

Corporate



ME
MELBOURNE EVENTS GROUP

Melbourne Events Group brings together two dedicated event spaces, The Park and River's Edge Events; both of which offer stunning waterfront views.

Our passionate and highly skilled events team, offer peace of mind in ensuring your next event is planned and executed in a professional manner and to the highest standard.

Both venues offer everything you need to host an unforgettable event; including an array of menu items by Head Chef, Dave Falson and beverage packages that can be tailored to suit your taste, budget and style. Our modern, contemporary furniture can be utilised for conferences, sit down events and cocktail parties. In addition, enjoy complimentary AV projectors and screens, roving microphones, lectern and PA system.

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River's Edge Events Venue Info:

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.

The entrance is located on the Ground Floor, inside the World Trade Centre (riverside) where your guests will enter the venue via the grand staircase, complete with feature lighting and custom screen.

Boasting 180 degree views all year round; sun light from spring to early autumn and sunset panorama along the Yarra during the long summer evenings, an event at River's Edge is one sure to impress.

COMPLIMENTARY INCLUSIONS:

- Venue hire
- Dedicated Event Coordinator
- Professional Venue Operations Manager, wait staff & chefs
- Personalised menus, seating chart and floor plan
- Lectern, microphone and ceiling mounted data projector and screen
- Dance floor
- Entertainment, VIP or Green Room
- Table linen & centrepiece
- Selection of venue furniture and décor pieces
- Private balcony overlooking the Yarra River

PARKING:

Parking is available at two multi-level car parks, located on Siddeley Street. Costs vary depending on date, and time. A full list can be sent through for you to include with your invite if required. Please ask your event manager for more information.

HOTEL/ACCOMMODATION:

River's Edge Events have an affiliation with two surrounding hotels, whom can offer a discount on the best available room rate. If accommodation is required, please advise your Event Manager after confirming your event, who would be happy to provide the discount codes for you.

SOUND, VISION & LIGHTING:

For all sound, vision and lighting requirements, including staging please advise your Event Manager who would be happy to provide a detailed quote.

STYLING & DÉCOR:

We are happy to accommodate your chosen suppliers for all styling and décor elements. If you wish, please request a comprehensive list of our recommended suppliers after confirming your event.

SECURITY:

Security is a requirement at all events at River's Edge Events. The guard(s) is required half an hour prior to your guests' arrival, and half an hour after event conclusion. Security is charged at \$40.00 per guard, per hour. This will be included in the formal proposal. NOTE if no live or amplified entertainment, security can be reduced.

ACCESS TO VENUE(S):

We provide two hours complimentary access (from guest arrival) for your third party suppliers to set up and prepare for your event. One hour bump out is also provided complimentary. If additional access is required, charges will apply, subject to availability.

RESERVATION & BOOKING:

