

# WELCOME TO CHIRNSIDES WHERE EVENTS LIVE

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**CELEBRATION  
INFORMATION  
PACK  
2022**



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# CATERING

WE SEPERATE OUR CATERING INTO THE FOLLOWING CATEGORIES:

## PLATED DINING

CLASSIC AND DELUXE  
OPTIONS AVAILABLE.

TWO OR THREE COURSES

## PLATTERS

HOT AND COLD OPTIONS  
AVAILABLE.  
ALLOWS GUESTS TO GRAZE.

## BUFFET STYLE

BBQ AND CLASSIC OPTIONS  
AVAILABLE.  
GUESTS ARE SERVED AT A  
BUFFET TABLE.

## CANAPES

HOT AND COLD OPTIONS  
AVAILABLE.  
WALKED AROUND TO GUESTS BY  
COCKTAIL WAITRESSES.

## FORK AND WALK

LARGER THAN A CANAPE,  
SMALLER THAN AN ENTREE.

## ANTIPASTO

AVAILABLE AS A FULL GRAZING  
TABLE, SHARE PLATES FOR  
EACH TABLE, OR AS INDIVIDUAL  
SERVES.

## CATERING FAQ

HOW DO I KNOW WHAT  
CATERING OPTION TO  
CHOOSE?

FIRST YOU NEED TO DECIDE WHAT KIND  
OF EVENT YOU'LL BE HOLDING.

IF YOU ARE HOSTING YOUR 30TH

BIRTHDAY PEOPLE WOULD BE UP AND  
DANCING, IN WHICH CASE COCKTAIL  
CANAPES OR FORK AND WALK CHOICES  
WOULD BE EASIER FOR YOUR GUESTS TO  
EAT.

IF YOU WANT SOMETHING SHOW  
STOPPING, A LARGE GRAZING TABLE ON  
ENTRY MAY BE MORE YOUR STYLE.

IF IT'S A PRESENTATION OR AWARDS  
NIGHT, A SIT DOWN MEAL USUALLY  
WORKS BEST, IN WHICH CASE OUR  
PLATED DINING OR BUFFET OPTIONS ARE  
A GOOD CHOICE.

OF COURSE THERE'S ALWAYS THE OPTION  
TO MIX AND MATCH - WHY NOT HAVE A  
GRAZING PLATTER AND SOME COCKTAIL  
CANAPES, OR ANTIPASTO PLATTERS AND  
FORK AND WALK OPTIONS? THE CHOICES  
ARE ENDLESS!



# PLATED DINING - ENTREE

## SELECT TWO

### SERVED WITH FRESH BREAD ROLLS

- HOMEMADE CREAMY PUMPKIN SOUP
- HOMEMADE CHICKEN AND VEGETABLE SOUP
- LAMB KOFTA ON GREEK SALAD WITH MINT YOGHURT DRESSING
- THAI BEEF SALAD.
- LIGHTLY CRUMBED CALAMARI SALAD
- CHICKEN, AVOCADO, AND MANGO SALAD
- PEKING DUCK SPRING ROLL ON CRISPY NOODLE SALAD
- CHICKEN TORTELLINI WITH CREAMY MUSHROOM SAUCE
- PUMPKIN RAVIOLI IN CREAMY BASIL PESTO SAUCE
- SPINACH AND RICOTTA CANNELLONI
- ARANCINI BALLS ON SALAD GREENS
- TRIO OF SUSHI

**SEE NEXT PAGE FOR PLATED DINING  
MAIN OPTIONS**

## PLATED FAQ

### HOW DOES PLATED DINING WORK?

FIRST CHOOSE WHETHER YOU WOULD LIKE 2 COURSES OR THREE COURSES.

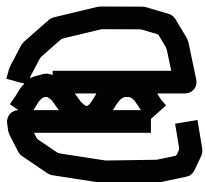
THEN, CHOOSE TWO MENU ITEMS FOR EACH COURSE, AND THESE WILL BE ALTERNATED FOR YOUR GUESTS.

### WHAT IF MY GUESTS HAVE DIETARY REQUIREMENTS?

WE ARE ABLE TO CATER TO ALL DIETARY REQUIREMENTS IF GIVEN INFORMATION IN ADVANCE. LET OUR EVENT MANAGER KNOW OF ANY DIETARY REQUIREMENTS TO ENSURE ALL GUESTS ARE CATERED FOR.

