

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

- Dedicated Event Coordinator
- *Venue Inclusions*
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 2024. 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 +\$4

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 +\$4

Desserts

Boozy Tiramisu

Mini mars bar tart, crunchy chocolate

Petite donut, five-spice sugar

Late Night Snacks

Mini wagyu cheeseburger, awesome sauce, pickles +\$12

Mini Lamb Souva, cucumber, pickles, tabouli, garlic sauce +\$12

Sticky Lemon & sesame chicken bao, pickled cucumber +\$12

Late night Fried lasagna, lots of parmesan +\$12

Fried fish, white bread, chunky tartare, malt vinegar +\$12

Hot chips cups, vinegar salt, curry sauce +\$8

Pricing

6 Standard Canapé | \$39 per person

8 Standard Canapé | \$52 per person

10 Standard Canapé | \$65 per person

Add Substantial Canapé | \$10 per item

(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

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

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

Pricing

1 Course - alternate serve | \$58 - 2 Course - alternate serve | \$78

3 Course - alternate serve | \$98 - \$7 per person per side

SHARED MENU

Create a relaxed and *intimate* ambiance with family-style grazing.

Bread

Fresh ciabatta rolls, butter, Great Ocean Road sea salt

Entree

Hot smoked salmon, cream cheese, crispy caper, pickled shallot, bagel crisp

Wagyu girello pastrami, rye crumb, pickles, gruyere, Russian dressing

Ploughman's plate, local cheese, pickles, meats, crackers

Peking duck spring roll, lettuce wrap, plum sauce (DF)

Roasted pumpkin, brown butter, feta, smoked almonds (V)

Poached chicken salad, soba noodle, fermented chilli

Crispy chicken taco, Louisiana hot sauce, blue cheese mayo

Mains

Roasted lamb shoulder, caper & raisin jus (GF) (DF)

Baked salmon, mustard, herb salad (GF) (DF)

Slow braised chicken, smoked tomato, olive (GF) (DF)

Pork belly, Asian flavours (GF) (DF)

Smoked beef brisket, sweet potato puree (GF) (DF)

Dishes can be altered for dietary requirements upon request.

Sides

Corn on the cob, paprika butter (GF)

Roasted chat potato, smoked salt (VE) (GF)

Garden salad, shallot vinaigrette (VE) (GF)

Iceberg, blue cheese dressing, fried shallot (GF)

Cumin roasted carrots, crispy chickpeas (VE) (GF)

Dessert

Coconut and blueberry tart, raspberry coulis (DF)

Warm jam doughnut, cinnamon sugar (DF)

Warm churros, chocolate, hazelnut sauce

Lemon meringue Raspberry macarons (GF)

Profiteroles, whipped cream, Nutella butterscotch

(GFO) Gluten Free Option Available

(GF) Gluten Free

(DF) Dairy Free

(VE) Vegan

(VEG) Vegetarian

Pricing

2 Course – shared style | \$83

3 Course – shared style | \$103

\$7 per person per side



River's Edge
EVENTS

FEELING HUNGRY

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

GRAZING STATIONS

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

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 4 flavours with saucings and toppings

Doughnut Bar | \$12 per person

Glazed doughnuts; raspberry, chocolate, vanilla and sugar coated

Bespoke options available.

BEVERAGE PACKAGES

Package 1

2 Hours | \$48 per person
3 Hours | \$58 per person
4 Hours | \$68 per person
5 Hours | \$78 per person

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

2 Hours | \$58 per person
3 Hours | \$68 per person
4 Hours | \$78 per person
5 Hours | \$88 per person

Sparkling

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

Wine

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

Beer

Furphy Ale
Carlton Draught
James Boag's Premium Light

Cider

James Squire Orchard Crush Cider

Soft Drink

Soft drinks and juices

Package 3

2 Hours | \$68 per person
3 Hours | \$78 per person
4 Hours | \$88 per person
5 Hours | \$98 per person

Sparkling

Hare & Tortoise Prosecco NV, King
Valley, VIC

Wine

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

Beer

Furphy Ale
Heineken
James Boag's Premium Light
Carlton Draught

Cider

James Squire Orchard Crush Cider

Soft Drink

Soft drinks and juices

Package 4

2 Hours | \$78 per person
3 Hours | \$88 per person
4 Hours | \$98 per person
5 Hours | \$108 per person

Sparkling

Piper Heidsieck Cuvee Brut
Champagne, Reims, France

Wine

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

Beer

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

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

\$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

BREAKFAST PACKAGES

Shared Breakfast

\$48 per person | 4 items (2 small, 2 large) tea & coffee, juices

\$58 per person | 6 items, tea & coffee, juices

Freshly brewed tea and coffee and a selection of juices are included for the duration of your event

