

Weddings



1 July 2021 - 30 June 2022

RIVERBANK
— ESTATE —



Welcome to RiverBank Estate

Welcome and thank you for your enquiry regarding your wedding at the multi-award winning RiverBank Estate. Only a short 20-minute drive from Perth's CBD, prepare to fall in love with our our picturesque vineyard views and stunning restaurant that will be the perfect backdrop for your special day.

Our venue is exclusive to only one wedding at a time, giving you complete privacy and the choice of three stunning receptions locations that include our restaurant, under the stars or in our transparent marquee.

Our dedicated and experienced team will make your wedding day a truly memorable experience.





Ceremony

CEREMONY TIMES

Overlooking our beautiful panoramic vineyard and heritage listed Woodbridge House.

Afternoon Ceremony: 4.30pm

Sunday Ceremony: 6.00pm

(Ceremonies are exclusive for those holding their reception at RiverBank Estate)

Price includes:

- 20 Timber cross back chairs
- Signing table and two chairs

\$ 750



Extraordinary Moments

Receptions

RESTAURANT

Maximum seated reception: 120 guests.

Venue Hire \$900

UNDER THE STARS

Maximum seated reception: 250 guests

Maximum cocktail reception: 400 guests

Venue Hire \$900

MARQUEE

Maximum seated reception: 150 guests

Maximum cocktail reception: 300 guests

Venue Hire \$2800

All receptions include: tables, chairs, cutlery, crockery, glassware, white cotton napkins and table linen.

All cocktail receptions include: glassware, four (4) wine barrels, four (4) benches, 20 cross back chairs, cake table & gift table

EVENING RECEPTIONS

Evening receptions are booked from 5pm to midnight.

Monday to Thursday evenings: Minimum 30 adults guests

Friday evenings: Minimum 50 adult guests

Saturday evenings: Minimum 80 adult guests

Sunday evenings: Minimum 50 adults guests

(note: Sunday events commence from 6pm)

Days before and on public holidays Minimum 80 adult guests

Public holidays have a 20% surcharge

LUNCH RECEPTIONS

Lunch receptions are booked from 10.30am - 2.30pm

Midweek (Monday to Friday): Minimum 40 adult guests

Weekends (Saturday & Sunday): Minimum 70 adult guests





Wedding Menu Packages

UNO

Bread, olive oil & aged balsamic

Entrée

Choice of one entrée

Mains

Choice of one main

Dessert

Choice of one dessert
Served with tea & coffee

\$84 per guest

DUE

Bread, olive oil & aged balsamic

Entrée

Choice of one entrée

Mains

Choice of two mains

Dessert

Choice of one dessert
Served with tea & coffee

\$95 per guest

TRE

Bread, olive oil & aged balsamic

Entrée

Choice of two entrées

Mains

Choice of two mains

Dessert

Choice of one dessert
Served with tea & coffee

\$100 per guest

QUATTRO

Canapes - Chef's selection
Bread, olive oil & aged balsamic

Entrée

Choice of two entrées

Mains

Choice of two mains

Dessert

Choice of two dessert
Served with tea & coffee

\$116 per guest

CINQUE

Bread, olive oil & aged balsamic

Appetizer

Seafood & Antipasto platters

Entrée

Choice of one entrée

Mains

Choice of two mains

Dessert

Choice of one dessert
Served with tea & coffee
Fortified/Tawny

\$121 per guest

SEI

Canapes - Chefs selection
Bread, olive oil & aged balsamic

Appetizer

Seafood & Antipasto platters

Entrée

Choice of one entrée

Mains

Choice of two mains

Dessert

Choice of one dessert
Fortified/Tawny
Served with tea & coffee

\$132 per guest





Mediterranean Menu Options

ENTREE

- Kingfish tartare, stracciatella cheese, datterino tomato gazpacho, passionfruit, basil oil
- 12hrs slow cooked pork belly, braised turmeric parsnip, pulled pork & mozzarella crumbed, and caramelized onion
- 45 days dry aged beef rib, celeriac puree, heirloom cauliflower
- House made ricotta gnocchi, porcini mushroom, truffle vinaigrette, shaved parmesan, rosemary infusion
- Blue crab casarecce pasta, preserved lemon and chilli emulsion, crab shell sauce
- House made fresh burrata cheese, crumbed steak tomato confit, basil and rocket pesto, potato cracker

