



RIVERVIEW HOUSE
Bed & Breakfast
YOUNGHUSBAND

Private Chef



Dining Experience

Take the weight off during your holiday and have your stay fully catered. Just fancy a dining experience? No problem, we have that covered.

Wow Houseboat Private Chef, Scott has had the privilege to cook for the late Queen Mother, along with the stars of the music and screen such as the late Michael Jackson, Madonna and Richard Gere to name a few.

Give yourself and your guests peace of mind with our private chef for an all-inclusive journey along the mighty Murray River. Enjoy on arrival a complimentary glass of sparkling or beer, and delicious canapés to whet your appetite as we prepare for departure. Throughout your journey, Scott will prepare your breakfast, lunch and dinner. Consider a themed evening dinner with canapés and on-board buffet.

Scott will assist you to put together the most delicious and memorable dining experience for you and your guests. Perfect for a celebration, or just because you deserve it!



Prepare and cook meals as agreed



Lay the table for each meal



Clean up and wash up after each meal



Do the shopping required for the menu



RIVERVIEW HOUSE

Bed & Breakfast

YOUNGHUSBAND

Private
Chef



Dining
Experience

Tell us what you love.

We'll design and prepare a menu to suit you and your guests needs, showcasing the food you love.

Breakfast Buffet

\$35.00 per person

Selection of juices and milks

Riverview House housemade yoghurt, fruit and berries, seeds and nuts

Riverview House housemade toasted granola and preserves.

Followed by Chef's choice hot plated breakfast

Hot Plated Breakfast

Chef's egg selection: Riverview House baked eggs, scrambled eggs, fried eggs or poached eggs (2 per person)

Waikerie Farm bacon, local trussed baked tomato and sautéed mushrooms on Riverview House housemade toasted brioche or bread

or

Eggs Benedict with Waikerie Farm bacon, trussed tomato, and spinach

or

Riverview House Lord of Mushrooms - vegetarian delight
Toasted brioche, baby spinach, smashed avocado, sautéed field mushrooms, topped with poached egg



RIVERVIEW HOUSE
Bed & Breakfast
YOUNGHUSBAND

Private
Chef



Dining
Experience

We'll design and prepare a menu

Your experience begins with an inspiring and individualised menu, written in consultation with you and your WOW Houseboat private chef.

Lunch and Dinner Options

Chef's Selection Shared Platter Luncheon

Lunch \$60.00 per person

Selection of hot and cold meat, and seafood
Salad and vegetables
Fresh house baked bread rolls
Fresh seasonal fruit and yoghurt

Dinner – Sit Down

2 course \$80.00 per person or 3 course \$100.00 per person

A menu designed to your preferred menu choices, or if you desire Chef's Choice.

Alternate 50/50 drop menu will incur an additional charge of \$15.00 per person.
Choice of two mains will incur an additional charge of \$25.00 per person.



RIVERVIEW HOUSE
Bed & Breakfast
YOUNGHUSBAND

**Private
Chef**



**Dining
Experience**

Sample Menu Selection

All mains are served with salad or selection of vegetables,
housemade bread rolls and butter.

Degustation plate of poached scallop in shell, natural oyster
with sherry vinaigrette and prosciutto & melon

or

Twice-baked goat's cheese soufflé with rocket salad

Ponde meat Scotch fillet with red wine and garlic jus

or

Bouillabaisse with a selection of seafood in an aromatic broth infused with saffron

House-baked sticky date pudding with butterscotch sauce and vanilla ice cream

or

Individual fruit trifle with vanilla bean cream and baileys infused custard



RIVERVIEW HOUSE
Bed & Breakfast
YOUNGHUSBAND

Private
Chef



Dining
Experience

Our goal is to share this love of beautiful food with
you, your family, and friends in the comfort of
WOW Houseboats.

