



*Congratulations on your Engagement! Now it's time to plan the perfect Wedding. Our aim at the Historic Rivermill is to provide couples with a Wedding to exceed all expectations.*

*We offer a truly unique Venue which combines Old World Charm with Elegance and Romance.*

*RIVERMILL CHAPEL*  
*OR*  
*GARDEN CEREMONY*

*2 Hour Rivermill Chapel Hire OR Garden Ceremony*

*Pew seating for 150 people*

*Sound System and PA system*

*Red Carpet provided*

*Includes ½ Hour prior to Service*

*Use of the Grounds for the Bridal Party Wedding Photography*

*Peak Rate – Saturday or Sunday \$750.00*

*Off Peak Rate – Monday to Friday \$595.00*

# RIVERMILL RECEPTION PACKAGE

*We are pleased to offer a complete Reception Package for both buffet and plated menus (not applicable with cocktail receptions) that include:*

*5 Hour Room Hire Use of Grounds and Museum for Bridal Party Wedding Photography*

*Use of Verandah, Museum or Outdoor Area for Pre Dinner Canapés*

*Our Chefs Choice Pre Dinner Canapés served for 30 Minutes*

*Your choice of one of our Banquet or Plated Menus*

*White Skirted Bridal Table*

*Clothed Gift Table*

*Clothed Cake Table and Knife for Cake Cutting*

*White Linen Table Cloths and Napkins*

*White Fabric Chair Covers with Colour Sash of your choice*

*Guest Tables set with our Standard Table Decoration*

*Fairy lights in reception room*

## **PRE DINNER CANAPES**

*5 Items of our Chefs choice with 30 minutes service*

## **OLD CHARM BANQUET**

*Freshly Baked Bread Rolls with Butter*

### ***Carvery – Your Selection of 2***

*Mustard Basted Aged Sirloin, Slow Roasted  
Rosemary and Garlic Scented Leg of Lamb  
Roast Boned Leg of Pork with a Hint of Caraway  
Our Chefs Special Thai Style Chicken  
Leg of Ham with a Brown Sugar and Ale Glaze*

### **From the Oven**

*Sliced Country Potatoes  
Medley of Seasonal Vegetables  
Steamed Rice*

### **Hot Dishes** – Your Selection of 2

*Butter Chicken  
Moroccan Lamb with Ginger, Apricots and Spices  
Caramelised Red Onion, Spinach and Potato Cheddar Pie  
Thai Chicken Curry with Basil, Lemon Grass and Coconut  
Smoked Bacon, Zucchini and Mushroom Risotto with Parmesan*

### **Cold Buffet**

*Assorted Cold Cuts  
Creamy Potato Salad with Seeded Mustard  
Home Style Coleslaw  
Asian Flavoured Rice Salad  
Mixed Salad Greens  
Tomato and Basil Salad  
Accompanying Condiments*

### **Desserts**

*Chocolate Mud Cake  
Baked Blueberry Cheesecake  
Individual Pavlovas with Seasonal Fruits and Mixed Berries  
Local Cheese Platter with our Chefs Home Made Lavosh*

