

MENU COMPENDIUM 2019/20

RIVERSIDE THEATRES

Corner Church St & Market St
Parramatta NSW 2150

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RIVERSIDE CATERING

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DIETARY

We cater to a range of dietary requirements including:

Gluten free

Vegetarian

Vegan

Halal

Food allergies

FODMAP

For more information, please contact our Front of House Coordinator.

RIVER
SIDE CATERING

MORNING & AFTERNOON TEA

Minimum of 10pax on all orders

Morning/Afternoon Tea Assorted Platter		\$55.00 (10pax)
<i>Choice of sweet and/or savoury items</i>		\$85.00 (20pax)
		\$120.00 (30pax)
Choc Caramel Slice		\$4.50 each
Choc Brownie Slice		\$4.50 each
Melting Moments		\$4.50 each
Macarons		\$4.50 each
Assorted Petit Danishes		\$4.50 each
Assorted Miniature Friands		\$4.50 each
Assorted Miniature Muffins		\$4.50 each
Chocolate Dipped Profiteroles		\$4.50 each
Miniature Berry & Almond Muffin (gf)	- 1.5pp	\$5.00 each
Miniature Caramel Crunch Muffin (gf)	- 1.5pp	\$5.00 each
Cake Selection		\$4.50 each
<i>Your choice of Orange & Poppy seed, Banana (gf), Chocolate Mud</i>		
Mini Tart Selection		\$4.50 each
<i>Your choice of Lemon Meringue, Chocolate Brulee, Mixed Fruit, Apple Crumble, Portuguese Tart</i>		
Brownie Selection		\$4.50 each
<i>Your choice of Chocolate Lindt, Salty Malty Blonde, Ginger & Caramelised White Chocolate</i>		

SANDWICHES

Boardroom Assorted Sandwiches \$12.50 per person
1pp - Minimum of 10pax

Assorted Sandwiches & Wraps Platter \$75.00 (10pax)
Available in meat, vegetable or combination \$98.00 (20pax)
\$135.00 (30pax)

LUNCH BOXES

Sandwich, Salad and Treat \$price on application
Price determined by ingredient selection
Served in cardboard box
Minimum quantities apply

Sandwich

Chef's Choice – please advise of any dietary requirements

Your choice of Salad

Caesar

Greek Salad with Feta (v,gf)

Chef's Garden Salad (v,gf)

Your choice of Treat

Fruit and Nut Muesli Slice

Baked Cheesecake Slice

Chocolate Mint Slice (gf)

COLD PLATTERS

Fresh Fruit Platter	\$75.00 (10pax)
<i>A selection of seasonal fresh fruit</i>	\$98.00 (20pax)
	\$135.00 (30pax)
Signature Australian Cheese Board	\$75.00 (10pax)
<i>A selection of local cheese accompanied by</i>	\$98.00 (20pax)
<i>an assortment of crackers, dried fruits & walnuts</i>	\$135.00 (30pax)
Antipasto Platter with freshly baked bread	\$75.00 (10pax)
<i>Available in meat, vegetable or combination</i>	\$98.00 (20pax)
	\$135.00 (30pax)
Assorted Sushi	\$75.00 (10pax)
<i>with wasabi, soy sauce and pickled ginger</i>	\$98.00 (20pax)
<i>Available in meat, vegetable or combination</i>	\$135.00 (30pax)
Assorted Cold Finger Food Platter	\$75.00 (10pax)
	\$98.00 (20pax)
	\$135.00 (30 pax)
Fresh Bread, Crudités & dips	\$60.00 (10pax)
	\$75.00 (20pax)
	\$100.00 (30pax)

HOT PLATTERS

Assorted Hot Finger Food Platter	\$75.00 (10pax)
<i>May include assortment of skewers, gourmet mini pies,</i>	\$98.00 (20pax)
<i>quiches, Farmhouse sausage rolls, samosa,</i>	\$135.00 (30pax)
<i>manchego croquettes, empanadas.</i>	

** onsite chef charges may apply or substitution of ingredients may occur*

BBQ PACKAGE

Beef or Pork Sausages, Caramelized Onions, Herb Chicken Skewers and a Bread Roll

1 – 50pax	\$25.00 per person
51 – 100pax	\$22.00 per person
101 – 150pax	\$20.00 per person
151 – 200pax	\$18.00 per person

Please note that minimum quantities and onsite chef labour charges may apply.