1 COURSE - \$46 PP  
2 COURSES - \$55 PP  
3 COURSES - \$59 PP

**Chirnsides**  
BY THE RIVER



# PLATED DINING - MAIN

## SELECT TWO

### SERVED WITH SEASONAL VEGETABLES

- CHICKEN FLORENTINE. BREAST OF CHICKEN TOPPED WITH SPINACH CREAM SAUCE
- CHICKEN BREAST PARMIGIANA
- CHICKEN PHILADELPHIA. BREAST OF CHICKEN POCKETED WITH CREAM CHEESE AND MUSHROOMS, TOPPED WITH A BASIL TOMATO SAUCE
- CHICKEN, ASPARAGUS AND CREAMY CHEESE SAUCE FILO PARCEL
- SWEET PUMPKIN AND CREAMY RICOTTA FILO PARCEL
- HONEY GLAZED PORK CUTLET DRIZZLED WITH A HONEY SOY TERIYAKI GLAZE
- POACHED ATLANTIC SALMON ON ASIAN GREENS WITH HOLLANDAISE SAUCE
- FLAT HEAD FILLETS WITH TARTARE AND FRESH LEMON WEDGE
- BEEF WELLINGTON. TENDER EYE FILLET OF BEEF WITH PATE, WRAPPED IN BACON, ENVELOPED IN GOLDEN BROWN FILO PASTRY
- ROASTED ANGUS BEEF ON MASH WITH MUSHROOM GRAVY

**SEE NEXT PAGE FOR PLATED DINING  
DESSERT OPTIONS**

## PLATED FAQ

### WHAT IF I'M NOT SURE OF THE TOTAL NUMBER OF GUESTS YET?

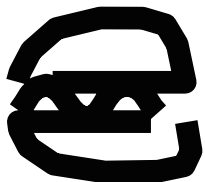
THAT'S OKAY, TO BEGIN WITH WE ONLY REQUIRE AN ESTIMATED NUMBER OF GUESTS. WE WILL PASS THIS ONTO OUR CATERER SO THEY CAN START PREPARING ANY STOCK THEY NEED.

WE WILL NEED A FINAL GUEST NUMBER 7 DAYS PRIOR TO THE EVENT TO ENSURE WE HAVE ENOUGH FOOD FOR ALL GUESTS.

IF YOU HAVE A LARGE REDUCTION IN NUMBERS LESS THAN 7 DAYS BEFORE THE EVENT YOU WILL INCUR SPOILAGE FEES. THIS WILL BE DEPENDANT ON THE FOOD ORDERED.

**1 COURSE - \$46 PP**  
**2 COURSES - \$55 PP**  
**3 COURSES - \$59 PP**

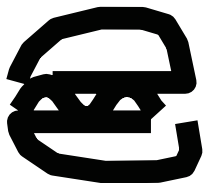
**Chirnsides**  
BY THE RIVER



# PLATED DINING - DESSERT

## SELECT TWO

- LEMON INFUSED CHEESECAKE WITH BERRY COULIS AND WHIPPED CREAM
- SPICED CARROT CAKE
- TIRAMISU
- STICKY DATE PUDDING WITH WHIPPED CREAM AND CARAMEL
- GOLDEN HEYTIME MOUSSE WITH DARK CHOCOLATE SAUCE AND GOLDEN CRUMB
- SNICKERS MOUSSE WITH PASSIONFRUIT COULIS AND WHIPPED CREAM
- STRAWBERRIES AND CREAM CHEESECAKE WITH BERRY COULIS AND WHIPPED CREAM
- APPLE CRUMBLE WITH CUSTARD AND ICE CREAM
- CHOCOLATE PUDDING WITH CHOCOLATE SAUCE AND ICE CREAM



## PLATED FAQ

### IS THIS MENU CUSTOMISABLE?

WE DO NOT CUSTOMISE SPECIFIC MEALS UNLESS IT IS FOR DIETARY REQUIREMENTS. MINOR CHANGES ARE PERMITTED.

### DO YOU HAVE ANY OTHER MENUS?

YES! WE HAVE A DELUXE SEATED MENU, AS WELL AS BUFFET, PLATTER, AND COCKTAIL CANAPE OPTIONS AVAILABLE TO SUIT EVERYONE'S NEEDS.

