

River's Edge
E V E N T S

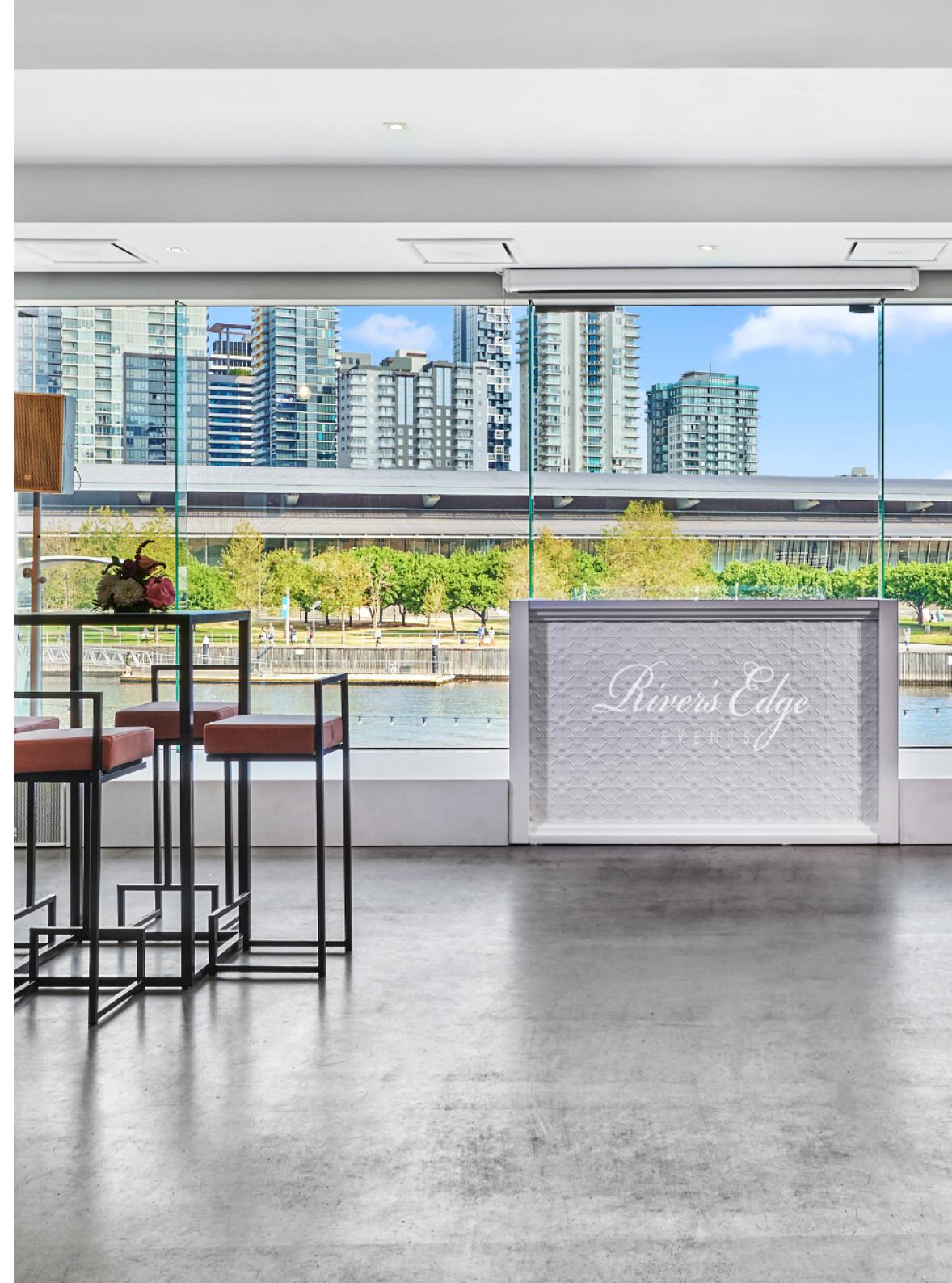
EVENT PACKAGES

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; three projector screens, two LCD Screens 86", 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 2026 and 2027. 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

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

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

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

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
- Macadamia satay beef, crispy onions & garlic
- Chicken & chive dumpling, crunchy chili oil, kelp soy
- Peking duck pancake, hoisin, cucumber, spring onion +\$4pp

