

River's Edge
EVENTS

EVENTS PACKAGES

A LITTLE BIT ABOUT US

RIVER'S EDGE EVENTS IS A PREMIUM WATERFRONT VENUE
IN THE HEART OF 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.



ALL THE DETAILS

LOCATION

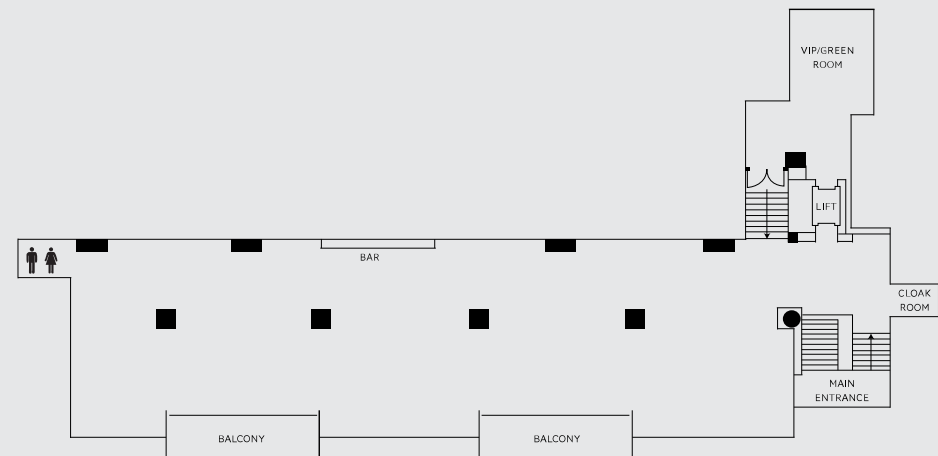
LEVEL 1,
18/38 SIDDELEY STREET
MELBOURNE VIC 3000

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	550
Seated Without Dancefloor	220
Seated With Dancefloor	200
Theatre	250
Cabaret	180



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 (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.



CANAPE MENU

MEAT

Cheeseburger spring rolls, burger sauce
Pork belly taco, cucumber, hoisin (DF)
Peking duck spring roll, hoisin & plum (DF)
Pork & fennel sausage roll, miso mayonnaise
Beef carpaccio, sauce grabiche, truffle aioli
Lamb macaroni & cheese croquette, caper mayonnaise
Duck steamed bun, lemongrass & lime (DF)
Bolognese arancini, smoked sour cream

SEAFOOD

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

VEGETABLE

Gingered mushroom steam bun (DF)
Whipped goats cheese taco, puffed grains, celery leaf powder
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)

***contains nuts**

SWEET

White chocolate and raspberry cheesecake cone
Golden Gaytime popsicle, salted caramel
Baby Mars Bar tart (GF)
Warm churros, chocolate, hazelnut sauce *
Lemon meringue (GF)
Raspberry macarons (GF) *
Banoffie pie taco, salted caramel

SOMETHING MORE

Pan fried gnocchi, pea, spinach, ricotta, tendrils
Ravioli of roasted pumpkin, sage & brunt butter, crisp leaves
Flinders Island lamb shoulder, chickpea, scorched cucumber, pita crumb
Baby cheeseburger, pickles, awesome sauce
Fried chicken, pickled gherkin, curry mayonnaise
Macaroni & cheese, three cheese, herb crumb
Three cheese empanada, chimichurri



CLASSIC SET MENU

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

Fresh ciabatta rolls, butter, Great Ocean Road sea salt

ENTRÉE

Wagyu girello pastrami, rye crumb, pickles, gruyere, Russian dressing
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 (GF) (DF)
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) *

***contains nuts**

Dishes can be altered for dietary requirements upon request.

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 (GF)

DESSERT

Coconut & blueberry tart, raspberry coulis (DF)
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

LUXE SET MENU

High End Culinary Techniques. Designed to WOW our epicurean guests.

Freshly baked fusette, Le Conquerant butter, Murray River salt

ENTRÉE

Potato terrine, broad bean, cured yolk, bacon emulsion (GF)

Smoked pork knuckle sandwich, pickled cabbage, honey mustard (DF)

Salt baked Jerusalem artichoke, truffle, bay infused puree, whipped goats curd (V) (GF)

Lobster ravioli, saffron poached prawn, shellfish sauce

Seared scallop, black garlic & parsnip, frizae & pine nut salad (GF) (DF) *

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 (GF) (DF)

Pumpkin ravioli, spinach and pea, zuchinni flower (V)

Confit duck leg, green lentils, broad beans, beetroot, orange, (GF) (DF)

***contains nuts**

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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 (GF)

DESSERT

Chocolate fondant, vanilla bourbon ice-cream, freeze dry mandarin

Lemon curd Bombe Alaska, candy lime syrup, macaron (GF) *

Chocolate opera cake, hazelnut sauce, salted pretzel praline *

Caramelised pineapple, passionfruit sorbet, yuzu tapioca (VE)

Crepe suzette, vanilla bourbon ice-cream, orange confit

SHARED MENU

Create a relaxed and intimate ambiance with family style grazing.