### WHAT ABOUT CHILDRENS MEALS?

WE DO OFFER MEALS FOR CHILDREN AGED 2-12. THEY INCLUDE A MAIN AND DESSERT, AND ARE \$15 EACH. MAINS INCLUDE CHICKEN NUGGETS AND CHIPS, FISH AND CHIPS, LASAGNE AND CHIPS, SCHNITZEL AND CHIPS, OR RAVIOLI. DESSERT IS VANILLA ICE CREAM WITH SPRINKLES AND TOPPING.

**1 COURSE - \$46 PP**

**2 COURSES - \$55 PP**

**3 COURSES - \$59 PP**

## WANT MORE?

GRAZING ON ARRIVAL.  
WE ALSO OFFER SHARED  
GRAZING PLATTERS ON  
ARRIVAL - PERFECT TO KEEP  
GUESTS ENTERTAINED BEFORE  
THE FORMALITIES BEGIN.

AVAILABLE FOR BOTH  
REGULAR AND DELUXE PLATED  
DINING.

PRICE ON ENQUIRY.

1 COURSE - \$52 PP

2 COURSES - \$59 PP

3 COURSES - \$66 PP

# PLATED DINING - DELUXE

## ENTREE - SELECT TWO

SERVED WITH FRESH BREAD ROLLS

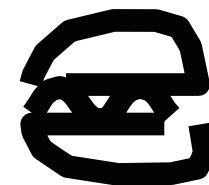
- PEKING DUCK CREPES ON CRISPY NOODLE SALAD AND HOISIN SAUCE
- INDIVIDUAL ANTIPASTO PLATES
- SEAFOOD COCKTAIL WITH PRAWN, OYSTER AND CRABMEAT
- PUMPKIN GNOCCHI
- CRISPY CHICKEN CAESAR SALAD
- LAMB CUTLETS ON GREEK SALAD

## MAIN - SELECT TWO

SERVED WITH SEASONAL VEGETABLES

- FILLET MIGNON WITH MUSHROOM GRAVY
- SLICED EYE-FILLET ON SWEET POTATO MASH WITH PEPPERCORN GRAVY
- CHAR-GRILLED SCOTCH FILLET WITH GARLIC PRAWNS
- CHICKEN NOVA SCOTIA - CHICKEN BREAST TOPPED WITH PHILADELPHIA CREAM CHEESE, PRAWNS, AND SMOKED SALMON, TOPPED WITH A HONEY SEEDED MUSTARD SAUCE
- CHICKEN WELLINGTON WITH CREAMY CHEESE SAUCE
- FOUR POINT RACK OF LAMB WITH MINT LAMB JUS
- BRAISED LAMB SHANK ON PEA INFUSED MASH WITH ROSEMARY AND RED WINE SAUCE
- PEKING DUCK BREAST ON ASIAN STIR FRY WITH SWEET PLUM SAUCE
- OVEN BAKED BARRAMUNDI WITH LEMON BUTTER SAUCE
- ROAST VEGETABLE FILO PARCEL TOPPED WITH HONEY MUSTARD SAUCE

SEE NEXT PAGE FOR DELUXE PLATED  
DESSERT OPTIONS



# PLATED DINING - DELUXE

## DESSERT - SELECT TWO

- INDIVIDUAL PAVLOVA SHELL FILLED WITH WHIPPED CREAM AND SEASONAL FRUIT
- INTOXICATED STRAWBERRIES IN A CHOCOLATE BASKET WITH RASPBERRY COULIS AND CREAM
- RED VELVET SPONGE WITH BERRY COULIS AND WHIPPED CREAM
- APPLE STRUDEL SERVED WARM WITH CUSTARD AND VANILLA ICE CREAM
- TRIO OF DESSERTS - PANNA COTTA, MINI TART, CHOCOLATE PROFITEROLE
- STICKY DATE PUDDING WITH CARAMEL SAUCE AND VANILLA ICE CREAM
- CHOCOLATE VOLCANO - FLOURLESS CHOCOLATE CAKE WITH GOOEY CENTRE
- WHITE CHOCOLATE RASPBERRY VOLCANO WITH GOOEY CENTRE

