



# WEDDINGS

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2024 PACKAGES

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# A LITTLE ABOUT US

**River's Edge Events 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 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

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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 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

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## Package 1

**\$186 per person**

5 Hour Tier 1 Beverage Package  
3 Standard Canapes On Arrival

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

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Security For Event Duration (5 Hours)

## Package 2

**\$201 per person**

5 Hour Tier 1 Beverage Package  
3 Standard Canapes On Arrival

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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

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Security For Event Duration (5 Hours)

## Package 3

**\$226 per person**

5 Hour Tier 1 Beverage Package  
3 Standard Canapes On Arrival

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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

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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

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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

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Security

## Lunch

### Package

**\$161 per person**

4 Hour Tier 1 Beverage Package

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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

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Security



# CANAPÉ 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







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.

## **\$150 per person | shared style**

(includes 5hr soft drinks package)

### **On the table**

Poppadums, yoghurt, pickles, coriander, tamarind chutney

### **Canapés**

Lentil dhal fritter, coriander, mango chutney

Vegetable samosas, yoghurt, mint

Gol Gappa

### **Bread**

Naan bread, garlic naan, mango chutney, pickles

### **Shared Entrée**

Aloo Gobi, cauliflower, potatoes, chilli, mustard seeds, curry leaves

Chicken pakora, pickles, yoghurt, lemon

Pampri chat, chickpea salad

### **Shared Mains**

Lamb Rogan josh, coriander, red onion

Chicken Korma

Pumpkin curry, fenugreek, cumin, coriander

### **Sides**

Gobi masala

Basmati rice, almonds, fried onions

### **Roving Desserts**

Kheer (rice pudding, cardamom, pistachios)

Gulab Jamun





## 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, marinated 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,  
Argentina  
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.





## 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

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

[synergyeventsgroup.com.au](http://synergyeventsgroup.com.au)

## Kerr Events

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- 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](http://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](mailto:info@riversedgeevents.com.au)

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