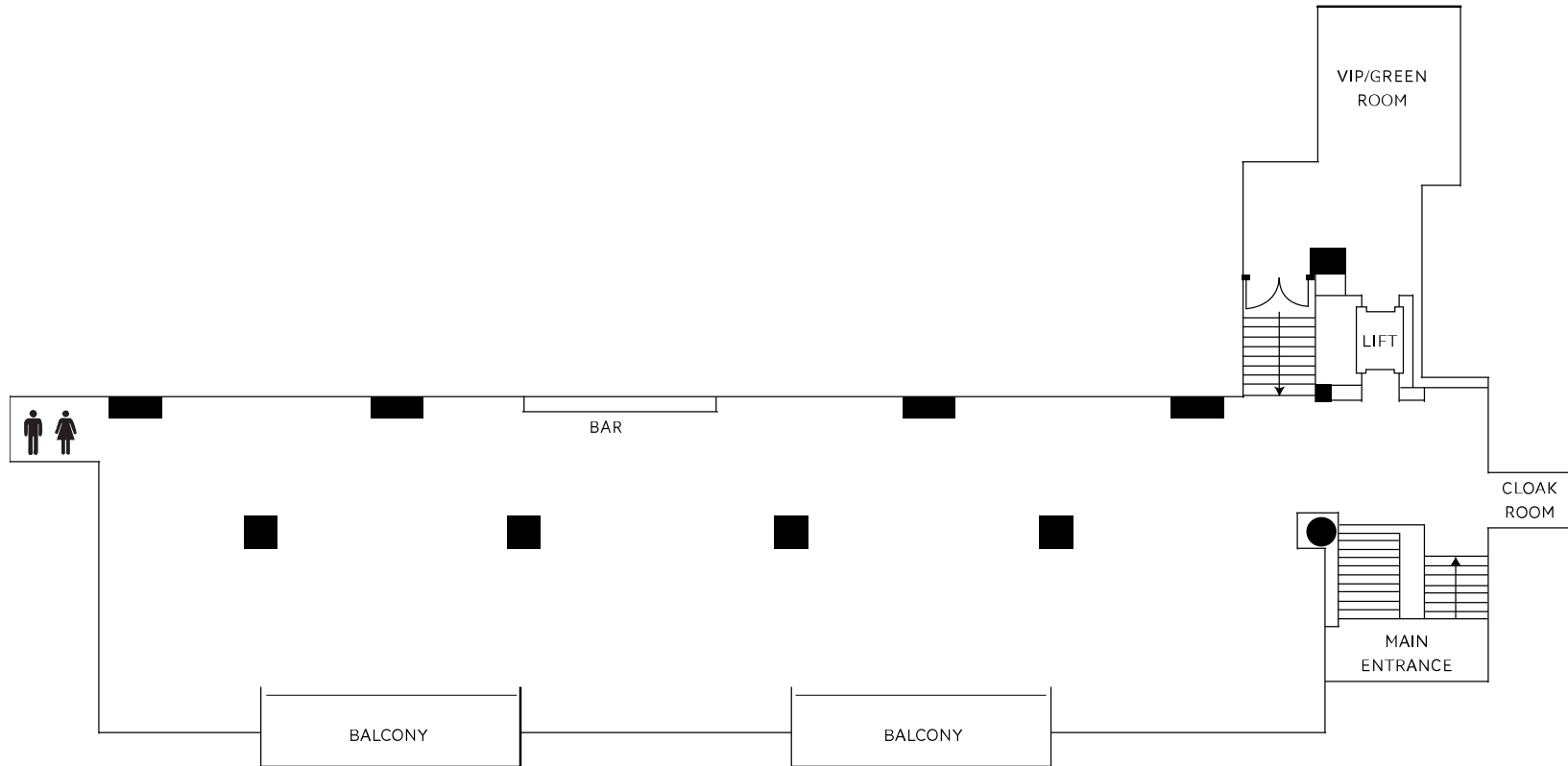
To confirm your event, we require a deposit totalling 30% of the estimate spend of the event. Final details are required 10 days prior to your event, with pre payment required 7 days prior to your event. If you are writing a cheque, please make the cheque payable to *North Wharf Events*, due 10 days prior to your event for processing.

MENU:

Menus supplied by Melbourne Events Group are seasonal and provide you with a broad outline of the style of food that we can provide.

Menus change seasonally to keep up with produce, trends and seasonal influences. Menus can be tailored to suit a specific theme, price range and event specifications.

Capacity & Floor Plan



Capacities

- Seated (with dancefloor) - 220
- Seated (no dancefloor) - 250
- Cocktail—650
- Theatre—300
- Cabaret—140

The Park Venue Info:

The Park is located within the highly sought after Albert Park Lake.

Be met with style and elegance at every angle, from our extravagant chandeliers to sleek tiled walls and a modern black-mirrored bar. The Park features dramatic arched windows which capture serene water views and allow an abundance of natural light into the space.

COMPLIMENTARY INCLUSIONS:

- Venue hire
- Dedicated Event Coordinator
- Professional Venue Operations Manager, wait staff & chefs
- Personalised menus, seating chart and floor plan
- Lectern, microphone and ceiling mounted data projector and screen
- Dance floor
- Entertainment, VIP or Green Room
- Table linen & centrepiece
- Selection of venue furniture and décor pieces
- Private balcony overlooking the Albert Park Lake

PARKING:

Parking is available on site, which is owned and operated by Parks Victoria. NOTE machines are coin operated only. Multi-level car parking also available, located on Lorne Street (off Queens Road), at The Pullman Hotel and Wilson Carpark. Costs for parking vary depending on date, and time. A full list can be send through for you to include with your invite if required. Please advise your Event Manager.