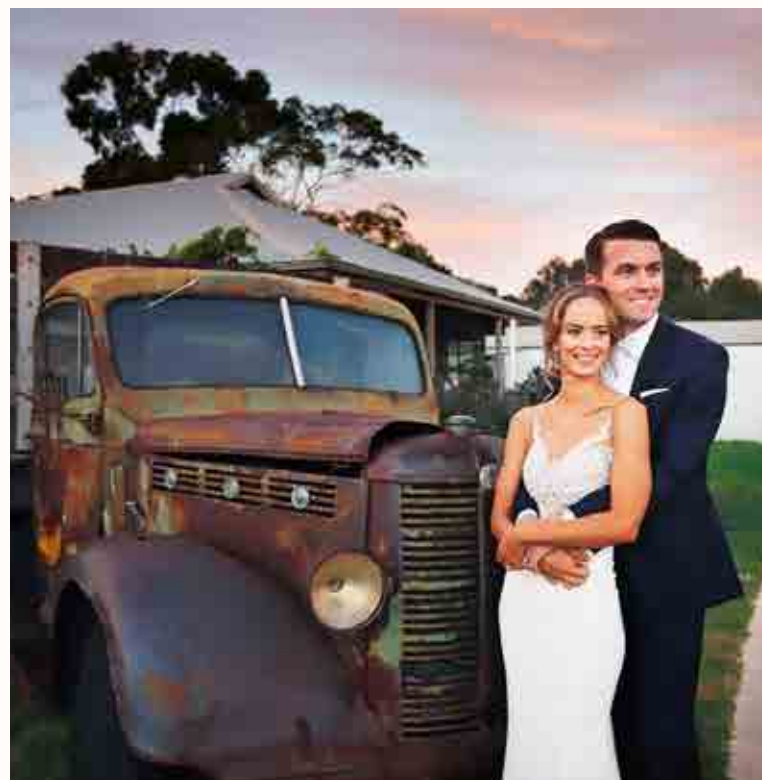
MAINS

- WA 150 days grain fed beef tenderloin, smoked pancetta, green cauliflower puree, crispy polenta
- Local lamb rack, lamb rump, Japanese pumpkin rice, Cabernet Sauvignon reduction, vegetable stack & red tomato sauce
- Marinated WA free range chicken breast, heirloom pepper, potato and rosemary mash, crispy potato & paprika emulsion
- Duck breast, white polenta, beetroot coulis, goat cheese ravioli & raspberry sauce
- Tasmanian pan seared salmon, fregola sarda & shellfish risotto with asparagus & lemon butter sauce
- White Rock slow cooked veal brisket, royal blue potato, green pea puree, baby carrot & kale

DESSERT

- Chocolate fondant, caramel fudge sauce, ripe cherry ice cream, aerated chocolate
- Tawny liqueur Shiraz wine tiramisu, espresso coffee syrup, cantucci biscuits, coffee ice cream
- Boysenberry cheesecake, red berries coulis, vanilla bean ice cream, chocolate soil
- Poached strawberries, almond shortbread, white chocolate mousse, peppermint ice cream

Allergy requirements accommodated



Shared Menu

ENTREE

Grazing table

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

Served with bread, olive oil, aged balsamic and salted butter

Feast: Choose 2 main courses and 3 side dishes

MAINS

Chateaubriand beef fillet, Cabernet mustard, béarnaise sauce
Whole baked salt water Barramundi, lemon, leek & basil sauce
Whole roast Wagin heritage chicken, garlic & thyme butter, jus gras

