

River's Edge
EVENTS

WEDDINGS

2024 PACKAGES

A LITTLE ABOUT US

River's Edge Events 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 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.

River's Edge
EVENTS





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

ALL THE DETAILS

Venue Inclusions

- Dedicated Event Coordinator
- Professional venue operations manager, wait staff and chefs
- Personalised menu per table
- Dance floor (configurable in the space)
- A selection of cocktail furniture and décor pieces (lounge and high bars)
- 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.

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.



WEDDING PACKAGES

Package 1

\$186 per person

5 Hour Tier 1 Beverage Package
3 Standard Canapes On Arrival

Freshly Baked Ciabatta
Classic Entree (Alternate Serve)
Classic Main (Alternate Serve)
Choice Of Side
Your Wedding Cake/
Platter To The Table
Tea And Coffee

Security For Event Duration (5 Hours)

Package 2

\$201 per person

5 Hour Tier 1 Beverage Package
3 Standard Canapes On Arrival

Freshly Baked Ciabatta
Classic Entree (Alternate Serve)
Classic Main (Alternate Serve)
Choice Of Side
Classic Dessert (Alternate Serve)
OR 3 Roving Dessert Canapes
Your Wedding Cake/
Platter To The Table

Tea And Coffee

Security For Event Duration (5 Hours)

Package 3

\$226 per person

5 Hour Tier 1 Beverage Package
3 Standard Canapes On Arrival

Freshly Baked Ciabatta
Luxe Entrée (Alternate Serve)
Luxe Main (Alternate Serve)
Choice Of Side
Luxe Dessert (Alternate Serve) OR
3 Roving Dessert Canapes
Your Wedding Cake/
Platter To The Table

Tea And Coffee

Security For Event Duration (5 Hours)

When it comes to our wedding packages, we encourage you to put your own spin on your big day. Our packages are designed to be tailored to suit both of your dreams. We encourage you to use the below as a base and work your magic from there.

Ceremony

\$1,500 ceremony fee including 100 black leather chairs and a registration table. Get in touch with our team to discuss available ceremony start times

WEDDING PACKAGES

Cocktail Package

\$166 per person

5 Hour Tier 1 Beverage Package

Selection Of 6 Canapés Per Person

Selection Of 2 Substantial Canapés Per Person

1 Food Station

Your Wedding Cake/Platter Per Table
Or Roaming

Tea And Coffee

Security

Lunch Package

\$161 per person

4 Hour Tier 1 Beverage Package

Antipasto Station On Arrival

Freshly Baked Ciabatta, Salted Butter

Classic Entrée (Alternate Serve)

Classic Main (Alternate Serve)

Choice Of Side

Your Wedding Cake/Platter Per Table

Or Roaming

Tea And Coffee

Security



CANAPE MENU

Cold

- Mushroom vol aux vents
- Chicken rillettes, 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

All dietary requirements can be catered for. Talk to your Wedding Coordinator about options for your needs.

Vegetable

- Gingered mushroom steam bun
- 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
- Grilled tofu & veg rice paper roll, soy sauce (VE) (GF)

Seafood

- Steamed prawn dumplings, crisps, wasabi sesame (GFO)
- 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

oving 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

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



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, 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

Dishes can be altered for dietary requirements upon request.

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)

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

Dishes can be altered for dietary requirements upon request.

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

Supper Time Snacks

\$9.50 per person

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



River's Edge
EVENTS

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 four flavours, with toppings and sauces

Doughnut Bar | \$12 per person

Glazed doughnuts; raspberry, chocolate, vanilla and sugar coated

Bespoke options available.

BEVERAGE PACKAGES

Package 1

Included in all wedding packages

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 Shiraz
Cabernet, Multi Regional, AUS
Edge of the World Rose, 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

\$10 per person

Sparkling

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

Wine

821 Sauvignon Blanc,
Marlborough, NZ
Paloma Riesling, Clare Valley, SA
Devils Corner Pinot Noir,
East Coast, TAS
Wynns 'The Gables' Cabernet
Sauvignon, Coonawarra, SA
T'Gallant Juliet Moscato,
Mornington, VIC

Beer

Furphy Ale
Carlton Draught
James Boag's Premium Light

Cider

James Squire Orchard Crush Cider

Soft Drink

Soft drinks and juices

Package 3

\$20 per person

Sparkling

Hare & Tortoise Prosecco NV, King
Valley, VIC

Wine

Hesketh Fiano, Clare Valley, SA
St Huberts Chardonnay, Yarra
Valley, VIC
Heartland 'Spice Trader' Shiraz,
Langhorne Creek, SA
Alamos Malbec, Mendoza, Argentine
Bertaine et Fils Rose, Aude Valley,
France

Beer

Furphy Ale
Heineken
James Boag's Premium Light

Cider

James Squire Orchard Crush Cider

Soft Drink

Soft drinks and juices

Package 4

\$30 per person

Sparkling

Piper Heidsieck Cuvee Brut
Champagne, Reims, France

Wine

Penfolds Bin 311 Chardonnay, Multi
Regional, SA
Hesketh Fiano, Clare Valley, SA
Giant Steps Yarra Valley Pinot Noir,
Yarra Valley, VIC
Bests Bin 1 Shiraz, Great Western,
VIC
Quatre Vin Rose, Côtes de
Provence, France

Beer

Mt Kosciuszko Pale Ale
Furphy Ale
Heineken
James Boag's Premium Light

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

Vodka Sunrise

\$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

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

synergieventsgroup.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