

MEETINGS AND
EVENTS KIT

River's Edge
EVENTS

part of

ME MELBOURNE
EVENTS GROUP



“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.



WHAT'S INCLUDED

Dedicated Event Coordinator

Professional venue operations manager, wait staff and chefs

Personalised menu, seating chart and floor plan

Dance floor

A selection of cocktail furniture (lounge and high bars) and décor pieces

Entertainment/VIP or Green Room

Round tables with linen, napkin (your choice of black or white) and centrepiece

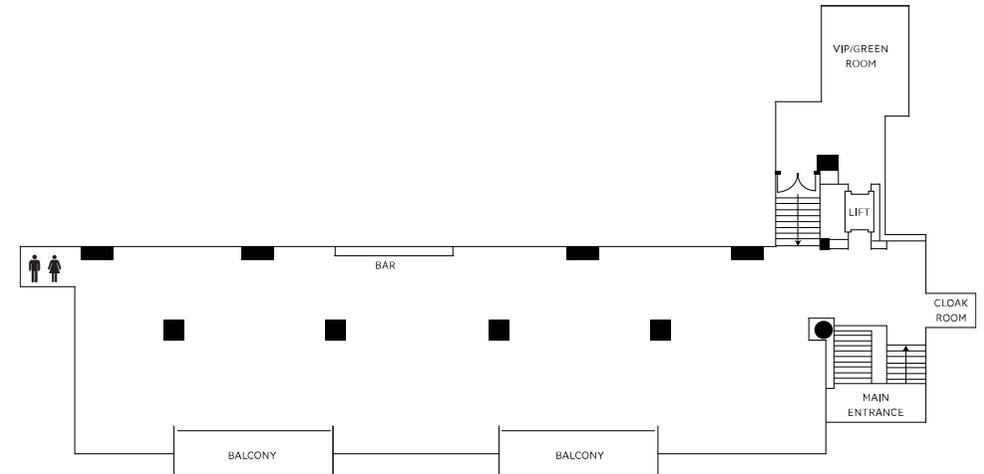
In-house audio visual; three projector screens, two cordless microphones, lectern, PA system

Two private Juliet balconies overlooking the Yarra River

Partitionable walls, to ensure a configurable space

Two hour complimentary bump in prior to the event commencing and one hour bump out post event

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



* Check out our FAQs via our website riversedgeevents.com.au

CAPACITIES

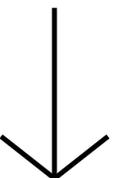
Cocktail | 650

Theatre | 300

Seated (no dance floor) | 250

Cabaret | 140

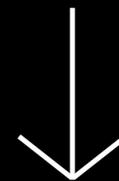
Seated (dance floor) | 220





Rivers Edge offers an array of menu packages specifically designed to be tailored and personalized. 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

CANAPÉS

MEAT

Cheeseburger spring rolls, awesome sauce
Beef carpaccio, slow cooked yolk, sesame crisp, chives
Baby Yorkshire pudding, beef, horseradish
Peking duck spring roll, hoisin
Pork and fennel sausage roll, apple sauce, herb crackle
Goats cheese tart, chorizo, baby basil
Lamb shoulder croquette, caper mayonnaise, kale crisps
Pork belly and kimchi dumpling, soy and ginger

FISH

Herb blinni, crème fraiche, caviar
Fried prawn dumplings, crisps, wasabi
Kimchi rice paper roll, soy dipping sauce
Smoked cod arancini, raisin puree, coriander
Salmon tartare, sesame crisp, nori
Prawn toast, wasabi mayonnaise, baby coriander

VEGETABLE

California roll, Sriracha, baby coriander
Whipped goats cheese tart, baby basil, puffed grains
Cucumber cup, feta, mint, olive
Roast pumpkin tart, chickpea, soy pepitas
Miso vegetable spring roll, soy and ginger sauce
Grilled cheese spring roll, awesome sauce
Spring pea, basil and parmesan arancini, pesto mayonnaise

ROVING DESSERT

Baby pavlova, summer berries, passionfruit
Chocolate mousse tart, toasted hazelnuts, vanilla cream
Petite ring doughnut, glazed
Mini jam doughnut, cinnamon sugar
Mango and passionfruit fool, pistachios, puffed rice, yoghurt
Salted caramel cheesecake, honeycomb, pretzels,
Chocolate mousse, raspberry, hazelnut
Gaytime popsicle, salted caramel
Black salted caramel slice
Opera cake, tiramisu cream, chocolate soil
Chocolate brownie, Nutella frosting, hazelnut

SUBSTANTIAL

Charred sweet potato, carrots, seeds, grains
Pan fried gnocchi, spring greens, peas, parsley, lemon
Polenta, sweet potato, chorizo, carrot slaw, bbq jus
Braised lamb shoulder, chilli roasted vegetables, lime salsa
Fried chicken, pickled gherkin, sriracha mayonnaise
Baby cheeseburger, pickles, awesome sauce
Mac & cheese croquettes, herb mayonnaise

\$30.00 per person | 6 canapés

\$40.00 per person | 8 canapés

\$65.00 per person | 10 canapés and 2 substantial items



SEATED LUNCH & DINNER PACKAGE | 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.

