



Meetings & Events Kit

Australian
Venue Co.

River's Edge
EVENTS



“EXPERIENCES WORTH SHARING”

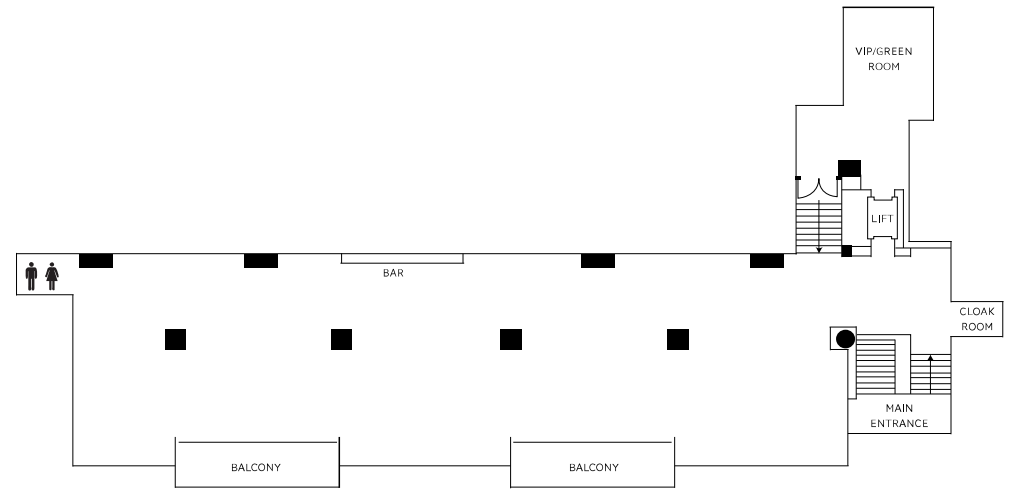
River’s Edge Events is a renowned Melbourne venue, located within walking distance to South Wharf, MCEC, CBD, Crown, Crowne Plaza and Southern Cross Station.

Boasting 180 degree views all year round; River’s Edge Events is best known for its pristine views of the Yarra River, and city surrounds, offering an abundance of natural light from all angles.

The Rivers Edge team prides itself on delivering unforgettable experiences that can be tailored to suit your taste, budget and style.

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 (lounge and high bars) and décor pieces
- 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



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

CAPACITIES

- **Cocktail** 550
- **Seated (no dance floor)** | 220
- **Seated (dance floor)** | 180



Rivers Edge offers an array of menu packages specifically designed to be tailored and personalised. We understand the importance of giving your guests the ultimate experience and this can be achieved through our food and beverage offerings.

We recommend using our packages as a base and tailoring accordingly

Canapé Packages

MEAT

Cheeseburger spring rolls, awesome sauce
Pork belly taco, cucumber, hoisin (DF)
Peking duck spring roll, hoisin, cucumber (DF)
Chicken sausage roll, truffle mayonnaise (DF)
Chorizo & goats cheese tart, baby basil (GF)
Lamb macaroni & cheese croquette, caper mayonnaise
Duck steamed bun, lemongrass & lime (DF)
Bolognese arancini, smoked sour cream

SEAFOOD

Fried prawn dumplings, crisps, wasabi (DF)
Kimchi rice paper roll, soy dipping sauce (DF) (GF)
Smoked cod arancini, pea, curry mayonnaise
Smoked salmon taco, cream cheese, wasabi sesame
Sesame prawn toast, chilli soy (DF)

VEGETABLE

Gingered mushroom steam bun (DF)
Whipped goats cheese taco, baby basil, puffed grains
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
Vegan rice paper roll, soy sauce (VE) (GF)

ROVING DESSERT

Warm jam doughnut, cinnamon sugar (V) (DF)
Golden Gaytime popsicle, salted caramel (GF) (V)
Salted caramel mini éclair (V)
Warm churros, chocolate, hazelnut sauce (V)*
Lemon meringue (V)*
Raspberry macarons (GF) (V)*
Profiteroles, whipped cream, Nutella butterscotch (V)*

\$5.00 per item, per person | 1 canapé

SUBSTANTIAL CANAPÉS

Gnocchi, smoked tomato, parmesan crumb (V)
Ravioli of roasted pumpkin, sage & burnt butter, crisp leaves (V)
Flinders Island lamb shoulder, chickpea, scorched cucumber, pita crumb (DF)
Baby cheeseburger, pickles, awesome sauce
Fried chicken, pickled gherkin, curry mayonnaise (DF)
Macaroni & cheese, three cheese, herb crumb (V)
Three cheese empanada, chimichurri (V)

\$8.00 per item, per person | 1 substantial canapé

*contains nuts



Seated Packages | Classic Menu

The Classic Menu is simplicity at its best; an enticing range of locally sourced produce designed to delight each and every one of your guests.