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, Russian dressing

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

Peaking 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

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)

***contains nuts**

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)

Golden Gaytime popsicle, salted caramel (GF)

Warm jam doughnut, cinnamon sugar (DF)

Warm churros, chocolate, hazelnut sauce*

Lemon meringue

Raspberry macarons (GF) *

Profitta rolls, whipped cream, Nutella butterscotch *



FEELING HUNGRY

ANTIPASTO

Antipasto & Charcuterie | 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 | 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 | 2 boards, share style

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

SUPPERTIME SNACKS

Crispy fried chicken tenderloin taco, Louisiana hot sauce, blue cheese mayo

Salt and pepper squid, vinegar, lemon

Mini beef burger, cheese, pickles, burger sauce

French fries, parmesan, truffle

3 cheese toasty

Mini American hotdog

Fried fish taco chips, lemon, tartare sauce

Mini pizza



FOOD STATIONS

SAVOURY

Antipasto Bar

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

Oyster Bar

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

China Town

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

New Orleans

Fried chicken Po' Boy on a milk roll with Tabasco mayonnaise, beef brisket with pickled slaw and smokey BBQ sauce, triple cheese empanada with Dijon mustard

SWEET

Candy Bar

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

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

Glazed doughnuts; raspberry, chocolate, vanilla and sugar coated

Bespoke options available. Please discuss further with a member of our team.



BREAKFAST PACKAGES

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

SHARED BREAKFAST

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

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



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)
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)
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)
Sacher Framboise (GF)
Lemon meringue (GF) (V)

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)
Waldorf, apple, celery, candy walnuts, baby cos (DF) (GF)
Caprese, seasonal tomato, mozzarella, basil, balsamic (V) (GF)



BEVERAGE PACKAGES

PACKAGE 1

Edge of the World Sparkling Wine
Edge of the World White Wine
Edge of the World Red Wine

Furphy
James Boag's Premium
Light soft drinks and juices

PACKAGE 2

Select 3 of the following beverages:

Seppelt 'The Drives' NV Pinot Chardonnay,
South Australia

2015 821 South Sauvignon Blanc 2015,
South Marlborough, NZ

2016 Seppelt 'The Drives' Chardonnay
2016, *Henty, VIC*

2015 T'Gallant 'Cape Schanck' Pinot Noir
2015, *Mornington Peninsula, VIC*

2015 West Cape Howe 'Cape to Cape'
Shiraz 2015, *Great Southern, WA*

Furphy
James Boag's Premium Light
Soft drinks and juices

PACKAGE 3

Select 4 of the following beverages:

Veuve D'Argent Cuvee Prestige Blanc de
Blancs Brut, *France*

2015 Brokenwood Pinot Gris 2015,
Beechworth, VIC

2015 Langmeil 'High Road' Chardonnay
2015, *Barossa Valley, SA*

2015 Chaffey Bros 'Dufte Punkt'
Gewurztraminer, Riesling, Weiber Herold,
Eden Valley, SA

2014 Chaffey Bros 'La Resistance'
Grenache, Syrah, Mourvedre,
Barossa Valley, SA

2014 Opawa Pinot Noir 2014,
Marlborough, NZ

2014 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

PACKAGE 4

Select 5 of the following beverages:

Heemskerk 'Georg Jensen' Hallmark Cuvee
NV, *TAS*

2016 Kooyong 'Beurrot' Pinot Gris 2016,
Mornington Peninsula, VIC

2016 Nautilus Estate Chardonnay 2016,
Marlborough NZ

2017 Freycinet Riesling 2017,
East Coast, TAS

2012 Last Horizon Pinot Noir 2012,
Tamar Valley, TAS

2014 Bowen Estate Shiraz 2014,
Coonawarra, SA

2011 Bodega 'Conde Veldemar' Crianza
DOC Tempranillo *Rioja, Spain*

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

BEVERAGE UPGRADES

CHAMPAGNE

Mumm Cordon Rouge NV

WINE

2017 Yalumba Cristobel Moscato, SA

BEER

Heineken

James Square 150 Lashes Pale Ale

James Squire Orchard Crush

James Boag's Draught

Kirin

Coopers Pale Ale

Mt Kosciuszko Pale Ale

SPIRITS

Smirnoff Vodka

Bullet Bourbon

Gordon's Gin

Bacardi Rum

Johnny Walker Red Label Whiskey

MIXED COCKTAILS

Mimosa, Bellini, Classic Cosmo, Classic Sangria, Aperol Spritz, Espresso Martini,

Gluwein, Green Apple Mojito, Miami Iced Tea, Passionfruit Caprioska, Pink

Grapefruit Caprioska

BEVERAGE CART

Whiskey Cart

Johnny Walker Black, Chivas Regal 12 yr old, Glenmorangie Original, Talisker Skye, Bailey's Irish Cream, Baileys of Glenrowan Founder Classic Muscat. All served in retro crystal decanters with soda and ice as you like it.