Lunch and Dinner Buffets

Selection of 3 hot dishes, 3 cold dishes and 2 desserts served with an assortment of housemade breads and rolls. Minimum of 10 persons.

\$125.00 per person

Sample Menu Selection

Hot Buffet

Thai green chicken curry with eggplant and baby corn
served with basmati rice (GF, DF)

Beef lasagne with roast tomato, béchamel, basil and mozzarella

Vegetarian lasagne with roast tomato, béchamel (V)

Butter Chicken with fragrant rice

Massaman curry with slow braised beef and lychee with basmati rice

Chicken thigh fillet Cacciatore with eggplant, capsicum and olive passata
served with paris mash (GF)

Pumpkin and Chickpea Curry with steamed rice (GF, V, Vegan)

Eggplant Parmigiana with fresh basil and sugo (V)



RIVERVIEW HOUSE
Bed & Breakfast
YOUNGHUSBAND

**Private
Chef**



**Dining
Experience**

Sample Menu Selection
(Continued)

Porcini mushroom, kale, ricotta and parmesan risotto with asparagus, citrus, capers, and sage butter (V)

Crispy skin salmon fillet with saffron roasted Mediterranean vegetables

Lemon thyme confit chicken, slow roasted fennel, potato and baby carrots with sherry vinaigrette jus

Pan fried chicken breast with zucchini, green beans, basil, lemon and toasted almonds

Slow roasted chicken with mozzarella, thyme, garlic, truss tomato, polenta and salsa verde

Five spiced Chinese duck breast with orange served with asian greens

Rigatoni with saffron roasted vegetable, fresh basil, olives, lemon and feta

Cold Buffet

Pearl barley, asparagus, green bean, blackcurrants, beetroot, baby spinach and feta salad with balsamic olive oil dressing (V)

Shredded roasted duck and mango salad with chestnuts, aromatic asian herbs and lime hoi sin

Cous cous with chermoula spiced roast vegetables, chickpeas, dates, cumin roasted cauliflower and pistachio, served with lemon dressing

Roast chicken pasta salad with rocket, chilli, basil, pesto, sundried tomatoes, toasted almonds and parmesan

Crispy chicken salad with Asian herbs, green beans, infused cranberries and chinese vinegar dressing



RIVERVIEW HOUSE
Bed & Breakfast
YOUNGHUSBAND

**Private
Chef**



**Dining
Experience**

Sample Menu Selection
(Continued)

Roasted cauliflower and cumin salad, roasted chickpeas, mint, rocket served with lemon and tahini yoghurt dressing

Raw vegetable salad with baby spinach, shaved fennel, Persian figs, raw nuts, toasted seeds, organic apple cider vinegar, lemon and wild honey

Beef sirloin slices with vermicelli noodle, capsicum, bean sprouts, wombok, cucumber, coriander, mint, sweet chilli dressing

Baby beetroot salad with feta, tomato and green beans with lemon dressing

Roasted farm salad with pumpkin, chat potatoes, carrot, parsnips, capsicum, Spanish onion, and beetroot with balsamic dressing

Rocket and green apple with shaved pecorino, walnuts and red wine seeded mustard vinaigrette

Caesar salad with crispy bacon, pecorino cheese, boiled egg and housemade caesar dressing

Dessert Buffet

Fruit platter with seasonal and exotic fruits

Selection of imported and local cheeses with lavosh crackers, grissini sticks and assorted dried fruits and nuts

Baked lemon tart with blueberries

Orange and almond cake with ginger and Frangelico syrup

Tiramisu served with fresh berries and shaved chocolate

Dark chocolate mousse with salted caramel fudge sauce



RIVERVIEW HOUSE
Bed & Breakfast
YOUNGHUSBAND

**Private
Chef**



**Dining
Experience**

Your own private chef for the duration of your cruise on WOW Houseboats. Delivering exceptional service every day.

Delivering mouth-watering and delicious food is our life. Working closely with local and regional farms to source the best meats, poultry, and seafood, to selecting the freshest fruits and vegetables from the market to produce the very best food.