1 COURSE - \$52 PP

2 COURSES - \$59 PP

3 COURSES - \$66 PP



# COCKTAIL CANAPES

## CHOOSE 6 - \$30PP

### COLD CANAPES

- ASSORTED RIBBON SANDWICHES WITH A VARIETY OF TASTY FILLINGS ON WHITE, WHOLEMEAL & MULTIGRAIN BREAD
- FRESH TROPICAL FRUIT KEBABS
- BRUSCHETTA ON MINI TOAST WITH BALSAMIC GLAZE
- ASSORTED SUSHI AND CALIFORNIA ROLLS
- PEKING DUCK CREPES WITH A HOISIN DIPPING SAUCE
- MINI MAGNUM ICE CREAMS
- ASSORTED BITE SIZE DESSERTS AND CAKES
- MINI DONUTS; NUTELLA, CUSTARD AND JAM

### PREMIUM CANAPES - ADDITIONAL \$4 PER ITEM, PER PERSON

- MINI BUCKWHEAT PANCAKES WITH DIPS AND GARNISHES
- THAI SHRIMP SALAD SPOONS
- BLOODY MARY OYSTER SHOOTERS (CONTAIN ALCOHOL)
- ANTIPASTO SKEWERS
- LAMB CUTLETS WITH MINTED YOGHURT DIPPING SAUCE
- STEAMED PRAWN DUMPLING SPOONS
- MINI SHEPHERD'S PIE
- HOME MADE CHICKEN SPRING ROLLS

## CHOOSE 8 - \$35PP

### HOT CANAPES

- SALT AND PEPPER SQUID WITH LEMON TARTARE
- COCKTAIL SPRING ROLLS & VEGETABLE SAMOSAS WITH SWEET CHILLI SAUCE
- MINI BEEF DIM SIMS WITH SOY SAUCE
- COCKTAIL BEEF SLIDERS WITH SPINACH, CHEESE AND CARAMELIZED ONION
- CRUMBED CHICKEN TENDERLOINS SERVED WITH A HONEY MAYONNAISE DIPPING SAUCE
- KING ISLAND SAUSAGE ROLLS
- COCKTAIL PIES: BEEF BURGUNDY, LAMB ROSEMARY, CHICKEN MUSHROOM AND LEEK
- SPINACH AND CHEESE ROLLS
- FLAME GRILLED ITALIAN MEATBALLS
- ARANCINI BALLS BOTH BOLOGNESE AND PUMPKIN
- SKEWERED CHICKEN TENDERLOINS WITH SATAY DIPPING SAUCE
- PIZZA SLICES INCLUDING MEAT LOVERS, HAWAIIAN AND VEGETARIAN
- PETITE QUICHE - LORRAINE AND FLORENTINE
- PETITE VEGETABLE FRITTATA

## CHOOSE 10 - \$38PP



## WHAT'S THE DIFFERENCE BETWEEN COCKTAIL CANAPES, AND FOOD PLATTERS?

COCKTAIL CANAPES ARE WALKED AROUND THE ROOM TO YOUR GUESTS, WHEREAS FOOD PLATTERS ARE PLACED ON PRE-ORGANISED TABLES FOR YOUR GUESTS TO HELP THEMSELVES AS THEY WISH.



# FOOD PLATTERS

## COLD SELECTION

<input type="checkbox"/> ASSORTED DIP PLATTER	\$75
<input type="checkbox"/> ANTIPASTO PLATTER	\$95
<input type="checkbox"/> AUSTRALIAN IMPORTED CHEESE WITH DRIED FRUIT AND CRACKERS	\$90
<input type="checkbox"/> POINT SANDWICHES WITH VARIOUS BREADS AND FILLINGS (36 PIECES)	\$80
<input type="checkbox"/> RIBBON SANDWICHES WITH VARIOUS BREADS AND FILLINGS (30 PIECES)	\$75
<input type="checkbox"/> SOFT ROLLS WITH ASSORTED FILLINGS (24 PIECES)	\$75
<input type="checkbox"/> PITA BREAD HAM, CHICKEN AND SALAD WRAPS (30 PIECES)	\$75
<input type="checkbox"/> RICE PAPER ROLLS (24 PIECES)	\$85
<input type="checkbox"/> ASSORTED CALIFORNIA ROLLS AND SUSHI (40 PIECES)	\$95
<input type="checkbox"/> PEKING DUCK CREPES WITH HOISIN (20 PIECES)	\$90
<input type="checkbox"/> INDIVIDUAL ANTIPASTO SKEWERS (24 PIECES)	\$95
<input type="checkbox"/> THAI SHRIMP SALAD SPOONS (24 PIECES)	\$80

## HOW DO I KNOW HOW MUCH TO ORDER?

WE RECOMMEND THE FOLLOWING PORTIONS FOR GUESTS:

6 PIECES EACH = LIGHT MEAL  
8 PIECES EACH = AVERAGE MEAL  
10 PIECES EACH = FILLING MEAL

## IS THERE A MINIMUM ORDER?

YES! WE HAVE A MINIMUM ORDER QUANTITY OF FOUR PLATTERS.