Includes sauces & condiments

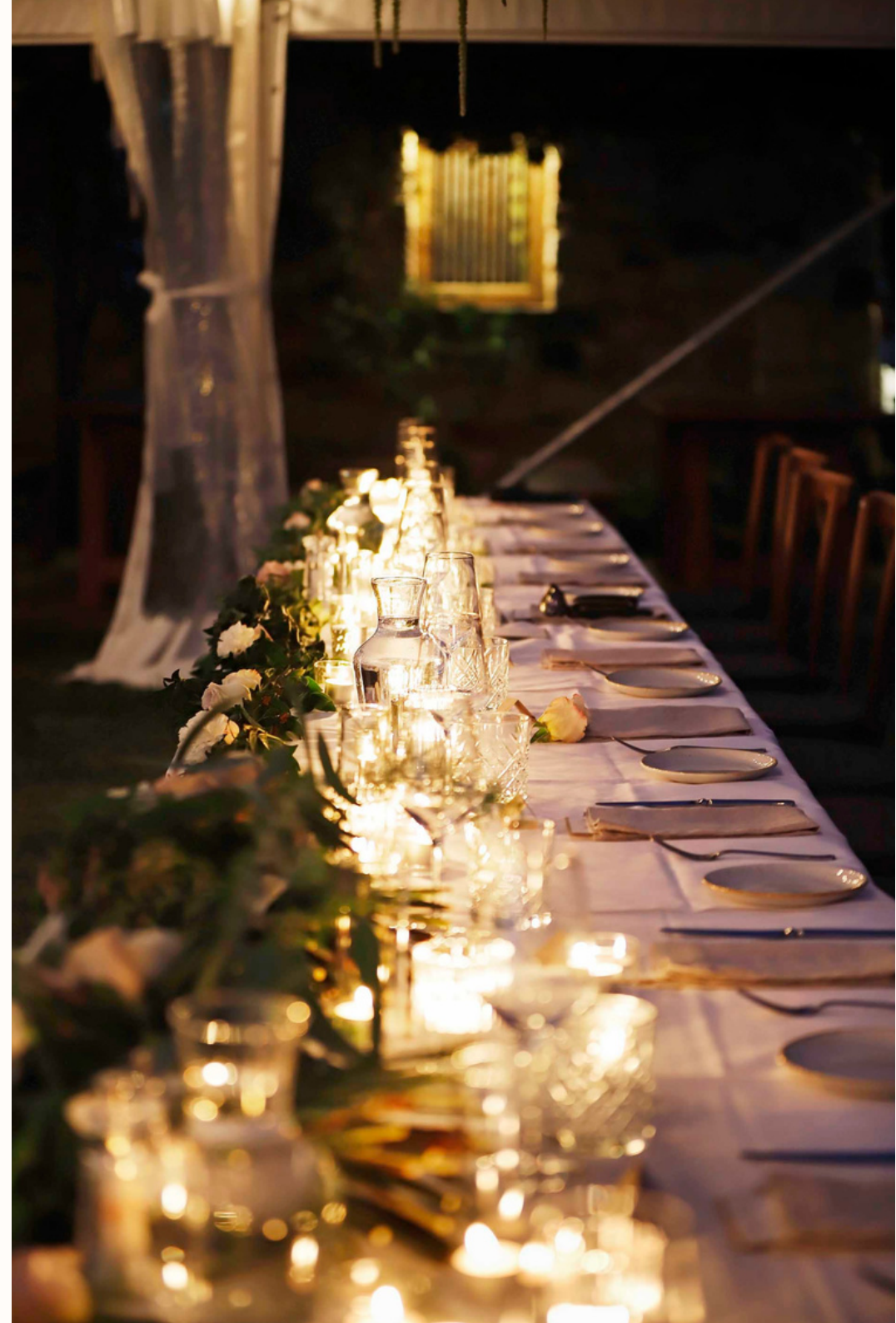
SIDE DISHES

Almond buttered seasonal greens
Thyme & garlic roasted baby potatoes
Baked turmeric cauliflower & parmesan béchamel
Panzanella salad

DESSERT

Choice of one dessert from Mediterranean menu

\$105 per guest





Additions

PRE-DINNER CANAPES

Confit tomato, stracciatella cheese & basil pesto crouton
Goat cheese croutons with caramelised onion
Fried polenta bites, chorizo & rosemary oil
\$11 per guest



PRE-DINNER SEAFOOD & ANTIPASTO PLATTER TO SHARE

(This is only available prior to entrée)

Freshly sliced prosciutto & salami, marinated olives, pecorino cheese, lemon marinated prawns, chilli squid with parsley & white wine, salt & pepper tempura fish.
\$20 per guest

