

River's Edge
EVENTS

Events

A Little About Us

RIVER'S EDGE EVENTS IS A PREMIUM WATERFRONT VENUE IN THE HEART OF MELBOURNE CBD

Perfectly perched along Melbourne's Yarra River with city skyline and waterfront views, River's Edge Events is located within walking distance of South Wharf, Melbourne Convention and Exhibition Centre, Crown, Crowne Plaza and Southern Cross Station.

Featuring stunning polished concrete floors, neutral tones and large marble bar, River's Edge Events offers a modern space with the opportunity to create a unique event in the style of your choice

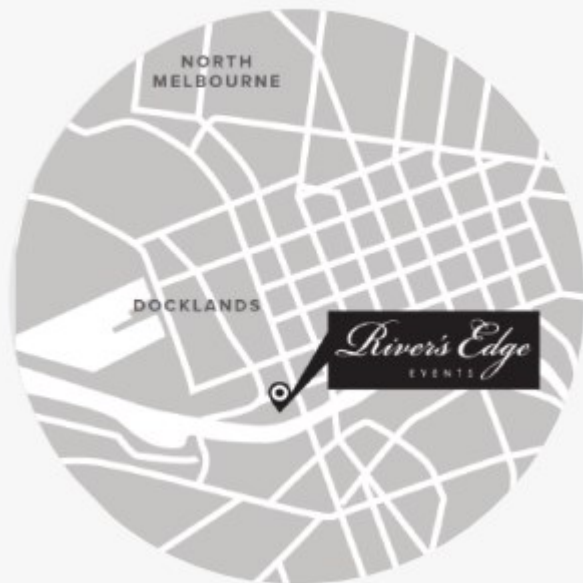


All The Details

LOCATION

LEVEL 1, 18/38 SIDDELEY STREET
MELBOURNE VIC 3000

River's Edge is located in the World Trade Centre (riverside). The World Trade Centre can be accessed from Siddeley Street as well as the banks of the river.



CAPACITIES

Cocktail 450

Seated Without Dance floor 220

Seated With Dancefloor 180

Theatre 300

Cabaret 140

All The Details

VENUE INCLUSIONS

Dedicated Event Coordinator

Professional venue operations manager, wait staff and chefs

Personalised menu per table

Dance floor (adjustable in size)

A selection of cocktail furniture and décor pieces

VIP Green Room

Round tables with linen, napkin (your choice of black or white) and centrepiece

In-house audio visual: two projector screens, two cordless microphones, lectern, PA system

Two private balconies, waterfront views

Partition-able walls, to ensure a configurable space

Two hour complimentary bump in prior to event commencement time

One hour complimentary bump out post event conclusion time

We do not charge a venue hire, instead we offer the space based on a minimum food and beverage spend.

Our minimum spends do vary depending on the date, time and style of the event.



Canapé Menu

COLD

Mushroom vol aux vents

Chicken rillettes, mustard chive dressing on crostini *(GF option available)*

Salmon nigiri, togarashi pepper, wasabi mayonnaise (GF)

Curried pumpkin & spinach tarts

Goat cheese, olive tapenade, rucola *(GF option available)*

MEAT

Cheeseburger spring rolls, burger sauce

Peking duck spring roll, hoisin sauce

Nacho croquettes

Lamb koftas, mint sauce

Tandoori chicken, cucumber raita (GF)

Pulled beef taco, BBQ sauce, smoked paprika & pickled onion (DF)

Pork & fennel sausage roll, tomato relish

Beef carpaccio, sauce gribiche, truffle aioli

Duck steamed bun, lemongrass & lime (DF)

VEGETABLE

Gingered mushroom steam bun (DF)

Whipped goats cheese tarts, puffed grains, fresh herbs

Roast pumpkin tart, chickpea, soy pepitas (VE) (GF)

Porcini & truffle arancini, truffle mayonnaise, parmesan

Miso vegetable spring roll, soy & ginger sauce (DF)

