

The River Deck Restaurant

Small Corporate Package



Absolute Waterfront Dining
Sweeping Noosa River Views
Corporate Event

Non-Exclusive Restaurant Use, 10-30 guests

Thank-you for considering The River Deck Restaurant as a venue for your corporate event. The River Deck Restaurant is an outstanding venue at any time of the day or year. Dramatic sunsets, glistening water all year round and sweeping views up and down the Noosa River, will ensure an extraordinary event and unique memories for your guests. Canapés and pre dinner drinks may be enjoyed on our exclusive decks above the river with panoramic backdrops of the majestic Noosa River.

Whether arriving by charter cruiser, the charming historic Noosa ferry or by road, your guests will be assured of a genuine warm welcome, quality contemporary dining, a stunning waterfront event and most importantly—a memorable event crafted to your personal wishes.

At The River Deck Restaurant, we will work with you to ensure your event is unique. The River Deck Restaurant offers ample room for your guests to mingle and dine. Our expansive deck areas are available for your guests to enjoy the spectacular views and relax.

Attached are our current season event menus and beverage packages for your appraisal. Catering prices include cuisine, table menus, linen and set up. Beverages may be purchased on consumption or you may select a beverage package to suit your budget. As The River Deck Restaurant is a fully licensed restaurant offering a variety of reasonably priced beverages, BYO is unavailable.

To avoid disappointment, please be aware that Corporate Events are not 'booked' until a deposit is received and a receipt has been issued.

The River Deck Restaurant provides an excellent venue for small events. Formal or informal corporate events, with guest numbers between 10 and 30 can book a section of the restaurant for exclusive use for a set time period. Your party is welcome to arrive at The River Deck Restaurant a little earlier than a la carte diners from the general public, who will later fill the remaining sections of the restaurant for luncheon or evening dining. During this exclusive time you may make speeches or presentations privately. You may decorate your tables as you desire. Please see the *Suggested Itinerary* for an example of an evening event.

In consideration of our neighbours, all evening functions must conclude by 11pm, with guests vacated by 11.30pm.

For more information please contact us

phone 07) 5474-1100 fax 07) 5474-1199 www.riverdeckrestaurant.com.au email shipland@bigpond.com



A charge applies to book the restaurant for the period of time you have exclusive use. This charge is based on key elements which are specific to your corporate event. These elements include—

- The day of the week you choose to celebrate
- The time of day you choose for your event (breakfast, luncheon or dinner)
- The time of year you choose. Noosa experiences 'on peak' and 'off peak' periods during the year. As an example, Saturday evenings, school holidays and the Christmas/New Year periods are 'on peak'.

When we know your corporate event date, we can let you know exactly the applicable charge amount.

Please feel welcome to contact The River Deck Restaurant to discuss the exact requirements you desire for your corporate event. After consultation, The River Deck Restaurant will be happy to provide a firm quotation based on your event date, needs and budget. We look forward to working with you to ensure a professional, memorable, stress free and thoroughly enjoyable Noosa style corporate event for you and your guests. Please feel welcome to call me when I may be of further assistance on 07) 5474-1100.

Kind regards, Sue Baxby
Proprietor & Event Consultant



Suggested Itinerary

River Cruise followed by dining at
The River Deck Restaurant.

Exclusive Restaurant Use 5.00pm—6.00pm

- 3.00pm Delegates finish a gruelling day of conferencing indoors and are looking forward to the sweet fresh air and delights of the Noosa River waterways, to relieve their stress. Quick shower, lower shoulders, breath out, smile, dress as required (formal attire or Hawaiian shirt) and meet in hotel foyer.
- 4.00pm Guests stroll or transport drop off to Sheraton Jetty and board cruise boat/ferry to enjoy a sunset cruise with a hot pink sky on the tranquil Noosa River. Drinks flow and guests visibly relax and adopt the casual Noosa style.
- 4.45pm Guests disembark cruise at Noosa Marina. A warm welcome, refreshments and canapés await at The River Deck Restaurant.
- 5.00pm Time to mingle, relax and enjoy sharing the company of friends and colleagues. Formal speeches and presentations are made. Perhaps a string trio or contemporary duo in the background.
- 6.00pm Guests are seated, orders taken, and The River Deck Restaurant cuisine and hospitality flow effortlessly. Official event formalities are over and members of the general public arrive for dinner and fill the restaurant.
- 10.00pm Guests depart The River Deck Restaurant by road or ferry, still on a high with fond memories of an effort less magic night filled with fine cuisine and exceptional hospitality.