# FOOD PLATTERS

## WARM SELECTION

<input type="checkbox"/> PARTY PIES, PASTIES AND SAUSAGE ROLLS (48 PIECES)	\$75
<input type="checkbox"/> SPINACH AND CHEESE ROLLS AND VEGETABLE PASTIES (36 PIECES)	\$80
<input type="checkbox"/> ASSORTED PETITE QUICHES (40 PIECES)	\$80
<input type="checkbox"/> BITE SIZED VEGETARIAN FRITTATA (24 PIECES)	\$80
<input type="checkbox"/> CHICKEN SKEWERS WITH PEANUT SATAY DIPPING SAUCE (30 PIECES)	\$85
<input type="checkbox"/> GARLIC PRAWN SKEWERS WITH COCKTAIL SEAFOOD SAUCE (30 PIECES)	\$85
<input type="checkbox"/> CHICKEN SCHNITZEL ROLLS (20 PIECES)	\$85
<input type="checkbox"/> COCKTAIL BEEF SLIDERS WITH TOMATO RELISH (20 PIECES)	\$85
<input type="checkbox"/> MINI PIZZAS INCLUDING MEAT LOVERS, HAWAIIAN AND VEGETARIAN (36 PIECES)	\$80
<input type="checkbox"/> DEEP FRIED SALT AND PEPPER CALAMARI WITH TARTARE SAUCE (40 PIECES)	\$80
<input type="checkbox"/> COCKTAIL SPRING ROLLS, DIM SIMS AND SAMOSAS (50 PIECES)	\$75
<input type="checkbox"/> ARANCINI BALLS; BOLOGNESE AND PUMPKIN (40 PIECES)	\$85
<input type="checkbox"/> CRUMBED CHICKEN STRIPS WITH A HONEY MUSTARD AIOLI (24 PIECES)	\$85
<input type="checkbox"/> LAMB KOFTA WITH MINTED YOGHURT (20 PIECES)	\$90
<input type="checkbox"/> LAMB CUTLETS WITH MINTED YOGHURT (20 PIECES)	\$95
<input type="checkbox"/> STEAMED PRAWN DUMPLING SPOONS WITH SWEET CHILLI (20 PIECES)	\$80
<input type="checkbox"/> HOME MADE CHICKEN SPRING ROLLS (24 PIECES)	\$80

## SWEET SELECTION

<input type="checkbox"/> TROPICAL FRUIT PLATTER	\$75
<input type="checkbox"/> PETIT PAVLOVA WITH SEASONAL FRUIT AND CREAM (24 PIECES)	\$80
<input type="checkbox"/> ASSORTED MINI CAKES AND SLICES (30 PIECES)	\$85
<input type="checkbox"/> FRESH BAKED SCONES WITH STRAWBERRY JAM AND WHIPPED CREAM (30 PIECES)	\$85
<input type="checkbox"/> MINI DONUTS; NUTELLA, CUSTARD AND JAM (30 PIECES)	\$90

