

The perfect  
way to  
celebrate.



# The Riverview Hotel

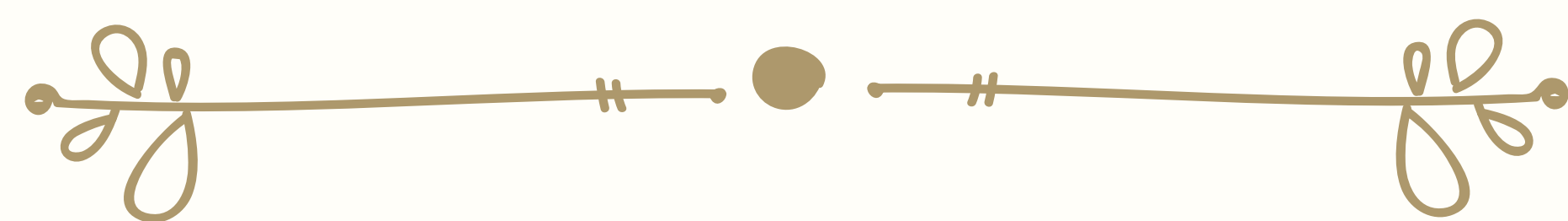
Located in a beautiful tree-lined street in the heart of Balmain, our unique venue has become a beacon for those wanting to create a unique indoor event designed especially for their requirements.

The Riverview Hotel was founded in Birchgrove in 1880 and was built at the very pinnacle of the 19th Century Balmain pub boom.





# The perfect way to celebrate.



Whether you're hosting a laid back gathering, or a formal or corporate event, we have the flexibility and a space for your special occasion. The hotel can cater for smaller, more private gatherings, for up to 10 guests as well as larger groups of 125 people, subject to seating configuration.

Specialising in private functions and bookings, The Riverview has several function spaces available to suit your requirements.

The Birchgrove Restaurant, Private Dining Room and The Lounge offer unique spaces with exclusive backdrops which can be tailored to suit specific requirements and are readily available for private use.

Our function menus enable you to have an event catered with an ideal balance of contemporary pub bistro and fine dining. Our menus offer a wide range of delicious options including à la carte, two and three course set menus, canapés, pizza boards, high tea or a whole suckling pig.





# The Birchgrove Restaurant



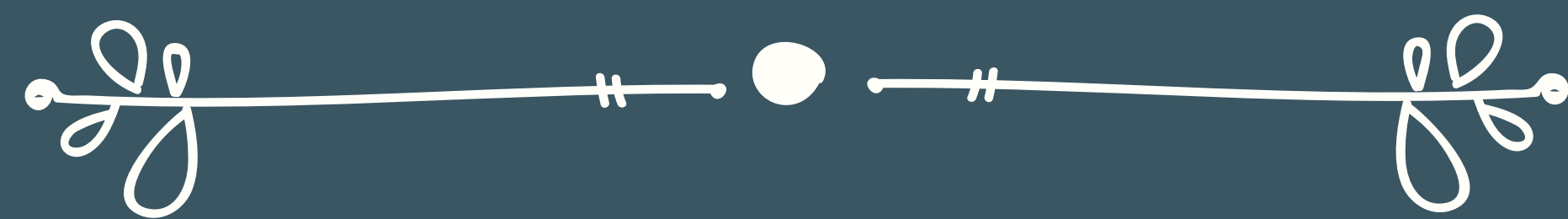
The beautiful space upstairs looks down onto quiet tree-lined streets in Balmain. The restaurant boasts a gorgeous contemporary interior design, with heritage listed windows dating back to 1880 that fill the space with natural light.

Depending on the seating arrangement you require, this exquisite event space is completely self-contained with it's own secluded courtyard, private bar and bathroom facilities. It is the perfect setting for engagement parties, weddings, christenings, media lunches and business events.





# The Food.



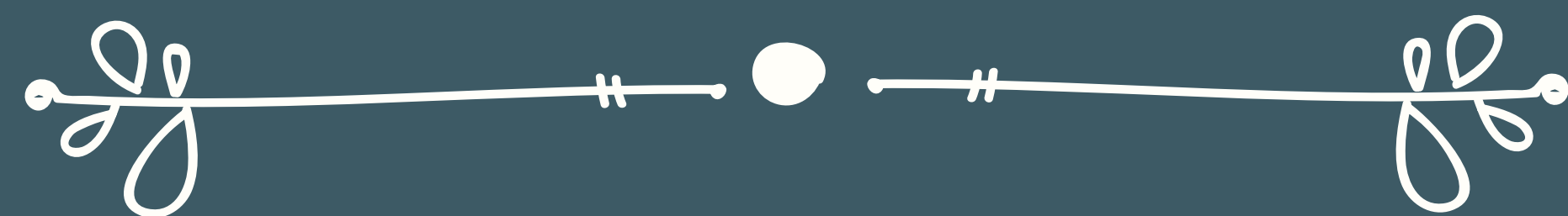
The Riverview Hotel prides itself on its presentation of premium seasonal produce, and as such, our menus change accordingly. We will be pleased to work with you for your food and wine requirements.

