' Chardonnay
Hearts Will Play Rose
Sud Rose
Henry & Hunter Shiraz Cabernet
St Huberts Pinot Noir
Palmetto Shiraz
La Boca Malbec

BEER & CIDER

Balter XPA
James Squire Ginger Beer
Little Creatures Hazy IPA

NON-ALCOHOLIC

Assorted Soft Drinks & Juices

***all standard & premium package products included**





CONTACT US

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