

THE HILLS OF RIVERMAKERS

EVENTS

PLEASE NOTE WE ARE NOT TAKING ENQUIRIES UNTIL JAN 2025

SPACES

Our minimum spend value can be used across food and beverage packages, add ons and theming. More information for our packs will be available soon.



URBAN WINERY - INSIDE EXCLUSIVE

MINIMUM SPEND: \$5,000

SIT DOWN: 140 | COCKTAIL: 200

BOOKINGS: 11:30AM - 3:30PM | 6:30PM - 10:30PM



URBAN WINERY + LAWN - EXCLUSIVE

MINIMUM SPEND: \$10,000

COCKTAIL: 450

BOOKINGS: 11:30AM - 3:30PM | 6:30PM - 10:30PM

SPACES

Our minimum spend value can be used across food and beverage packages, add ons and theming. More information for our packs will be available soon.



THE LAWN - EXCLUSIVE

MINIMUM SPEND: \$5,000

COCKTAIL: 250

BOOKINGS: 11:30AM - 3:30PM | 6:30PM - 10:30PM

THE LAWN - HALF HIRE

MINIMUM SPEND: \$2,250

COCKTAIL: 80

BOOKINGS: 11AM - 2PM | 3PM - 6PM | 7PM - 10PM



ENGINEERING HUT + OUTDOOR EXCLUSIVE

MINIMUM SPEND: \$5,000

COCKTAIL: 250

BOOKINGS: 11:30AM - 3:30PM | 6:30PM - 10:30PM

Minimum 20 guests. Choice of hot & cold canapés.
Add additional canapés \$7.5 each pp

SNACKS

5 CANAPÉS

\$35pp

APPEPTIZER

5 CANAPÉS 1 FORK DISH

\$55pp

DINING

7 CANAPÉS 2 FORK DISHES

\$75pp

PREMIUM

7 CANAPÉS 3 FORK DISHES 1 DESSERT

\$95pp

CANAPÉ PACKAGES

COLD

Beef tartare on baguette, chives, cornichon, dijon (gfo, df)

Cassava grilled on butter, pesto (gf, dfo, v)

Prosciutto and caramelised fig tartlets (gfo)

Crispy shichimi-garlic squid with creamy yuzu (gfo, df)

Kingfish taquitos, leche de tigre, Spanish onion, chilli, spring onion, crispy wonton shell

Blue cheese mousse tartlets, caramelised figs (gfo, v)

Zucchini yakitori, teriyaki sauce, sesame seeds (gf, df, ve)

Crispy pork belly and pineapple yakitori (gfo, df)

Genghis chicken yakitori (gf, df)

HOT

Chicken lollipops, chilli soy caramel, sesame (gfo, df)

Kataifi prawn skewers, lemongrass and sweet chilli dipping sauce

Kingfish taquitos, leche de tigre, Spanish onion, chilli, spring onion, crispy wonton shell

Spicy tuna with jalapeño and spring onion on a sweet-soy crispy rice cake

Cheese croquette, verte (v)

Pumpkin arancini, white bean skordalia (gf, df, ve)

DESSERT

Alfajores, chocolate (v)

Brûlée tartlet, white chocolate crème brûlée in a shortbread tartlet (gfo, v)

Chocolate brownie bites, whipped mascarpone (gfo)

CANAPÉS

COLD FORK

Poké bowl, sesame soy tuna saku, edamame, wakame, cucumber, miso glaze (gf, df, veo)

Fresh salmon ponzu yuzu , lettuce, tomato onion, honey mustard

HOT FORK

Fried cauliflower, cauliflower cream, sauce vierge, walnuts (v, veo)

Roasted Chinese pork and fried rice, chilli sambal (gf, df)

Spinach and ricotta tortellini, san marzano tomato, fresh basil and pecorino (v)

Vodka battered cod, shoestring fries, caper dill remoulade (df)

Wild mushroom risotto, grana padano, truffle oil (gf, dfo, veo)

Poké bowl, karaage chicken, edamame, wakame, cucumber, kewpie, tonkatsu sauce (gf, df)