Macaroni & cheese croquette *(GF option available)*

Grilled tofu & veg rice paper roll, soy sauce (VE) (GF)

SEAFOOD

Steamed prawn dumplings, crisps, wasabi sesame *(GF option available)*

Kimchi rice paper roll, soy dipping sauce

Smoked cod arancini, pea, curry mayonnaise

Smoked salmon taco, cream cheese, wasabi sesame *(GF option available)*

Sesame prawn toast, chilli soy

Prawn spring rolls, nuoc cham sauce

ROVING DESSERTS

White chocolate & raspberry cheesecake cone

Baby Mars Bar tart

Warm churros, hazelnut sauce

Lemon meringue mini tarts

Assorted macarons (GF)

Coconut apricot cake pops

SUBSTANTIAL ITEM

Pan fried potato gnocchi, pumpkin, green pea, salsa verde, fried basil (VEG)

Great Southern lamb shoulder, chickpea, cucumber salsa, pita crumb (DF) *(GF option available)*

Baby cheeseburger, pickles, awesome sauce *(GF option available)*

Fried chicken, pickled gherkin, smoked paprika mayonnaise

Crispy fried chicken tenderloin taco, buffalo sauce, blue cheese mayonnaise

French fries, truffle mayonnaise

Mini barbecue chicken sliders

Mini American hotdog

Fried fish taco, tartare sauce

PRICING

6 Standard Canapé | \$39 per person

8 Standard Canapé | \$52 per person

10 Standard Canapé | \$65 per person

Add Substantial Canapé | \$9.50 per item

Classic Set Menu

Simplicity at its best. Locally sourced produce designed to delight.

BREAD

Fresh baked bread, cultured butter, great ocean road sea salt

ENTREE

Castigliano pastrami, fried bread, pickles, gruyere, special sauce

House smoked Tasmanian salmon, cream cheese, caper, pickled shallot, bagel crisp

Pan fried potato gnocchi, smoked tomato, herbed cheese crumb, basil (VEG)

Globe artichoke fried, truffle chickpea, goats' cheese, crisp leaves (GF, VEG)

Lakes entrance octopus, confit potato, cream fraiche, avruga caviar (GF)

Confit pork belly, apple, radish, salt & vinegar crackle, chervil (DF, GF)

Great southern lamb shoulder, chickpea, cucumber salsa, pita crumb (DF)

MAINS

Baked snapper, mussel cream, zucchini, fried spring onion (GF, DF)

Roasted chicken breast, crushed potato, leek, tarragon jus, parsley & shallot (GF, DF)

Braised beef cheek, fondant potato, kohlrabi slaw, horseradish cream (GF)

Victorian lamb shoulder, globe artichoke, parsnip, green bean (GF, DF)

Pork belly, spiced pumpkin, roasted onion, spring onion oil, crackling (GF, DF)

Tasmanian salmon, garden peas, roasted mushroom jus, potato rosti, nori oil (DF)

SIDES

Roasted chat potato, salt & vinegar (GF, VEGAN)

Garden salad, mixed herbs, seeded mustard vinaigrette (GF, VEGAN)

Cheesy corn, tarragon, parmesan (GF, VEG)

Seasonal greens, lemon & herb oil (GF, VEGAN)

Cumin roasted carrots, crispy chickpeas, tarragon (GF, VEGAN – CONTAINS SOY)

Slow roasted pumpkin, spiced yoghurt, salt and vinegar pepita seeds (GF, VEG)

DESSERT

Lemon curd, toasted meringue, candy zest, shortbread

Yogurt Panna cotta, vanilla bean, berries, granola

Rice pudding, coconut, vanilla, poached strawberry (GF)

Toasted coconut tart, blueberry, cream (GF)

Chocolate tart, roasted peanut, salted caramel (GF)

Dishes can be altered for dietary requirements upon request.

