
Maldini's
BY THE RIVER
FUNCTION MENU

Thank you for considering Maldini's By the River to host your upcoming event.

Renowned for Italian Inspired Cuisine and impeccable service, we would be delighted to host your celebration by the river.

We cater to groups of 10-200, with curated menus or bespoke options tailored to your event.

From intimate gatherings to milestone occasions – christenings, engagements, weddings, birthdays and corporate events, we're here to make it seamless and memorable.

We would love for you to celebrate with us.

PAT, DAVID AND THE EVENTS TEAM

Maldini's
BY THE RIVER

















Maldini's
BY THE RIVER

THE ROMAN FEAST

10 - 22 GUESTS
$89 PER PERSON
$99 PER PERSON WITH DESSERT

SERVED FAMILY STYLE FOR THE TABLE

SHARED STARTERS

Garlic Sourdough Cob Loaf with Homemade Herb Butter
Bruschetta Pizza
Mixed Mushroom Arancini Balls
Salt & Pepper Lightly Fried Calamari

PASTA COURSE

Burrata Filled Ravioli w/ Burnt Butter, Sage & Pine Nuts
Linguine Al Olio w/ Prawns, Rocket, Lemon

MAINS

Slow Cooked Lamb Shoulder w/ Herb Crust & Red Wine Jus
Creamy Mash Potato
Seasonal Vegetables

DESSERT $10 PP

Dessert Platter - Selection of our Restaurant Desserts.

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THE SOPHIA - SET MENU 1

10+ GUESTS
$60 PER PERSON
$72 PER PERSON WITH DESSERT

SHARED STARTERS

for the table

Garlic & Mozzarella Pizzas
Mixed Mushroom Arancini Balls
Salt & Pepper Lightly Fried Calamari

PASTA COURSE

shared platters

PLEASE SELECT 2

Pasta Bolognese, Pork & Veal Mince
Pasta Boscaiola, Mushroom, Bacon, Cream, Shallots
Pasta Chicken Pesto, Sundried Tomato, Pesto, Broccolini
Pasta Primavera, Mushroom, Eggplant, Broccolini, Olives, Nap Sauce
Pasta Ragu, Beef Cheek Ragu, Parmesan, Peas
Pasta Sausage, Italian Sausage, Eggplant, Truffle Oil, Shallots, Pink Sauce

PIZZA

shared platters

Selection of Hand Stretched Stone Cooked Pizzas

DESSERT $12 PP

individual

Chef's Tiramisu & Mini Cannoli Per Person

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THE BELLUCCI - SET MENU 2

$70 PER PERSON
$82 PER PERSON WITH DESSERT

SHARED STARTERS

for the table

Garlic & Mozzarella Pizzas

PASTA COURSE

shared platters

PLEASE SELECT 2

Pasta Bolognese, Pork & Veal Mince
Pasta Boscaiola, Mushroom, Bacon, Cream, Shallots
Pasta Chicken Pesto, Sundried Tomato, Pesto, Broccolini
Pasta Primavera, Mushroom, Eggplant, Broccolini, Olives, Nap Sauce
Pasta Ragu, Beef Cheek Ragu, Parmesan, Peas.
Pasta Sausage. Italian Sausage, Eggplant, Truffle Oil, Shallots, Pink Sauce

MAINS

Alternate Serve

PLEASE SELECT 2

Salmon Fillet w/ Quinoa, Halloumi, Pomegranate, Salsa Verde
Chicken Saltimbocca w/ Prosciutto, Sage, Roast Potato, Vegetables, Lemon Butter Sauce
Barramundi w/ Warm Potato & Green Salad, Lemon Butter
Beef Cheeks w/ Sweet Potato Mash, Seasonal Vegetables

DESSERT $12 PP

Alternate Serve

PLEASE SELECT 2

Kinder Tiramisu, Espresso, Mascarpone, White Hazelnut
Trio of Gelato served in a Waffle Basket
Duo of Cannoli (Chocolate & Vanilla)
Sticky Date, Butterscotch Sauce, Vanilla Gelato (GF)

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THE PAOLO - SET MENU 3

$87 PER PERSON
$99 PER PERSON WITH DESSERT

SHARED STARTERS

for the table

Garlic & Mozzarella Pizzas
Italian Antipasto – Selection of Cold Meats, Cheeses, Olives

ENTREE COURSE

shared platters

PLEASE SELECT 2

Sydney Rock Oysters, Chardonnay Vinaigrette (3pp)
Mixed Mushroom Arancini Balls, Truffle Aioli
Salt & Pepper Lightly Fried Calamari
Zucchini Flowers, Four Cheese Filling, Napoletana Sauce
Grilled Prawn Skewers, Chimichurri Dressing
Lamb Kofta, Rocket, Garlic Sauce

