







Our dedicated team is committed to turning your vision into a breathtaking reality.

In the following information, you'll get an inside look at our exceptional facilities, remarkable views, and a wide range of catering options for you to explore.

Our location boasts some of Bundaberg's most splendid vistas, overlooking the Burnett River with mesmerizing sunsets that are sure to leave a lasting impression on your guests and provide an enchanting backdrop for your special day.

We provide a comprehensive service for your wedding,
with comfortable rooms and suites for you and
your wedding party to get ready in,
to the perfect spot for pre-dinner drinks, an exquisite reception venue,
and a personal wedding planner to seamlessly
bring all your dreams to life.

We are eager to connect with you and discuss the details of your dream wedding.





The spaces available at Burnett Riverside Hotel come in a range of sizes and styles.

We are confident that we possess the suitable area to turn your envisioned wedding ceremony and reception into reality.

Our sought-after choices are perfect for outdoor weddings in the shade during summer and spring, sophisticated formal events, and even laid-back yet elegant weddings with contingency plans for rainy weather.

Beyond serving as an idyllic ceremony spot, our venue provides countless chances for you and your guests to capture unforgettable photos against a variety of enchanting backgrounds.

YOUR CHOICES

The private function room balcony at Burnett Riverside Function and Event Spaces is situated directly alongside the river, offering magnificent views and refreshing breezes.

Consider exclusive use of H2O Restaurant's tiered riverside decks.

Our dedicated team of professional wait staff is here to attend to your every food and beverage requirement.

Arrive by boat and in style to the Riverside Jetty and be greeted by your family and friends along side the riverside walk. Your ceremony can be held in our rooms, restaurant or perhaps the riverside courtyard.



RECEPTION

While our river scenery will enchant your guests, of equal beauty are the numerous function rooms, ideal for indoor ceremonies and receptions.

Burnett Riverside Hotel offers a number of spaces and rooms, for your pre-dinner canapes and reception to suit various wedding sizes and requirements.

Space	Size	Seated
Burnett Riverside Rooms	232 m2	140
Burnett Room	136 m2	60
Quay	48 m2	30
Vue	48 m2	30

Room Hire Charges Apply

EXCLUSIVE USE OF VENUE

Exclusive use of our function rooms, complete with a private balcony, bathrooms and your own private entrance.

Your own dedicated wedding planner to assist with the planning of your special day, including providing run sheets and floors plan.

Your own professional wait staff to take care of all your food and beverage needs.

Includes tables, chairs, white table linen and cloth napkins (with your choice of flat fold or pocket fold)

In house PA System with a roving microphone and AUX connectivity for background music

Burnett Riverside Hotel standard centrepiece, which includes a circular mirror tile, with a tea light candle in a glass votive.

PEACE OF MIND OPTION

Give yourself the peace of mind of knowing your room is ready to go the day before the wedding.

Enquire regarding our "Peace of Mind" package, ensuring access to the event area on the afternoon before your wedding. This allows you or your event planner time to arrange and dress your space exactly the way you imagined.

**Without the security of this package, we cannot guarantee early access to your function room





FOOD STYLES AND PACKAGES

SET MENU/ALTERNATE DROP 2 COURSE MENU

\$60 PP Main and Dessert \$65 PP Entree and Main

Your selection of two entrée dishes and two main dishes, or two main dishes and two dessert dishes.

Plus 2 Sides

Dishes will be served alternately.

SET MENU/ALTERNATE DROP 3 COURSE MENU

\$85 PP Entree, Main and Dessert

Your selection of two entrée dishes, two main dishes and two dessert dishes.

Plus 2 Sides

Dishes will be served alternately.

BANQUET STYLE MENU from \$55 PP

This is a very social style of dining where dishes are served to the centre of the table for your guests to chat, share and socialise over the food.

Choose your dishes from the a la carte menu, to build your meal package

\$55 - Single course Choice of 3 main dishes

\$70.00 - 2 course
Choice of 3 entrees / 3 mains or 3 mains / 3 desserts

\$80.00 - 3 course Choice of 3 entrees / 3 mains / 3 desserts

All meal packages include 2 shared sides, perfect for sharing

PREMIUM BBQ BUFFET STYLE from \$75 PP

A sumptuous selection of premium meats and fish, accompanied by an array of seasonal salads.

For ease of service, our experienced staff will be on hand to serve you and your guests.

COCKTAIL RECEPTION

Perfect for those not wanting a traditional sit down meal but who wants to mingle among friends and family, champagne in hand.

Choose from a mix of hot and cold canapes and standing fork dishes hand delivered by your dedicated servers.



