

River's Edge
EVENTS

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 | 2026 \$44pp // 2027 \$46pp

8 Standard Canapé | 2026 \$54pp // 2027 \$57pp

10 Standard Canapé | 2026 \$63pp // 2027 \$67pp



Simplicity at its best. Locally sourced produce designed to delight.

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

2026: 1 course \$52pp | 2 course \$75pp | 3 course \$89.5pp

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



*Antipasto &
Charcuterie*

Served share style
2026 \$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
2026 \$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
2026 \$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

2026 \$29pp // 2027 \$30.5pp

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

Cheese Station

2026 \$27pp // 2027 \$28.5pp

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

Cheese & Charcuterie Station

2026 \$29pp // 2027 \$30.5pp

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

Oyster Bar

2026 \$22.5pp // 2027 \$24pp

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

Sweet

Premium Gelato Station

2026 \$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

	2026	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

	2026	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

	2026	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

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



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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