

River's Edge
EVENTS

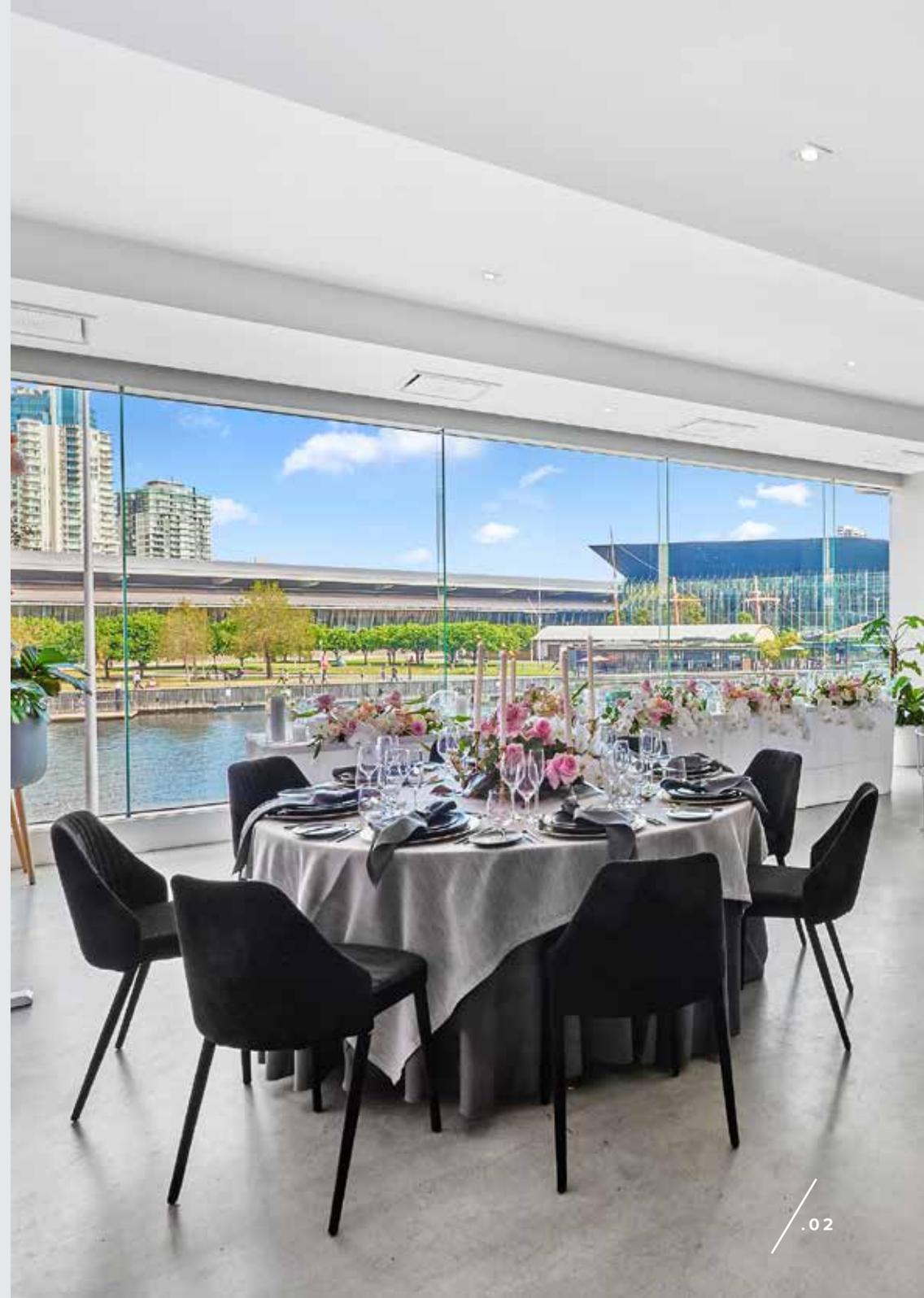
WEDDINGS

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

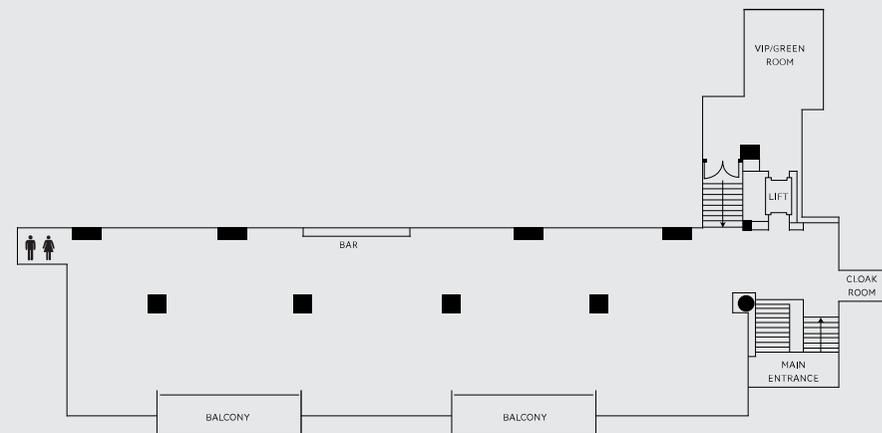
LEVEL 1,
18/38 SIDDELEY STREET
MELBOURNE VIC 3000

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 With Dancefloor | 170 |



ALL THE DETAILS

VENUE INCLUSIONS

Dedicated Event Coordinator

Professional venue operations manager, wait staff and chefs

Personalised menu per table

Dance floor

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, 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.



WEDDING PACKAGES

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...

PACKAGE 1 **\$138 per person**

Five hour Package 1 Beverages
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 roaming
Tea and coffee

PACKAGE 2 **\$148 per person**

Five hour Package 1 Beverages
Selection of 3 canapés on arrival per person
Freshly baked ciabatta, salted butter
Classic Entrée (set serve)
Classic Main (alternate serve)
Dessert Canapes
Choice of side
Your wedding cake | platter per table or roaming
Tea and coffee

PACKAGE 3 **\$163 per person**

Five hour Package 1 Beverages
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 roaming
Tea and coffee