Fresh ciabatta rolls, butter, Great Ocean Road sea salt

ENTRÉE

Wagyu girello pastrami, rye crumb, pickles, gruyere, mustard gel (DF)
Hot smoked salmon, cream cheese, crispy caper, pickled shallot, bagel crisp
Pan fried gnocchi, smoked tomato, ricotta (V)
Globe artichoke fried, chickpea puree, confit lemon, crisp leaves (GF) (VE)
Ricotta Raviolo, basil, wash rind cheese, pea tendrils (V)
Slow roasted pork belly, apple, fennel, raddish, crackle (DF) (GF)
Flinders Island lamb shoulder, chickpea, scorched cucumber, pita crumb (DF)

MAIN

Seared snapper, caramelised cauliflower, fennel & citrus salad, tapioca crunch (GF) (DF)
Chicken breast, potato mash, sesame broccolini, mustard jus, parsley & shallot salad (GF)
Braised beef cheek, roasted sweet potato, peas, mustard fruit slaw (GF) (DF)
Flinders Island lamb shoulder, carrot, curried cauliflower, rice crispy (DF) (GF)
Roasted cauliflower, toasted grains, truffle buffalo cheese, caper & raisin (V)
Pork belly, red cabbage, bok choy, fermented chilli, crackling (GF) (DF)
Tasmanian salmon, miso, fennel, black bean salsa, seaweed rice crisp (GF) (DF)
Roast vegetable tart, vegan cheese, pumpkin puree, rocket salad (VE) (GF)

SIDES

Roasted chat potato, smoked salt (VE) (GF)
Garden salad, seeded mustard vinaigrette (VE) (GF)
Iceberg, blue cheese dressing, fried shallot (V) (GF)
Green beans, lemon & herb oil (VE) (GF)
Cumin roasted carrots, crispy chickpeas (VE) (GF)
Slow roasted pumpkin, salt & vinegar pepita seeds (VE) (GF)

DESSERT

Coconut & blueberry tart, raspberry coulis (DF)
Buffalo milk panna cotta, vanilla bean, berries, granola
Rice pudding, vanilla, poached rhubarb, puffed grains (GF)
Compressed watermelon, gin & cucumber juice, granita (VE) (GF)
Strawberry cheesecake, white chocolate crumb (V)
Belgian waffle, salted caramel ice-cream, strawberry, peanut brittle*

TEA AND COFFEE

2 COURSE

\$65.00 per person | Set serve Entrée OR Dessert, Alternate serve Main

\$70.00 per person | Alternate Serve Entrée OR Dessert, Alternate Serve Main

3 COURSE

\$90.00 per person | Alternate Serve Entrée, Main and Dessert

Add a side dish to accompany your main course | \$3 per person, per side

*contains nuts



Seated Packages | Luxe Menu

Our Luxe Menu is designed to WOW; offering high end produce and culinary techniques sure to astound your most discerning and epicurean guests.

Freshly baked fusette, Le Conquerant butter, Murray River salt

ENTRÉE

Salt baked parsnip, caramelised puree, spring peas, crisps (VE) (GF)
Free range pork Capocollo, peperonata, crisp skin, vintage balsamic (DF) (GF)
Slow cooked hens egg, pea puree, asparagus, truffle crumb (DF) (V)
Lobster raviolo, shellfish sauce, prawn cracker crumble
Seared scallop, black garlic, frizae & pine nut salad (DF) (GF)

MAIN

Roasted chicken breast, poached thigh, potato gratin, leek, sprouts (GF)
Eye fillet, potato mash, tartare condiments, cured yolk, jus (GF)
Crispy skin barramundi, zaatar pumpkin seed puree, pico de gallo, smoked chickpea (DF) (GF)
Miso eggplant, roasted capsicum, smoked almond, compressed radish (GF) (VE)
Flinders Island lamb loin, neck rolled in ash, potato gratin, heirloom carrot (GF)

SIDES

Roasted chat potato, smoked salt (VE) (GF)
Garden salad, seeded mustard vinaigrette (VE) (GF)
Iceberg, blue cheese dressing, fried shallot (V) (GF)
Green beans, lemon & herb oil (VE) (GF)
Cumin roasted carrots, crispy chickpeas (VE) (GF)
Slow roasted pumpkin, salt & vinegar pepita seeds (VE) (GF)

DESSERT

Chocolate fondant, vanilla bourbon ice-cream, freeze dry mandarin (V)
Lemon curd Bombe Alaska, candy lime syrup, macaron (GF)*
Chocolate opera cake, hazelnut sauce, salted pretzel praline (V)
Caramelised pineapple, passionfruit sorbet, yuzu tapioca (VE)
Crepe suzette, vanilla bourbon ice-cream, orange confit

TEA AND COFFEE

2 COURSE

\$75.00 per person | Set serve Entrée OR Dessert, Alternate serve Main
\$80.00 per person | Alternate Serve Entrée OR Dessert, Alternate Serve Main

3 COURSE

\$100.00 per person | Alternate Serve Entrée, Main and Dessert

Add a side dish to accompany your main course | \$3 per person, per side

*contains nuts



Seated Packages | Family Style

Our family style packages are perfect for creating a relaxed and intimate ambience.