If there are any specific dietary requirements, please let us have the details in advance as we have a wide variety of vegetarian and gluten-free options available.





# Seated menus



## Two or three courses

For groups larger than 10, we offer a seated menu,  
with three choices in each course selected from  
The Birchgrove Restaurant menu.

**Two courses** starting at \$70 per head  
(including side dishes)

& a glass of wine or sparkling upon arrival

**Three courses** starting at \$90 per head  
(including side dishes)

& a glass of wine or sparkling upon arrival

# SAMPLE MENU

## Entrées

### **Pan seared scallops**

w/ green pea puree, pickled cauliflower,  
crispy pancetta, wasabi peas

### **Warm crispy duck salad**

w/ quinoa, pomegranate, herbs,  
puff wild rice, red wine vignette

### **Mixed beetroot salad**

w/ with goats' cheese mousse, walnuts,  
char olives, balsamic glaze

all tables will receive artisan bread,  
grilled traditional ciabatta bread, pepe saya butter

## Mains

### **Roast cornfed chicken breast**

w/ ratatouille, baby herbs

### **Ricotta, spinach ravioli**

w/ mushroom sauce, shaved parmesan cheese

### **300g Riverine scotch fillet**

two years grass fed, grilled to your liking  
w/ truffle butter & jus

all tables will receive green leaf salads, roast chat potatoes  
w/truffle butter, broccolini w/ burnt almond butter

## Desserts

### **The Riverview Mess**

w/ strawberry, passionfruit, meringue & whipped cream

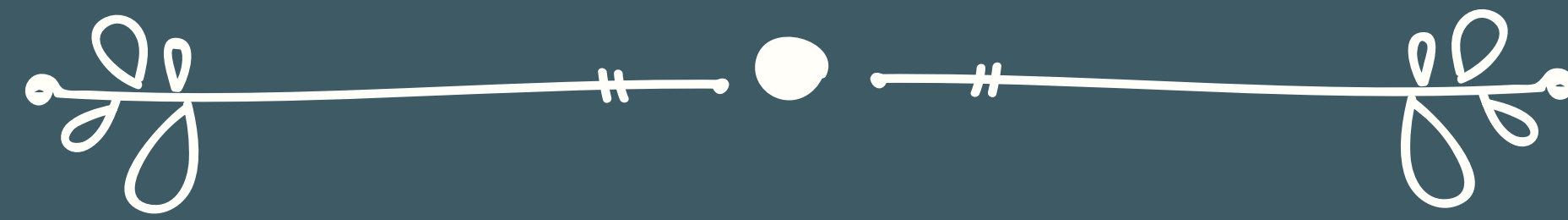
### **Sticky date crumble**

w/ butterscotch, date puree, ice-cream

### **Cheese Board selection**

w/ dried figs, walnuts, fresh fruit & lavosh bread

# Canapés.



## SAVOURY - small portion

- Tuna poke, w/ chilli, cucumber, soy, & sesame (DF)
- Smoked duck & manchego croquettes w/ smoked paprika aioli
- Spiced squid & harissa aioli (GF,DF)
- Field mushroom w/ pinenut arancini & pesto
- Sydney rock oysters w/ chardonnay vinegar granita, cucumber, & buttered rye or bloody mary & crispy bacon (DF,GF)
- Prawn & chorizo skewers w/ saffron & chilli aioli (DF,GF)
- Sweetcorn & coriander fritters w/ guacamole & sourcream
- Wagyu beef tataki w/ ponzu dressing (GF,DF)
- Salmon tartare w/ fried capers & roe (GF,DF)

## SWEET

- Chocolate, mascarpone & raspberry tart
- Passionfruit meringue pie
- Churros & chocolate

## SUBSTANTIALS

### SLIDERS

- Five spice pork belly w/ pickled cucumber & pepper relish
- Wagyu beef w/ cheddar & green tomato chutney
- Crispy fish, guacamole w/ salsa & chipotle aioli
- Falafel & eggplant chutney w/ harissa yoghurt

