

River's Edge
EVENTS

2024 PACKAGES

A LITTLE ABOUT US

River's Edge is a premium waterfront venue in the heart of the Melbourne CBD.

Perfectly perched along Melbourne's Yarra River with city skyline and waterfront views, River's Edge 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 Dance floor: 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 (lounge and high bars)
- VIP Green Room
- Round tables with linen, napkins (your choice of black or white) and centrepiece
- In-house audio visual; two projector screens, two cordless microphones, lectern, PA system
- Two private balconies with riverside 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.

Please note, all packages in this document fall under our pricing for 2024. Prices are subject to increase per year, but are capped at a maximum increase of no more than \$10 per person, per year.



CANAPE MENU

Cold

Mushroom vol aux vents
Chicken rilletes, mustard chive dressing on crostini (GFO)
Salmon nigiri, togarashi pepper, wasabi mayonnaise (GF)
Curried pumpkin & spinach tarts (GFO)
Goat cheese, olive tapenade, rucola on crostini (GFO)

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

Seafood

Steamed prawn dumplings, crisps, wasabi sesame (GFO Available)
Kimchi rice paper roll, soy dipping sauce
Smoked cod arancini, pea, curry mayonnaise
Smoked salmon taco, cream cheese, wasabi sesame (GFO)
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 (GFO)
Coconut apricot cake pops

Substantial Items

Pan fried potato gnocchi, pumpkin, green pea, salsa verde, fried basil (VEG)
Great Southern lamb shoulder, chickpea, cucumber salsa, pita crumb (DF) (GFO)
Baby cheeseburger, pickles, awesome sauce (GFO)
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

(GFO) Gluten Free Option Available
(GF) Gluten Free (DF) Dairy Free
(VE) Vegan (VEG) Vegetarian

Pricing

6 Standard Canapé | \$39 per person
8 Standard Canapé | \$52 per person
10 Standard Canapé | \$65 per person
Add Substantial Canapé | \$10 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)

Dishes can be altered for dietary requirements upon request.

Sides

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

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

Cheesy corn, tarragon, parmesan (GF, VEG)

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

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

(GFO) Gluten Free Option Available

(GF) Gluten Free

(DF) Dairy Free

(VE) Vegan

(VEG) Vegetarian

Pricing

1 Course - alternate serve | \$58

2 Course - alternate serve | \$78

3 Course - alternate serve | \$98

\$7 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

Entree

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)

Mains

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)

Dishes can be altered for dietary requirements upon request.

Sides

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

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

Cheesy corn, tarragon, parmesan (GF, VEG)

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

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

(GFO) Gluten Free Option Available

(GF) Gluten Free

(DF) Dairy Free

(VE) Vegan

(VEG) Vegetarian

Pricing

1 Course - alternate serve | \$63

2 Course - alternate serve | \$88

3 Course - alternate serve | \$113

\$7 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

Entree

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

Peking 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

Mains

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)

Dishes can be altered for dietary requirements upon request.

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

(GFO) Gluten Free Option Available

(GF) Gluten Free

(DF) Dairy Free

(VE) Vegan

(VEG) Vegetarian

Pricing

2 Course – shared style | \$83

3 Course – shared style | \$103

\$7 per person per side



River's Edge
EVENTS

*Antipasto &
Charcuterie*

2 boards, share style
\$21 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
\$21 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

Chef’s selection three dips accompanied with warm ficelle, pita breads and grissini sticks

GRAZING STATIONS

Savoury

Antipasto Bar | \$21 per person

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

Cheese Station | \$21 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

Sweet

Mini Boutique Dessert Station | \$15 per person

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

Premium Gelato Station | \$20 per person | Minimum 100 people

Your choice of 4 flavours with saucings and toppings

Doughnut Bar | \$12 per person

Glazed doughnuts; raspberry, chocolate, vanilla and sugar coated

Bespoke options available.