**WANT TO ADD ON  
SOMETHING EXTRA?  
WHY NOT TRY OUR TIERED  
PLATTER OPTIONS?**

**3 TIER SAVOURY TOWER**  
CHEESE, KABANA, LAVOSH  
GOURMET PIES  
CHICKEN SCHNITZEL ROLLS  
**\$105 EACH**

**3 TIER DESSERT TOWER**  
INDIVIDUAL CHOCOLATES  
MINI CUSTARD DONUTS  
ASSORTED CUPCAKES  
**\$110 EACH**

# CLASSIC BUFFET

## CARVED MEATS - SELECT 3

- ROAST BEEF
- ROAST CHICKEN
- ROAST PORK
- ROAST LAMB

## PASTA - SELECT 1

- SPINACH AND RICOTTA RAVIOLO
- RAVIOLI BOLOGNESE
- TORTELLINI CARBONARA

## SALADS - SELECT 3

- GARDEN SALAD
- COLESLAW
- PUMPKIN, SPINACH, AND PINENUT
- PASTA SALAD
- TABBOULEH RICE SALAD

## DESSERTS - SELECT 3

- BERRY CHEESECAKE
- APPLE STRUDEL
- BLACK FOREST GATEAUX
- SALTED CARAMEL CHEESECAKE
- LEMON TART
- CUSTARD FRUIT FLAN

## VEGETABLES INCLUDED

ROAST POTATOS  
ROASTED MIXED VEGETABLES

## CONDIMENTS INCLUDED

MUSTARD  
GRAVY  
APPLE SAUCE  
BREAD ROLLS

## HOW DOES A BUFFET WORK?

THIS IS A CLASSIC BUFFET WHERE GUESTS ARE ASKED TO COLLECT THEIR FOOD FROM THE BUFFET STATION. WE WILL HAVE STAFF MEMBERS ON HAND TO SERVE FOOD TO GUESTS, BUT THERE IS NO LIMIT ON HOW MUCH EACH GUEST CAN EAT.

## CAN GUESTS GO BACK FOR SECONDS?

YES! THE CATERING IS AMPLE, TO ALLOW THOSE WHO WOULD LIKE TO HAVE SECONDS TO BE ABLE TO. WE DO HOWEVER ASK THAT ALL GUESTS HAVE HAD A CHANCE TO COLLECT THEIR FIRST PLATE BEFORE SECONDS ARE ANNOUNCED.

## MINIMUM 30 GUESTS

30-49 GUESTS - \$50PP

50-99 GUESTS - \$47PP

100+ GUESTS - \$45PP

Chirnsides  
BY THE RIVER



# BBQ BUFFET

## MAIN MEATS - SELECT 5

- SAUSAGES
- HAMBURGERS
- CHICKEN FILLETS
- CHICKEN SHASLIKS
- LAMB CHOPS
- BATTERED FISH
- VEGGIE BURGERS

## SALADS - SELECT 3

- GARDEN SALAD
- COLESLAW
- PUMPKIN, SPINACH, AND PINENUT
- PASTA SALAD
- TABBOULEH RICE SALAD

## DESSERTS - SELECT 3

- BERRY CHEESECAKE
- APPLE STRUDEL
- BLACK FOREST GATEAUX
- SALTED CARAMEL CHEESECAKE
- LEMON TART
- CUSTARD FRUIT FLAN

## VEGETABLES INCLUDED

JACKET POTATOS  
CORN ON THE COB

## CONDIMENTS INCLUDED

TOMATO SAUCE  
BBQ SAUCE  
SOUR CREAM  
BREAD ROLLS

## WHAT IF SOME OF MY GUESTS ARE VEGETARIANS?

WE ARE ABLE TO CATER FOR ALL DIETARY REQUIREMENTS SO LONG AS WE ARE NOTIFIED AT LEAST 7 DAYS PRIOR TO THE EVENT.

## MINIMUM 30 GUESTS

30-49 GUESTS - \$47PP

50-99 GUESTS - \$45PP

100+ GUESTS - \$42PP

# GRAZING TABLE

## INCLUDES ALL OF THE FOLLOWING:

ANTIPASTO  
CURED MEATS  
BRUSCHETTA  
CHEESE  
DIPS  
CRACKERS  
VEGETABLE STICKS  
BREAD  
GRISSINI  
FRESH & DRIED FRUIT  
PRETZELS  
MINI ROLLS WITH ASSORTED FILLINGS  
PARTY PIES  
PARTY SAUSAGE ROLLS  
ASSORTED WRAPS  
CHOCOLATE WAFER STICKS  
ASSORTED CAKES AND SLICES  
MINI DONUTS



## WHAT SIZE IS THE GRAZING TABLE?

OUR GRAZING TABLE IS SERVED ON A FOODGRADE BOARD THAT'S ROUGHLY 1.5M LONG, AND 60CM WIDE. IT IS PLACED ON A DESIGNATED TABLE WITHIN THE ROOM.

## WANT SMALLER SHARED GRAZING PLATTERS?

WE CAN ALSO CREATE SMALLER SHARED GRAZING PLATES INSTEAD OF ONE LARGE TABLE IF YOU WOULD PREFER.

## WANT SOMETHING PARTICULAR ON THE TABLE?

LET US KNOW AND WE WILL TRY AND SOURCE IT FOR YOU WITHIN REASON. THIS MAY INCUR AN ADDITIONAL FEE WHICH WE WILL DISCUSS WITH YOU PRIOR TO FINALISING.

