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 seperate 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

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



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

PROMENADE DECK SOUTH

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



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



PROMENADE DECK NORTH

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

SPACE TYPE						
OUTDOOR, SEMI-PRIVATE	30	50	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

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

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





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

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	–	250	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





STANDARD PLATTERS

OUR PLATTERS FEED APPROXIMATELY 8-10 PEOPLE UNLESS SPECIFIED

Aussie Platter 115
beef sausage rolls, mixed mini pies, chicken skewers, selection of dipping sauces

Bread & Dips Platter 70
selection of dips, chargrilled sourdough, tortilla chips (LGO, V)

Cheese Platter 110
selection of three Australian cheeses, apricots, crackers, basil pesto, toasted sourdough, marinated olives (LGO, V)

Chicken Wings Platter 80
BBQ ginger glaze, hot sauce, ranch dressing and lime aioli (LD, LG)

Japanese Platter 130
pork and prawn gyoza, chicken teriyaki skewers, sauteed edamame, served with kewpie mayonnaise, pickled ginger, and soy sauce (LD)

Yuuuum Cha Platter 90
pork dumplings, vegetable spring rolls, prawn crackers, dim sim, sweet chilli sauce, soy sauce (LD)

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO - Vegetarian Option | VGO – Vegan Option

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
spiced chicken skewers, lamb kofta, caprese skewers, selection of dipping sauces (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, vegetables crudites, warm flatbreads, olives, basil pesto, tzatiki, baby mozarella (V)

Down South Platter 110
beef sliders, macaroni & cheese croquettes, chicken wings, mini corn dogs, American mustard, ketchup, BBQ sauce

Ciao Bella Platter 90
mushroom arancini, garlic bread, caprese skewers, beef meatballs w/ Napoli sauce & fresh basil

Skewers Platter Vegan 90
tofu & vegetable skewers, satay eggplant w/ peanut crumble, teryakki mushroom skewers, selection of dipping sauces (LD, LG, VG)

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CANAPES

Minimum of 20 guests required.

4 PIECES $30PP | 6 PIECES $41PP | 8 PIECES $50PP

FUNCTION CANAPES

Chicken Skewer, honey soy dressing, fermented lime aioli, peanut crumble (LD)

Mushroom Arancini, smoked garlic aioli (V)

Cheeseburger Spring Roll | burger sauce

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

,**Shrimp Cocktail,** mini taco, spiced avocado (LD, I)

Lamb Kofta, tzatiki, feta cheese crumble, pomegranate (LD, LG)

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

Pumpkin Arancini, pumpkin arancini, vegan aioli (LD, VG)

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

Cheesecake, macadamia nuts, coconut caramel (V)

VEGAN, DAIRY FREE AND GLUTEN FREE CANAPES

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

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



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CANAPES

Minimum of 20 guests required.

4 PIECES $30PP | 6 PIECES $41PP | 8 PIECES $50PP

MINI SUBSTANTIALS $12 EACH

Beef Slider, wagyu patty, American cheddar, dill pickle, milk bun, burger sauce

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

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

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

Loaded Nachos, tortilla chips, nacho cheddar, chilli beans, salsa, sour cream, guac (LG, V)

Chicken Bao Bun, nam jim dressing, mixed veggies, crispy cauliflower (LD)

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

Dagwood Dogs, American mustard, tomato relish, pickled jalapeno

Cauliflower Karage, rice, sesame seeds, maple soy dressing, spring onion (LD, VG)



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BEVERAGE PACKAGES

* Please note, all packages subject to product availability

CLASSIC

2 hours $53pp | 3 hours $68pp | 4 hours $81pp

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

BEER & CIDER
XXXX Gold
Hahn Superdry
Byron Bay
Heineken Zero

NON-ALCOHOLIC
Assorted Soft Drinks & Juices

PREMIUM

2 hours $65pp | 3 hours $78pp | 4 hours $93pp

WINE
Mr Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Pebble Point Chardonnay
Hearts Will Play Rose
Sud Rose - magnum 1500ml
South Rock Shiraz
Henry & Hunter Shiraz Cabernet

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**

DELUXE

2 hours $76pp | 3 hours $90pp | 4 hours $104pp

WINE
Mr Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Prosecco NV
Chandon Brut NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
821 South Sauvignon Blanc
Gabbiano Pinot Grigio DOC
Amelia Park 'Trellis' Chardonnay
Hearts Will Play Rose
Sud Rose - magnum 1500ml
St Huberts Pinot Noir
Saltram Skins Shiraz
Henry & Hunter Shiraz Cabernet
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**

SPIRIT UPGRADE

In conjunction with selected beverage package
$29 per person additional (**flat rate**)

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

CONTACT US

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