Freshly baked ciabatta roll, salted butter

ENTRÉE

San Danielle prosciutto, basil, melon, cucumber, yoghurt
Cured salmon, cucumber, macadamia, lemon thyme, pickles
Pan fried gnocchi, spring greens, peas, parsley, lemon
Smoked pork, fennel, radish, apple, crackle
Ricotta raviolo, tomato, mustard seeds, hazelnut, chives
Lamb shoulder, cucumbers, mint, sesame
Slow roasted carrot, chorizo, fennel, macadamia

MAIN

Roasted snapper, cauliflower, mustard seeds, curry spices
Salmon, buckwheat noodles, spring onion and ginger dressing, shitake broth
Roast chicken, sweetcorn, baby leek, saffron vinaigrette, hazelnuts
Slow cooked beef, smoked carrot, tomato and bean braise, pickled slaw
Pork belly, sweet potato, polenta, chorizo, carrot slaw, BBQ jus
Slow roast lamb shoulder, spiced roast vegetables, spring greens, mint and lime marmalade
Charred sweet potato, carrots, seeds, grains, root vegetable crisps

DESSERT

Mango and passionfruit fool, pistachios, puffed rice, yoghurt
Custard cream, oat crumble, lemon thyme, orange and mandarin
Salted caramel cheesecake, honeycomb, pretzels, bourbon syrup
Chocolate mousse, raspberries, meringue, vanilla
Blueberry tart, coconut, elderflower, prosecco and lemon cream
Peanut and caramel snickers ice cream, salted pretzels, chocolate mousse, meringue

TEA AND COFFEE

2 Course

\$60.00 per person | Set serve Entrée OR Dessert, Alternate serve Main

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

3 Course

\$85.00 per person | Alternate Serve Entrée, Main and Dessert



SEATED LUNCH & DINNER PACKAGE | 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.

Single origin sourdough loaf, cultured butter, Murray River salt flakes

ENTRÉE

Soy and ginger pickled egg, soba noodle salad, nori cracker

Prawn and lobster ravioli, peas, radish, herb butter sauce

Smoked duck, corn, celeriac, cured yolk

Hot smoked trout, beet, rye, honeycomb, goats cheese, malt vinegar

Scallop, cucumber, strawberry, sesame, wasabi, tapioca pickle

MAIN

Roast chicken, sweet potato noodles, ginger, miso, soy and sesame

Eye fillet, potato puree, tartare condiments, slow cooked yolk, beef jus

Barramundi, Szechwan eggplant, Asian greens, peanuts, chilli oil

Pork belly and loin, spring pea, kale, broccolini, apple

Smoked pumpkin, pepitas, soy greens, chive and apple vinaigrette

DESSERT

Rum glazed pineapple, chilli, mint, coconut cream

White chocolate and strawberry sphere, elderflower, meringue, freeze dried fruits

Fennel and vanilla panna cotta, citrus salad, honeycomb, bee pollen

Chocolate opera cake, coffee cream, cinnamon sponge

Chocolate fondant, caramel, crème fraiche, chocolate soil

TEA AND COFFEE

2 Course

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

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

3 Course

\$95.00 per person | Alternate Serve Entrée, Main and Dessert



SEATED LUNCH & DINNER PACKAGE | FEASTING MENU

Our feasting style packages are perfect for creating a relaxed and intimate ambience as guests are welcome to help themselves to Chef's spectacular spread of share dishes adorning your tables.

2 Course

\$90.00 per person | Entrée OR Dessert, Main and side dishes

3 Course

\$105.00 per person | Entrée, Main and side dishes, Dessert

SAMPLE MENU I

Shared Entree

Gin cured salmon, fennel, horseradish, lemon
Zucchini, lemon olive oil, pepitas, cider vinegar, basil
San Daniele prosciutto, balsamic dressing, pear

Shared Mains

Slow roasted lamb shoulder, cumin, coriander, fenne seed
Lemon and cider braised chicken, garlic, thyme, bay

Sides

Cos lettuce, sourdough crouton, lemon dressing,
parmesan
Roasted cauliflower, burnt butter, capers, chives
Baby chat potatoes, thyme salt

Roving Dessert

Golden gaytime popsicle
Gingerbread cake, cream cheese frosting

Tea and Coffee

SAMPLE MENU II

Shared Entree

Cured ocean trout with fennel, violas and baby spinach
Roasted pumpkin with chic pea's, rosemary and basil
Roasted chicken with soy mushrooms, daikon, chilli and
savoy cabbage