**MINIMUM 40 GUESTS**

**\$45 PER PERSON**

**Chirnsides**  
BY THE RIVER

# DRINKS

## CASH BAR

WITH A FULLY STOCKED BAR AND BEER AND CIDER ON TAP YOUR GUESTS WILL BE ABLE TO ORDER FROM OUR VAST DRINKS MENU. ALL ITEMS ARE AVAILABLE FOR GUESTS TO PURCHASE THROUGHOUT YOUR EVENT VIA CASH OR CARD.

## BAR TAB

A BAR TAB CAN BE SET UP PRIOR TO, OR DURING YOUR EVENT. YOU CAN SPECIFY WHAT IS INCLUDED IN THE BAR TAB, AND WE CAN NOTIFY YOU OF THE TOTAL DURING THE EVENT. BAR TABS ARE ADJUSTABLE THROUGHOUT THE EVENT, AND CAN BE PAID FOR PRIOR TO, OR AT THE CONCLUSION OF YOUR EVENT.

## PREPAID PACKAGE

TAKE THE GUESS WORK OUT OF ORDERING WITH OUR CUSTOM DESIGNED DRINKS PACKAGES. WITH OPTIONS TO SUIT ALL TIME FRAMES AND BUDGETS, BEVERAGE PACKAGES ARE AN EASY WAY TO KEEP ALL GUESTS HAPPY.

## BAR FAQ'S

### WHAT ARE YOUR LICENSED HOURS?

WE ARE LICENSED UNTIL 12:30AM EVERY DAY OF THE WEEK.

### WHAT COUNTS TOWARDS THE MINIMUM BAR SPEND?

ANY OF THE ABOVE OPTIONS CAN MAKE UP THE MINIMUM BAR SPEND.

### CAN I SUPPLY MY OWN ALCOHOL?

AT CHIRNSIDES BY THE RIVER WE DO NOT ALLOW EXTERNAL ALCOHOL TO BE BROUGHT ONTO THE PREMESIS.

### CAN ANY OF THE ABOVE BE TAILORED?

DEFINITELY! SPEAK TO OUR EVENT SPECIALIST TODAY TO FIND OUT WHAT WILL WORK BEST FOR YOUR FUNCTION!



# PREPAID PACKAGES

## ONE

### HOUSE WINES

LONG ROW SAUVIGNON BLANC  
LONG ROW CHARDONNAY  
LONG ROW MOSCATO  
LONG ROW SPARKLING  
LONG ROW PINOT GRIGIO  
LONG ROW REISLING  
LONG ROW CABERNET SAUVIGNON  
LONG ROW SHIRAZ

### HOUSE BEERS

CARLTON DRAUGHT ON TAP  
CARLTON DRY ON TAP  
GREAT NORTHERN SUPER CRISP ON TAP  
VICTORIA BITTER CANS  
CASCADE PREMIUM LIGHT BOTTLES

### SOFT DRINKS AND JUICES

2 HOURS - \$37 PER HEAD  
3 HOURS - \$47 PER HEAD  
4 HOURS - \$57 PER HEAD

ADDITIONAL HOUR  
\$12 PER PERSON

## TWO

### PACKAGE ONE, PLUS:

### PREMIUM WINES

CHARLES PETELLIER CHAMPAGNE  
VILLA JOLANDA PROSECCO  
KISSING BOOTH SAUVIGNON BLANC  
LES PEYRAUTINS ROSE  
BASILEUS SHIRAZ  
LES PEYRAUTINS MERLOT  
DEMUERTE CABERNET SAUVIGNON  
DUCK SHOOT PINOT NOIR

### CIDER AND CRAFT BEERS

SOMERSBY APPLE CIDER ON TAP  
4 PINES SUMMER ALE  
ROTATING SELECTION OF CANNED CRAFT BEERS.

2 HOURS - \$42 PER HEAD  
3 HOURS - \$55 PER HEAD  
4 HOURS - \$65 PER HEAD

ADDITIONAL HOUR  
\$15 PER PERSON

## THREE

### PACKAGE TWO, PLUS:

### BASE SPIRITS

ABSOLUT VODKA  
BOMBAY SAPPHIRE GIN  
SIERRA TEQUILA  
JACK DANIELS  
JIM BEAM

2 HOURS - \$55 PER HEAD  
3 HOURS - \$70 PER HEAD  
4 HOURS - \$85 PER HEAD

ADDITIONAL HOUR  
\$20 PER PERSON

WANT TO ADD  
SOMETHING SPECIAL?  
WHY NOT START WITH A DRINK  
ON ARRIVAL?