PRE-DINNER GRAZING BOARD

Cold meats, giardiniera, mixed cheeses, nuts, dry fruit, fresh fruit, crunchy Italian bread
\$17 per guest

LIVE OYSTER SHUCKING STATIONS

Soy & Mirin, Tabasco, red wine vinegar & shallot, fresh lemon - **(minimum 100 oysters)**
\$5 per oyster

SIDES

Almond buttered seasonal greens, thyme & garlic roasted baby potatoes, baked turmeric cauliflower & parmesan béchamel, Panzanella salad
\$4.50 per guest

CHEESEBOARDS

Selection of Australian and European cheeses - brie, cheddar & blue with dried fruit, homemade fruit brad crackers & condiments
\$8.50 per guest

CAKAGE

Wedding cake cut and served on platters after dessert
\$ 1.50 per guest







Cocktail Menu Packages

UNO

A selection of:

- Four (4) cold options
- Six (6) hot options
- Something more substantial
Select one

\$68.50 per guest

DUE

A selection of:

- Six (6) cold options
- Six (6) hot options
- Something more substantial
Select one
- One (1) cocktail dessert

\$85.75 per guest

TRES

A selection of:

- Six (6) cold options
- Six (6) hot options
- Something more substantial
Select one
- Two (2) cocktail dessert
options

\$91.50 per guest

All cocktail receptions include: glassware, four (4) wine barrels, four (4) benches, 20 cross back chairs, cake table & gift table

Cocktail Menu

CANAPES

Cold

Confit tomato, stracciatella cheese & basil pesto crouton
Chicken liver pate, confit fennel, orange gel on toasted brioche bread
Pumpkin chutney tart, feta cheese, port wine reduction
Goat cheese & caramelized onion jam tart
Marinated fresh tuna, avocado, green Sicilian olives, anchovies colatura
Housemade smoked salmon, stracchino cheese, chives & lemon zest
Pulled pork mini sliders, celery remoulade

Hot

Polenta, chorizo & rosemary oil
Prawn cutlets
Marinated pork belly stick
Beef, pork & pea arancini
Crumbed cheddar with mixed berry jam
Croque monsieur
Crumbed scallop, sweet chilli sauce & pickled ginger
Marinated & grilled vegetable mini bun, Asiago cheese

Substantial

Pulled pork & capsicum flatbread
Beef brisket & mushroom gnocchi
Soft polenta with fresh Italian sausage, Napoli sauce
Lamb chop & ratatouille
Smoked eggplant & yellow zucchini stack, cheddar cheese

Dessert

Chocolate and cream profiteroles
Mini cannoli with vanilla custard and pistachio
Coffee bavaois
Lemon tart, Italian meringue
Mini macaron
Cherry chocolate mousse

*Vegetarian & vegan cocktail plates are available
Allergy requirements accommodated*



Live Cooking Stations

THE BIG PAN - Select one (1) - \$ 35 per guest

Black mussels, baby capsicum, Shark Bay tiger prawns & paella rice
Rabbit & pork ribs with chorizo in a red sauce with polenta
Spiced lamb, mustard sauce & warm cous cous
Chilli mussels with charcoal bread
Mediterranean beef stew, celery, carrot, tomato with rosemary garlic mashed potatoes
(Served in bamboo boats)

WOOD FIRED PIZZA - \$35 per guest

Fresh Italian sausage, mozzarella, red pepper & olives
Garlic prawns, goat cheese & spinach
Tomato & mozzarella cheese
Cured leg ham, mushroom, olives & mozzarella
(Served by wait staff on platters)

CHARCOAL BBQ & ROTISSERIE - Select one (1) - \$45 per guest

Traditional Aricia porchetta, loin & belly rolled with roast peppers, capers & basil
Chicken, lemon, garlic & black pepper
Smoked beef brisket (on charcoal BBQ)
Organic milk fed lamb shoulder
Mustard glazed beef sirloin
(served in bamboo boats)

ADDITIONAL BBQ LIVE COOKING STATION EXTRAS

Selection of Italian Sausage	\$6 per guest
Pork Ribs (2pp)	\$7.50 per guest
Prawns (3pp)	\$9 per guest
Half quails	\$10 per guest
Extra rotisserie	\$6.50 per guest
Fremantle sardines lemon/caper dressing	\$6 per guest

BBQ Rotisserie Includes:

Cous cous salad, Panzanella salad, potato salad, mixed vegetable salad, barbeque grilled capsicum, pickled red cabbage, crispy roasted potatoes & a selection of breads.