Fresh ciabatta rolls, butter, Great Ocean Road sea salt

ENTRÉE

Hot smoked salmon, cream cheese, crispy caper, pickled shallot, bagel crisp
Wagyu girello pastrami, rye crumb, pickles, gruyere, mustard gel (DF)
Ploughman's plate, local cheese, pickles, meats, crackers
Peaking duck spring roll, lettuce wrap, plum sauce (DF)
Roasted pumpkin, brown butter, feta, smoked almonds *
Poached chicken salad, soba noodle, fermented chilli
Crispy chicken taco, Louisiana hot sauce, blue cheese mayo

MAIN

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)

SIDES

Corn on the cob, paprika butter (V) (GF)
Roasted chat potato, smoked salt (VE) (GF)
Garden salad, shallot vinaigrette (VE) (GF)
Iceberg, blue cheese dressing, fried shallot (V) (GF)
Cumin roasted carrots, crispy chickpeas (VE) (GF)

ROVING DESSERT

Coconut and blueberry tart, raspberry coulis (DF) (V)
Golden Gaytime popsicle, salted caramel (GF) (V)
Warm jam doughnut, cinnamon sugar (V) (DF)
Warm churros, chocolate, hazelnut sauce (V)*
Lemon meringue (V)
Raspberry macarons (GF) (V)*
Profitta rolls, whipped cream, Nutella butterscotch (V)*

\$75.00 per person | 2 Courses

Select from two entrées OR desserts, two mains and one side dish

\$95.00 per person | 3 Courses

Select from two entrées, two mains, two desserts and one side dish

Both packages include bread and tea & coffee.

*contains nuts



SHARED PLATTERS

Antipasto & Charcuterie | \$200 per table | 2 boards, share style

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 | \$200 per table | 2 boards, share style

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 & Tarago shadows of blue

Dips & Pita Bread | \$50.00 per table | 2 boards, share style

Chefs selection three dips accompanied with warm pita breads & grissini sticks

Fruit | \$50.00 per table | 2 boards, share style

Selection of fresh Australian local and tropical fruits

DESSERT STATIONS

Why not spoil your guests with one or more of our exciting dessert stations?

Perfectly styled, these interactive stations are sure to be a talking point for your guests.

We take care of the hire, set up and styling of your food station for a flat fee of \$500.

Candy Bar | \$15.00 per person

Our Event Coordinators will assist in tailoring your sweet station, choosing sweets that will suit your event theme and colour scheme amongst our chic florals and assorted glass jars

Ice Cream Bar | \$15.00 per person

Vanilla ice-cream cups soft served by our attendant, garnished by your guests

Sauces: Strawberry, chocolate, caramel

Toppings: Sprinkles, M&M’s, marshmallow, Bailey’s cream, pistachio chocolate bark, chilli caramel praline, poached fruits

Doughnut Bar | \$15.00 per person

Glazed doughnuts; raspberry, chocolate, vanilla and sugar coated

Speak to a member of our team to create a bespoke food station for your event!



Breakfast Packages

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

SHARED BREAKFAST

Yoghurt fruit pots, muesli, honey syrup (DF)
Mini croissant, smoked ham and cheese
Orange friand (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 (DF)
Smoothie of the day
Fresh fruit platter (VE) (GF)
Coconut honey and oat muffin (DF)

Shared Breakfast Items

\$30.00 per person | 4 items, tea & coffee, juices

\$40.00 per person | 6 items, tea & coffee, juices

PLATED BREAKFAST

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
- Bostin beans
- Pork and sage sausage
- Button mushrooms ala grecque
- Slow roasted tomato

Plated Breakfast Package

\$35.00 per person | 1 plated option, tea & coffee, juices

\$45.00 per person | 1 plated option, fruit platter, tea & coffee, juices

\$5.00 per person | Upgrade to an Alternate Serve plated breakfast package



Conference Packages

MORNING AND AFTERNOON TEA

Lemon & blueberry mini muffin (DF)
Flourless chocolate mini muffin
Pumpkin feta & cheese mini muffin
Fresh scone, cream, strawberry preserve
Sliced or whole fresh fruit (VE) (GF)
Mini rhubarb crumble
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)
Strawberry lamington (DF)
Caramel slice (GF)
Chocolate macadamia brownie
Assorted mini doughnuts
Mini eclairs
Assorted macaron (GF)
Banana cake, cream cheese frosting

