



WEDDING KIT

River's Edge
EVENTS

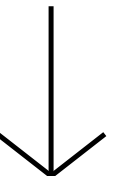
part of

ME MELBOURNE
EVENTS GROUP



“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, a sophisticated design palette and two Juliet balconies offering full water frontage.



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

Bridal suite

Skirted bridal table

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

In-house audio visual

Two bi-foldable Juliet balconies overlooking the Yarra River

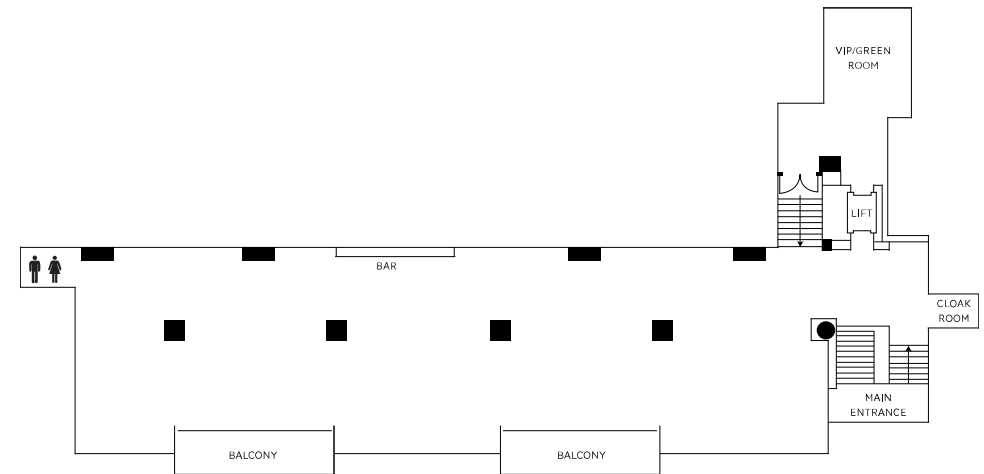
Partitionable walls, to ensure a configurable space

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

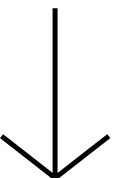
We do not charge a venue hire, instead we offer the space based on a minimum food and beverage spend. Our minimum spends do vary depending on the date, time and style of the event

CAPACITIES

- > **Cocktail** | 650
- > **Seated (no dance floor)** | 250
- > **Seated (dance floor)** | 220



* Check out FAQ's via our website riversedgeevents.com.au



YOUR RECEPTION

When it comes to our Ceremony and Reception packages, we encourage you to put your own spin on your big day. For that reason, 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. \$130.00 per person

- Five hour beverage package (tier I)
- Canapés on arrival (chef's selection of three)
- Selection of baked bread
- Classic Entrée (set serve)
- Classic Main (alternate serve)
- Choice of side
- Your wedding cake | platter per table or roving
- Tea and coffee

II. \$142.00 per person

- Five hour beverage package (tier I)
- Canapés on arrival (chef's selection of three)
- Selection of baked bread
- 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. \$137.00 per person (Cocktail Style)

- Five hour beverage package (tier I)
- Eight canapés per person
- Two substantial items
- Tea and coffee
- Choice of interactive food station
 - Lolly Station
 - Ice Cream Parlour

