

*River's Edge*  
EVENTS

*Weddings*

## *A Little 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

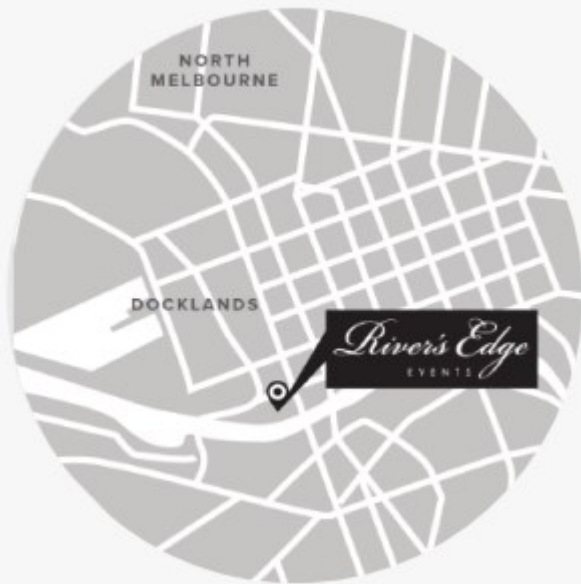


# All The Details

## 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	450
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Seated Without Dance floor	220
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Seated With Dancefloor	180
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# 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 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; 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 | \$180 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 of 5 hrs

## **PACKAGE 2 | \$195 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 of 5 hrs

## **PACKAGE 3 | \$220 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 Two Sides  
Luxe Dessert (alternate serve) OR 3 Roving Dessert Canapes  
Your Wedding Cake | Platter to the table  
Tea and Coffee  
Security for event duration of 5 hrs

## **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 | \$150 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 | \$155 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

## COLD

Mushroom vol aux vents

Chicken rillettes, mustard chive dressing on crostini *(GF option available)*

Salmon nigiri, togarashi pepper, wasabi mayonnaise (GF)

Curried pumpkin & spinach tarts

Goat cheese, olive tapenade, rucola *(GF option available)*

## MEAT

Cheeseburger spring rolls, burger sauce

Peking duck spring roll, hoisin sauce

Nacho croquettes

Lamb koftas, mint sauce

Tandoori chicken, cucumber raita (GF)

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)

## 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 *(GF option available)*

Grilled tofu & veg rice paper roll, soy sauce (VE) (GF)

## SEAFOOD

Steamed prawn dumplings, crisps, wasabi sesame *(GF option available)*

Kimchi rice paper roll, soy dipping sauce

Smoked cod arancini, pea, curry mayonnaise

Smoked salmon taco, cream cheese, wasabi sesame *(GF option available)*

Sesame prawn toast, chilli soy

Prawn spring rolls, nuoc cham sauce

## ROVING DESSERTS

White chocolate & raspberry cheesecake cone

Baby Mars Bar tart

Warm churros, hazelnut sauce

Lemon meringue mini tarts

Assorted macarons (GF)

Coconut apricot cake pops

All dietary requirements can be catered for. Talk to your Wedding Coordinator about options for your needs.





# Classic Set Menu

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

## BREAD

Fresh baked bread, cultured butter, great ocean road sea salt

## ENTREE

Castigliano pastrami, fried bread, pickles, gruyere, special sauce

House smoked Tasmanian salmon, cream cheese, caper, pickled shallot, bagel crisp

Pan fried potato gnocchi, smoked tomato, herbed cheese crumb, basil (VEG)

Globe artichoke fried, truffle chickpea, goats' cheese, crisp leaves (GF, VEG)

Lakes entrance octopus, confit potato, cream fraiche, avruga caviar (GF)

Confit pork belly, apple, radish, salt & vinegar crackle, chervil (DF, GF)

Great southern lamb shoulder, chickpea, cucumber salsa, pita crumb (DF)

## MAINS

Baked snapper, mussel cream, zucchini, fried spring onion (GF, DF)

Roasted chicken breast, crushed potato, leek, tarragon jus, parsley & shallot (GF, DF)

Braised beef cheek, fondant potato, kohlrabi slaw, horseradish cream (GF)

Victorian lamb shoulder, globe artichoke, parsnip, green bean (GF, DF)

Pork belly, spiced pumpkin, roasted onion, spring onion oil, crackling (GF, DF)

Tasmanian salmon, garden peas, roasted mushroom jus, potato rosti, nori oil (DF)

## SIDES

Roasted chat potato, salt & vinegar (GF, VEGAN)

Garden salad, mixed herbs, seeded mustard vinaigrette (GF, VEGAN)

Cheesy corn, tarragon, parmesan (GF, VEG)

Seasonal greens, lemon & herb oil (GF, VEGAN)

Cumin roasted carrots, crispy chickpeas, tarragon (GF, VEGAN – CONTAINS SOY)

Slow roasted pumpkin, spiced yoghurt, salt and vinegar pepita seeds (GF, VEG)

## DESSERT

Lemon curd, toasted meringue, candy zest, shortbread

Yogurt Panna cotta, vanilla bean, berries, granola

Rice pudding, coconut, vanilla, poached strawberry (GF)

Toasted coconut tart, blueberry, cream (GF)

Chocolate tart, roasted peanut, salted caramel (GF)

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

Wild mushrooms on toast, roast onion jus, tarragon cream, cured yolk (VEG)

Confit duck leg, celeriac, morello cherry

Ricotta & lemon ravioli, burnt butter cream, chervil (VEG)

Lobster ravioli, saffron sauce, poached prawn, asparagus

Seared scallop, caviar cream, chervil oil, pickled fennel, apple (GF)

San Danelle prosciutto, cauliflower, peppernada, fried shallot, chive (GF)