Yoghurt fruit pots, muesli, honey syrup (DF)

Mini croissant, smoked ham and cheese Orange friand (GF) (DF)

Muesli slice (DF)

Banana bread, cultured butter

Bacon and egg English muffin, HP butter

Bircher muesli, compressed apple, cinnamon yoghurt (V)

Fresh and compressed fruits, leatherwood honey, quinoa (GF) (DF)

Mini Danish pastries

Smoothie of the day

Fresh fruit platter (VE) (GF)

Coconut honey and oat muffin (DF)

Plated Breakfast

\$48 per person | 1 plated option, tea & coffee, juices

\$58 per person | 1 plated option, fruit platter, tea & coffee, juices

+\$5 per person | Upgrade to an Alternate Serve plated breakfast package

Freshly brewed tea and coffee and a selection of juices are included for the duration of your event

Belgian waffle, free range bacon, maple butter

Belgian waffle, poached pear, leatherwood honey cream (V)

Bostin bean cassoulet, free range egg, salsa verde, brioche crumb (V)

Scrambled or poached eggs on sourdough with your choice of two sides:

- Free range bacon
- Avocado
- Smoked salmon
- Boston beans
- Pork and sage sausage
- Button mushrooms ala grecque
- Slow roasted tomato

(GF) Gluten Free

(DF) Dairy Free

(VE) Vegan

(VEG) Vegetarian

CONFERENCE PACKAGES

Half Day Conference

\$78 per person

Select from two morning OR afternoon tea items, three sandwiches and two salads items. Includes tea & coffee, juices.

Full Day Conference

\$98 per person

Select from two morning AND afternoon tea items, three sandwiches and two salads items. Includes tea & coffee, juices.

Add on: Coffee Cart

\$15 per person

3 hours duration. Minimum 50 people.

See next page for package menus



CONFERENCE PACKAGES

Morning & Afternoon Tea

Lemon & Blueberry Mini Muffin (DF)
Flourless Chocolate Mini Muffin (GF)
Pumpkin Feta & Cheese Mini Muffin (V)
Fresh Scone, Cream, Strawberry Preserve
Sliced Or Whole Fresh Fruit (VE) (GF)
Beef And Mushroom Pie (DF)
Chicken And Leek Pie (DF)
Pork Steamed Bun, Chilli And Ginger (DF)
Steamed Teriyaki Mushroom Bun (VE)
Muesli Slice (VE)
Chocolate Lamington (GF) (DF)
Caramel Slice (GF)
Chocolate Macadamia Brownie
Assorted Mini Doughnuts
Mini Eclairs Assorted Macaron (GF) *
Banana Cake, Cream Cheese Frosting
Chocolate Raspberry Cake (VE)

Sandwiches

A selection of breads, ciabatta, baguettes & wraps:

- Poached chicken, herb mayonnaise
- Smoked ham, cheese, tomato & mustard
- Wagyu beef pastrami, cheese, pickles
- Soft boiled egg, curry mayonnaise, baby cress
- Cheddar cheese, piccalilli, watercress

Salads

Caesar, baby cos, parmesan, croutons (V)

Orzo pasta, bacon bits, iceberg, tomato salsa (DF)

Greek salad, feta, red onion, olive, quinoa (V) (DF) (GF)

Mixed leaves, cucumber, roasted capsicum, cherry tomato, balsamic (VE) (GF)

Caprese, seasonal tomato, mozzarella, basil, balsamic (V) (GF)

(GF) Gluten Free

(DF) Dairy Free

(VE) Vegan

(VEG) Vegetarian



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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