PRICING

1 Course - alternate serve | \$55

2 Course - alternate serve | \$75

3 Course - alternate serve | \$95

\$5 per person per side

Luxe Set Menu

High End Culinary Techniques. Designed to WOW our epicurean guests.

BREAD

Mini French baguette, Le Conquerant butter, Murray River salt

ENTRÉE

Wild mushrooms on toast, roast onion jus, tarragon cream, cured yolk (VEG)

Confit duck leg, celeriac, morello cherry

Ricotta & lemon ravioli, burnt butter cream, chervil (VEG)

Lobster ravioli, saffron sauce, poached prawn, asparagus

Seared scallop, caviar cream, chervil oil, pickled fennel, apple (GF)

San Danelle prosciutto, cauliflower, peppernada, fried shallot, chive (GF)

MAIN

Roasted chicken breast, poached thigh, potato rosti, truffle leek, sprouts (GF)

Grain fed eye fillet, potato mash, tartare condiments, cured yolk, jus (GF)

Crispy skin barramundi, diamond clam, kohlrabi, roasted nori, bottega butter

Flinders lamb loin, braised neck, fondant potato, heirloom carrot, crispy salt bush (GF)

Pinnacle 2+ porterhouse, wild mushrooms, crumbed carrot, horseradish

Confit duck leg, seared breast, celeriac, juniper, red cabbage, wing sauce (GF)

SIDES

Roasted chat potato, salt & vinegar (GF, VEGAN)

Garden salad, mixed herbs, seeded mustard vinaigrette (GF, VEGAN)

Cheesy corn, tarragon, parmesan (GF, VEG)

Seasonal greens, lemon & herb oil (GF, VEGAN)

Cumin roasted carrots, crispy chickpeas, tarragon (GF, VEGAN – CONTAINS SOY)

Slow roasted pumpkin, spiced yoghurt, salt and vinegar pepita seeds (GF, VEG)

DESSERT

Chocolate fondant, vanilla bourbon ice-cream, amarena cherry, freeze dry

Baked lemon cheesecake, berry compote

Sticky toffee pudding, butterscotch sauce, ginger crumb

Chocolate mousse, raspberry coulis

Caramelised peach, polenta tarts, roasted almonds, bourbon cream (VEGAN)

Dishes can be altered for dietary requirements upon request.

PRICING

1 Course - alternate serve | \$60

2 Course - alternate serve | \$85

3 Course - alternate serve | \$110

\$5 per person per side

Shared Menu

Create a relaxed and intimate ambiance with family style grazing.

BREAD

Fresh ciabatta rolls, butter, Great Ocean Road sea salt

ENTRÉE

Hot smoked salmon, cream cheese, crispy caper, pickled shallot, bagel crisp

Wagyu girello pastrami, rye crumb, pickles, gruyere, Russian dressing

Ploughman's plate, local cheese, pickles, meats, crackers

Peaking duck spring roll, lettuce wrap, plum sauce (DF)

Roasted pumpkin, brown butter, feta, smoked almonds (V)

Poached chicken salad, soba noodle, fermented chilli

Crispy chicken taco, Louisiana hot sauce, blue cheese mayo

MAIN

Roasted lamb shoulder, caper & raisin jus (GF) (DF)

Baked salmon, mustard, herb salad (GF) (DF)

Slow braised chicken, smoked tomato, olive (GF) (DF)

Pork belly, Asian flavours (GF) (DF)

Smoked beef brisket, sweet potato puree (GF) (DF)

SIDES

Corn on the cob, paprika butter (GF)

Roasted chat potato, smoked salt (VE) (GF)

Garden salad, shallot vinaigrette (VE) (GF)

Iceberg, blue cheese dressing, fried shallot (GF)

Cumin roasted carrots, crispy chickpeas (VE) (GF)

DESSERT

Coconut and blueberry tart, raspberry coulis (DF)

Warm jam doughnut, cinnamon sugar (DF)

Warm churros, chocolate, hazelnut sauce

Lemon meringue Raspberry macarons (GF)

Profiteroles, whipped cream, Nutella butterscotch

Dishes can be altered for dietary requirements upon request.

