



# CHRISTMAS

- FUNCTIONS -

RIVERBANK

— ESTATE —

RESTAURANT | WINERY | CELLAR DOOR





# Welcome

*Welcome and thank you for your enquiry regarding your Christmas event at RiverBank Estate.  
With a short 20 minute drive from Perth's CBD, you can have an event at a winery with stunning  
picturesque vineyard views, without the need to drive for hours to your destination.*

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FEATURING IN 2021 HALLIDAY WINE COMPANION  
AWARDED FIVE STAR RATED WINERY & TEN DARK HORSE WINERY  
GOURMET TRAVELLER WINE "BEST ADDITIONAL EXPERIENCE 2020"  
AND "BEST SMALL CELLAR DOOR 2019" IN THE SWAN VALLEY  
RAY JORDAN/WA WINE GUIDE - "BEST SMALL WINE PRODUCER OF 2019" BY RAY JORDAN

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AWARDED "BEST SMALL WINE PRODUCER OF 2019" BY RAY JORDAN  
AWARDED "BEST SMALL CELLAR DOOR 2019" IN THE SWAN VALLEY BY PETER FORRESTAL

Our venue has 3 reception locations including our restaurant, Under the Stars on our lawn, and our marquee. All locations overlook the 27 acres of RiverBank Estate's vineyard backing on to the banks of the beautiful Swan River.

Our professional restaurant team at RiverBank Estate pride ourselves on our service as we have won the prestigious Gold Plate Award and the Good Food & Travel Guide Award numerous times. Within the handout our award-winning Chefs have created some delicious set menu and cocktail options for you to choose from

All our wines are estate grown and hand crafted by our Head Wine maker, Troy Overstone.

Please do not hesitate to contact RiverBank Estate, to schedule an appointment to discuss your requirements in detail.  
We look forward to speaking with you soon.

Kind Regards,  
The Team  
at RiverBank Estate Winery

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Gold Plate Awards  
Winner 2013; Restaurant within a winery  
Finalist 2014; Restaurant within a winery  
Finalist 2015; Restaurant within a winery  
Winner 2016; Restaurant within a winery  
Winner 2017; Restaurant within a winery  
Winner 2018; Restaurant within a winery  
Winner 2019 Gold Plate Prix D'Amour  
Hall of Fame for 3 consecutive years



[www.riverbankestate.com.au](http://www.riverbankestate.com.au)





# Venue Facilities

## - RESTAURANT -

Our maximum guest attendance for a seated event: 120 guests.

Includes tables, chairs, cutlery, crockery, glassware, white cotton napkins and table linen.

Venue Hire price on application.

## - UNDER THE STARS -

Our maximum guest attendance for a seated event: 250 guests

Our maximum guest attendance for cocktail style reception: 300 guests.

Includes tables, chairs, cutlery, crockery, glassware, white cotton napkins and table linen.

Venue Hire price on application

## - MARQUEE -

Our maximum guest attendance for a seated event: 150 guests

Includes tables, chairs, cutlery, crockery, glassware, white cotton napkins and table linen.

Marquee Hire \$2800

Any event exceeding 150 guests will require additional lavatory hire

## OPTIONAL EXTRAS

Barrel ice well - \$85 each

Barrel Bar - \$100

Individual Barrels - \$50 each

Cream Market Umbrellas - \$90 each

## GARDEN GAMES

\$50 each

Giant Connect Four | Rope Quoits | Naughts & Crosses | Bocce | Giant Jenga | Giant Dominoes





# Christmas Lunches

We supply all the Christmas bon bons

## **SET LUNCH** **10-40 PEOPLE**

**\$64.00**

2 COURSE MEAL  
INCLUDES ENTREE AND MAIN

**\$56.00**

2 COURSE MEAL  
INCLUDES MAIN AND DESERT

**\$80.00**

3 COURSE MEAL  
INCLUDES ENTREE, MAIN AND DESERT

### **COURSE 1**

Mediterranean platter  
Sicilian Pork Arancini  
Parma di prosciutto  
Chargrilled confit garlic and rosemary cutlets  
Stracciatella dip with fresh basil  
Toasted Parmesan and onion, sour dough  
Smoked estate olives