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Catering package \$50.00 per guest

(Price may be reduced by \$4.50 per guest, by replacing dessert with your wedding cake.)

Upon Arrival

Selection of four Canapés

Assorted Dips with Turkish Bread

Spinach and Fetta Filo

Fresh Asparagus Spears wrapped in
Prosciutto (seasonal)

Mushroom Caps—filled with blue cheese,
dusted & pan flashed. Dipping sauce.

Lemon Pepper Calamari Skewers

Tempura Vegetable Batons

Vine Ripened Tomato and Fetta Brochette

Smoked Salmon Croutons

Oysters Czarina—Coffin Bay Oysters
with sour cream and caviar

Main Course

Choice of one of the following

Chicken Breast pocketed and filled with Brie and
Spinach and served with a pink peppercorn sauce

Eye Fillet of Beef char grilled with a port jus
accompanied by bok choy on a bed of
sweet potato mash

Grilled Fresh Fish Fillet (trawler fresh catch)
on lemon lime butter

Pork Fillet encrusted with macadamia, pan fried,
served with a tropical fruit sauce

All main courses served with Savoyard potato and
seasonal vegetables

OR

Choice of one of the following entrées

Soup of the day served with Crusty Bread

Lemon Pepper Calamari Skewers

open grilled served with a dipping sauce

Thai Beef Salad beef strips pan sealed with
Thai flavours presented on Asian salad

Dessert

Choice of one of the following

Individual Vanilla Cheesecake
served with a strawberry Coulis

Chocolate Brownie with double cream

Chocolate Kahlua Mousse with vanilla cream

Sticky Date Pudding with sauce anglaise

Coffee Filtered / Brewed Tea

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Catering package \$70.00 per guest

(Price may be reduced by \$4.50 per guest, by replacing dessert with your wedding cake.)

Upon Arrival

Selection of three Canapés

Assorted Dips with Turkish Bread
Spinach and Fetta Filo

Fresh Asparagus Spears wrapped in
Prosciutto (seasonal)

Mushroom Caps—filled with blue cheese,
dusted & pan flashed. Dipping sauce.

Lemon Pepper Calamari Skewers
Tempura Vegetable Batons

Vine Ripened Tomato and Fetta Brochette
Smoked Salmon Croutons

Oysters Czarina—Coffin Bay Oysters
with sour cream and caviar

Main Course

Choice of two of the following (alternating drop)

Chicken Breast pocketed and filled with Brie and
Spinach and served with a pink peppercorn sauce

Grilled Fresh fish of the Day
on a lemon and lime butter

Seared Atlantic Salmon—Atlantic salmon fillet, pan
seared served on Kipfler potato with dill cream sauce

Eye Fillet Steak prepared med/rare, topped with
BBQ Moreton Bay Bug, honey soy glazed

Rack of Lamb (5 cutlet) herb encrusted, baked and
served on a red current glaze.

All main courses served with Savoyard potato and
seasonal vegetables

Entrée

Choice of two of the following (alternating drop)

Mooloolaba Prawn and Scallop Skewers—
fresh local prawns & scallops served
with lemon lime butter

Thai Beef Salad beef strips pan sealed with
Thai flavours presented on Asian salad

Smoked Salmon and Prawn Salad—
Tasmanian smoked salmon and local fresh prawns
on a rocket and tomato salad

Chicken and Avocado Filo Basket—chicken
and avocado wrapped in filo pastry

Avocado and Crab Salad—local sand crab and
avocado on a salad with lime vinaigrette

Dessert

Choice of two of the following (alternating drop)

Sticky Date Pudding with sauce anglaise

Baked Crepes Alaska—oven prepared crepes
filled with sultana cream cheese

Rhubarb and Apple Crumble with double cream

Chocolate Brownie with double cream

Assorted local Cheese Platter with a fruit selection

Coffee Filtered / Brewed Tea

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Catering package \$80.00 per guest

(Price may be reduced by \$4.50 per guest, by replacing dessert with your wedding cake.)