PRICING

2 Course – shared style | \$80

3 Course – shared style | \$100

\$5 per person per side

Feeling Hungry

Antipasto & Charcuterie | 2 boards, share style | \$20 per person

A selection of premium Australian and imported cured meats with marinated artichokes, olives, stuffed peppers, pickles, pita breads, salted pretzels, dehydrated fruit grissini and crisp breads

Cheese | 2 boards, share style | \$20 per person

A selection of artisan Australian and imported cheeses with quince paste, fruits, nuts, salted pretzels and crisp breads. Showcasing Fromager d'Affinois, Cypress grove Midnight Moon and Tarago shadows of blue, or any local favourite you would like to substitute from the above

Dips & Pita Bread | 2 boards, share style | \$8 per person

Chefs selection three dips accompanied with warm ficelle, pita breads and grissini sticks



Food Stations

SAVOURY

Antipasto Bar | \$20 per person

A selection of cured meats, marinated vegetables, dips, crisp breads, grissini and olives

Cheese Station | \$20 per person

A selection of local and imported cheese with quince paste, bread loaves and olives

Oyster Bar | \$18 per person

Freshly shucked Tasmanian pacific oysters, served with shallot vinaigrette, cracked black pepper, lemon and sea salt

China Town | \$30 per person

Crispy pork and peanut slaw baby bao buns, soy mushroom with eggplant miso baby bao buns, crispy prawn dumplings, vegetable dumplings, peking duck spring rolls

Sliders Station | \$20 per person

A selection of sliders; chicken, beef, crab cake, vegetable along with pickles and condiments

Seafood Station | \$25 per person

Cold and hot items including prawns, oysters, salt & pepper calamari and mussels & smoked salmon mousse on crostini served with hot sauce dressing and Cajun spice fries.

Raclette Station | \$20 per person | Minimum 125 guests

Cheese served with steamed potato, gherkins, pickles, cold meats and breads.

SWEET

Mini Boutique Dessert Station | \$15 per person

Sacher Framboise, passion fruit slice, chocolate brownies and assorted macarons

Ice Cream Bar | \$15 per person

Vanilla ice-cream cups soft served by our attendant, garnished by your guests

Sauces: Strawberry, chocolate, caramel

Toppings: Sprinkles, M&M's, marshmallow, Bailey's cream, pistachio chocolate bark, chilli caramel praline, poached fruits

Doughnut Bar | \$12 per person

Glazed doughnuts; raspberry, chocolate, vanilla and sugar coated

Bespoke options available.

Beverage Packages

PACKAGE 1

Edge of the World Sparkling Wine
Edge of the World White Wine
Edge of the World Red Wine
Edge of the World Rose Wine

James Squire Orchard Crush Cider
Furphy Ale
James Boag's Premium Light

Soft drinks and juices

PACKAGE 2

Aurelia Prosecco, South East Australia
821 Sauvignon Blanc, Marlborough, NZ
Seppelt Drives Shiraz, Heathcote, VIC
Edge of the World Rose Wine

James Squire Orchard Crush Cider
Furphy Ale
Carlton Draught
James Boag's Premium Light

Soft drinks and juices

PACKAGE 3

Madame Coco Brut NV, Aude Valley, France
Pikorua Sauvignon Blanc, Marlborough, NZ
Circa 1858 Chardonnay, Central Ranges, NSW
T'Gallant Cape Schank Pinot Noir, Adelaide Hills, SA
Wynns Gable Cabernet Sauvignon, Coonawarra, SA
St Hubert's The Stag Rose, Heathcote, VIC

