“EXPERIENCES WORTH SHARING”

Boasting 180 degree views over Melbourne's skyline and Yarra River, River's Edge Events wows upon every entrance with floor to ceiling glass expanses, modern design featuring polished concrete floors and two Juliet balconies offering full water frontage.
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 Bridal Suite

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, water front 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
When it comes to our Ceremony and Reception 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...

I. $138.00 per person
Five hour House Beverage Package
Selection of 3 canapés on arrival per person
Freshly baked ciabatta, salted butter
Classic Entrée (set serve)
Classic Main (alternate serve)
Choice of side
Your wedding cake | platter per table or roving
Tea and coffee

II. $148.00 per person
Five hour House Beverage Package
Selection of 3 canapés on arrival per person
Freshly baked ciabatta, salted butter
Classic Entrée (set serve)
Classic Main (alternate serve)
Dessert (two roving)
Choice of side
Your wedding cake | platter per table or roving
Tea and coffee

III. $163.00 per person
Five hour House Beverage Package
Selection of 3 canapés on arrival per person
Freshly baked ciabatta, salted butter
Classic Entrée (alternate serve)
Classic Main (alternate serve)
Dessert (alternate)
Choice of two sides
Your wedding cake | platter per table or roving
Tea and coffee

$1,100.00 Ceremony Fee
One hour duration (speak to the team for the available ceremony start times)
100 black leather chairs
One registration table
Canapés

**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) (VE)
- 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)*
- Banoffie pie taco, salted caramel

$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
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, Russian dressing (DF)
Hot smoked salmon, cream cheese, crispy caper, pickled shallot, bagel crisp
Pan fried gnocchi, pea, spinach, ricotta, tendrils (V)
Globe artichoke fried, chickpea puree, confit lemon, crisp leaves (GF) (VE)
Ricotta ravioli, smoked tomato and black garlic, crispy shallot (V)
Pork croquette, caramelised apple, brussel sprout slaw (DF)
Flinders Island lamb shoulder, chickpea, scorched and pickled cucumber, pita crumb (DF)

MAIN
Seared snapper, red pepper braised beans, peppernada, sago crunch, green oil (GF) (DF)
Chicken breast, potato mash, sesame broccolini, mustard jus, parsley & shallot salad (GF)
Baked brisket, sweet potato, peas, mustard fruit slaw (GF) (DF)
Flinders Island lamb shoulder, carrot, curried cauliflower, rice crispy (DF) (GF)
Pumpkin cannelloni, peseta, fetta, pepitta seeds, sage butter (V)
Pork belly, celeriac, Szechuan eggplant, spring onion dressing (GF) (DF)
Tasmanian salmon, miso, capsicum, 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
Buffalo milk panna cotta, vanilla bean, berries, granola
Mango sticky rice, coconut & kaffir lime (VE) (GF)
Mars Bar Chocolate tart, coffee cream, salted pretzels
Warm sticky date, clotted cream, vanilla butterscotch
Strawberry cheesecake, white chocolate crumb
Belgian waffle apple pie, maple cream fraiche

TEA AND COFFEE
Add an additional side dish to accompany your Main Course | $3 per person, per side
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**
- Potato terrine, broad bean, cured yolk, bacon & mustard (GF)
- Smoked pork knuckle sandwich, pickled cabbage, honey mustard (DF)
- Salt baked Jerusalem artichoke, truffle, bay infused puree, whipped goats curd (V) (GF)
- Lobster raviolo, saffron poached prawn, shellfish sauce
- Seared scallop, black garlic & parsnip, 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)
- Pumpkin ravioli, spinach and pea, zucchini flower (V)
- Confit duck leg, green lentils, broad beans, beetroot, orange (GF) (DF)

**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**

$10.00 per person | Upgrade your Wedding Package to Luxe

*contains nuts
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)

Upgrade your Wedding Package to Family Style

$10.00 per person | 2 Courses
Select from two entrées OR desserts, two mains and one side dish

$15.00 per person | 3 Courses
Select from two entrées, two mains, two desserts and one side dish

*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!
HOUSE BEVERAGE PACKAGE (Included in reception packages)
House Sparkling Wine
House White Wine
House Red Wine
Furphy
James Boag’s Premium Light
Soft drinks and juices

BEVERAGE UPGRADES

CHAMPAGNE
$15.00 per person
Mumm Champagne, Rouge NV

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

BEER
$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

BEVERAGE PACKAGE UPGRADES
Upgrade to one of our Premium Beverage Packages:

Upgrade to Tier 1 | $5.00 per person
Upgrade to Tier 2 | $12.00 per person
Upgrade to Tier 3 | $21.00 per person

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:
- Veuve d’Argent Cuvee Prestige Blanc de Blanc Brut, France
- Brokenwood Pinot Gris 2015, Beechworth, VIC
- Langmeil ‘High Road’ Chardonnay 2015, Barossa 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
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

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