Upon Arrival

Selection of five Canapés

- Assorted Dips with Turkish Bread
- Spinach and Fetta Filo
- Fresh Asparagus Spears wrapped in Prosciutto (seasonal)
- Mushroom Caps—filled with blue cheese, dusted & pan flashed. Dipping sauce.
- Lemon Pepper Calamari Skewers
- Tempura Vegetable Batons
- Vine Ripened Tomato and Fetta Brochette
- Smoked Salmon Croutons
- Oysters Czarina—Coffin Bay Oysters with sour cream and caviar

Entrée

Choice of three of the following (guest selection)

- Soup of the Day served with Crusty Bread
- Cajun Calamari pan prepared calamari, Cajun spices with a lime dressing on rocket
- Spinach & Ricotta Ravioli with shaved parmesan
- BBQ King Prawns with a honey soy glaze
- Smoked Salmon & Prawn Pate
- Tasmanian Smoked Salmon & fresh prawns with sauce Mary

Main Course

Choice of three of the following (guest selection)

- BBQ Moreton Bay Bugs sensational! Char grilled with lemon and lime butter
- Eye Fillet Steak prepared med/rare with sautéed field mushrooms and bacon topped with grilled prawn skewers
- The Days Fresh Fish Fillet grilled in lemon lime butter and topped with medallions of lobster. Finished with cheese sauce.
- Chicken Breast filled with brie and spinach, pan seared on a pink peppercorn sauce
- Tasmanian Salmon Fillet pan seared, roasted garlic mash and grilled vegetables
- Crispy Duck Breast— oven prepared duck breast fillet with an orange jus

All main courses served with Savoyard potato and seasonal vegetables

Dessert

Choice of two of the following (guest selection)

- Baked Crepes Alaska—oven prepared crepes filled with sultana cream cheese
- Individual Profiterole coated in liqueur chocolate
- Chocolate and Coffee Liqueur Layered Mousse with vanilla cream
- Individual Vanilla Cheesecake with strawberry coulis
- Assorted Australian Cheese Platter with a fruit selection

Coffee Filtered / Brewed Tea

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Catering package \$110.00 per guest

(Price may be reduced by \$4.50 per guest, by replacing dessert with your wedding cake.)

Upon Arrival

Selection of five Canapés

Assorted Dips with Turkish Bread

Spinach and Fetta Filo

Fresh Asparagus Spears wrapped in Prosciutto (seasonal)

Mushroom Caps—filled with blue cheese, dusted & pan flashed. Dipping sauce.

Lemon Pepper Calamari Skewers

Tempura Vegetable Batons

Vine Ripened Tomato and Fetta Brochette

Smoked Salmon Croutons

Oysters Czarina—Coffin Bay Oysters with sour cream and caviar

Entrée

Choice of three of the following (guest selection)

Sand Crab Lasagne using local Hervey Bay Sand Crab combined with layers of pasta and rich béchamel sauce

Prawn Brochettes skewers of local prawns open grilled with lemon lime pepper

Fresh Oysters—Dozen Coffin Bay Oysters; natural, kilpatrick, mornay or mixed

Tempura Mooloolaba Prawns on a traditional Caesar salad

Crab and Camembert Cakes—local camembert cheese topped with fresh crab meat, dusted then flashed

Main Course

Choice of three of the following (guest selection)

Lobster Americana prepared with Southern Australian lobster, using a traditional American lobster sauce, served on pilaff rice

Moreton Bay Bugs oven baked with roasted garlic, saffron rice with snow peas

Eye Fillet Steak prepared med/rare, topped with open grilled prawn skewers and avocado

Tasmanian Salmon Medallions pan seared on a roasted Kipfler potato drizzled with béarnaise sauce

Fillet of Pork Medallions topped with seared scallops on steamed bok choy complimented with lime and ginger

Celebration of the Earth

Medallions of : Corn Fed Chicken Breast with a pink pepper corn sauce

Fillet of Pork in a ginger and prawn sauce

Eye Fillet of Beef with a red win jus

All main courses served with Savoyard potato and seasonal vegetables

Dessert

Choice of three of the following (guest selection)

Baked Crepes Alaska—oven prepared crepes filled with sultana cheese mix on a fresh strawberry coulis

Individual Profiterole coated in liqueur chocolate
Crème Brulee

Rhubarb and Apple Crumble with double cream

Individual Vanilla Cheesecake with
strawberry coulis

Tasmanian Vintage Brie accompanied with water crackers and sun dried fruits

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Cocktail Style Reception Menu

Cost \$60.00 per guest

(Price may be reduced by \$4.50 per guest, by replacing dessert with your wedding cake.)