### **COURSE 2**

Slow cooked Capretto shank, soft white polenta, caponata, gremolata  
OR  
Chargrilled Fremantle yellow fin tuna, green olive caper, marjoram and anchovy oil  
royal blue potato crisp, salsa verdi, pickled tomato emulsion

### **COURSE 3**

Hibiscus Panna Cotta  
fresh local berries jarrah honey marshmallow





# Evening Events

## MENU ONE

Bread, olive oil & aged balsamic

### ENTRÉE

Choice of one entrée;

- Roaming entrée option available

### MAINS

Choice of one main

### DESSERT

Choice of one dessert

Served with tea & coffee

**\$80 PER GUEST**

## MENU TWO

Bread, olive oil & aged balsamic

### ENTRÉE

Choice of one entrée;

- Roaming entrée option available

### MAINS

Choice of two mains

### DESSERT

Choice of one dessert

Served with tea & coffee

**\$90 PER GUEST**

## MENU THREE

Bread, olive oil & aged balsamic

### ENTRÉE

Choice of two entrées;

- Roaming entrée option available

### MAINS

Choice of two mains

### DESSERT

Choice of one dessert

Served with tea & coffee

**\$95 PER GUEST**

## MENU FOUR

Canapés on arrival - Chef's Selection

Bread, olive oil & aged balsamic

### ENTRÉE

Choice of two entrées

### MAINS

Choice of two mains

### DESSERT

Choice of two desserts

Served with tea & coffee

**\$110 PER GUEST**





# you choose...

## ENTRÉES

Watercress and tarragon soup with goats cheese dumpling

Wagin free range quail, roast red capsicum and green olive ragu, pancetta, hazelnut crumb, fresh Marjoram

House smoked Tasmanian salmon, whipped dill and caper creme fraiche, polenta croutons, pickled cucumber

Slow cooked Berkshire pork belly, ajo blanco, white bean salad, salt roasted baby beetroot, sour plum sauce

Shark Bay prawn, avocado, choroizo and shellfish mayo, baby cos lettuce

Smoked organic short rib, spiced cauliflower, Estate Muscat soaked raisin, bordelaise sauce

Handmade cavatelli, braised rabbit, burnt butter and sage, pine-nuts, pecorino cheese (Vegetarian option available)

## MAIN COURSES

Roast Dandaragan beef wellington, mushroom duxelle, royal blue potato gratin, chargrilled asparagus, cabernet demi-glace

Bullsbrook free range chicken breast, spiced eggplant, house smoked yoghurt, tomato and saffron salsa

Panfried local lamb loin, house made stracciatella, Israeli cous cous, za'atar, tagine sauce

West Australian Barramundi fillet, confit fennel, heirloom tomato, vanilla and preserved lemon beurre blanc

Stuffed Berkshire pork loin, caponata, Persian feta, salsa verde

Peanut satay tofu, broccolini, quinoa, chilli jam, lime leaf emulsion

## DESSERTS

Dreaming of Chocolate

Dark chocolate white miso parfait, hazelnut gelato, caramel fudge sauce, aerated chocolate, lavender macaroon

Strawberry Summer Split

Poached strawberry, black pepper, creme fraiche & white chocolate mousse, extra virgin olive oil cake, almond crumb, basil gel

Blueberry Cheesecake

Oat & bran crumb, lemon curd, blueberry compote, vanilla bean creme cheese

Toffee Apple

Green apple iced souffle, burnt honey sauce, apple gel, caramel

Cheese board selection of Australian cheeses with Lavosh, crackers and accompaniments





# additional items

## **PRE-DINNER SEAFOOD AND ANTIPASTO PLATTER TO SHARE**

(This is only available prior to entrée)

Freshly sliced prosciutto and salami, marinated olives, pecorino cheese, lemon marinated prawns, chilli squid ribbons, salt and pepper tempura fish

\$19 PP

## **PRE-DINNER GRAZING BOARD**

Cold meats, Giardiniera, mixed cheeses, nuts, dry fruit, fresh fruit, crunchy Italian bread

\$16 PP

## **LIVE OYSTER SHUCKING STATION**

(MINIMUM 100 OYSTERS)

Soy & Mirin, Tabasco, Red Wine Vinegar & Shallot, Tomato Coriander & Chili Salsa, Fresh Lemons

\$4.50 PER OYSTER

## **SIDES**

Buttered seasonal vegetables  
Thyme and garlic roasted potatoes  
Baby beetroot and goats cheese salad with blood orange dressing  
Cos lettuce with onion cream and roasted tomato

\$4 PP

Bread rolls served with olive oil aged balsamic and salted butter

\$1.50 PP

## **CHEESE**

Selection of cheeses brie, cheddar and blue with dried fruit, homemade fruit bread crackers and condiments.