COCKTAILS \$18 PP  
CHAMPAGNE \$10 PP

### ADD ON COCKTAILS

INCLUDE COCKTAILS IN YOUR  
DRINKS PACKAGE:

2 HOURS - ADD \$23 PP  
3 HOURS - ADD \$32 PP  
4 HOURS - ADD \$41 PP

### BESPOKE COCKTAILS.

ENQUIRE WITH OUR EVENTS  
MANAGER IF YOU WOULD LIKE  
A BESPOKE COCKTAIL JUST FOR  
YOUR EVENT AT NO EXTRA COST.

### NON ALCOHOLIC

### PACKAGE:

INCLUDES ALL SOFT DRINKS AND  
JUICES:

2 HOURS - \$12 PER HEAD  
3 HOURS - \$15 PER HEAD  
4 HOURS - \$20 PER HEAD

ALL STOCK DEPENDANT ON AVAILABILITY  
AT THE TIME OF FUNCTION. SOME  
HOUSE WINES MAY BE OF A DIFFERENT  
BUT EQUAL QUALITY BRAND



# DRINKS MENU

## WINE

### WHITE

LONG ROW SAUVIGNON BLANC  
KISSING BOOTH SAUVIGNON BLANC  
LONG ROW CHARDONNAY  
LONG ROW SPARKLING  
CHARLES PETELLIER CHAMPAGNE  
LONG ROW MOSCATO  
LONG ROW PINOT GRIGIO  
LES PEYRAUTINS ROSE  
LONG ROW REISLING

### RED

LONG ROW SHIRAZ  
BASILEUS SHIRAZ  
LES PEYRAUTINS MERLOT  
LONG ROW CABERNET SAUVIGNON  
DEMUERTA CABERNET SAUVIGNON  
DUCK SHOOT PINOT NOIR

### SPARKLING

CHARLES PETELLIER CHAMPAGNE  
VILLA JOLANDA PROSECCO

## NON ALCOHOLIC

STATE OF THE ART TEA AND COFFEE  
MACHINE  
JUICE  
SOFT DRINK

## BEER AND CIDER

### ON TAP

CARLTON DRAUGHT  
CARLTON DRY  
GREAT NORTHERN SUPER CRISP  
SOMERSBY APPLE CIDER

### CANS

VICTORIA BITTER CANS  
CASCADE PREMIUM LIGHT BOTTLES  
4 PINES SUMMER ALE

## COCKTAILS

TEQUILA SUNRISE  
PIMMS CUP  
ESPRESSO MARTINI  
PALOMA  
DARK N STORMY

## SPECIALTY SHOTS

JAM DONUT  
JELLY BEAN  
LEMON DROP  
BLUE KAMAKAZE

## SPIRITS

BACARDI  
BAILEYS  
BUNDABERG RUM  
CANADIAN CLUB  
CAPTAIN MORGAN  
CHAMBORD  
CHIRNSIDE SPECIAL  
FIREBALL  
BOMBAY SAPPHIRE GIN  
TANQUERAY GIN  
JACK DANIELS  
JAGERMEISTER  
JAMESON  
JOHNNY WALKER  
JIM BEAM  
KAHLUA  
KRAKEN  
MAKERS MARK  
MALIBU  
MONKEY SHOULDER  
OUZO  
PIMMS  
SAMBUCA - WHITE  
SAMBUCA - BLACK  
SAMBUCA - YELLOW  
SOUTHERN COMFORT  
SAILOR JERRY'S  
DON JULIO TEQUILA  
SIERRA TEQUILA  
ABSOLUT VODKA  
GREY GOOSE VODKA  
WILD TURKEY

## OUR WINES

OUR HOUSE LABEL, LONG ROW, IS A WINE LABEL FROM VINEYARDS ACROSS THE BAROSSA VALLEY, COONAWARRA, AND THE RIVERLANDS IN SOUTH AUSTRALIA.

WE ALSO CARRY WINES FROM NEW ZEALAND, FRANCE, AND MEXICO.

WE HAVE A SELECTION TO KEEP EVERY GUEST HAPPY.

ALL STOCK DEPENDANT ON AVAILABILITY AT THE TIME OF FUNCTION. SOME HOUSE WINES MAY BE OF A DIFFERENT BUT EQUAL QUALITY BRAND