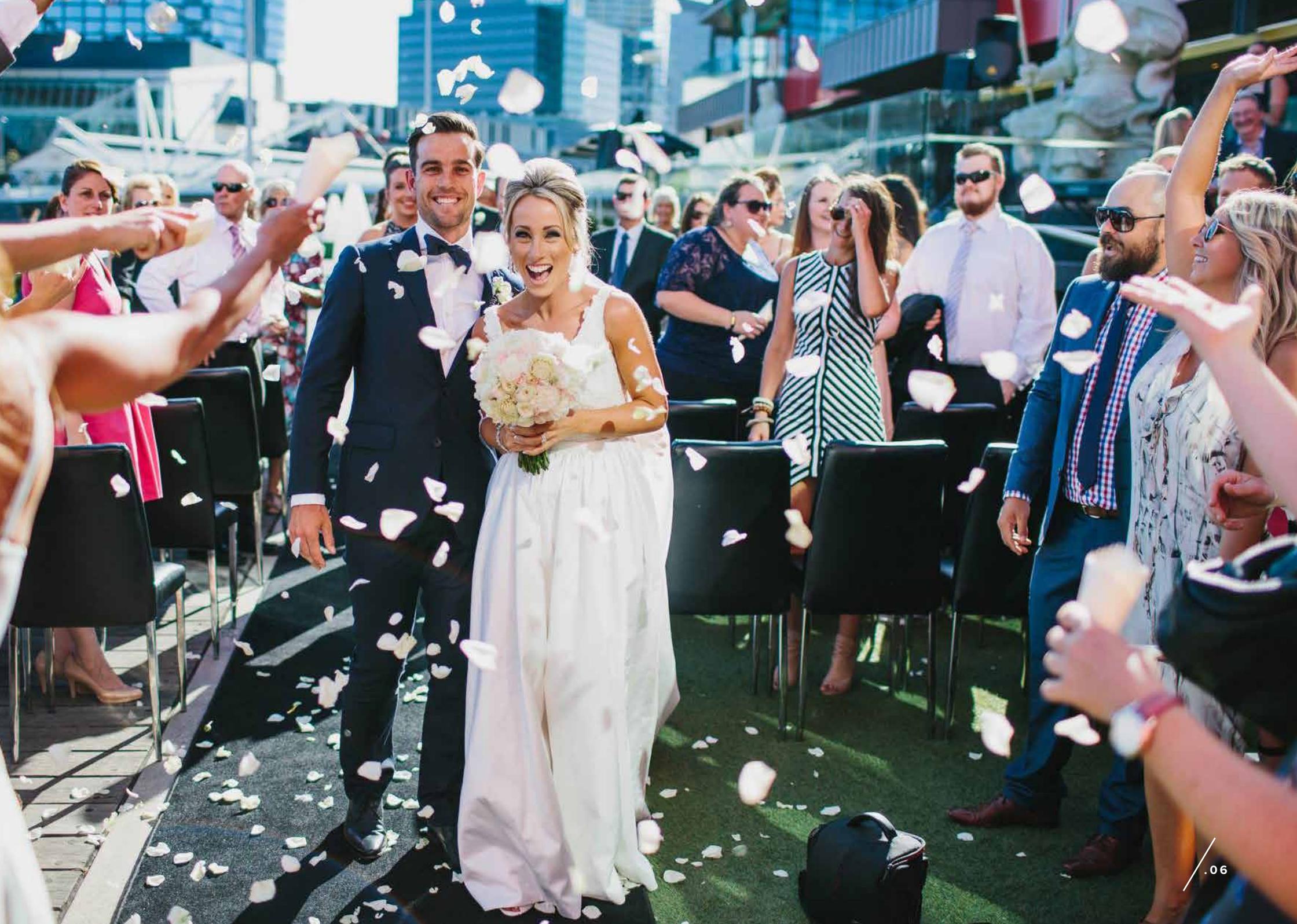
CEREMONY

\$1,100 ceremony fee including 100 black leather chairs and a registration table.
Get in touch with our team to discuss available ceremony start times.

SPECIAL OFFER WINTER WEDDINGS

Book your wedding for June, July or August 2020 and you'll receive 10% off your wedding package*.

*T&Cs apply.



CANAPE MENU

COLD

Mushroom vol aux vents
Chicken rilletes, mustard chive dressing on crostini
Salmon nigiri, togarashi pepper, wasabi mayonnaise
Curried pumpkin & spinach tarts (GF)
Goat cheese, olive tapenade, rucola.

MEAT

Cheeseburger spring rolls, burger sauce
Peking duck spring roll, hoisin sauce (DF)
Nacho croquettes
Lamb koftas, mint sauce
Tandoori chicken, cucumber raita
Pulled beef taco, BBQ sauce, smoked paprika & pickled onion (DF)
Pork & fennel sausage roll, tomato relish
Beef carpaccio, sauce gribiche, truffle aioli
Duck steamed bun, lemongrass & lime (DF)

SEAFOOD

Steamed prawn dumplings, crisps, wasabi sesame
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
Prawn spring rolls, nuoc cham sauce

*contains nuts

VEGETABLE

Gingered mushroom steam bun (DF)
Whipped goats cheese tarts, puffed grains, fresh herbs
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
Grilled tofu & veg rice paper roll, soy sauce (VE) (GF)

ROVING DESSERTS

White chocolate & raspberry cheesecake cone
Golden Gay time popsicle, salted caramel
Baby Mars Bar tart (GF)
Warm churros, hazelnut sauce *
Lemon meringue mini tarts (GF)
Assorted macarons (GF) *
Coconut apricot cake pops
Cherry white chocolate
Banoffie pie taco, salted caramel

SOMETHING MORE

Pan fried gnocchi, smoked tomato, herbed cheese crumb, basil
Flinders Island lamb shoulder, green hummus, pickled cucumber, quinoa crumb
Baby cheeseburger, pickles, awesome sauce
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



CLASSIC SET MENU

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

BREAD

Warm ciabatta rolls, butter, Great Ocean Road sea salt

ENTRÉE

Cold smoked salmon, cream cheese, crispy caper, pickled shallot, bagel crisp.