### TACOS

- Pulled pork w/ jalapeños, shaved cabbage, & chipotle sour cream
- Black bean w/ sweetcorn, salsa & guacamole
- Fried fish w/ shaved cabbage, salsa & guacamole
- Hacked chicken w/ salsa verde & sweetcorn

### ENGLISH CLASSICS

- Fish & chips w/ tartare (DF)
- Roast beef baguette w/ horseradish & red onion marmalade (DF)

### CURRIES (Served on rice)

- Sri Lankan prawn & mussel (GF, DF)
- Massaman beef (GF, DF)
- Nepalese lamb (GF, DF)



# Terms & Conditions

Please read these terms and conditions carefully prior to making your booking and paying the required deposit. Proceeding with your booking indicates you accept these terms and conditions. Full terms and conditions will be provided to you should you wish to proceed with a booking.

## BOOKINGS/ DEPOSITS

Securing a function booking at The Riverview Hotel & Birchgrove Restaurant requires a deposit of at least 25% based on the selected minimum spend required for your function.

Additional payments may be required prior to the function depending on specific requirements. Upon receiving this deposit and additional payments, we will issue you a remittance and confirmation of your booking. This deposit and additional payments will be deducted from your final invoice.

## MENU & GUEST LIST

The menu published is a sample menu Only. the menu for the function can be altered to meet your preferences and dietary requirements upon request. Adjustments to our packages may be subject to timeline restrictions, additional fees, and charges.

Clients will be advised of the relevant timeline restrictions, fees, and charges prior to booking confirmation. The Riverview Hotel & Birchgrove Restaurant will endeavour to meet changes but do reserve the right to refuse any request that has been made after the applicable timeline restrictions including requests on the day of the event. If required, an updated menu will be provided for selection to be made no less than 14 days prior to your booking date.

Confirmation of menus, final guest's numbers and dietaries are to be finalised NO less than 7 days prior to your booking date/s. These finalised guest numbers will be the basis of your final invoice, any guest cancellations after this will be charged at the full price per person. Any guest additions will incur an additional payment fee.

## PAYMENTS

Payment of the finalised invoice must be made no less than 7 days prior to your booking date/s. Any additional/remaining balance from a bar tab, additional guests or other additions not included in the final invoice must be paid in full on the night.

## SET UP/DECORATIONS

Venue access for all bump in requirements will be made available All decorations and set-up for your function is to be completed by your contractors and yourselves during your bump in time. All decorations must be approved by the function coordinator prior to the booking. All decorations are at the client's expense. The Riverview Hotel & Birchgrove staff labour expenses are not included in function decorating or bump-in requirements and or set up. Bump out is to be completed on the night or day function end time. Strictly no candles or flames permitted, or confetti or glitter permitted inside the venue.

## ENTERTAINMENT/AV

Live music is allowed at the client's expense following events team approval. An 11:00pm curfew applies to all live music. For AV needs beyond a music playlist, AV hire will be required, at the client's own expense.

## CONDUCT

The Riverview Hotel & The Birchgrove Restaurant practices Responsible Service of Alcohol (RSA) & COVID safe practices.

## PERSONAL PROPERTY

The Riverview Hotel & The Birchgrove Restaurant takes no responsibility for damage or loss of any personal belongings. All items brought into the venue by your or your guests is done so at their discretion. You are solely responsible for all theft, loss, or damage to any property, equipment or merchandise in the venue, as well as any personal items brought into the venue by you or your guests. Collection of all belongings must be done at the conclusion of the function.

## TIME EXTENSIONS

In the event you wish to extend your booking from its original end time you are required to consult the manager on duty about your options. There may be additional fees for extending the booking.

## CANCELLATIONS

Where a client needs to cancel their booking the following shall apply:

- More than 4 weeks' notice – full refund of deposit + payments.
- Less than 4 weeks' notice - more than 14 days – full deposit amount will be retained by The Riverview Hotel & Birchgrove Restaurant with no refunds available.
- Less than 14 days' notice – more than 14 days' 50% of your minimum spend will be charged, along with your deposit amount be forfeited.
- Less than 7 days' 100% of your minimum spend will be charged, along with your deposit amount be forfeited

Extenuating circumstances will be considered by the venue, at management's discretion.

## SOUNDING GOOD SO FAR?

Get in touch with us to chat dates or pop in for a visit.

## CONTACT US

29 Birchgrove Rd, Balmain NSW 2041  
02 9810 1151 | [functions@theriverviewhotel.com.au](mailto:functions@theriverviewhotel.com.au)



# Get in touch



## Address

29 Birchgrove Road, Balmain NSW 2041

## Email Address

[functions@theriverviewhotel.com.au](mailto:functions@theriverviewhotel.com.au)

## Phone Number

02 9810 1141