

# University Ball



RIVERSIDE  
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## University Dinner Ball – Alternate Drop

### Canapes on Arrival

Choose 5 canapes from the selections below :

#### Cold Canapés

- Crab Mille feuille- fresh picked crab and herb salad between layers of baked pastry
- Mexican Gazpacho- lightly spiced and topped with scallop ceviche (GF)
- Duck pancakes- slow roasted Chinese duck with Asian herbs and hoi sin sauce
- Vietnamese rice paper roll- wrapped Asian vegetables, chili omelet and herbs with hot & sour dipping sauce (V & GF)
- Nduja on toast with pickles and cress
- Vegetable frittata- with whipped goats cherve, smoked tomato chutney (V)
- Smoked eggplant mousse tartlet with smoked yoghurt and dukkah (V)
- Rare roast beef on baked beetroot and thyme risotto cake, horseradish cream (GF)
- Avocado & smoked chicken tostadas with pico de gallo & sour cream (GF)

#### Hot Canapés

- Vegetarian spring rolls- handmade and served with soy & ginger dipping sauce (V)
- Braised Moroccan lamb pie- with crisp sweet potato crust
- Pork, Bacon and chestnut “sausage roll” served with smoky tomato chutney
- Roasted pumpkin, sage & cheese arancini- with Napoli sauce and aioli
- Lamb koftas- spiced lamb meatball with mint & garlic yoghurt (GF)
- Panko crumbed pork belly with Japanese mayonnaise
- Crispy southern style chicken wings- served with creamy ranch dressing
- Duck spring rolls- with hoisin & chilli sauce
- Chicken satay skewers with hot and sour vegetable pickle (GF)
- Steamed pork dumplings with Chinese vinegar sauce
- Potato and cheese flute taco- with salsa verde (V) (GF)
- Crispy fried calamari, lemon mayonnaise on the side (GF)

#### ENTRÉE

Please select two dishes from the entrée section

- Roasted mushrooms, Taleggio cheese & radicchio with sourdough, rosemary and truffle crumble (V)
- Beetroot cured salmon, orange, fennel, capers and fior de latte(GF)
- Farmhouse pork terrine with pickles, onions & toast
- Pumpkin and blue cheese tart- witlof, apple and walnut salad (V)





## MAIN COURSE

Please select two dishes from the main course section

- Oven roasted, free range chicken breast- parsnips & potato compression, roasted kaiserfleisch, shallots, peas & confit garlic with jus gras (GF)
- Roasted Atlantic salmon fillet- with corn & chilli fritters, crushed avocado, rocket & fresh tomato & lime salsa
- Crispy skinned pork belly, cauliflower purée, watercress, apple & radish salad with a cider jus (GF)
- Pan roasted potato gnocchi with mushrooms, caramelized onions, rocket and goats cheese (V)
- MSA sirloin steak with crushed garlic potatoes, rocket & parmesan salad, and béarnaise sauce (GF)

### Dessert :

- Shared petit four platters- featuring a variety of cakes, slices, tarts and pastries
- A selection of premium, Australian & international cheeses with accompaniments

Canapes + 3 Course + 4 Hour Drink Package

**\$ 115 pp** (inc GST)

Canapes + 2 Course + 4 Hour Drink Package

**\$ 105 pp** (inc GST)

### Drink Package:

#### Draught Beer

James Squire 150 Lashes

Furphy

XXXX Gold

Tooheys New

5 Seeds Cider

Iron Jack

#### Wine - 3 Jacks

Brut Reserve

| Sauv Blanc

| Pinot Grigio

| Moscato

| Rose

Shiraz

| Cab Merlot

### Not Included in Drink Package

#### Spirits

Basic Spirits with Mixer

\$ 8-

Premium Spirit with Mixer

\$ 10-

Cocktails

\$ 18-

### Room Hire - \$990 for Whole Complex

#### Inclusions:

Linen Tablecloths

Linen Napkins

Tiffany or Americana Chairs

Stage

Speakers for background music

Dry Bars and Café tables scattered on lawn

Festoon Lighting on lawn

20,000 Fairy Lights in Jacaranda Trees

Security Staff (1 for each 100 guests)