ALTERNATE DROPMENU

ENTRÉE

COLD

Beetroot cured market fish dill creme fraiche, micro herb salad

Caprese Salad

variations of tomato, fresh mozzarella cheese, aged balsamic

Beef Carpaccio

parmesan custard, rocket emulsion, sourdough

Pork & pistachio terrine

house pickles, mustard, home-made lavosh

HOT

Fried lemon peppered squid rocket salad, lime mayo

House made ricotta tortellini butter emulsion, pickled mirepoix

Beetroot poached kangaroo beetroot pickle, beetroot molasses

BBQ turmeric & lemongrass chicken hot n sour dressing, Asian slaw

MAINS

Baked market fish crushed potato, lemon beurre blanc

200g grass-fed sirloin the potato galette port & thyme jus

Roasted chicken breast potato rosti, chicken jus

Pan fried ricotta gnocchi Mushroom cream, local gourmet mushrooms, parsley

Twice cooked pork belly potato puree, apple cider jus

SHARED SIDES

Local farm garden salad vinaigrette dressing

Green beans toasted almond, lemon olive oil

Roasted baby carrots Hummus, carrot top salsa verde

Roasted sweet potato caramelised yoghurt

DESSERTS

Eton mess

assorted meringues, berry variations, vanilla cream

Mango & vanilla layered parfait mango gel, macadamia

Valrhona dark and milk chocolate whipped cheesecake,

chocolate hazelnut crumb, whipped mascarpone

Medley of compressed fruits

yoghurt gelato

BANQUET SHARED DESSERTS

(available only when the Banquet option is selected)

Mini pavlova whipped cream, seasonal fruit

Mini chocolate tart dark chocolate mousse, salted caramel

Whipped strawberry cheesecake shortbread biscuit, fresh strawberry

Petite donuts, cinnamon sugar, chocolate drizzle

PREMIUM BBQ BUFFET STYLE

\$75PP PREMIUM BBQ BUFFET MENU

- · Assortment of breads & condiments
- Puttanesca Pasta w/ pecorino romano
- · Mustard roast beef w/ jus & horseradish crème
- · Herbed chicken w/ nduja ragu, sage pangrattato
- · Baked market fish w/ fried capers & lemon beurre blanc
- · Potato dauphinoise
- · Honey roast pumpkin, toasted seeds and grains, balsamic dressing
- Garden salad
- · Beetroot & goats cheese salad w/ navel orange vinaigrette

\$15PP ADDITIONAL DESSERT

- · Mini pavlova whipped cream, seasonal fruit
- Mini chocolate tart dark chocolate mousse, salted caramel
- · Whipped strawberry cheesecake shortbread biscuit, fresh strawberry
- · Petite donuts, cinnamon sugar, chocolate drizzle



COCKTAIL RECEPTION

COLD CANAPÉS \$6PP CANAPÉ

Prawn wonton cups yuzu mayo, wakame seaweed and sesame seed

Smoked fish blinis, dill creme

Beef tartare
diced beef, cornichon, mustard & potato crisp

Beetroot tart
variations of beetroot, aged balsamic

Locally cured prosciutto
fresh mozzarella, basil emulsion on a rye crostini

HOT CANAPÉS \$6PP / CANAPÉ

Golden-fried pork sausage, ketchup, American mustard

Panko crumbed mozzarella tomato and basil sugo

Buffalo cauliflower wings with ranch sauce

Lamb kofta middle eastern spiced meat balls, yoghurt dressing

Thai fish cake
Thai curry infused fish cakes, Nahm Jim sauce

SWEET TREATS \$6PP ITEM

Mini pavlova whipped cream, seasonal fruit

Mini chocolate tart dark chocolate mousse, salted caramel

Whipped strawberry cheesecake shortbread biscuit, fresh strawberry

Petite donuts, cinnamon sugar, chocolate drizzle

FORK DISHES \$ 2 0 DISH

Battered market fish, hand cut chips, caper aioli

House-made Ricotta ravioli spinach and sage cream, pecorino

Southern style fried chicken, coleslaw, hot sauce

Lamb tagine, warm cous cous salad.

Fried lemon peppered squid rocket salad, lime mayo.

^{**} Minimum Group Sizes do apply - please speak with our events team for more information**

BEVERAGES

We have an extensive selection of wines, beers and spirits to accompany your dishes.

Our wedding coordinator will work with you to find the right solution for your reception.



ACCOMMODATION

The Burnett Riverside Hotel offers a diverse selection of 44 rooms, ensuring there's a suitable option for your family and friends.

Whether it's spacious 2-bedroom self-contained apartments, cozy loft suites, or scenic river view rooms, you'll find the perfect and comfortable accommodations for your wedding and reception celebrations.

As part of the joyful occasion, we can provide exclusive rates that include accommodation and breakfast at our stunning H2O Restaurant & Bar.

Our dedicated wedding planner will assist you with various options, rates, and availability.

Check-in time starts at 2 pm, and if possible, we can extend the check-out time until 11 am, subject to availability.

While guests are more than welcome to arrive at the hotel before 2 pm on the wedding day, please note that early check-in cannot be guaranteed. To ensure early access to the rooms, we recommend booking the night prior.

For accommodation bookings,
kindly advise your guests to contact us directly at (+61 7 4155 8777)
or email us at burnettriversidehotel.com, mentioning the names of the
wedding couple and the wedding date.

By doing so, we can allocate rooms and suites exclusively for your special event.



POST WEDDING BREAKFAST

BREAKFAST STATION - \$26pp

Let us get your morning off to a great start with our chef prepared breakfast station.

A spread of the below items, served with tea, coffee and orange juice.

- Seasonal fruit
- Danishes
- Croissants
- Breakfast Frittata

PLATED BREAKFAST - \$30pp

For more substantial offering why not try our premium plated breakfast

- Chop Shop smoked bacon
- Free range scrambled eggs
- Roasted cherry tomatoes
- Grilled Sourdough

Premium plated breakfasts are served with tea, coffee and juice



contactus

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We look forward to hearing from you