Shared Mains

Slow roasted lamb shoulder with cumin, fennel seed,
lemon and garlic, a cucumber yoghurt and pea tendrils
Roasted snapper with lemongrass, chilli and ginger,
green beans and wasabi sesame seeds

Sides

Spiced Quinoa salad with roast cauliflower and glazed
carrots
Garden salad with a shallot and red wine vinaigrette
Roasted chat potatoes, thyme salt flakes

Roving Dessert

Mini vanilla eclair
Lemon curd tart with lemon thyme meringue
Chocolate brownie with nutella frosting

Tea and Coffee

SAMPLE MENU III

Shared Entree

Prawn and abalone sesame toast, wasabi, spring onions
Szechwan eggplant, black bean salsa, crispy shallots
Pickled cucumber cup, spanner crab, apple

Shared Mains

Master stock braised pork cheek, five spice carrot puree
Crispy skin salmon fillet, spring onion and ginger dressing
Glazed beef, chilli, peppers, sesame, BBQ sauce

Sides

Broccolini, bok choy, black sesame, oyster sauce
Fried rice, egg, spring onion, soy, ginger

Shared Dessert

Coconut pannacotta, mandarin jelly, lime sago
Green tea ice cream, banana, ginger crumb

Tea and Coffee



SHARED BREAKFAST

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

SHARED BREAKFAST

A choice of;

Poached pear granola, lemon yoghurt
Apple bircher, crisp grains and seeds
Baby fruit pots, mint and honey syrup
Mini croissants, strawberry preserve
Mini Danish pastries
Banana bread friand, cream cheese frosting
Bacon and egg roll, HP butter
Ham and cheese croissant, baby basil
Seasonal fruit

PLATED BREAKFAST

A choice of;

Apple and pear bircher muesli, lemon curd yoghurt, crunchy granola

Belgian waffles, poached pear, toasted grains, honey

Pork and bean breakfast cassoulet, chorizo, thyme crumbs

Scrambled eggs, chives, sourdough with your choice of two sides;

Bacon, smashed avocado, baked beans, smoked salmon, slow roasted tomato, buttered mushrooms

Shared

\$30.00 per person | 4 items

\$45.00 per person | 6 items

Plated

\$30.00 per person | 1 plated option

\$45.00 per person | 1 plated option with seasonal fruits and pastries



WORKSHOP PACKAGES

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

MORNING AND AFTERNOON TEA

Select two of the following, per break session;

- Sweet mini muffin
- Savoury mini muffin
- Freshly baked scone, cream, strawberry preserve
- Sliced or whole fresh fruit
- Baby quiche Lorraine, chive, smoked bacon
- White chocolate and almond cookie
- Lemon and coconut slice
- Cherry ripe slice
- Chocolate brownie, Nutella frosting
- Cheddar and tomato croissant
- Coconut vanilla mini cake
- Peanut butter and oat slice
- Raspberry jam and almond Bakewell slice
- Ginger almond Oat crunch slice –

SANDWICHES

Select three of the following fillings;

- A selection of breads, ciabatta, baguettes and wraps
- Poached chicken, herb mayonnaise
- Beef pastrami, cheese, pickles
- Smoked ham, cheese, mustard mayonnaise
- Waldorf salad, apple, walnuts, celery
- Soft boiled egg, mayonnaise, baby cress
- Cheddar cheese, Branston pickle, rocket

SALADS

Select two of the following;

- Spiced cauliflower, quinoa, toasted almonds, soaked currants
- Soy braised chicken, mushrooms, radishes, Chinese cabbage slaw
- Shredded kale, parmesan, salted chilli and lemon dressing
- Caesar; baby cos, parmesan, herb croutons
- Waldorf; apples, celery, walnuts, crisp lettuce
- Mixed leaves, cucumbers, baby tomatoes

Half Day

\$58.00 per person | Morning or afternoon tea, working style lunch (sandwiches and salads)

Full Day

\$85.00 per person | Morning tea, working style lunch (sandwiches and salad), afternoon tea

Looking to go formal?