PRICING

CANAPE MENU

Standard Canapé | \$5 per item
Substantial Canapé | \$8 per item
Suppertime Snack Canapé (excluding fries) | \$8 per item
French Fries | \$5

CLASSIC MENU

2 Course Classic Menu - alternate serve | \$70
3 Course Classic Menu – alternate serve | \$90

LUXE MENU

2 Course Menu – alternate serve | \$80
3 Course Menu – alternate serve | \$100

SHARED MENU

2 Course Menu – shared style | \$75
3 Course Menu – shared style | \$95
Sides | \$3

ANTIPASTO

Antipasto & Charcuterie - 2 boards, share style | \$200 per table
Cheese - 2 boards, share style | \$200 per table
Dips & Pita Bread - 2 boards, share style | \$50 per table
Fruit | 2 boards, share style | \$50 per table

FOOD STATIONS

All food stations start from \$15 per person

BREAKFAST PACKAGES

Shared Breakfast Items

\$30 per person | 4 items, tea & coffee, juices
\$40 per person | 6 items, tea & coffee, juices

Plated Breakfast Package

\$35 per person | 1 plated option, tea & coffee, juices
\$45 per person | 1 plated option, fruit platter, tea & coffee, juices

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

CONFERENCE PACKAGES

Half Day Conference | \$65 per person

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

Full Day Conference | \$85 per person

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

BEVERAGE PACKAGES

Package 2

3 Hours | \$46 per person
4 Hours | \$56 per person
5 Hours | \$66 per person

Package 3

3 Hours | \$53 per person
4 Hours | \$63 per person
5 Hours | \$73 per person

Package 4

3 Hours | \$62 per person
4 Hours | \$72 per person
5 Hours | \$82 per person

Soft Drink Packages

A selection of soft drinks and juices
3 hours | \$15 per person
4 hours | \$20 per person
5 hours | \$25 per person

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

BEVERAGE UPGRADES

Champagne | \$15 per person
Mumm Cordon Rouge NV

Wine | \$3 per person
2017 Yalumba Cristobel Moscato, SA

Beer | \$5 per person
James Squire 150 Lashes Pale Ale, James Squire Orchard
Crush, James Boag's Draught

Premium Beer | \$7 per person
Heineken, Kirin, Coopers Pale Ale, Mt Kosciuszko Pale Ale

Spirit Packages

3 hours | \$12.00 per person
4 hours | \$15.00 per person
5 hours | \$18.00 per person

Cocktails | \$15 per person

Mimosa, Bellini, Classic Cosmo, Classic Sangria, Aperol
Spritz, Espresso Martini, Gluwein, Green Apple Mojito, Miami
Iced Tea, Passionfruit Caprioska, Pink Grapefruit Caprioska

Whiskey Cart | \$18 per person

PREFERRED SUPPLIERS

We work with a bunch of talented suppliers who are our trusted partners and experts in their respective fields.

VALIANT EVENTS | Furniture Hire & Event Styling

Custom events that inspire, brought to life by a passionate styling team. We elevate your event with fresh on trend hire furniture and accessories that excite.

valiant.com.au

info@valiant.com.au

STYLE BY NATURE | Florals

Style by Nature would like to take you on a journey of the imagination – through fragrance, colour & design to a destination of your own choosing – a floral fantasy.

stylebynature.com.au

enquires@stylebynature.com.au

AV 24/7 | Audio Visuals

Event Production lies at the heart of AV 24/7 and all it has to offer. Our ability to initiate new ideas, explore new technology thus deliver new outcomes is achieved by our dynamic, agile and dedicated team.

av24-7.com.au

info@av24-7.com

SOLUTION ENTERTAINMENT | Music & Entertainment

Whether it be a DJ, Band, MC or Interactive Entertainment, Solution Entertainment create amazing experiences that exceed client expectations backed with an unmatched entertainment network across the country and strong understanding of Australian Venue Co. venues.

solutionentertainment.com.au

bella@solutionentertainment.com.au

For more information on our preferred suppliers please visit our website at www.riversedgeevents.com.au/our-network/ or chat to one of our team members.



GET IN TOUCH

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

(03) 8563 0072

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