

*River's Edge*  
E V E N T S

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CORPORATE EVENTS

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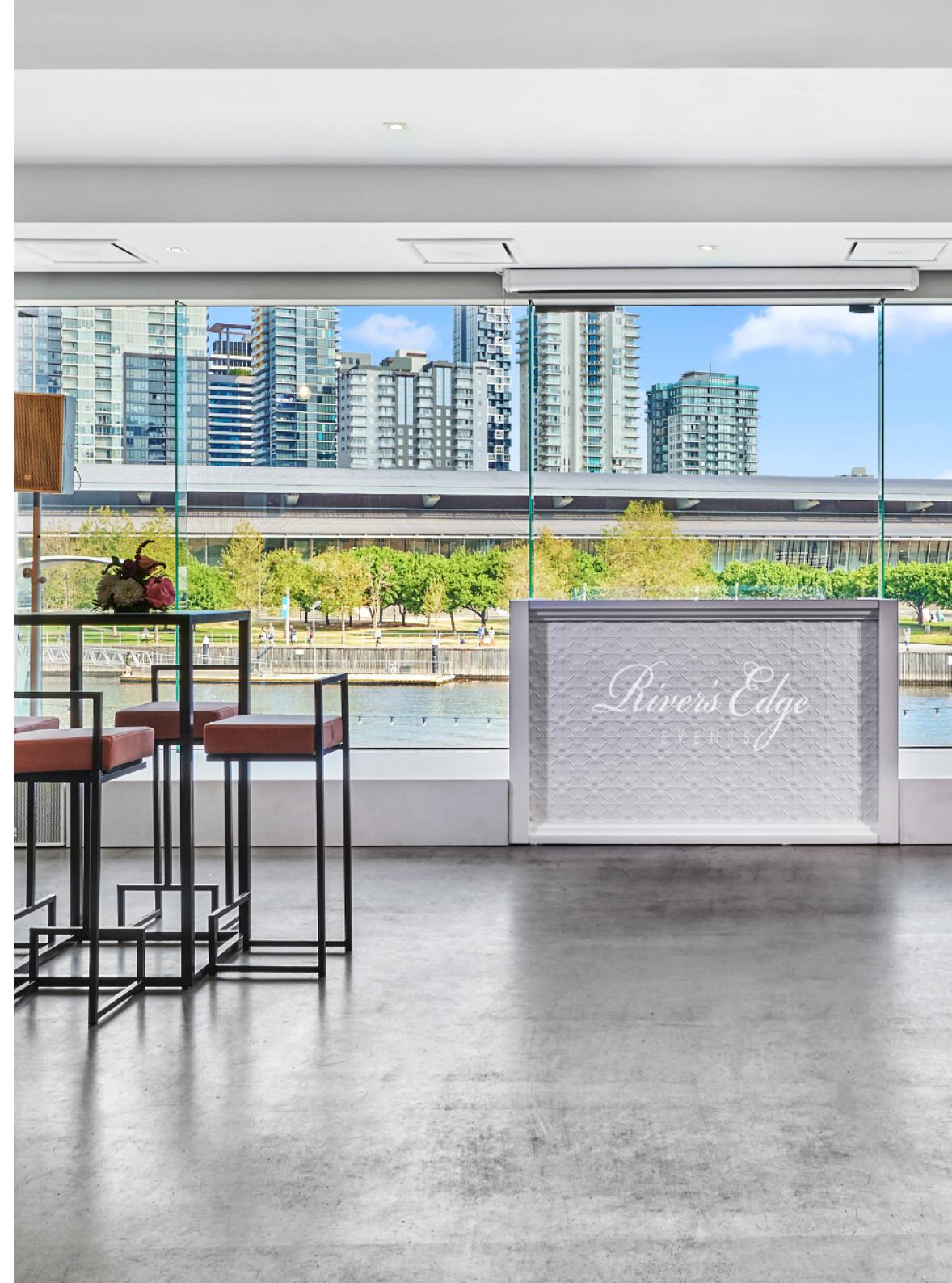
# A LITTLE ABOUT US

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

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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

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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.