Desserts

- Boozy Tiramisu
- Mini mars bar tart, crunchy chocolate
- Petite donut, five-spice sugar

Late Night Snacks

- 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

Canape Packages

- 6 Standard Canapé | 2025/6 \$44pp // 2027 \$46pp
- 8 Standard Canapé | 2025/6 \$54pp // 2027 \$57pp
- 10 Standard Canapé | 2025/6 \$63pp // 2027 \$67pp



DINING MENU

Bread

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

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)+\$5

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

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

Mains

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) +\$5

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

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

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

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

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

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) +\$5.5

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) +\$5

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

Dining Packages

SERVED ALTERNATING

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

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



FEELING HUNGRY

Antipasto & Charcuterie

Served share style

2025/6 \$14.5pp // 2027 \$15pp

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

Served share style

2025/6 \$20pp // 2027 \$21pp

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

Served share style

2025/6 \$11pp // 2027 \$12pp

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

River's Edge
EVENTS



GRAZING STATIONS

Savoury

Antipasto Bar

2025/6 \$29pp // 2027 \$30.5pp

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

Cheese Station

2025/6 \$27pp // 2027 \$28.5pp

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

Cheese & Charcuterie Station

2025/6 \$29pp // 2027 \$30.5pp

A selection of local and imported cheeses and cured meats with marinaded vegetables, dips, quince paste, bread loaves and olives

Oyster Bar

2025/6 \$22.5pp // 2027 \$24pp

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

Sweet

Premium Gelato Station

2025/6 \$20pp // 2027 \$21pp

Guests can enjoy four gelato flavours of your choice, complete with sauces and toppings to customise their serve.

Tailored Stations

Want something uniquely yours? We can tailor a station to match your flavours, theme, or concept
get in touch with our team to find out more



BEVERAGE PACKAGES

River's Edge

	2025/6	2027
2 hours	\$47pp	\$49pp
3 hours	\$56pp	\$59pp
4 hours	\$65pp	\$68pp
5 hours	\$74pp	\$78pp

Sparkling

Mr. Mason Sparkling Cuvee Brut NV,
Multi Regional, AUS

Wine

Dottie Lane Sauvignon Blanc, Multi
Regional, AUS

Henry & Hunter Shiraz Cabernet,
Multi Regional, AUS

Hearts Will Play Rose, Multi Regional,
AUS

Beer

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

Soft Drink

Soft drinks and juices

Signature

	2025/6	2027
2 hours	\$56pp	\$59pp
3 hours	\$65pp	\$68pp
4 hours	\$74pp	\$77pp
5 hours	\$83pp	\$87pp

Sparkling

Mount Paradiso Prosecco NV, SA

Wine

Mill Flat Sauvignon Blanc,
Marlborough, NZ

Lost Woods Chardonnay, Limestone
Coast, SA

Hearts Will Play Rose,
Multi Regional, VIC

Point of Departure Pinot Noir,
Multi Regional, VIC

Beer

River's Edge package, plus;
Carlton Draught
Great Northern Super Crisp 3.5%

Soft Drink

Soft drinks and juices

Ultimate

	2025/6	2027
2 hours	\$69pp	\$72pp
3 hours	\$78pp	\$81pp
4 hours	\$87pp	\$90pp
5 hours	\$96pp	\$100pp

Sparkling

Chandon Brut, Yarra Valley, VIC

Wine

Mill Flat Sauvignon Blanc,
Marlborough, NZ

Mountadam "Five-Fifty"
Chardonnay, Eden Valley, SA

Paloma Riesling, Multi Regional, VIC

Sud Rose, South of France

Wynns Gables Cabernet Sauvignon,
Coonawarra, SA

Coldstream Hills Pinot Noir,
Yarra Valley, VIC

Beer

Signature Package, plus;
Heinikan Lager
Corona

Mt Kosciuszko Pale Ale
Stone & Wood Pale Ale

Soft Drink
Soft drinks and juices

Please note vintages change often, if you are interested in knowing what current vintages we have 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 Dependent 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



CORPORATE & CONFERENCE PACKAGES

Planning a corporate event?

For more tailored options for meetings, conferences and corporate celebrations, explore our Corporate Events Packages available to download from our website.



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



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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