*Freshly Brewed Tea and Coffee Buffet*

**\$90.00 PER HEAD**

**CHILDREN 5-12 YEARS \$60.00 EACH**

## **PRE DINNER CANAPES**

*5 Items of our Chefs choice with 30 minutes service*

## **HONEYMOON AWAITS BANQUET**

*Freshly Baked Dinner Rolls with Butter*

### **Hot Sides**

*Creamy Home Style Potato Bake*

*Seasonal Vegetables*

### **Main Course Selections**

*Slow cooked Pork Loin with Caramelised Apple and Onion Confit*

*Chicken Medallions with Creamy Mango Sauce*

*Grain Fed Sirloin slow cooked with Mushrooms, Rosemary and Red Wine*

*Fillet Steak with Asian Flavours*

*Stir Fry Vegetables with Honey and Lemon Pepper Glaze*

*Steamed Jasmine Rice*

### **Cold Sides**

*Avocado and Chicken Salad*

*Smoked Potato Salad with Crispy Bacon*

*Spinach, Cherry Tomato and Bean Sprout Salad with Orange Vinaigrette*

*Asian Rice Noodle Salad*

### **Desserts**

*Lemon Meringue Pie*

*Chocolate Mud Cake*

*Apple Crumble Tart*

*Baked Blueberry Cheesecake*

*Freshly Brewed Tea and Coffee Buffet*

**\$95.00 PER HEAD**

**CHILDREN 5-12 YEARS \$62.00 EACH**

**PRE DINNER CANAPES**

*5 Items of our Chefs choice with 30 minutes service*

**RIVERMILL BANQUET**

*Freshly Baked Kaiser Dinner Rolls and Butter*

**From the Grill**

*Grain Fed Rib Fillet Steak*

*Boneless Chicken Pieces enticed with our Chefs Asian inspired Flavours*

*Sauteed Zucchini, Mushrooms and Onions*

*BBQ Prawns with Honey Glaze*

**From the Oven**

*Herbed Roasted Sirloin with Port Jus*

*Baked Jacket Potatoes with Sour Cream*

*Medley of Seasonal Vegetables*

**Cold Sides**

*Avocado, Chicken and Mango Salad*

*Smoked Potato Salad with Crispy Bacon*

*Spinach, Cherry Tomato and Bean Sprout Salad with Orange Vinaigrette*

*Asian Vegetable Salad with Rice Noodles*

*Accompanying Condiments*

**Desserts**

*Lemon Meringue Pie*

*Chocolate Mud Cake*

*Individual Pavlovas with Seasonal Fruits and Mixed Berries*

*Local Cheese Platter with our Chefs Home Made Lavosh*

*Freshly Brewed Tea and Coffee Buffet*

**\$99.00 PER HEAD**

**CHILDREN 5-12 YEARS \$64.00 EACH**

## **PRE DINNER CANAPES**

*5 Items of our Chefs choice with 30 minutes service*

### **PLATED MENU**

#### ***Entrée – Your Selection of 1***

*Chicken and Baked Pineapple Salad with a Cranberry Blanket  
Salmon and Orange Salad with Dill and Lemon Pepper Jel  
Avocado, Bocconcini and Roma Tomato with Macadamia Pesto  
Atlantic Salmon Tartare with Cucumber Salad and Champagne Dressing  
Braised Wagyu with Roasted Vegetable Slick and Black Pepper Dressing*

#### **Main Course – Your Selection of 2**

*Slow Roasted Grain Fed Rib Fillet with Wild Mushrooms and Red Wine Glaze  
Triple Cooked Pork Belly with Wilted Greens flavoured with Mild Green Chilli and Star Anise  
Chicken Medallions with Banana, Coriander and Macadamia Chutney  
Roasted Loin of Lamb, Beetroot and Ginger Glaze and Zucchini Salad  
Baked Reef Fish with Steamed Asian Greens and Sesame Dressing  
Braised Chicken with Sweet Corn Puree enticed with Port and Cherry Glaze*

#### **Vegetarian Mains**

*Roasted Beetroot with Sweet Potato and White Bean and Cherry Tomato Cassollete  
Home Made grilled Paneer with Snow Peas, Wilted Rocket and Enoki Mushrooms*

#### **Dessert – Your Selection of 1**

***Includes Freshly Brewed Tea and Coffee Buffet***

*Caramelized Banana and Honey Comb Pudding with Orange Anglaise  
Chilled Galliano Soufflé with Sugar Glass and Vanilla Cream  
Apple and Rhubarb Crumble with Orange Custard  
Raspberry and Lime Tart with Mango Tapioca  
Vanilla Bean Tart with Vanilla and Saffron Glaze and Liquor Strawberry Shot*

***2 COURSE \$ 99.00 PER HEAD CHILDREN 5-12 YEARS \$64.00 EACH***

***3 COURSE \$110.00 PER HEAD CHILDREN 5-12 YEARS \$70.00 EACH***

***Alternate Service on Entrée and/or Dessert - \$5.50 per Head per Course***

## **Rivermill Cocktail**

*Vegetable Spring Rolls w/ Sweet Chilli Dipping Sauce*

*Spinach & Fetta puff pastry triangles*

*Flame Grilled Chicken Satay Skewers*

*Assortment of Mini Quiches*

*Salt & Pepper Calamari*

*Flame Grilled Spicy Meatballs w/ Plum Dipping Sauce*

*Crusty Turkish Bread w/ Assortment of Dips*

*Antipasto Platter*

*Mini Chicken Dim Sims*

*Asian Style Noodles/Vegetables Served in Mini Noodle Box*

***10 Selections with 2 pieces of each***

*Wedding Cake served on Platters for Dessert with Self-Serve Tea & Coffee Station*

***Minimum 50 pax***

***\$65 per head***

- ***4 hours reception time***
- ***Wine barrels scattered around the reception area***
- ***Clothed gift & cake table (cake knife)***
- ***Use of the whole grounds for photo opportunities***

## **OPTIONAL EXTRAS**

### **PRE DINNER CANAPES**

*Upgrade to 7 items of our Chefs choice with 60 minutes service \$3.50 Per Head*

### **AFTER DINNER CHEESE PLATE**

*King Island Farm House Cheese with our Chefs Home Made Lavosh and Dried Fruits  
(1 Plate per Table)  
**\$6.50 PER HEAD***