HOTEL / ACCOMMODATION:

The Park has an affiliation with surrounding hotels, whom can offer a discount on the best available room rate. If accommodation is required, please advise our Event Managers after confirming your event, who would be happy to provide the discount codes for you.

SOUND, VISION & LIGHTING:

For all sound, vision and lighting requirements, including staging, please advise our Event Managers who would be happy to provide a detailed quote. NOTE if in-house AV is required, a technician from Synergy is required to be on site for the duration of your event, charged at \$60.00 per hour, minimum of 3 hours.

STYLING & DÉCOR:

We are happy to accommodate your chosen suppliers for all styling and décor elements. If you wish, please request a comprehensive list of our recommended suppliers after confirming your event.

SECURITY:

Security is a requirement for all events at The Park. The guard(s) is required half an hour prior to your guests' arrival, and half an hour past event conclusion. Security is charged at \$40.00 per guard, per hour. This will be included in the formal proposal. NOTE if no live or amplified entertainment, security can be reduced.

ACCESS TO VENUE(S):

We provide two hours complimentary access (from guest arrival) for your third party suppliers to set up and prepare for your event. One hour bump out is also provided complimentary. If additional access is required, charges will apply, subject to availability.

RESERVATION & BOOKING:

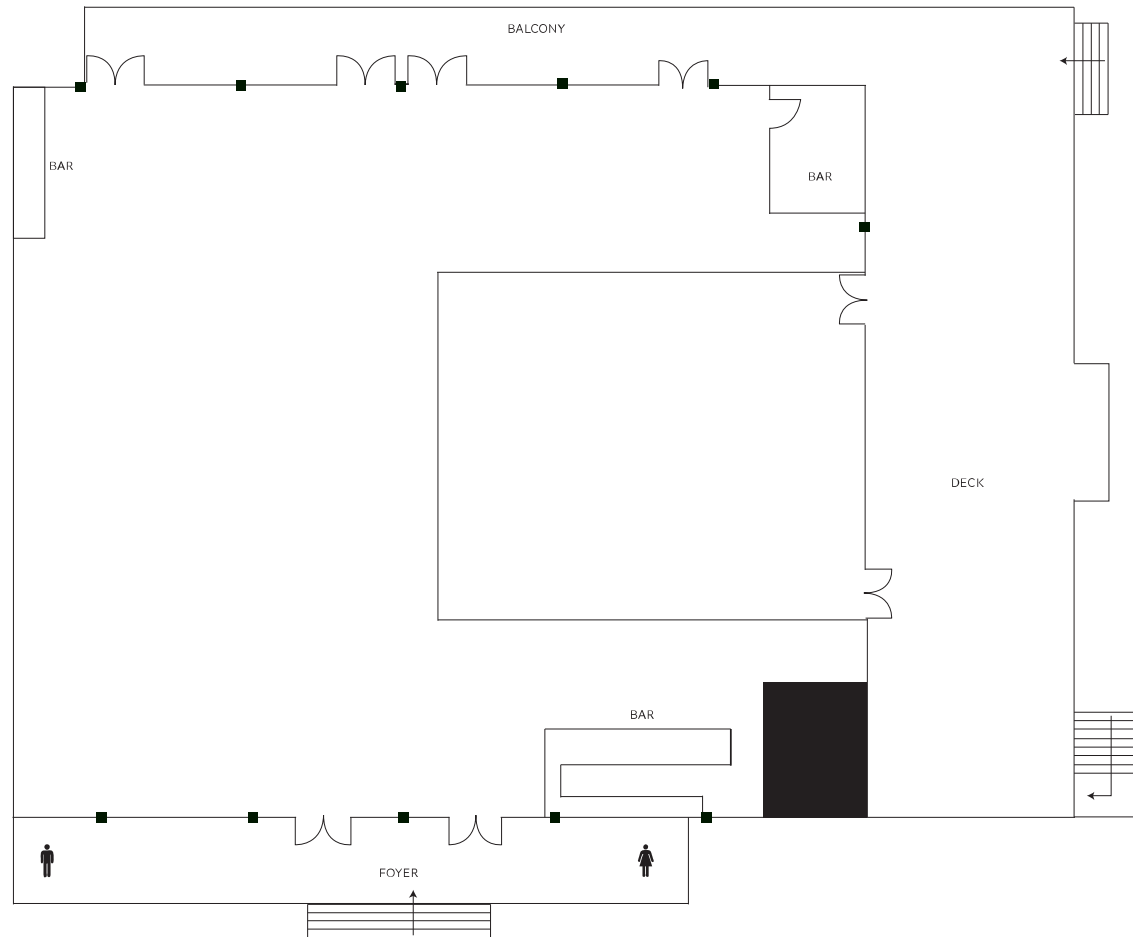
To confirm your event, we require a deposit totalling 30% of the estimate spend of the event. Final details are required 10 days prior to your event, with pre payment required 7 days prior to your event. If you are writing a cheque, please make the cheque payable to *The Park*, due 10 days prior to your event for processing.