Pan fried gnocchi, smoked tomato, herbed cheese crumb, basil

Spinach & ricotta cannelloni, passata, Stracciatella, sage butter (V)

Pork belly, caramelised peach, courgette, dill, mustard dressing (DF, G.F)

Flinders Island lamb shoulder, green hummus, pickled cucumber, quinoa crumb (DF)

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

Fried Globe artichoke, chickpea puree, lemon confit, crisp leaves (G.F) (VE)

MAIN

Seared barramundi, spring greens, lemon butter sauce, green oil, soft herbs (GF)

Chicken breast, herbed potato mash, sesame broccolini, mustard jus, potato & shallot crisp (GF)

Slow cooked beef cheeks, sweet potato puree, peas, mustard fruit slaw (GF) (DF)

Flinders Island lamb shoulder, sweet potato, curried cauliflower, puffed rice, grain mustard sauce (GF) (DF)

Pork belly, crackle, Szechuan eggplant, wombok and coriander dressing (GF) (DF)

Tasmanian salmon, crisp greens, sesame dashi broth, black sesame crisp (GF) (DF)

Broccoli & pumpkin tart, carrot puree, rocket salad, lemon dressing (VE) (GF)

SIDES

Roasted chat potato, rosemary salt

Garden salad, seeded mustard vinaigrette

Iceberg, blue cheese dressing, fried shallot

Green beans, lemon & herb oil

Cumin roasted carrots, crispy chickpeas

Slow roasted pumpkin, salt & vinegar pepita seeds

DESSERT

Gianduja chocolate cake bar, raspberry, vanilla sabayon

Sacher framboise, berry coulis, freeze dried raspberry

Vanilla panna cotta, berries compote, crunchy granola

Cherry Chocolate tart, Chantilly cream, chocolate soil

Strawberry cheesecake, white chocolate crumb, berries compote

Green tea trifle, mascarpone mousse, yuzu cream

Coconut tapioca puddings, tropical fruits, lime & vanilla syrup, taro chips

***contains nuts**

Dishes can be altered for dietary requirements upon request.

LUXE SET MENU

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

BREAD

Mini French baguette, Le Conquerant butter, Murray River salt

ENTRÉE

Heirloom tomato tarte fine, truffled infused goats curd, black olive oil (V)

Seared scallop, black garlic & parsnip, frisee, pine nut salad

Togarashi spiced prawns, avocado tian, grapefruit dressing, orange dust

Borrowdale Pork belly, apple puree, fennel & chive dressing, crackle

Beetroot carpaccio, goat cheese, asparagus, smoked almond, aged balsamic

Potato terrine, broad beans, cured egg yolk, bacon emulsion (GF)

Ricotta ravioli, champagne butter, greens, fine herbs

MAIN

Hazeldene Roasted chicken breast, confit thigh, potato and pumpkin gratin, leek, brussel sprouts (GF)

Eye fillet, potato puree, tartare condiments, cured yolk, jus (GF)

Swordfish, garlic kale, baby capers, Mount Zero olives & zesty caper dressing (GF)

Summer vegetables terrine, goat cheese, basil dressing (V)

Confit duck leg, slow roasted breast, black lentils, beetroot, orange jus, (GF)

SIDES

Roasted heirloom potato, smoked salt

Garden salad, seeded mustard vinaigrette

Iceberg, blue cheese dressing, anchovies, olives

Mixed summer Greens, lemon & herb oil

Cumin roasted carrots, smoked chickpeas, almond

Slow roasted pumpkin, salt & vinegar pepita seeds

DESSERT

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

Pear & salted caramel tart with crystallised violets

Chocolate opera cake, hazelnut sauce, salted pretzel praline *

Apple tart tatin, clotted cream, apple chips

Caramelised peach, polenta tarts, roasted almonds, bourbon cream

Chocolate passion fruit mousse, crisp chocolate, orange confit

***contains nuts**

Dishes can be altered for dietary requirements upon request.