James Squire Orchard Crush Cider
Furphy Ale
Heineken
James Boag's Premium Light

Soft drinks and juices

PACKAGE 4

Piper Heidsieck Cuvee Brut Champagne, Reims, France
Penfolds Max's Chardonnay, Adelaide Hills, SA
Pikorua Sauvignon Blanc, Marlborough, NZ
Coldstream Hills Pinot Noir, Yarra Valley, VIC
Argento Classic Malbec, Mendoza, Argentina
Marquis de Pennautier Rose, LanguedocRoussillon, France
James Squire Orchard Crush Cider
Mt Kosciuszko Pale Ale Furphy Ale
Heineken
James Boag's Premium Light

Soft drinks and juices

Package 1 Pricing

2 Hours | \$45 per person
3 Hours | \$55 per person
4 Hours | \$65 per person
5 Hours | \$75 per person

Package 2 Pricing

2 Hours | \$55 per person
3 Hours | \$65 per person
4 Hours | \$75 per person
5 Hours | \$85 per person

Package 3 Pricing

2 Hours | \$65 per person
3 Hours | \$75 per person
4 Hours | \$85 per person
5 Hours | \$95 per person

Package 4 Pricing

2 Hours | \$75 per person
3 Hours | \$85 per person
4 Hours | \$95 per person
5 Hours | \$105 per person

Beverage Upgrades

BEER | \$5 per person, per beer

Heineken
James Square 150 Lashes Pale Ale
James Squire Orchard Crush
James Boag 's Draught
Kirin
Coopers Pale Ale
Mt Kosciuszko Pale Ale

SPIRITS PACKAGE BASIC | \$10 per person, per hour

Smirnoff Vodka
Jim Beam Bourbon
Gordon's Gin
Bacardi Rum
Johnny Walker Red Label Whiskey

SPIRITS PACKAGE PREMIUM | \$15 per person, per hour

Grey Goose Vodka
Makers Mark Bourbon
Hendricks Gin
Kraken Rum
Johnny Walker Black Label Whiskey

COCKTAILS | \$15 per cocktail

Mimosa, Bellini
Classic Sangria
Aperol Spritz
Espresso Martini
Margarita



Breakfast Packages

PRICING

Shared breakfast

\$45 per person | 4 items, tea & coffee, juices

\$55 per person | 6 items, tea & coffee, juices

Plated Breakfast Package

\$45 per person | 1 plated option, tea & coffee, juices

\$55 per person | 1 plated option, fruit platter, tea & coffee, juices

\$5 per person | Upgrade to an Alternate Serve plated breakfast package



Freshly brewed tea and coffee and a selection of juices are included for the duration of your event.

SHARED BREAKFAST

Yoghurt fruit pots, muesli, honey syrup (DF)

Mini croissant, smoked ham and cheese

Orange friand (GF) (DF)

Muesli slice (DF)

Banana bread, cultured butter

Bacon and egg English muffin, HP butter

Bircher muesli, compressed apple, cinnamon yoghurt (V)

Fresh and compressed fruits, leatherwood honey, quinoa (GF) (DF)

Mini Danish pastries

Smoothie of the day

Fresh fruit platter (VE) (GF)

Coconut honey and oat muffin (DF)

PLATED BREAKFAST

Belgian waffle, free range bacon, maple butter

Belgian waffle, poached pear, leatherwood honey cream (V)

Bostin bean cassoulet, free range egg, salsa verde, brioche crumb (V)

Scrambled or poached eggs on sourdough with your choice of two sides:

Free range bacon

Avocado

Smoked salmon

Bostin beans

Pork and sage sausage

Button mushrooms ala grecque

Slow roasted tomato

Conference Packages

Half Day Conference | \$65 per person

Select from two morning OR afternoon tea items, three sandwiches and two salads items. Includes tea & coffee, juices.

Full Day Conference | \$85 per person

Select from two morning AND afternoon tea items, three sandwiches and two salads items. Includes tea & coffee, juices.