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Please note, all packages in this document fall under our pricing for 2026 & 2027. Prices are subject to increase per year but are capped at a maximum increase of no more than \$10 per person, per year.



# CONFERENCE & BREAKFAST PACKAGES

## Half Day Conference

2025/6 \$75pp // 2027 \$78.5pp

Two grazing items, three sandwiches, one choice of salad + Flower Dale Farm lettuce included. Includes coffee, tea, soft drink & juices

## Full Day Conference

2025/6 \$94pp // 2027 \$98.5pp

Four grazing items, three sandwiches, one choice of salad + Flower Dale Farm lettuce included. Includes coffee, tea, soft drink & juices

## Morning Nibbles

2025/6 \$43pp // 2027 \$45pp

Four grazing items. Includes coffee, tea, soft drink & juices.

## Specialty Breakfast

2025/6 \$49.5pp // 2027 \$52pp

Six grazing items. Includes coffee, tea, soft drink & juices.

## Breakfast Spread

2025/6 \$67.5pp // 2027 \$71pp

Six grazing items, two substantial items.  
Includes coffee, tea, soft drink & juices.

## Gourmet Plated Breakfast

2025/6 \$45pp // 2027 \$47.5pp

Selection of two gourmet breakfast plates (alternate serves).  
Includes coffee, tea, soft drink & juices.

See next page for package menus





# MENU

## GRAZING

HALF DAY (SELECT 2)

FULL DAY (SELECT 4)

MORNING NIBBLES (SELECT 4)

SPECIALTY BREAKFAST (SELECT 6)

THE BREAKFAST SPREAD (SELECT 6)

## VITALITY BOOST

Gippsland dairy yoghurt pot, raspberry, lavender (LG,V)

Maple roasted granola, pumpkin seeds, coconut & cinnamon (V,VG)

Overnight oats, apple, five-spice, Warrnambool honey (V)

Crunchy muesli slice, cranberry, white chocolate (V)

## SAVOURY BITES

Little chicken leek pie, ketchup

Chunky beef pie, ketchup

Mushroom and aged cheddar pie, tomato relish (V)

Spiced potato and pea samosa, mint yoghurt (LD,V,VGO)

Pork & fennel sausage roll, tomato relish  
Mini crumpet, cultured butter (V)

## SWEET INDULGENCE

Warm panna chocolate, powdered sugar (LG,V)

Poached apricot, lemon thyme danish (V)

Vanilla custard, rum soaked raisin danish (V)

Cute little cherry pastry, chai sugar (V)

Warm sourdough jam donuts, sugar (V)

Banana bread, cream cheese & cultured butter frosting (V)

Big choc chip cookies, brown sugar (V)

Lemonade scone, clotted cream, seasonal fruit jam (V)

Caramel slice, coconut, dark chocolate (LGO,V,VGO)

Choccy brownie (V)

## BOWLS

\$15 PER ITEM OR \$25 FOR 2 ITEMS

Gnocchi, smoked tomato sauce (V)

Mild lamb korma, basmati rice, papadum Shiraz braised beef cheek, buttered mash, gremolata (LG)

Barramundi, Thai curry, jasmine rice (LD, LG)

Harissa chicken, pearl cous cous, almonds, apricots, hung yoghurt



# MENU

## GO BIGGER (SUBSTANTIAL)

### BREAKFAST SPREAD (SELECT 2)

Croissant, smoked ham, Swiss cheese

Croissant, heritage tomato, Swiss cheese, kale pesto (V)

Bacon bun, free range egg, classic HP sauce

Spinach, egg, orange marmalade tartlet (V)

Open salmon bagel, sesame, chive cream cheese

Potato hash, cultured cream, Yarra Valley caviar

Char sui pork bun, soy & spring onion  
Fried chicken waffle, maple, honey butter, sea salt

## SALADS

### HALF & FULL DAY (SELECT 1)

Flower Dale farm lettuce, chardonnay dressing, crunchy garlic, shallots (LD,LG,V,VG) - included in conference packages.

