

eves

ON THE RIVER



Function Package

Thank you for your enquiry about Functions at Eves on The River.

Eve's continues to be a favourite setting for functions with our absolute water frontage. Each table is situated on our glass enclosed terrace providing uninterrupted views of Brisbane River.

Our philosophy is simple – it's all about simplicity & efficiency. We believe that you are busy enough as it is and we ensure that all the preparations for your party are as trouble free as possible.

With our commitment to providing the perfect event there is never a request too difficult to accommodate.

Whether you have a corporate or social event or even a family get together, you are welcome at Eve's. Whatever the occasion our function coordinator will assist you to tailor a package that best suits you.

You can choose from either a sit down meal or a less formal cocktail party. No function is regarded too small as we cater to any celebration from 20 to 200.

Our Head Chef, Brendon Hull, creates menus that are bold, fresh and Innovative. His highly qualified team is ready to share their commitment for great food with you. Each dish is professionally prepared and presented with great care and detail.

At each function our reputation is on the line and we guarantee that every guest will be fully satisfied. We also take the biggest concern out of cocktail parties - our commitment is to continually offer food to your guests till they can eat no more.



Each dish is designed and prepared to please any appetite and all dietary needs are catered for.

Your choice of beverage options can be a difficult and time consuming decision. Our function coordinator will guide you in choosing the best beverage option for your party. You can elect to run a bar tab throughout the evening, have a cash bar or take advantage of one of our generous drink packages.

Great food must be complimented by great wine. Our extensive wine list provides a selection that will please any discerning palate. All wines on offer are of the highest standard that we proudly served to our a la carte diner's everyday.

All Eve's staff are fully trained in Responsible Service of Alcohol and will ensure that your guests will receive prompt and efficient service.

Trudi Stephens
Events Manager
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Lunch and Dinner Packages

Sit Down Menu

All options include breads & dips to start and Tea/Coffee.

Main / Dessert – Selection of 4 Mains and 3 Desserts	\$50 per person
Entrée / Main – Selection of 4 entrees and 4 Mains	\$56 per person
Entrée / Main / Dessert- Selection of 4 Entrees, 4 Mains and 3 Dessert	\$66 per person
Replace the breads & dips with ½ hour canapés on arrival for an extra \$10	

Cocktail Party

All presented on platters and circulated to guests.

2 hours	\$37 per person (selection of 8 items)
3 hours	\$47 per person (selection of 10 items)
4 hours	\$57 per person (selection of 12 items)

Drink Packages

Basic Beverage:	3 hour	\$50	per person
	4 hour	\$55	per person
	5 hour	\$60	per person
Premium Beverage:	3 hour	\$65	per person
	4 hour	\$70	per person
	5 hour	\$75	per person

Ultimate Package (minimum spend required for sole use) \$135 per person

Exclusive use of Restaurant from 6.00pm – 11.00pm

Full white linen set up

Pre-Dinner Canapés on Arrival

Sit Down 3 course menu –

Alternate Drop of 3 Selections for each course

Guest Choice of 3 selections for each course applies for guests 65 or less

or Cocktail Party

5 hour Basic Beverage Package

PA system for speeches

Use of Restaurant sound system

- ❖ Please note prices are valid until June 2012
- ❖ Function Packages are a set price and no other discounts or restaurants discount cards are applicable.
- ❖ MINIMUM SPEND OR MINIMUM NUMBERS REQUIRED FOR SOLE USE OF THE RESTAURANT

Breakfast Packages

Two Hour Package

\$35 per person

Unlimited Teas and Espresso Coffee, Hot Chocolates

Unlimited Juices

Unlimited Soft Drink

Fresh Fruit and Pastries on tables upon Arrival

Guest's are able to Choose a meal from the Breakfast Menu Below on the day or a set menu can be arranged depending on the booking.

The Works eggs cooked your way, bacon, sausage, roasted tomato, sautéed mushrooms, potato cake & toasted turkish bread

French Toast bacon, grilled banana, maple syrup

Eggs Benedict poached eggs, shaved ham and buttered spinach or smoked salmon on toasted sour dour topped with hollandaise sauce

Please note: this is a sample menu, if you have something you would like on the Menu or you have special dietary needs, we are happy to discuss alternatives.