Upgrade to a seated lunch for \$7.00 per person



FOOD STATIONS

Why not spoil your guests with one or more of our exciting food stations? Perfectly styled, these interactive stations are sure to be a talking point for your guests

ANTIPASTO BAR | \$22.00 per person

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

OYSTER BAR | \$13.00 per person

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

SUSHI BAR | \$22.00 per person

A selection of fresh sushi served with pickled ginger, soy and wasabi

CHINA TOWN | \$25.00 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

OLD TOWN NEW ORLEANS | \$25.00 per person

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

NEW ENGLAND SEAFOOD BOIL | \$25.00 per person

Cooked and peeled prawns with potato salad and Marie Rose sauce, shucked oysters with hot sauce dressing, salt and pepper fried fish with cajun spiced French fries

CHEESE & CHARCUTERIE | \$25.00 per person

A selection of Australian and European cheeses, quince paste, cured meats, crisp breads, olives, sourdough and marinated vegetables

SWEET SHOP | \$17.00 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 PARLOUR | \$17.00 per person

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

Sauces: Strawberry, banana, chocolate, caramel

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

DOUGHNUT STATION - \$9.00 per person

Glazed doughnuts; raspberry, chocolate, vanilla and sugar coated



A LITTLE EXTRA?

Go Healthy Station | \$15.00 per person or \$5.00 per item

Fruit smoothie shot
Protein ball
Fresh pressed juice
Fresh fruit

From The Bakery | \$8.00 per item per person

Mushroom and thyme tart or quiche
Smoked bacon and chives tart or quiche
Tomato and onion tart or quiche

Canapés | \$5.00 per item per person

Substantial Items | \$8.00 per item per person

Supper Time Snacks | \$6.00 per person per item

French fries, vinegar salt
Truffled cheese toastie
Mini fried dumplings, chilli sauce

Side Dishes to accompany seated events | \$3.00 per side per person

Roasted chat potatoes, thyme salt flakes
Cumin spiced carrots, crisp chickpeas, star anise
Garden salad, red wine vinaigrette
Green bean salad, wasabi sesame seed, miso

Antipasto Board | \$10.00 or \$15.00 per person (small or large sizes available)

A selection of premium Australian and imported cured meats with marinated artichokes, olives, sourdough, grissini and crisp breads

Cheese Board | \$10.00 or \$15.00 per person (small or large sizes available)

A selection of Artisan Australian and imported cheeses with quince paste, dried fruit, nuts and crisp breads





BEVERAGE PACKAGES

TIER 1

Markview Brut Cuvee NV, NSW
Markview Sauvignon Blanc 2015, NSW
Markview Shiraz 2014, NSW

Furphy
James Boag's Premium Light
Soft drinks and juices

TIER 2

Select three of the following wines:

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 3

Please select four of the following wines:

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
Plus your choice of 1 premium beer (see pg. 13 for options)
Soft drinks and juices

TIER 4

Select five of the following wines:

Mumm Cordon Rouge NV, Champagne, France
Heemskerk 'Georg Jensen' Hallmark Cuvee NV, TAS
Kooyong 'Beurrot' Pinot Gris 2016, Mornington Peninsula, VIC
Ata Rangi 'Petrie' Chardonnay 2015, Martinborough, 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
Plus your choice of 2 premium beers (see pg. 13 for options)
Soft drinks, sparkling mineral water and juices

Tier 1

3 Hours | \$34.00 per person
4 Hours | \$43.00 per person
5 Hours | \$52.00 per person

Tier 2

3 Hours | \$44.00 per person
4 Hours | \$53.00 per person
5 Hours | \$61.00 per person

Tier 3

3 Hours | \$50.00 per person
4 Hours | \$59.00 per person
5 Hours | \$67.00 per person

Tier 4

3 Hours | \$55.00 per person
4 Hours | \$63.00 per person
5 Hours | \$71.00 per person

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

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



A LITTLE EXTRA?

SPIRIT PACKAGES

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

1 hour | \$6.00 per person
2 hours | \$9.00 per person
3 hours | \$12.00 per person
4 hours | \$15.00 per person

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

COCKTAILS

\$12.00 per person | select one of the following, served on arrival

Mimosa | Champagne, chilled citrus juice, served in a champagne flute

Peach Bellini | Prosecco sparkling wine, peach puree, served in a champagne flute

COCKTAILS

\$18.00 per person | select two of the following, served alternately on arrival

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

Mojito | Bacardi, mint, lime, a dash of sugar, topped with a spritz of soda, served in an old fashioned glass

Watermelon and Ginger Mint Punch | Vodka, sparkling wine, watermelon, fresh lime, ginger, mint & lemonade, served in a Tom Collins glass

Pomegranate and Passionfruit Martini | Vodka, passionfruit liqueur, fresh lime & pomegranate juice, served in a martini glass

Spiced Red Wine Punch | Red wine, Cointreau, a heady blend of fragrant spices, fresh orange, served in a wine glass

BEVERAGE CARTS

Whiskey Cart | \$17.00 per person

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

Pimms Cart | \$15.00 per person

Build your own ultimate cocktail; mason jars of Pimm's No 1 Cup, includes dry ginger and lemonade, fresh mint, lemons, limes, oranges, strawberries, grapes, cucumber sticks



LET US SHOW YOU MORE...

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

03 8609 7272

info@melboureventsgroup.com.au

www.riversedgeevents.com.au