Entrée Canapé Selection

Presented on platters and offered to your guests by restaurant stewards

Freshly Shucked Oysters

Tempura Scallops with wasabi mayonnaise

Thai Fish Cakes soy Thai dressing

Asparagus Spears wrapped in Prosciutto with a black olive tapenade

Thai Spring Rolls with a chilli dip

Main Course Canapé Selection

Individual cocktail sized portions (please select four). Presented on platters and offered to your guests by restaurant stewards

Chili Prawn Noodles

Lamb Madras with Jasmine Rice

Tempura Prawns

Lemon Peppered Calamari Skewers

Seafood Chowder

Crispy Skin Tasmanian Salmon in lime butter

Chicken Breast Satay

Dessert Canapé Selection

Presented on a display table

Petit Banana Fritter with cinnamon sugar

Baked Alaskan Crepes

Petit Cheese Cup Cakes

Australian Cheese and Dried Fruit Platter

Filtered Coffee / Brewed Tea



Beverage Packages

Package One

\$45.00 per guest evening event OR
\$40 per guest luncheon event*

Sparkling: Windy Peak Sparkling Pinot Noir Chardonnay (served with and accompanying pre dinner or luncheon canapés only)

Table Wine: River Deck Semillon Chardonnay (Vic),
River Deck Sauvignon Blanc (Marlborough NZ),
River Deck Cabernet Merlot (Vic)

Beer: Heineken Draught ; Cascade Premium Light;
Crown Lager

Soft Drinks: Cola,; Lemon Squash; Diet Cola;
Lemonade

Juices: Orange; Apple; Pineapple

Package Two

\$55.00 per guest evening event OR
\$50 per guest luncheon event*

Sparkling: Brown Brothers Sparkling nv Pinot Noir Chardonnay (served with pre luncheon or dinner canapés and also available throughout meal)

Table Wine: Scotchman's Hill Swan Bay Chardonnay (Vic), Stone Fish Sauvignon Blanc (Marlborough NZ),
Crabtree Shiraz Cabernet (SA)

Beer: Heineken Draught ; Cascade Premium Light;
Crown Lager

Soft Drinks: Cola,; Lemon Squash; Diet Cola;
Lemonade

Juices: Orange; Apple; Pineapple

Package Three

\$65.00 per guest evening event OR
\$60 per guest luncheon event*

Sparkling: Brown Brothers Sparkling nv Pinot Noir Chardonnay (served with pre event drinks and also available throughout meal)

Table Wine: Ara Marlborough Sauvignon Blanc (NZ),
Crabtree Watervale Riesling (SA),
Beach Head Unwooded Chardonnay (Marlb. NZ),
St Johns Road Cabernet Sauvignon (Barossa Valley SA)

Beer: Heineken Draught ; Cascade Premium Light;
Crown Lager, Victoria Bitter

Soft Drinks: Cola,; Lemon Squash; Diet Cola;
Lemonade

Juices: Orange; Apple; Pineapple

10am-3pm luncheon event (5-hours)*

5pm-11pm evening event (6-hours)*

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Guidelines, Terms & Conditions

Please feel welcome to contact The River Deck Restaurant to discuss the exact requirements you desire for your event. The River Deck Restaurant will be happy to provide a firm quotation based on your event date, needs and budget. Quotations are valid for 12-months.

To confirm your acceptance of the quotation and to confirm your reservation, a deposit must be received. To eliminate distress—Please be aware that events are not 'booked' until a deposit is received and a receipt has been issued. A deposit request form will be forwarded to you.

Entertainment—Please contact The River Deck Restaurant to discuss your entertainment preferences before booking entertainers. You may book entertainment only for your 'exclusive use time', e.g. 5pm-6pm.

Event Drinks—You are welcome to choose beer, wine and spirits from the restaurant lists which are charged for, on a 'consumption' basis. Alternatively The River Deck Restaurant offers 'Beverage Packages' which present a range of fixed prices. The River Deck Restaurant is a licensed restaurant and regrettably BYO is unavailable.

Set Menu Price per Guest—Set Menu prices are inclusive of selected dining menu, white table linen and personalised table menu's and exclusive restaurant hire for up to 2-hours.

Event Confirmation—A deposit of \$500 is required to confirm your reservation. The River Deck Restaurant will be happy to forward a deposit request / confirmation from to you, with your quotation.

Final Guest Numbers & Payment Terms—Final guest numbers (minimum number The River Deck Restaurant will charge and cater for) are required one week before your event along with payment for catering. Any guests not attending from this point on will still be accounted for in the payment of the final balance.

Drink accounts must be settled at the end of your reception. Your deposit will be deducted from your drink account at the end of your event. Accounts settled by American Express attract a service charge of 2.5%.

Cancellations—Six months cancellation notice is required to receive a deposit refund less 20% administration fee. Deposits may be allocated to another date at the discretion of The River Deck Restaurant.

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