### **PETITE FOURS**

*Included with your Tea and Coffee Buffet  
**\$3.50 PER HEAD***

### **HAND MADE CHOCOLATES**

*Included with your Tea and Coffee Buffet  
**\$4.50 PER HEAD***

### **AFTER DINNER PORT**

*a Glass of Port with your Tea or Coffee  
**\$3.50 PER GLASS***

### **SMALL CHILDRENS MEALS**

***1 Menu Choice Only***

***CHICKEN NUGGETS & CHIPS***

**OR**

***FISH & CHIPS***

**OR**

***LASAGNE & CHIPS***

***Served with Jelly & Custard for Dessert***

***\$30.00 Per Child for Children up to 10 years of age this includes ½ hour canapés,  
chair cover and sash***

*This menu is not substantial as a meal for children over 10 years of age*

# BEVERAGE PACKAGES & PRICING

**PACKAGE PRICING** Please see Beverage List for Inclusions

**5 Hour Standard Package \$40.00 Per Head** Inclusions highlighted by \* on List

**5 Hour Premium Package \$50.00 Per Head** Inclusions highlighted by \* and \*\* on List

**5 Hour Children's Package \$12.00 per Head**

Soft Drink and Orange Juice for Children under 18 Years of Age

*Drinks are available by either a Straight Cash Bar, Bar Tab or as a Package*

*Please choose what you would like to have available to your guests through your Tab*

*Guests will be able to obtain other beverages by payment i.e. spirits, cruisers etc.*

*You can choose to have all drinks available to the Bridal Party and immediate Family if you wish*

*Please note, varieties of wine may vary subject to availability, we reserve the right to substitute wine of a similar quality and pricing without notice*

# BEVERAGE LIST & PRICING

<u>Standard Beer</u>	<u>Glass</u>	<u>Bottle</u>	
<i>XXXX Gold</i>		\$ 5.50	* / **
<i>Hahn Premium Light</i>		\$ 5.00	* / **
<i>Tooheys New</i>		\$ 5.50	* / **
<i>XXXX</i>		\$ 5.50	* / **
<b><u>Premium Beer</u></b>			
<i>Crown Lager</i>		\$ 6.50	**
<i>Pure Blonde</i>		\$ 6.50	**
<i>Corona</i>		\$ 7.50	**
<b><u>White Wine</u></b>			
<i>De Bortoli Willowglen Chardonnay</i>	\$6.00	\$22.00	* / **
<i>De Bortoli Willowglen Sauvignon Blanc</i>	\$6.00	\$22.00	* / **
<b><u>Red Wine</u></b>			
<i>De Bortoli Willowglen Shiraz Cabernet</i>	\$6.00	\$22.00	* / **
<i>De Bortoli Willowglen Cabernet Merlot</i>	\$6.00	\$22.00	* / **
<b><u>Sparkling Wine</u></b>			
<i>Yellowglen Yellow</i>	\$6.00	\$22.00	* / **
<i>Yellowglen Pink</i>	\$6.00	\$22.00	* / **
<b><u>Miscellaneous</u></b>			
<i>Vodka Cruisers</i>	\$7.00		
<b><u>Spirits</u></b>			
<i>Bundaberg Rum</i>	\$7.50		
<i>Jim Beam Bourbon</i>	\$7.50		
<i>Jack Daniels</i>	\$7.50		
<i>Johnnie Walker Scotch</i>	\$7.50		
<i>Smirnoff Vodka</i>	\$7.50		
<b><u>Soft Drink</u></b>	\$2.50		* / **
<b><u>Orange Juice</u></b>	\$3.00		* / **
<b><u>Lemon, Lime &amp; Bitters</u></b>	\$3.50		
<b><u>Port with your Coffee</u></b>	\$3.50		**

## **BUSY BRIDE SERVICE**

*If you find yourself time poor in organising your Wedding you are not alone!  
We provide a service which allows you to sit back and relax while we do the  
organising for you. Our service includes assistance in the following areas:*

*Creating a ceremony and reception which reflects you and your partners ideas for a  
Perfect Wedding Day*

*Designing a package to suit your needs and budget – including menu planning  
Supply information relating to Hair, Clothing, make up, Celebrant, Transport,  
Flowers,*

*Photographer, Videographer, Beautician, Cake Decorator, Theme Decorators and  
Entertainment*

*Supply relevant booking information i.e. deposit details etc. and arrange Booking of  
Suppliers*

*Assistance with Seating Arrangements and Seating Plan*

*Assist with order of Service Booklets*

*Assist with information for supply of Bonbonniere*

*Supply of Accommodation information*

*Coordination of timing for entertainers, transport, flowers and Celebrant to Wedding  
Venue*

*Supply information for Hens Night / Bucks Night*

*Placement of place cards, bonbonnières and chair covers in Reception Room on  
Wedding Day*

*Assistance with organising collection of items left after Reception*

*Lastly – we ensure smooth running of your Wedding Day!*

**Cost of Busy Bride Service \$495.00**