SALADS

Continental Tabouleh Salad with Pomegranate Seeds (gf)

Honey Roasted Pumpkin and Spinach Salad with Pecans and Poppy Seeds (gf)

Sweet Potato Salad with Spinach and Basil Pesto Mayo Dressing (gf)

Char grilled Mediterranean Vegetable and Quinoa Salad with Fried Haloumi and Rocket (gf)

Indian Spiced Rice Salad with Sweet Corn, Almonds and Sultanas (gf)

Pasta Salad with Sundried Tomato Pesto, Roasted Pumpkin, Pine nuts and Rocket

Oriental Slaw with Crispy Noodles, Lime and Toasted Sesame Seed Dressing

Salads are available either in bulk for accompanying the BBQ Package or individual portions. Minimum quantities apply.

Bulk Portion	\$45.00 per bowl (10pax)
	\$65.00 per bowl (20pax)
	\$100.00 per bowl (30pax)
Individual Portions	\$7.50 - \$15.00 per serve

CANAPÉS AND COCKTAIL PARTIES

Pricing is based around quantity and selection. Minimum orders apply.

Chef labour charges or ingredient substitution may apply.

Cold Canapés - Vegetarian

Goat Cheese Tartlet with Beetroot Relish and Candied Pinenut (v)

Oven Roasted Cherry Tomato Tart with Goats Cheese and Basil (v)

Char-grilled Zucchini, Basil and Fetta with Tomato Pickle on Sour Dough Toast (v)

Eggplant Involtni with Lemon and Chilli Haloumi (v)

Wild Mushroom Scotch Egg with Truffle Mayonnaise (v)

Taco of Black Beans, Crushed Avocado and Manchego Cheese (v)

Beetroot and Labneh "Ravioli" with Green Apple and Caramel Walnut (v, gf)

Cold Canapés – Seafood

Taco of Lime and Chilli Marinated Scallop Ceviche with a Jalapeno Chilli Salsa

Salmon Melba with Citrus Crème Fraiche and Lilliput Capers

Sydney Rock Oysters with Pickled Cucumber and Nuoc Chum Dressing (gf)

Mille Feuille of Smoked Trout with Apple and Celeriac Remoulade

Cold Canapés – Meat and Poultry

Vietnamese Chicken & Coriander Rice Paper Rolls with Homemade Peanut Sauce (gf)

Smoked Sirloin with Pickled Cucumber, Rocket and Aioli (gf)

Rare Roast Beef with Creamed Horseradish on Sour Dough Toast

Peking Duck Pancake with Hoisin, Cucumber and Shallot

Chilled Chicken Taco with Avocado Salsa and Sour Cream

Smoked Beef Fillet with Balsamic Onion Jam on Sour Dough Toast

CANAPÉS AND COCKTAIL PARTIES

Pricing is based around quantity and selection. Minimum orders apply.

Chef labour charges or ingredient substitution may apply.

Hot Canapés - Vegetarian

Wild Mushroom Tartlet with Béarnaise (v)

Chickpea and Lentil Pattie with Minted Yoghurt and Beetroot Relish (v, gf)

Pumpkin and Mozzarella Arancini (v)

Spiced Potato Tikki with Raita and Tomato Sambal (v)

Steamed Sweet Potato and Miso Shumai Dumplings served with Soy & Ginger Dipping Sauce (v)

Corn & Jalapeno Croquette with Tomato and Coriander Salsa (v)

Hot Canapés – Seafood

Sesame Crusted Prawns with Miso and Lime Dip

Tandoori Spiced Salmon Skewer with Cucumber Yoghurt Sauce (gf)

Lemon Scented Flathead Goujons with Remoulade Sauce

Scallop Tostadas with Avocado Puree and Chorizo

Hot Canapés – Meat and Poultry

Malaysian Lamb Skewer with Sate Sauce (gf)