Condiments:

Onion jam, garlic aioli, tomato relish, house made barbeque sauce, traditional gravy, hot chilli sauce & trio of mustards.

DESSERT - Select two (2)

Chocolate and cream profiteroles
Mini cannoli with vanilla custard and pistachio
Coffee bavarois
Lemon tart, Italian meringue
Mini macaron
Cherry chocolate mousse

Minimum requirement of 2 stations and 2 canape desserts (Minimum 50 guests)

Includes gift table, cake table, 4 wine barrels, 4 benches & 20 cross-back chairs.







Gelato & Sorbet

GOURMET GELATO CART

Free flow Gelato and sorbet - 45 minutes - 1 hour

Gelato - Amarena Cherry, Baci Chocolate (contains hazelnut), Honeycomb Bliss

Sorbet - Lemon, Mango, Strawberry

Under 100 guests - one staff member

100 - 150 guests - two staff members

Cups, spoons and cones included

Additional time charged if required

\$8.50 per guest

SPARKLING WINE & SORBET CART

Free flow Gelato and sorbet - 45 minutes - 1 hour

Sparkling wine (as per drinks package)

Fresh strawberries

Sorbet - mango, strawberry and lemon

Under 100 guests - one staff member

100 - 150 guests - two staff members

Additional time charged if required

\$8.50 per guest

Products may contain traces of nuts

Sorbet is lactose free, vegan and gluten free

All sorbet and gelato is handcrafted by a local gelateria.

RiverBank Estate proudly supports local businesses.

Games, Furniture & Extras

GARDEN GAMES

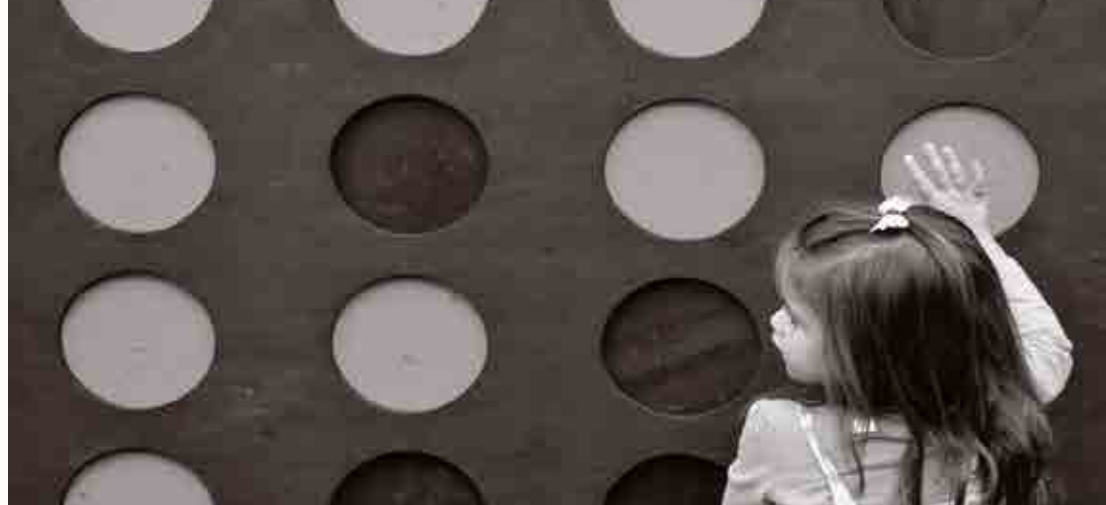
Giant Connect Four
Rope Quoits
Naughts & Crosses
Finska
Giant Jenga
Giant Dominoes