FEELING HUNGRY

BOARDS

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 and Tarago shadows of blue, or any local favourite you would like to substitute from the above

Dips & Pita Bread | 2 boards, share style

Chefs selection three dips accompanied with warm ficelle, pita breads and grissini sticks

SUPPERTIME SNACKS

Baby cheeseburger, pickles, awesome sauce

Fried chicken, pickled gherkin, curry mayonnaise

French fries, truffle mayonnaise

Mini barbecue chicken sliders

Mini American hotdog

Fried fish, lemon & tartare sauce



FOOD STATIONS

SAVOURY

Antipasto Bar

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

Cheese Station

A selection of local and imported cheese with quince paste, bread loaves 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

Sliders Station

A selection of sliders; chicken, beef, crab cake, vegetable along with pickles and condiments

Seafood Station

Cold and hot items including prawns, oysters, salt & pepper calamari and mussels & smoked salmon mousse on crostini served with hot sauce dressing and Cajun spice fries.

Raclette Station

Cheese served with steamed potato, gherkins, pickles, cold meats and breads.

SWEET

Mini Boutique Dessert Station

Mini madeleines, green tea and apricot friend, sago mango pyramid, raspberry macaron with marshmallow, peanut butter slice, passion fruit slice and chocolate brownie.

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.

BEVERAGES

PACKAGE 1 BEVERAGES

Included in all wedding packages:

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

BEVERAGE UPGRADES

CHAMPAGNE

Mumm Cordon Rouge NV

WINE

2017 Yalumba Cristobel Moscato, SA

2017 Famill  Perrin Ventoux La Vielle

Ferme Rose, Rhone FR

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, Green Apple Mojito, Passionfruit 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

BEVERAGE PACKAGE UPGRADES

Upgrade to one of our Premium Beverage packages from the tier one beverage package.

PACKAGE 2 | \$5 PER PERSON

Select 3 of the following beverages:

Seppelt 'The Drives' NV Pinot Chardonnay,
South Australia

2015 821 South Sauvignon Blanc,
South Marlborough, NZ

2016 Seppelt 'The Drives' Chardonnay,
Henty, VIC

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

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

Furphy
James Boag's Premium Light
Soft drinks and juices

PACKAGE 3 | \$12 PER PERSON

Select 4 of the following beverages:

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

2015 Brokenwood Pinot Gris,
Beechworth, VIC

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

2015 Chaffey Bros 'Duft Punk' Gewurztraminer, Riesling,
Weiber Herold, *Eden Valley, SA*

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

2014 Opawa Pinot Noir,
Marlborough, NZ

2014 Hay Shed Hill Cabernet Sauvignon,
Margaret River, WA

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

PACKAGE 4 | \$21 PER PERSON

Select 5 of the following beverages:

Heemskerk 'Georg Jensen' Hallmark Cuvee NV,
TAS

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

2016 Nautilus Estate Chardonnay,
Marlborough NZ

2017 Freycinet Riesling,
East Coast, TAS

2017 Ata Rangi Crimson Pinot Noir,
Martinborough NZ

2014 Bowen Estate Shiraz,
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

PRICING

BEVERAGE UPGRADES

CHAMPAGNE | \$15 PER PERSON

Mumm Cordon Rouge NV

WINE

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

2017 Famille Perrin Ventoux La Vielle Ferme Rose, Rhone FR | \$5 per person

BEER | \$5 PER PERSON

James Square 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

SPIRITS

3 hours | \$12 per person

4 hours | \$15 per person

5 hours | \$18 per person

COCKTAILS | \$18 PER PERSON

Mimosa, Bellini, Classic Cosmo, Classic Sangria, Aperol Spritz,
Espresso Martini, Green Apple Mojito, Passionfruit Caprioska

WHISKEY CART | \$18 PER PERSON



GET IN TOUCH

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