MENU:

Menus supplied by Melbourne Events Group are seasonal and provide you with a broad outline of the style of food that we can provide.

Menus change seasonally to keep up with produce, trends and seasonal influences. Menus can be tailored to suit a specific theme, price range and event specifications.

Capacity & Floor Plan



Capacities

- Seated (with dancefloor) - 400
- Seated (no dancefloor) - 500
- Cocktail - 1,000
- Theatre - 600
- Cabaret - 300

Delegate Packages

ROVING BREAKFAST PACKAGE

Tea/coffee and selection of juices

COLD:

Hot smoked ocean trout, apple remoulade, toasted rye, dill

Avocado crostini, split pea, fetta, chilli, mint

Compressed fruits, natural yogurt, honey

Apple and blackberry bircher muesli

HOT:

Steamed pork bun, kaiser, cheddar omelette, roasted tomato relish

Mini pikelet skewers with blueberries, dried raspberries, Canadian maple syrup

Fresh baked croissants with leg ham and Swiss cheese, or Swiss cheese and tomato

Savoury doughnuts, creamed corn, leg ham, basil

\$30.00 per person - 4 pieces per person; select 2 hot, 2 cold (2 hour duration)

\$40.00 per person - 6 pieces per person; select 3 hot, 3 cold (3+ hour duration)

PLATED BREAKFAST PACKAGE

Tea/coffee and selection of juices

Selection of seasonal fruits, pastries and assorted muffins

PLATED OPTION

Smoked bacon, chive scrambled eggs, slow roasted tomato, pork hash, sourdough

Hot smoked trout kedgeree, baby spinach, poached egg, lime roe, bread crumbs

Blueberry pancake stack, maple syrup, blueberry compote, ricotta

Eggs Benedict or Florentine, corn muffin, tarragon hollandaise

Croque Madame, slow braised ham hock, gruyere, Dijon mustard, fried egg

Chorizo and braised white beans, fried pork belly, poached egg, basil

Baked eggs, cannellini beans, tomato ragu, fior di latte

\$45.00 per person - Select one plated option

OPTIONAL EXTRAS \$15.00 per person (select 3 of the following)

Soft boiled eggs and soldiers, dukkah, olive oil

Blueberry pancake stack, maple syrup, blueberry compote

Natural yogurt, raspberry jelly, toasted muesli

Chorizo and caramelised onion scones, tomato crème, basil

Toast with all the trimmings

Poached rhubarb, elderflower jelly, puffed milk tapioca

Espresso Coffee Cart optional extra - From \$5.00 per person

WORKING LUNCH CONFERENCE PACKAGE

Tea/coffee and selection of juices

MORNING & AFTERNOON TEA (select 2 of the following, per break session)