Chicken and Shitake Mushroom Gyoza with Soy and Black Vinegar Sauce

Twice Cooked Pork Belly Bites with Lime Chilli Sauce

North African Spiced Lamb Pastilla with Minted Yoghurt Dipping Sauce

Korean Chicken “Dak Bulgogi” Skewer with Chilli and Pear Dressing

Taco of Grilled Pork on Spiced Black Beans and Pico de Gallo

CANAPÉ PACKAGES

Based on 3 x cold & 2 x hot per person, chosen from the above cold and hot canapés menus.

Minimum orders apply. Chef labour charges or ingredient substitution may apply.

Price will depend on selections.

1 – 30pax	\$23.00 - \$26.00 per person
31 – 50pax	\$22.50 - \$25.00 per person
51 – 100pax	\$21.00 - \$24.00 per person
101 – 150pax	\$20.00 - \$23.00 per person
151 – 200pax	\$17.50 - \$20.50 per person

SUBSTANTIAL CANAPÉS

1 – 50pax	\$12.90 per substantial
51 – 100pax	\$11.90 per substantial
101 – 150pax	\$10.90 per substantial
151 – 200pax	\$9.90 per substantial

Please note that minimum quantity of 50x per substantial and minimum orders apply.

Chef labour charges or ingredient substitution may apply.

Price will depend on selections.

Substantial Items

Thai Style Roasted Beef and Peanut Salad with Som Tum Dressing (gf)

Served at room temperature

Sesame Crusted Tofu with Chilled Noodle Salad and Chilli (v)

Served at room temperature

Steamed BBQ Pork and Pickle Cucumber Buns with Hoisin Sauce

Pulled Hickory Smoked Chicken with Red Cabbage Slaw and Brioche Roll

Parmesan Crusted Sea Bream with Celeriac Remoulade and Lemon

BEVERAGES ON CONSUMPTION

* Price excludes bartender, staffing charges apply

* Additional staffing charges apply for wait staff

House Red – per bottle	\$38.00
Premium Red – per bottle	\$40.00
House White – per bottle	\$38.00
Premium White – per bottle	\$40.00
House Rose – per bottle	\$38.00
Sparkling Wine – per bottle	\$34.00
Beer – per bottle	\$8.00
Light Beer – per bottle	\$7.00
Cider – per bottle	\$8.00
Selection of soft drinks - per glass	\$3.50
Selection of soft drinks – per jug	\$10.00
Sparkling water – per bottle	\$4.50
Still water – per bottle	\$4.00
Orange Juice – per bottle	\$4.00
Tea and Coffee	\$4.50 pp
Tea and Coffee – All Day	\$7.50 pp
Tea, Coffee and Orange Juice	\$6.00 pp
Tea, Coffee and Orange Juice – All Day	\$10.00 pp

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SIDE CATERING

SPECIAL CONDITIONS

Special menus can be arranged to accommodate dietary requirements. Please discuss your needs with the Front of House Coordinator.

FEES AND CHARGES

Regular Staff Rate (per person per hour)	\$49.50
Penalty Staff Rate (per person per hour)	\$78.50
External Food Sales Levy	15% av price x pax
Corkage Fee (client provides own wine/beer)	\$2.00 per person

PLEASE NOTE MINIMUM ORDERS APPLY FOR CATERING

Monday – Friday	\$330 minimum order
Monday – Friday, after 8pm	\$330 minimum order + delivery fee
Saturday – Sunday	\$650 minimum order
Saturday – Sunday, after 5pm	\$650 minimum order + delivery fee

*Food order must reach the minimum spend. Beverages are not included in the minimum spend.

For further information, please talk to the Front of House Coordinator.

INCLUSIONS

Costs are inclusive of service furniture, linen, general waste, equipment and disposable consumables (napkins, cups, plates). Charges may apply for crockery and cutlery.

**** PRICES ARE SUBJECT TO CHANGE**

**** INFORMATION IS CORRECT AT TIME OF PRINTING**

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