## MAIN

Roasted chicken breast, poached thigh, potato rosti, truffle leek, sprouts (GF)

Grain fed eye fillet, potato mash, tartare condiments, cured yolk, jus (GF)

Crispy skin barramundi, diamond clam, kohlrabi, roasted nori, bottega butter

Flinders lamb loin, braised neck, fondant potato, heirloom carrot, crispy salt bush (GF)

Pinnacle 2+ porterhouse, wild mushrooms, crumbed carrot, horseradish

Confit duck leg, seared breast, celeriac, juniper, red cabbage, wing sauce (GF)

## SIDES

Roasted chat potato, salt & vinegar (GF, VEGAN)

Garden salad, mixed herbs, seeded mustard vinaigrette (GF, VEGAN)

Cheesy corn, tarragon, parmesan (GF, VEG)

Seasonal greens, lemon & herb oil (GF, VEGAN)

Cumin roasted carrots, crispy chickpeas, tarragon (GF, VEGAN – CONTAINS SOY)

Slow roasted pumpkin, spiced yoghurt, salt and vinegar pepita seeds (GF, VEG)

## DESSERT

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

Baked lemon cheesecake, berry compote

Sticky toffee pudding, butterscotch sauce, ginger crumb

Chocolate mousse, raspberry coulis

Caramelised peach, polenta tarts, roasted almonds, bourbon cream (VEGAN)

Dishes can be altered for dietary requirements upon request.



# Feeling Hungry

## Antipasto & Charcuterie | 2 boards, share style | \$20 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 | \$20 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

Chefs 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) *(GF option available)*

Baby cheeseburger, pickles, awesome sauce *(GF option available)*

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





# Food Stations

## SAVOURY

### Antipasto Bar | \$20 per person

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

### Cheese Station | \$20 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, crab cake, vegetable along with pickles and condiments

### Seafood Station | \$25 per person

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 | \$20 per person | Minimum 125 guests

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

## SWEET

### Mini Boutique Dessert Station | \$15 per person

Sacher Framboise, passion fruit slice, chocolate brownies and assorted macarons

### Ice Cream Bar | \$15 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 | \$12 per person

Glazed doughnuts; raspberry, chocolate, vanilla and sugar coated

Bespoke options available.



# Beverage Packages

## PACKAGE 1

*Included in all wedding packages*

Edge of the World Sparkling Wine

Edge of the World White Wine

Edge of the World Red Wine

Edge of the World Rose Wine

James Squire Orchard Crush Cider

Furphy Ale

James Boag's Premium Light

Soft drinks and juices

## PACKAGE 2 | \$10 per person

Aurelia Prosecco, South East Australia

821 Sauvignon Blanc, Marlborough, NZ

Seppelt Drives Shiraz, Heathcote, VIC

Edge of the World Rose Wine

James Squire Orchard Crush Cider

Furphy Ale

Carlton Draught

James Boag's Premium Light

Soft drinks and juices

## PACKAGE 3 | \$20 per person

Madame Coco Brut NV, Aude Valley, France

Pikorua Sauvignon Blanc, Marlborough, NZ

Circa 1858 Chardonnay, Central Ranges, NSW

T'Gallant Cape Schank Pinot Noir, Adelaide Hills

Wynns Gable Cabernet Sauvignon, Coonawarra

St Hubert's The Stag Rose, Heathcote, VIC

James Squire Orchard Crush Cider

Furphy Ale

Heineken

James Boag's Premium Light

Soft drinks and juices

## PACKAGE 4 | \$30 per person

Piper Heidsieck Cuvee Brut Champagne, Reims,

Penfolds Max's Chardonnay, Adelaide Hills, SA

Pikorua Sauvignon Blanc, Marlborough, NZ

Coldstream Hills Pinot Noir, Yarra Valley, VIC

Argento Classic Malbec, Mendoza, Argentina

Marquis de Pennautier Rose, Languedoc

Roussillon, France

James Squire Orchard Crush Cider

Mt Kosciuszko Pale Ale

Furphy Ale

Heineken

James Boag's Premium Light

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.



# Beverage Upgrades

## WINE |

Moscato | \$3 per person

## BEER | \$5 per person, per beer

Heineken

James Square 150 Lashes Pale Ale

James Squire Orchard Crush

Kirin

Mt Kosciuszko Pale Ale

## SPIRITS PACKAGE | \$10 per person, per hour

Smirnoff Vodka

Jim Beam Bourbon

Gordon's Gin

Bacardi Rum

Johnny Walker Red Label Whiskey

## MIXED COCKTAILS | \$15 per cocktail

Mimosa, Bellini

Classic Sangria

Aperol Spritz

Espresso Martini

Margarita

## WHISKEY CART | Price Dependant on Duration

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.





# Preferred Suppliers

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

## **LEVIAN EVENTS | Flowers, Styling and Fairy Lights**

Levian Events are all things event design and styling. Let Levian take you on a journey of wonderment and excitement for your special day

[levian.com.au](http://levian.com.au)

[info@levian.com.au](mailto:info@levian.com.au)

## **SYNERGY | Audio Visual, Dry Ice and Pyrotechnics**

Event production lies at the heart of Synergy and all it has to offer. Their ability to initiate new ideas, explore new technology thus deliver new outcomes is achieved by their dynamic, agile and dedicated team.

[synergyeventsgroup.com.au](http://synergyeventsgroup.com.au)

[info@synergyeventsgroup.com.au](mailto:info@synergyeventsgroup.com.au)

For more information on our preferred suppliers please visit our website at [www.riversedgeevents.com.au/our-network/](http://www.riversedgeevents.com.au/our-network/) or chat to one of our sales managers



# *Get In Touch*

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

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