*Planning a Winter Wedding? Contact our team for further pricing information



YOUR CEREMONY

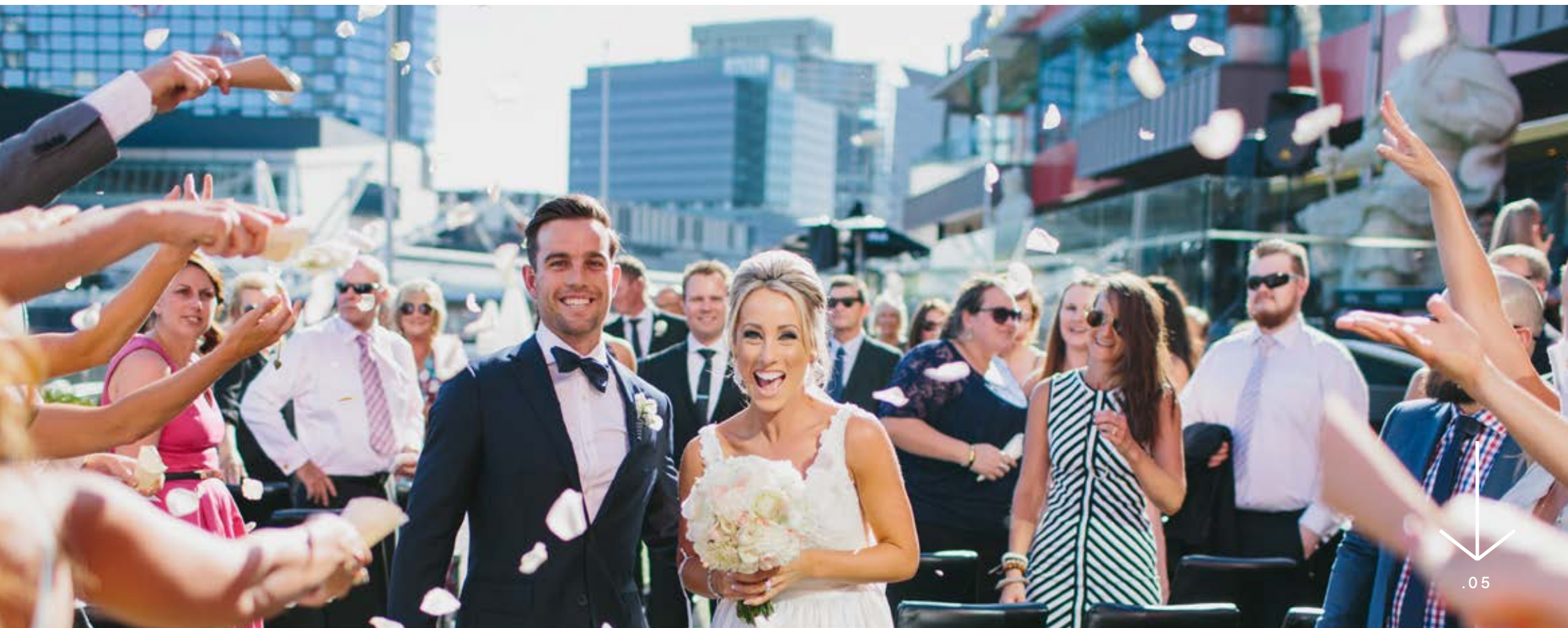
\$500.00 Ceremony Fee

One hour duration, commencing anytime from 4pm
100 black leather chairs
Standing room available for additional guests
One registration table with white linen

MAKE IT YOURS...

1 x seasonal floral arrangement for registry table | \$60 each
1 x 10 metre carpet runner (black, white or red) | \$250
White market umbrella (white) | \$200 each
White Tiffany chiavari padded chairs | \$10 per chair (minimum 40)
Wooden A-frame chalkboard | \$100 including custom script writing
Customised flower wall (2.5m x 2.5m) faux | from \$500
White pedestals and urns with seasonal floral arrangement | \$200 each

*Ceremony pricing valid in conjunction with Reception





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, spring 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



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.

LUXE MENU UPGRADE PRICING

Package I | \$10.00 per person
Package II | \$10.00 per person

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 noodle, 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



CANAPÉ MENU

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

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
Sweetcorn and mozzarella arancini, herb mayonnaise
Spring pea, basil and parmesan arancini, pesto mayonnaise

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

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
White chocolate, peanut and caramel cake



FOOD STATIONS

Why not spoil your guests with one or more of our exciting food stations. Perfectly themed, these interactive stations are sure to keep your guests talking

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?

Substantial Canapés | \$8.00 per item per person

Pan fried gnocchi, pumpkin, sage, chives
Charred sweet potato, carrots, seeds, grains
Pork & bean braise, chorizo, crispy kale
Braised lamb shoulder, carrots, cauliflower
Baby cheeseburger, pickles, awesome sauce
Fried chicken, pickled gherkin, sriracha mayonnaise
Mac & cheese croquettes, herb mayonnaise

Supper Time Snacks | \$6.00 per item per person

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

Antipasto Board | \$10.00 / \$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 / \$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

Side Dishes | \$3.00 per side per person

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



BEVERAGE PACKAGES

TIER 1 (Included in reception packages)

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 3 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 4 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 5 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

BEVERAGE PACKAGE UPGRADE

Tier 2 | \$10.00 per person

Tier 3 | \$16.00 per person

Tier 4 | \$20.00 per person

SOFT DRINK PACKAGE

A selection of soft drinks and juices

Duration

3 hours | \$15.00 per person

4 hours | \$20.00 per person

5 hours | \$25.00 per person



A LITTLE EXTRA?

SPIRIT PACKAGES

Smirnoff Vodka, Bullet Bourbon, Gordons Gin,
Bundaberg Rum, Bacardi Rum & Johnny Walker Red Label Whiskey

Duration

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

