



WEDDINGS

2025 PACKAGES

A LITTLE ABOUT US

River's Edge Events 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 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; Three projector screens, two LCD 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

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.



WEDDING PACKAGES

Package 1

\$186 per person

5 Hour Tier 1 Beverage Package
3 Standard Canapes On Arrival

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

Security For Event Duration (5 Hours)

Package 2

\$201 per person

5 Hour Tier 1 Beverage Package
3 Standard Canapes On Arrival

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

Security For Event Duration (5 Hours)

Package 3

\$221 per person

5 Hour Tier 1 Beverage Package
3 Standard Canapes On Arrival

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

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

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

Security

Lunch

Package

\$161 per person

4 Hour Tier 1 Beverage Package

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

Security



CANAPÉ 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

(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

\$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, marinaded 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, 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 four flavours, with toppings and sauces

Doughnut Bar | \$12 per person

Glazed doughnuts; raspberry, chocolate, vanilla and sugar coated

Bespoke options available.

Package 1

Included in all wedding packages

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

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 Refreshing 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 Refreshing 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 Refreshing 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

- 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



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

www.riversedgeevents.com.au