It takes our passion to delivering a great tasting, creative menus to our guests.

Consistently meet our high standards, both in delivery, service and of course, the quality of the food we produce.

We would like to offer you the full service of your own private chef who will be available throughout your cruising of the Murray River. Your private chef will make use of his own private ensuite room (on-board) to be out of your way when he isn't preparing and serving all your delicious local and regional menus.

Scott, your private chef will be up preparing your breakfast as the sun rises over the river, through to dinner service as you watch our amazing sunsets as the sun goes down. As with all services offered, your private chef will prepare, serve, clean-up after each meal service including all your dishes, so you can enjoy your time with your friends and family.

For an all-inclusive price, inclusive of:

- Arrival on board WOW Houseboat, glass of sparkling or beer with canapés
- Breakfast
- Lunch
- Pre-dinner canapés
- Dinner

\$1,755 per day (8 - 10 guests sharing)
\$1,860 per day (up to 7 guests sharing)

The cost is on a per day basis for the duration of your hire.



RIVERVIEW HOUSE
Bed & Breakfast
YOUNGHUSBAND

**Private
Chef**



**Dining
Experience**

Personal Chef Travel Costs

Individual meal services (breakfast, lunch or dinner) to be cooked in your WOW Houseboat kitchen.

Travelling from Riverview House Bed & Breakfast Younghusband to WOW houseboat desired location.

Access will be required 1 hour prior to meal service time, to deliver food items to WOW Houseboat, set-up the kitchen and appliance turned on ready to start service, and set table ready for service. This will also include either a guest on the houseboat with access to a tender boat or WOW Houseboat personnel to tender to mooring points where required to service.

No tender service charges to Riverview House Younghusband.

Younghusband Boat Ramp No Charge

Mannum	\$50.00
Cowirra	\$35.00
Riverview Lodge	\$40.00
Murray Bridge	\$85.00
Bowhill Boat Ramp	\$50.00
Nildottie	\$85.00
Walker Flat	\$100.00
Swan Reach	\$150.00

Other areas to be quoted Other areas to be quoted

Bookings and Payment

- No charges are to be made to Riverview House Younghusband for gas or fuel used.
- Riverview House Younghusband requires WOW Houseboat to book this as far out as possible, to secure the date prior to Riverview House B&B being booked.
- Riverview House Younghusband will endeavour to supply WOW Houseboats with dates when the house is booked out to avoid any additional catering bookings.



RIVERVIEW HOUSE
Bed & Breakfast
YOUNGHUSBAND

**Private
Chef**



**Dining
Experience**

Alternate Arrangements

We could arrange when we have guests at Riverview House Younghusband and the Chef is not available to get away, to supply breakfast, lunch and dinner service to your guests. The WOW Houseboat can be moored at Younghusband boat ramp and guests walk approximately 4-5 minutes upstream along East Front Road to Riverview House Younghusband.

All meals will be set up as a long table experience with the guests of Riverview House Younghusband. Subject to availability.

Charges for these services at Riverview House B&B:

Continental & Hot Breakfast	\$30.00 per guest
Lunch Service	Lunch menu prices
Light lunch menu sent through for a pre-order	
"Dine with the Host" 2-course Dinner	\$60.00 per guest

Riverview House Younghusband will supply an invoice for each booking where our services are required, with payment required from the WOW Houseboats a minimum of 30 days prior to departure.

In the case of any last-minute bookings, payment will be required on the day of invoice being sent.

Riverview House Younghusband
ABN:- 48 621 190 812
Bank details will be supplied on all invoices.

Maintenance

Any accidents that Riverview House Younghusband private chef have incurred will be reported to WOW Houseboat with photo evidence.

Outside of this Riverview House Younghusband doesn't accept any accidents caused to equipment or furnishing which could have been caused by the hirer.