MAINS

Alternate Serve

PLEASE SELECT 2

Veal Funghi, Mushroom Cream Sauce, Mash & Vegetables
Salmon Fillet w/ Quinoa, Halloumi, Pomegranate, Salsa Verde
Chicken Saltimbocca w/ Prosciutto, Sage, Roast Potato, Vegetables, Lemon Butter Sauce
Barramundi w/ Warm Potato & Green Salad, Lemon Butter
Beef Cheeks w/ Sweet Potato Mash & Seasonal Vegetables
200g Scotch Fillet, Creamy Mash, Seasonal Vegetables, Red Wine Jus (Cooked Medium)

DESSERT $12 PP

Alternate Serve

PLEASE SELECT 2

Kinder Tiramisu, Espresso, Mascarpone, White Hazelnut
Trio of Gelato served in a Waffle Basket
Duo of Cannoli (Chocolate & Vanilla)
Sticky Date, Butterscotch Sauce, Vanilla Gelato (GF)



MENU EXTRAS

Canapes
Hot Olives
S&P Calamari
Creamy Burrata
Traditional Meatballs
Pork Souvlaki Skews
Handmade Gnocchi
Lamb Shoulder
House Salads
Cannoli Tower
Antipasto Platters
Mozzarella Pizza Sticks
Lobster / Scampi / Prawns
Arancini
Lamb Cutlets
Grilled Octopus
Burrata Ravioli
Rocket Salads

CHILDREN'S MEALS
12 YEARS & UNDER

$25 PER PERSON

Entrée
Garlic Bread

Main (Select 1)
Schnitzel & Chips
Pasta Bolognese
Pasta Boscaiola
Mini Pizza

Dessert
Ice Cream & Sprinkles

DRINK PACKAGES

DRINKS PACKAGE 1

$15 Per Person

Soft drinks
Juice
Still & Sparking Water

DRINKS PACKAGE 2

$35 Per Person

Soft Drinks
Still & Sparkling Water

BEERS
Peroni, Great Northern, Corona, Hahn Light

WINE
House Red, House White, Rose, Prosecco

DRINKS PACKAGE 3

$49 Per Person

Soft Drinks
Still & Sparkling Water

BEERS
Peroni, Great Northern, Corona, Ashai, Hahn Light

WINE
Premium White, Premium Red, Rose, Prosecco

House Spirits

Note:
- All guest are required to choose the same drink package.
- All Beverage Packages are priced for 3hrs – Additional Hours can be added









GOOD TO KNOW

VENUE CAPACITY

Main Restaurant - 150 Pax
Private Room – 22 Pax
Semi Private – 36 Pax
Alfresco Covered Area – 60 Pax



Every function is unique and different. Our goal is to create a menu that perfectly reflects the unique style of your event. If you have something particular in mind, we would love the opportunity to sit down with you and tailor a bespoke menu that caters to you and your guests. Please contact us for the opportunity to show you our venue and design a menu over a coffee.

GROUPS OF 10 +

Our regular restaurant menu is often not suitable for groups of 10 or more, as it may cause delays for your guests and other patrons. Please contact us to discuss flexibility around larger groups.

BEVERAGE OPTIONS

Drinks can be charged on a consumption basis (Bar Tab) and paid for at the conclusion of your event. For your convenience, we can also offer QR Codes so guests can pay for their drinks as they order. Beverage packages are available and are strongly recommended for groups over 20 guests and can be tailored as necessary.

DIETARY REQUIREMENTS

We can cater to most dietary requirements & allergies if given advance notice. Our venue follows all food hygiene protocols and appropriate food handling practices. Whilst care is taken in the preparation of all food, traces may still be present.

SPACE EXCLUSIVITY

Functions requiring exclusive use of a whole or part area may be subject to a room hire charge or minimum spend.

DEPOSITS

A deposit equivalent to $10 per person is required for your booking to be confirmed.
Your deposit amount will be deducted from your final bill on the day.
Deposits are not refundable.

CANCELLATIONS

Final Numbers are required 72 Hours before your function. Once the number of guests is confirmed, you will be charged regardless of any unexpected absence. If notification has not been received of any changes to your confirmed guest numbers prior to your scheduled arrival time, then full payment will be required for any missing guests.

Please note that some menu items and prices may be subject to change.
A 1% Surcharge will apply to all credit card payments.
A 15% Surcharge will apply on public holidays.

CONTACT INFORMATION

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