Half Day Conference | \$65.00 per person

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

SANDWICHES

A selection of breads, ciabatta, baguettes and 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)
Waldorf, apple, celery, candy walnuts, baby cos (DF) (GF)
Caprese, seasonal tomato, mozzarella, basil, balsamic (V) (GF)

Full Day | \$85.00 per person

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



Beverage Packages

TIER 1

Select 3 of the following beverages:

Seppelt 'The Drives' NV Pinot Chardonnay, SA
821 South Sauvignon Blanc 2015, South Marlborough, NZ
Seppelt 'The Drives' Chardonnay 2016, Henty, VIC
T'Gallant 'Cape Schanck' Pinot Noir 2015, Mornington Peninsula, VIC
West Cape Howe 'Cape to Cape' Shiraz 2015, Great Southern, WA

Furphy
James Boag's Premium Light
Soft drinks and juices

TIER 2

Select 4 of the following beverages:

Chant du Midi Blanc de Blanc NV, Aude Valley, France
Brokenwood Pinot Gris 2015, Beechworth, VIC
Langmeil 'High Road' Chardonnay 2015, Barossa Valley, SA
Chaffey Bros 'Dufte Punkt' Gewurztraminer, Riesling, Weiber Herold 2015, Eden Valley, SA
Chaffey Bros 'La Resistance' Grenache, Syrah, Mourvedre 2014, Barossa Valley, SA
Opawa Pinot Noir 2014, Marlborough, NZ
Hay Shed Hill Cabernet Sauvignon 2014, Margaret River, WA

Furphy
James Boag's Premium Light
Your choice of 1 premium beer
Soft drinks and juices

TIER 3

Select 5 of the following beverages:

Heemskerk 'Georg Jensen' Hallmark Cuvee NV, TAS
Kooyong 'Beurrot' Pinot Gris 2016, Mornington Peninsula, VIC
Nautilus Estate Chardonnay 2016, Marlborough NZ
Freycinet Riesling 2017, East Coast, TAS
Last Horizon Pinot Noir 2012, Tamar Valley, TAS
Bowen Estate Shiraz 2014, Coonawarra, SA
Bodega 'Conde Veldemar' Crianza DOC Tempranillo 2011, Rioja, Spain

Furphy
James Boag's Premium Light
Your choice of 2 premium beers
Soft drinks, sparkling mineral water and juices

TIER 1

3 Hours | \$46.00 per person
4 Hours | \$56.00 per person
5 Hours | \$66.00 per person

TIER 2

3 Hours | \$53.00 per person
4 Hours | \$63.00 per person
5 Hours | \$73.00 per person

TIER 3

3 Hours | \$62.00 per person
4 Hours | \$72.00 per person
5 Hours | \$82.00 per person

Beverages can also be served on a consumption basis, speak to a member of our team today.

SOFT DRINK PACKAGES

A selection of soft drinks and juices

3 hours | \$15.00 per person
4 hours | \$20.00 per person
5 hours | \$25.00 per person

BEVERAGE UPGRADES

CHAMPAGNE UPGRADES

\$15 per person
Mumm Cordon Rouge NV

WINE

\$3.00 per person
Yalumba Christobel Moscato, 2017, South Australia

BEER UPGRADES

\$5.00 per person | select one of the following;
James Squire 150 Lashes Pale Ale, James Squire Orchard Crush, James Boag's Draught

\$7.00 per person | select one of the following;
Heineken, Kirin, Coopers Pale Ale, Mt Kosciuszko Pale Ale

Spirits & Cocktails

SPIRIT PACKAGES

Smirnoff Vodka, Bullet Bourbon, Gordon's Gin, Bacardi Rum & Johnny Walker Red Label Whiskey

3 hours | \$12.00 per person

4 hours | \$15.00 per person

5 hours | \$18.00 per person

COCKTAILS

\$10.00 per person | Select one of the following options:

Mimosa | Sparkling wine, chilled citrus juice, served in a champagne flute

Bellini | Sparkling wine, peach puree, served in a champagne flute

Aperol Spritz | Aperol, sparkling wine, a dash of soda, a zesty orange twist, served in a champagne flute

\$15.00 per person | Select one of the following options:

Espresso Martini | Vodka, coffee, vanilla & burnt orange, served in a martini glass

Seasonal Cocktail | Speak to a team member for the selections available

\$20.00 per person | Bespoke cocktail

Speak with our team to request a cocktail of your choice



LET US SHOW YOU MORE ...

Contact a member of our team today for a personalised meeting and tour of Rivers Edge Events

03 8563 0072

info@riversedgeevents.com.au

www.riversedgeevents.com.au