Breakfast Menu Options

Toast & Jam - brioche, turkish, hi-top, fruit or wholemeal

Seasonal Fruit Salad w honey yoghurt & toasted almonds

Banana Bread w berry compote & vanilla mascarpone

Maple Roasted Spelt Muesli w buffalo yoghurt

French Toast bacon, grilled banana, maple syrup

Scrambled Eggs w **Cooked Smoked Salmon** w baby spinach & lemon crème fraiche on sour dough

Eggs Benedict on Toasted Sour Dough

w shaved ham & buttered spinach or Tasmanian smoked salmon

Bacon & Eggs cooked your way with roasted tomato & toasted turkish bread

Deep Pan Omelette w panchetta, cherry tomato, spinach & fetta

Vegetarian Deep Pan Omelette w roasted capsicum, olive, red onion, spinach & ricotta

Grilled Haloumi w roasted field mushrooms & poached eggs with spinach on toasted sour dough

Homemade Baked Beans w chorizo, spinach, poached eggs, sour dough

Avocado on Toasted Sour Dough w grilled tomato & bacon

Lunch and Dinner Sample Sit Down Menu

Turkish Bread w duo of homemade dips

Entrée

BBQ Red Claw w orange, pickled fennel salad & corn puree

Steak Tartar w duck egg, caviar, asparagus tips & red and yellow peppers D,C

Blow Torched Sea Scallops w orange marmalade and radicchio D,C

Duck Terrine w quail egg, pickled daikon, Asian mushrooms, oranges & micro herbs D,C

Beetroot & Eggplant Tian w smoked tapenade & hazelnut dust V,C

Pernod & Dill cured Salmon w celeriac & apple remoulade & baby herbs D,C

Mains

Chicken Ballantine filled w a pork, olive and rosemary farce w goats cheese bavois, roast chicken jus & asparagus C

Lamb Rack w caponata, garlic aioli, roast vine tomatoes, jus and potato puree C

Wild Mushroom Pasta w asparagus, blue cheese and chives V

Duet of Pork w braised pork belly w wasabi potato & pork and olive creppinette, braised cabbage w speck & jus

Fish of the Day – please refer to our daily specials

C = to suit Coeliac Diet/Gluten Free V = Vegetarian D= Dairy Free

Sides \$8.50 – NOT INCLUDED IN PACKAGE PRICE

Duck Fat Roast Potatoes / Beer Battered Fries w Aioli

Asparagus w blue cheese / Sautéed cabbage w speck

Rocket, parmesan & walnut salad

Dessert

Lemon & Orange Curd Tart w spearmint infused double cream & hazelnut

Trio of Chocolate Marquise – dark chocolate & chilli, milk chocolate & basil, white chocolate & saffron

Fudge Chocolate Brownie w ganache & burnt caramel ice cream

Beetroot poached pear w ginger treacle cake & vanilla bean and mascarpone ice cream

Affogato - Espresso & Tia Maria with your choice of ice cream:

Vanilla bean & mascarpone, Burnt caramel or Dark chocolate & hazelnut

- ❖ Please note: this is a sample menu and may change
- ❖ We are happy to discuss alternatives based on any dietary needs.

Cocktail Party Menu

Canapé menu

COLD

Natural oysters w/ citrus	C
Roasted mushroom and blue cheese bruschetta w/ balsamic	V
Rare seared tuna, sesame crusted w/ Japanese mayo	C
Cured salmon mousse w/ caviar and dill en crouete	
Eggplant caviar w/ goats cheese on cucumber	C
Spinach and blue cheese tarts w/ caramelised onion	V
Rabbit and berry cold rolls	C
Vegetarian rice paper rolls	VC
Mini Yorkshire pudding w/ roast beef and horseradish creme	
Fresh prawns	C

HOT

Mini steak and pea tarts	
Duck Spring rolls	
Salt and pepper squid w/ Japanese mayo	
Chicken skewers	C
Beef skewers	C
Vegetarian pakoras w/tomato jam	V
Braised pork belly	C
Fish croquette	
Leek Tartlets	V

Indicated meals are or can be altered to suit the following dietary needs:
V=Vegetarian , C=Coeliac Friendly

Drink Packages

Basic Beverage Package

Beers –	Cascade Light, XXXX Gold, Tooheys Extra Dry, Hahn Super Dry, XXXX Bitter
Wine –	Two whites: Sauvignon Blanc, Chardonnay Two reds: Merlot, Shiraz
Champagne –	Deakin Estates Brut
Non-Alcoholic –	Juice, soft drinks, tea and coffee

You can upgrade any element of the basic beverage package to suit your needs –

Wine Upgrade #1 –	Your selection of two reds & two whites from our wine list (up to \$50 in value)	\$8.50 p/p
Wine Upgrade #2 –	Your selection of up to two white and two red wines from our extensive wine list (up to \$60 in value) + Upgrade in champagne.	\$10.00 p/p
Beer Upgrade #1 –	All beers included in basic package + premium Australian beers	\$8.50 p/p
Beer Upgrade #2 –	“Run of the Fridge” – all Basic, Premium & Imported Beers	\$9.50 p/p

Premium Beverage Package

Additional \$14.50 p/p

Beers –	All Basic, Premium & Imported Beers
Fine Wine –	Your selection of up to Three White Wines and Three Red Wines from our extensive wine list (up to \$60 in value)
Champagne –	Taltarni or Jansz Rose,
Non-Alcoholic –	Juice, soft drinks, tea and coffee

Spirits available on request

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