\$50 each game

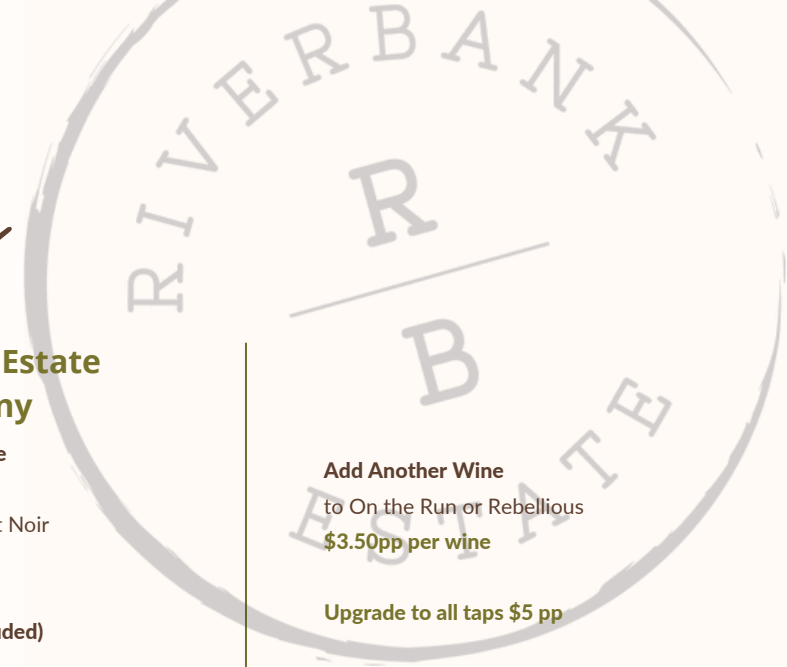
OPTIONAL EXTRAS

Barrel Ice Well **\$85 each**
Barrel Bar **\$100 each**
Individual wine barrels **\$50 each**
Cream market umbrellas **\$90 each**

Timber benches **\$20 each**
Timber cross back chairs **\$5 each**



Beverage Packages



RiverBank Estate On The Run

Sparkling Wine

Bubbles NV

White Wine

Chardonnay Semillon Verdelho

Sweet Wine (included)

Sweet Rose

Red Wine

Cabernet Merlot

Beers Selection

Lager

Roger's Mid Strength

Soft drinks include:

Coca-cola, Coke Zero, Lemon Lift,

Lemonade, & Orange Juice

Hours	3	4	5	6
Per Guest	\$39	\$42	\$45	\$48

RiverBank Estate Rebellious

*Select 1 white & 1 red wine

Sparkling Wine

Prosecco NV

White Wine

Verdelho

Chenin Blanc

Vermentino

Sweet Wine (included)

Sweet Rose

Red Wine

Grenache Shiraz Mataro (GSM)

Malbec

Tempranillo

Beers Selection

Lager

Roger's Mid Strength

Soft drinks include:

Coca-cola, Coke Zero, Lemon Lift,

Lemonade, & Orange Juice

Hours	3	4	5	6
Per Guest	\$45	\$48	\$51	\$54

RiverBank Estate Eric Anthony

*Select 1 red wine

Sparkling Wine

Chardonnay, Pinot Noir

White Wine

Chardonnay

Sweet Wine (included)

Sweet Rose

Red Wine

Cabernet Sauvignon, Malbec

Shiraz

Beers Selection

Lager

Roger's Mid Strength

Soft drinks include:

Coca-cola, Coke Zero, Lemon Lift,

Lemonade, & Orange Juice

Hours	3	4	5	6
Per Guest	\$56	\$59	\$62	\$65

Add Another Wine
to On the Run or Rebellious
\$3.50pp per wine

Upgrade to all taps \$5 pp

Spirits Tab

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

Fortified Wine

Amazing way to finish off your event, Select from Pedro Ximenez, Liqueur Muscat or Tawny Shiraz
\$6pp

DRINKS PACKAGE UPGRADE - BEVERAGE EXTENSION

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

On The Run \$8.50 per guest | Rebellious \$10 per guest | Eric Anthony \$11.50 per guest

Alternatively guest may purchase at a cash bar between 5 - 6pm

Drinks package must last for the full duration of your event





Let us help you build incredible memories





RIVERBANK
— ESTATE —
RESTAURANT | WINERY | CELLAR DOOR

For further enquiries please contact our Wedding & Events Manager:
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