MORNING & AFTERNOON TEA

- Lemon & blueberry mini muffin (DF)
- Flourless chocolate mini muffin (GF)
- Pumpkin feta & cheese mini muffin (V)
- Fresh scone, cream, strawberry preserve
- Sliced or whole fresh fruit (VE) (GF)
- Beef and mushroom pie (DF)
- Chicken and leek pie (DF)
- Pork steamed bun, chilli and ginger (DF)
- Steamed teriyaki mushroom bun (VE)
- Muesli slice (VE)
- Chocolate lamington (GF) (DF)
- Caramel slice (GF)
- Chocolate macadamia brownie
- Assorted mini doughnuts
- Mini eclairs Assorted macaron (GF) *
- Banana cake, cream cheese frosting
- Chocolate raspberry cake (VE)

SANDWICHES

- A selection of breads, ciabatta, baguettes & wraps:
- Poached chicken, herb mayonnaise
- Smoked ham, cheese, tomato & mustard
- Wagyu beef pastrami, cheese, pickles
- Soft boiled egg, curry mayonnaise, baby cress
- Cheddar cheese, piccalilli, watercress

SALADS

- Caesar, baby cos, parmesan, croutons (V)
- Orzo pasta, bacon bits, iceberg, tomato salsa (DF)
- Greek salad, feta, red onion, olive, quinoa (V) (DF) (GF)
- Mixed leaves, cucumber, roasted capsicum, cherry tomato, balsamic (VE) (GF)
- Caprese, seasonal tomato, mozzarella, basil, balsamic (V) (GF)



Preferred Suppliers

We work with a number of talented suppliers who are our trusted partners and experts in their respective fields.

LEVIAN EVENTS | Flowers, Styling and Fairy Lights

Levian Events are all things event design and styling. Let Levian take you on a journey of wonderment and excitement for your special day

levian.com.au

info@levian.com.au

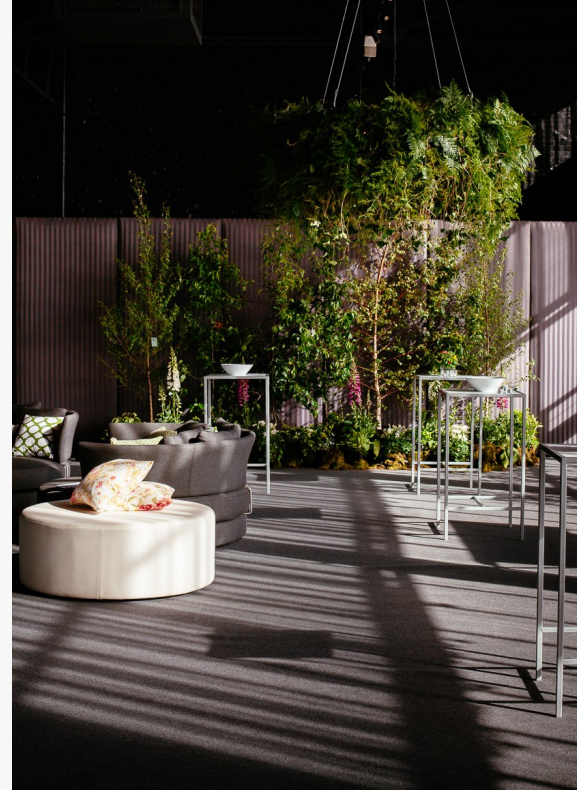
SYNERGY | Audio Visual, Dry Ice and Pyrotechnics

Event production lies at the heart of Synergy and all it has to offer. Their ability to initiate new ideas, explore new technology thus deliver new outcomes is achieved by their dynamic, agile and dedicated team.

synergyeventsgroup.com.au

info@synergyeventsgroup.com.au

For more information on our preferred suppliers please visit our website at www.theparkmelbourne.com.au/our-network/ or chat to one of our Event Coordinators



Get In Touch

Contact a member of our team today for a personalised meeting and tour of Rivers Edge Events.

(03) 8563 0072

info@riversedgeevents.com.au

www.riversedgeevents.com.au

River's Edge
EVENTS