Baby Gem caesar salad, anchovy cream, parmesan, crunchy bread, chopped free range egg

Yarra Valley tomatoes, Meredith goats' cheese, olives, cucumber, shiraz dressing (LG,V,VGO)

Orecchiette broccoli & kale pesto, pinenuts, lemon, Mount Zero olive oil (V)

Tomato, That's Amore burrata, aged cherry balsamic, mint & purple basil (LG,V,VGO)

## SANDWICHES

### HALF & FULL DAY (SELECT 3)

Free Range Egg, spiced curry mayo, alfalfa sprouts (V)

Heritage ham, triple cream brie, tomato, seeded mustard butter

Poached chicken, tarragon & dill mayonnaise, roquette (LD)

Salt kitchen pastrami, Swiss cheese, crunchy pickles, butter leaf

Maffra cheddar, crunchy piccalilli, peppery watercress (V)

## GOUPMET PLATED BREAKFAST

### CHOOSE 2 OPTIONS TO BE SERVED

#### ALTERNATE

Smashed avocado, Meridith goats' cheese, kale pesto, candied pumpkin seeds & poached egg

Poached egg, crispy bacon, seasoned potato hash, tomato relish (LD,LG,V)

Free range egg tartlet, wattle bank mushrooms, spinach, pumpkin, aged cheddar (V)

Green falafel, parsley tabouli, purple kale, tahini dressing & poached egg (LD,LG,V,VGO)

Salmon, spring peas, broad beans, mint, lemon dressing & poached egg (LD,LG)

Fried chicken waffle, maple, honey butter, sea salt



# DINING MENU

## ALTERNATING SERVE

2025/6: 1 course \$52pp | 2 course \$75pp | 3 course \$89.5pp

2027: 1 course \$56pp | 2 course \$79pp | 3 course \$94 pp

*Selected premium items are available as upgrades at the prices listed below – items without a price are included within the above packages, while those with a listed price incur the noted additional per-person cost.*

### ENTREE

Gnocchi, chardonnay cream, mushroom ragu, hazelnuts, reggiano, parmesan (V)

Great southern lamb, whipped white bean, cucumber, mint, aleppo pepper (LD,LG)

Confit pork, salt & vinegar crackle, pear & fennel salad (LD,LG)

Ora king salmon, baby beets, goats' curd, puffed grains, caviar, chickpea cress (LG)

Scallop, curry cauliflower, green raisins, pine nuts, curry leaf (LD,LG)+\$5pp

Wagyu, horseradish cream, egg yolk, 48-month Reggiano +\$5pp

Vegetable terrine, pickled mustard seeds, shallots, grissini (LD,V,VGO)

### MAIN

Slow roasted chicken, buttered leeks, tuscan kale, tarragon sauce (LG)

Master stock Pork, Chinese broccoli, fermented chili & black bean, enoki (LD,LG)

Humpty doo barramundi, Port Arlington mussel cream, zucchini, kombu (LG)

Porcini pithivier, mount zero lentils, chervil & soft herb salad (V) +\$5pp

Beef cheek, celeriac & kohlrabi remoulade, pumpkin puree (LG)

Salt grass Lamb shoulder, honey & Szechuan carrots, Vietnamese mint, lamb sauce +\$5pp

Duck cassoulet, chorizo, croquette, tuscan kale, jus (LG)+\$5pp

Beef fillet, mustard greens, pressed potato pave, bearnaise butter, pepper jus (LG) +\$15pp

### SIDES

Potato kipfler vinegar & rosemary salt, mustard mayonnaise (LD,LG,V) +\$3.5pp

Butter leaf salad, chardonnay dressing, crispy garlic & shallots (LD,LG,V,VG) +\$5pp

Mixed greens, hazelnuts, burnt butter, lemon (LG,V,VGO)+\$7.5pp

Sprouting cauliflower, triple cheese sauce, crunchy breadcrumbs (V) +\$7PP

Honey Kent pumpkin, pomegranate, mint, sumac, hung yoghurt (LG,V,VGO) +\$5pp

Green & yellow beans, XO sauce, shallots (LG) +\$8pp

Tomato salad, basil, burrata, aged cherry balsamic (LG,V,VGO) +\$10pp

Pommes puree, cultured butter, truffle (LG,V) +\$5.5pp

### DESSERT

Passionfruit brownie, yuzu ice-cream (V)