Spicy noodle, cabbage, cucumber, carrots, sesame seeds

HOT SUBSTANTIAL

Wagyu beef slider, black garlic aioli, cheddar, aioli (gfo, dfo)

Herb and garlic roasted mushroom slider, truffled aioli, feta, butter lettuce (gfo, dfo, v, veo)

COLD SUBSTANTIAL

Prawn cocktail cos cups, avocado cream, smoked chipotle emulsion, chives (gf, df)

Panko crumbed king prawn roll, cannes sauce, romaine

SUBSTANTIAL & FORK CANAPÉS

SAMPLE

YAKITORI

\$2,500

Select 2 dishes (100 portions each)

Street fired wagyu beef, signature salsa, special chilli sauce (gf, df)

Shiitake mushroom (gfo, df, ve)

Genghis chicken (gf, df)

Crispy pork belly and pineapple (gf, df)

Zucchini, teriyaki sauce, sesame seeds (gf, df)

OYSTERS

\$2,500

100 pieces (gf, dfo)

Shucked to order

Selection of condiments

Custom ice sculpture

*Ice sculpture requires 1.5 weeks notice

LIVE STATIONS

The Hill's live stations elevate the whole dining experience as Chef's interact and engage with diners.

CHEESE, FRUIT+ NUT \$2,000

Chef's selection of artisan cheese from local producers and specialty importers

Selection of candied, spiced and roasted nuts, seeds and dried fruits

Seasonal fruit

House made condiments, seasonal pickled and roasted vegetables

Kurrajong kitchen lavosh, sal verde grissini, artisan breads

CHARCUTERIE \$2,500

Chef's selection of artisan cheese from local producers and specialty importers

Chef's selection of cured meats from local producers and specialty importers

Selection of candied, spiced and roasted nuts, seeds and dried fruits

Seasonal fresh fruit

House made condiments, seasonal pickled and roasted vegetables

Kurrajong kitchen lavosh, sal verde grissini, artisan breads

DESSERT \$2,000

Chef's selection of artisan cheese from local producers and specialty importers

Selection of candied, spiced and roasted nuts, seeds and dried fruits

Chef's selection of petit fours

Chocolate brownie bites, whipped mascarpone (gfo)

GRAZING STATIONS

The show piece of any event, make a statement with the Hills grazing stations.
Table length 3000mm x 990mm.

BTW Sauvignon Blanc

BTW Pinot Grigio

BTW Rosé

BTW Prosecco

BTW Shiraz / Cabernet Merlot

Estrella and Pure Blonde Bottles

Soft Drinks

SOUTHSIDE BEVERAGE PACKAGE

2 X HOUR: \$40^{PP} - 3 X HOUR: \$50^{PP}
4 X HOUR: \$60^{PP}

UPGRADE TO INCLUDE A 2 HOUR SPIRITS PACKAGE FOR AN ADDI-

Belaire Gold Brut

Rameau D'or Petit Amour

Bladen Sauvignon Blanc

Noisy Ritual Chardonnay

Howards Park Pinot Noir

Heartland Spice Trader Shiraz

Estrella and Peroni Bottles

Soft Drinks

RIVERSIDE BEVERAGE PACKAGE

2 X HOUR: \$50^{PP} - 3 X HOUR: \$65^{PP}
4 X HOUR: \$75^{PP}



*Minimum 20 guests. Our beverage packages are optional. Please speak to our Events team regarding a bar tab or beverages on consumption format for your celebration.

BESPOKE ADDITIONS

Lead time required for some of these options can be a minimum of 4 weeks in advance, please speak with our Events team about what is possible.

CUSTOM FOOD + BEVERAGE MENUS

\$95 design fee
Printing POA

CUSTOM INVITATIONS

\$95 design fee
Printing POA

POP UP BAR

\$350 (includes a bartender for the duration of your event)

CUSTOM POP UP BAR SIGN

\$300 (includes design)

CAKEAGE

\$4.50 per person (cut, and individually served by chef)

CUSTOM STENCIL FOR COCKTAILS

\$300

CLOAKROOM SERVICE

\$500

GELATO CART

\$9.50pp (minimum 50 pax)
Choice of 4 x flavours and 4 x toppings