BEVERAGE PACKAGES

Package 1

2 Hours | \$48 per person
3 Hours | \$58 per person
4 Hours | \$68 per person
5 Hours | \$78 per person

Sparkling

Edge of the World Sparkling
Cuvee Brut NV, Multi Regional,
AUS

Wine

Edge of the World Sauvignon
Blanc, Multi Regional, AUS

Edge of the World Rosé,
Multi Regional, AUS

Edge of the World Shiraz
Cabernet, Multi Regional, AUS

Beer

Furphy Ale

James Boag's Premium Light

Cider

James Squire Orchard
Crush Cider

Soft Drink

Soft drinks and juices

Package 2

2 Hours | \$58 per person
3 Hours | \$68 per person
4 Hours | \$78 per person
5 Hours | \$88 per person

Sparkling

Alpha Box & Dice Tarot Prosecco NV,
Murray Darling, SA

Wine

821 Sauvignon Blanc,
Marlborough, NZ

Paloma Riesling, Clare Valley, SA

T'Gallant Juliet Moscato,
Mornington, VIC

Devils Corner Pinot Noir,
East Coast, TAS

Wynns 'The Gables' Cabernet
Sauvignon, Coonawarra, SA

Beer

Furphy Ale

Carlton Draught

James Boag's Premium Light

Cider

James Squire Orchard Crush Cider

Soft Drink

Soft drinks and juices

Package 3

2 Hours | \$68 per person
3 Hours | \$78 per person
4 Hours | \$88 per person
5 Hours | \$98 per person

Sparkling

Hare & Tortoise Prosecco NV, King
Valley, VIC

Wine

Hesketh Fiano, Clare Valley, SA

St Huberts Chardonnay, Yarra
Valley, VIC

Bertaine et Fils Rose, Aude Valley,
France

Heartland 'Spice Trader' Shiraz,
Langhorne Creek, SA

Alamos Malbec, Mendoza, Argentine

Beer

Furphy Ale

Heineken

James Boag's Premium Light

Carlton Draught

Cider

James Squire Orchard Crush Cider

Soft Drink

Soft drinks and juices

Package 4

2 Hours | \$78 per person
3 Hours | \$88 per person
4 Hours | \$98 per person
5 Hours | \$108 per person

Sparkling

Piper Heidsieck Cuvee Brut
Champagne, Reims, France

Wine

Penfolds Bin 311 Chardonnay,
Multi Regional, SA

Hesketh Fiano, Clare Valley, SA

Quatre Vin Rose, Côtes de Provence,
France

Giant Steps Yarra Valley Pinot Noir,
Yarra Valley, VIC

Bests Bin 1 Shiraz, Great Western, VIC

Beer

Mt Kosciuszko Pale Ale

Furphy Ale

Heineken

James Boag's Premium Light

Carlton Draught

Cider

James Squire Orchard Crush Cider

Soft Drink

Soft drinks and juices

Please note vintages change often, if you are interested in knowing what current vintages we have stocked please speak with our team.



BEVERAGE UPGRADES

Wine

Cost per bottle

Veuve Clicquot Yellow Label Brut NV,
Reims, France—\$145

Laurent Perrier Cuvee Rose Brut NV,
Tours-sur-Marne, France—\$275

Dom Perignon Brut Vintage 2012,
Epernay, France—\$495

Dom. William Fevre Petit Chablis,
Burgundy, France—\$92

Penfolds Bin 28 Kalimna Shiraz,
Multi Regional SA—\$92

Spirits

\$12 per person, per hour

Smirnoff Vodka

Jim Beam Bourbon

Gordon's Gin

Bacardi Rum

Johnny Walker Red Label Whiskey

Premium Spirits

\$17 per person, per hour

Grey Goose Vodka

Four Pillars

Hendrick's Gin

Kraken Rum

Maker's Mark Bourbon

Johnny Walker Black Label Whiskey

Cocktails

\$18 per cocktail

Mimosa

Bellini (choose your flavour)

Aperol Spritz

\$22 per cocktail

Fruit Tingle

Cosmopolitan

Posnstar Martini

Maragarita

Espresso Martini

Negroni

Long Island

Whiskey

Price Dependant on Duration

Johnny Walker Black

Chivas Regal 12 yr old

Glenmorangie Original

Talisker Skye

Baileys Irish Cream

Baileys of Glenrowan Founder Classic

Muscat

All served in retro crystal decanters with soda and
ice as you like it

BREAKFAST PACKAGES

Shared Breakfast

\$48 per person | 4 items (2 small, 2 large) tea & coffee, juices

\$58 per person | 6 items, tea & coffee, juices

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

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

\$48 per person | 1 plated option, tea & coffee, juices

\$58 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

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
- Boston beans
- Pork and sage sausage
- Button mushrooms ala grecque
- Slow roasted tomato

(GF) Gluten Free

(DF) Dairy Free

(VE) Vegan

(VEG) Vegetarian

CONFERENCE PACKAGES

Half Day Conference

\$78 per person

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

Full Day Conference

\$98 per person

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

Add on: Coffee Cart

\$15 per person

3 hours duration. Minimum 50 people.

See next page for package menus



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)

(GF) Gluten Free

(DF) Dairy Free

(VE) Vegan

(VEG) Vegetarian



PREFERRED SUPPLIERS

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

Synergy

- Audio Visual
- Dry Ice
- Pyrotechnics
- Lighting & Fairy Lights

synergyeventsgroup.com.au

Kerr Events

- Bridal Tables
- Stage and Stage Coverings
- Acrylic Dance Floors
- Artificial Floral Arrangements
- Ceiling Installations
- Draping
- Cutlery
- Stationery (Seating Plans etc)
- Backdrops

www.kerrevents.com.au



For more information on our preferred suppliers, please chat to one of our Event Coordinators.

GET IN TOUCH

Contact a member of our team today for a personalised meeting and tour of River's Edge Events.

(03) 8563 0072 | info@riversedgeevents.com.au

www.riversedgeevents.com.au

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