Classic lemon tart, raspberry, clotted cream (V)

Bay leaf panna cotta, rhubarb compote, black berries (LG)

Tiramisu, hazelnuts, milk crumb (V)

Chocolate fondant, ginger & brown sugar crumb, toasted rice ice cream (V) +\$5pp

Coconut bounty, coconut ice cream, cherries (LD,LG,V,VG) +\$5pp

# GRAZING STATIONS & UPGRADES

## UPGRADES TO THE TABLE

Charcuterie  
Cheese  
Dips & bread

2025/6 // 2027

\$14.5pp // \$15pp  
\$20pp // \$21pp  
\$11pp // \$12pp

## GRAZING STATIONS

(MIN. 50 GUESTS)

Charcuterie	\$29pp // \$30.5pp
Cheese	\$27pp // \$28.5pp
Charcuterie & Cheese	\$29pp // \$30.5pp
Oyster	\$22.5pp // \$24pp
Ice Cream	\$20pp // \$21pp

## COFFEE CART

3 hours duration. Min 50 people.

\$15pp // \$16pp



# CANAPE MENU

## SERVED ROVING

2025/6: 6 selections \$44pp | 8 sections \$54pp | 10 selections \$63pp

2027: 6 selections \$46pp | 8 sections \$57pp | 10 selections \$67pp

*Selected premium items are available as upgrades at the prices listed below – items without a price are included within the above packages, while those with a listed price incur the noted additional per-person cost.*

### VEGETARIAN

- Egg & seaweed salad nigiri, ponzu dressing
- Kimchi rice paper roll, bang bang dressing
- Meredith goats' curd, black olive, dukkha, croute
- Cheese & corn croquette, saffron mayo, parsley
- Truffle & porcini Mushroom Arancini, pecorino
- Crispy carrot & ginger netting, hot & sour dressing, Vietnamese basil

### FISH & SEAFOOD

- Caviar chip, vinegar salt, chive, cultured cream
- Spanner crab vol aux vent, celery, caviar
- Salmon nigiri, wasabi mayo, Yarra Valley caviar
- Tiger Prawn & avocado sushi roll, pickled pink ginger
- Market Oysters, seaweed vinegar
- Tempura prawn, soy lime caramel, chive
- Salmon taco, soy, wakame salad, wasabi mayo
- Sesame Prawn toast, chili mayo, coriander
- Crab + snapper cake, caviar, hot & sour mayo, basil +\$4pp

### MEAT

- Chicken terrine, pickled onion, tarragon, mustard
- Cheeseburger spring roll, awesome sauce
- Spiced Gippsland lamb kofta, mint & coriander dressing
- Tandoori chicken skewer, cucumber & mint raita
- Peking duck cigar, hoisin sauce
- Beef taco, smoked chipotle, salsa fresca, queso
- Beef & mushroom pie, pepper sauce
- Chicken & leek pie, tomato relish
- Pork & fennel sausage roll, green tomato relish
- Duck steam bun, chive, soy & ginger sauce
- Fried Carbonara, egg mayo, crispy bacon, salted egg

### SWEET

- Boozy Tiramisu
- MINI mars bar tart, crunchy chocolate
- Petite donuts, five-spice sugar

### SUBSTANTIAL

- Mini wagyu cheeseburger, AWESOME sauce, pickles +\$11ea
- Mini Lamb Souva, cucumber, pickles, tabouli, garlic sauce +\$11ea
- Sticky Lemon & sesame chicken bao, pickled cucumber +\$11ea
- Late night Fried Lasagna, lots of parmesan +\$11ea
- Fried fish, white bread, chunky tartare, malt vinegar +\$11ea
- Hot chips cups, vinegar salt, curry sauce +\$7ea

# 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](mailto:info@riversedgeevents.com.au)

[www.riversedgeevents.com.au](http://www.riversedgeevents.com.au)

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