\$8 PP





# Cocktail Package Options

## MENU ONE

A selection of 4 cold options

A selection of 6 hot options

Something more substantial.

Choose one

**\$65 PER GUEST**

## MENU TWO

A selection of 6 cold options

A selection of 6 hot options

Something more substantial.

Choose one

**\$76 PER GUEST**

## MENU THREE

A selection of 6 cold options

A selection of 6 hot options

Something more substantial.

Choose one

A selection of 2 dessert options

**\$87 PER GUEST**

*Or speak to our  
Events Coordinator  
at creating your  
own cocktail package*

### COLD OPTIONS \$5.50 EA

Traditional tomato & fresh basil bruschetta, bocconcini

Goats cheese & onion marmalade tart

Crumbed Margaret River brie, cranberry conserve, endive cup

Miso cured Tasmanian salmon, mini rice cake, pickled

cucumber, green apple gel - V option with smoked tomato

House cured guanciale, compressed watermelon, feta & basil

Duck liver parfait, sour orange glaze, mini ciabatta, candied fennel

Smoked chicken san choy bao, toasted sesame, puffed rice, roasted  
red chilli jam, fresh coriander

### HOT OPTIONS \$5.50 EA

Cheddar & chive beignets, almond & garlic sauce

Porcini & green pea arancini, pecorino, tomato ragu

Crispy Texan style fried chicken, ranch dressing, lemon & chilli oil

Steamed pork & prawn dumpling, young ginger, soy sesame dipping  
sauce

Smoked pork belly pop sticks dipped in honey & crackle dust

Fried polenta bites, white anchovy, smoked red capsicum compote,  
chorizo oil

Swan River blue swimmer crab cakes, lemon & parsley creme fraiche

Chicken satay, coconut vinegar, shallot & coriander

Pepper crusted Wagyu skewer, plum & ginger sauce

Tempura prawns, wasabi aioli

Spiced lamb koftas, mint yoghurt

Torched salmon sashimi, cucumber, yoghurt

### SOMETHING MORE SUBSTANTIAL \$10 EA.

Five spiced crispy pork belly bao bun, fresh red chilli, cucumber,  
housemade oyster sauce

Slow cooked beef cheek & field mushroom pies, housemade ketchup

Mini pulled pork or beef brisket sliders, hickory smoked BBQ sauce,  
celeriac & green apple remoulade

Chicken, tofu or beef Asian salad, wafu dressing

### DESSERT OPTIONS \$5.50 EA.

Mini pavlova with fresh fruit

Lemon curd tart with swiss meringue

Chocolate tart with orange gel

Mini chocolate brownie with peanut butter cream



# Live Cooking Stations

(MINIMUM 40 PEOPLE)

## THE PAELLA PAN

\$35 PER PERSON - CHOOSE ONE

- Chicken and Chorizo,
- Black mussels, baby calamari, Shark Bay tiger prawns
- Andalusian rabbit and Exmouth clams
- Spiced lamb, tomato and saffron sauce, Israeli cous cous salad
- Vegetarian

## WOOD FIRED PIZZA OVEN

\$35 PER PERSON

A selection of pizza's created by the chef - requests taken

## CHARCOAL ROTISSERIE

\$40 PER PERSON - CHOOSE TWO

- Traditional Aricia porchetta, loin and belly rolled with roast peppers, capers and basil
- Chicken, lemon, garlic and black pepper
- Smoked beef brisket
- Organic milk fed lamb shoulder

## PREMIUM CHARCOAL ROTISSERIE

\$45 PER PERSON - SELECT 2

- Local veal strip loin
- Marinated Wagin free range duck
- Ages Angus beef prime rib
- Charcoal brioche buns

## ROTISSERIE CONDIMENTS INCLUDE

Fresh garden salad, grilled capsicum, onion jam, pickled red cabbage, garlic aioli, tomato relish, house made barbeque sauce, traditional gravy, hot chilli sauce, three types of mustard, hand cut chips, milk buns

## ADDITIONAL BBQ EXTRAS

SELECTION OF ITALIAN SAUSAGE \$6PP

PORK RIBS (2PP) \$7.50PP

PRAWNS (3PP) \$9PP

HALF QUAILS \$10PP

CHOOSE ALL 3 STATIONS FOR \$90 PP

## MEDITERRANEAN FOOD EXPERIENCE USING ALL LIVE STATIONS

\$90 PER PERSON

Barbeque - Fremantle sardine, lemon and caper dressing and selection of Italian sausage

Paella Pan - Pork chops, tomato and saffron sauce, crusty bread

Woodfired Oven - Lamb and feta flat bread

Rotisserie - Wagin heritage chicken

## CONDIMENTS AND SALADS INCLUDE:

Cucumber, mint and lemon juice salad and tomato, bocconcini and basil salad

Ajo blanco, red chilli sauce, minted creme fraiche and toasted sesame hummus

\$4.50 PER OYSTER

A selection of international and Australian cheese with condiments and lavosh



# Beverage Package Options

## On The Run

White Wine  
Chardonnay Semillon Verdelho  
Sweet Wine  
Sweet Rosé  
Red Wine  
Cabernet Merlot  
Sparkling Wine  
Bubbles NV

Beers Selection  
Lager  
Roger's Mid Strength

Soft drinks include:  
Coca-Cola, Coke Zero, Lemon Lift  
Lemonade and Orange Juice

<b>Hours</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>
<b>Per Person</b>	<b>\$37</b>	<b>\$40</b>	<b>\$43</b>	<b>\$46</b>

## Rebellious

\*SELECT 1 RED AND 1 WHITE WINE\*

### WINE SELECTION

White Wine  
Verdelho  
Chenin Blanc  
Vermentino  
Sweet Wine (included)  
Sweet Rosé  
Red Wine  
Malbec  
Tempranillo  
Grenache  
Sparkling Wine  
Prosecco NV

Beers Selection  
Lager  
Roger's Mid Strength

Soft drinks include:  
Coca-Cola, Coke Zero, Lemon Lift,  
Lemonade and Orange Juice

<b>Hours</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>
<b>Per Person</b>	<b>\$46</b>	<b>\$49</b>	<b>\$52</b>	<b>\$55</b>

## ERIC ANTHONY

\*SELECT 1 RED AND 1 WHITE WINE\*

### WINE SELECTION

White Wine  
Riesling 2017  
Chardonnay 2018  
Sweet Wine (included)  
Sweet Rosé  
Red Wine  
Cabernet Sauvignon Malbec 2018  
Shiraz 2018  
Sparkling Wine  
Chardonnay Pinot Noir 2017

Beers Selection  
Lager  
Roger's Mid Strength

Soft drinks include:  
Coca-Cola, Coke Zero, Lemon Lift  
Lemonade and Orange Juice

<b>Hours</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>
<b>Per Person</b>	<b>\$53</b>	<b>\$56</b>	<b>\$59</b>	<b>\$62</b>

## DRINKS PACKAGE UPGRADE BEVERAGE EXTENSION

1 hour pre-dinner drink beverages between 5 - 6pm

**OTR \$8pp | Rebellious \$9.5 pp Eric Anthony \$11pp**

Or alternatively guests may purchase at a cash bar between 5 - 6pm only.

We do not provide cash bars for any other times.

### Add Another Wine

to On The Run or Rebellious for  
\$3.50 per person, per wine

### Spirit Tabs

Spirit tabs are available for your event. Please arrange your tab requirements with your Wedding Coordinator

### Fortified Wine

Amazing way to finish of your event  
Pedro Ximenez, Liqueur Muscat,  
Tawny Port \$6pp

MERRY  
CHRISTMAS

FOR YOUR NEXT CHRISTMAS FUNCTION  
SPEAK TO OUR EVENTS COORDINATOR

CALL: (08) 9377 1805

OR EMAIL  
[EVENTS@RIVERBANKESTATE.COM.AU](mailto:EVENTS@RIVERBANKESTATE.COM.AU)

RIVERBANK

— ESTATE —

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