House made brownie and cookies

Savoury doughnuts; creamed corn, leg ham and basil

Avocado crostini, split pea, fetta, chilli, mint

Chorizo and caramelised onion scones, tomato crème, basil

Fresh fruits, whole or sliced

Sacher framboise flourless dark chocolate and raspberry torte

\$60.00 per person - Half Day Package; Morning Tea OR Afternoon Tea, Sandwich Lunch (5 hour duration)

\$80.00 per person - Full Day Package; Morning Tea, Sandwich Lunch and Afternoon Tea (8 hour duration)

SANDWICHES (select 4 of the following fillings)

Chef's selection of sliced breads, focaccia, baguettes and wraps for your chosen fillings

The Chook; free range chicken, dill mayo, parsley leaf and rocket salad

The Reuben; Corned beef, swiss cheese, sauerkraut, horseradish crème fraiche

The Googie; boiled egg, watercress, spanish onion, curry mayo

The Tuna Fish; poached tuna, caper mayonnaise, butter lettuce, basil

The Cuban; spicy pork shoulder, Swiss cheese, house pickles, hot mustard

The Tater; potato puree, roasted potato, potato crisps, provolone, rosemary

The Waldorf; Apple, celery, rocket, roasted walnuts, mayonnaise

The Old School; Leg ham, Jarlsberg, tomato, mustard, pickles

SEATED LUNCH CONFERENCE PACKAGE

Tea/coffee and selection of juices

MORNING & AFTERNOON TEA (select 2 of the following, per break session)

House made brownie and cookies

Savoury doughnuts; creamed corn, leg ham and basil

Avocado crostini, split pea, fetta, chilli, mint

Chorizo and caramelised onion scones, tomato crème, basil

Fresh fruits, whole or sliced

Sacher framboise flourless dark chocolate and raspberry torte

LUNCH (select 2 of the following, served alternate to guests)

Slow braised beef brisket, caper mash, chard, horseradish jus

Miso baked Huon salmon, sesame and soba noodle salad, kim chi butter

Caramelised pumpkin, pecorino and ricotta ravioli, charred radicchio, peas, prosecco crème

Roasted beef sirloin, cheek ragu, potato and gruyere gratin, Tuscan kale, jus

Confit chicken breast, split pea and bacon, cauliflower, crisp leek, jus

Slow cooked pork belly, apple and potato hash, chicken and burnt butter jus, tarragon

\$70.00 per person - Half Day Package; Morning Tea OR Afternoon Tea, Lunch (5 hour duration)

\$90.00 per person - Full Day Package; Morning Tea, Lunch and Afternoon Tea (8 hour duration)

BREAKFAST & LUNCH PACKAGE OPTIONAL EXTRAS:

Espresso Coffee Cart - From \$5.00 per person

Interactive Food Stations – Please refer to Food Station packages for details

Canapés - \$15.00 per person (select 3 cold or hot from Page 11)

Grazer OR Chef's roving salad - \$8.00 per item, per person (select Grazer from Page 11)

Canapé Packages

COLD:

Hot smoked trout rillettes, avocado and lime salsa, dark rye, thyme

Parmesan shortbread, goats curd, black olive tapenade, basil

Peking duck pancakes, cucumber, spring onion, hoisin

Pork shoulder terrine, Pedro Ximenez jelly, crackling

Chilled oyster, cucumber miso, wasabi, salmon roe

Vietnamese chicken/ OR vegetable rice paper rolls, nam jim

Mini sushi, wasabi, soy

Sweet 'n' sour beetroot tart, Persian feta, caramelised walnut

Corn and coriander pancake, spanner crab, mayonnaise

Rare roast beef sandwich, rocket and horseradish butter, truffle aioli

HOT:

Fried prawn dumpling, crisp ginger, soy

Wild mushroom and parmesan arancini, crème fraiche mayonnaise

Pork, fennel and apple sausage roll, roast tomato relish

Goats cheese gougere, smoked chicken mousse, native pepper

Crisp chorizo, polenta, white bean puree

Fermented corn soup, basil oil

Fried vegetable rice net rolls, hoisin

Apple and duck spring rolls, nam jim

Ox cheek tart, horseradish crème, fried caper

Louisiana popcorn chicken, green goddess sauce

ROVING DESSERT:

Sacher framboise rich chocolate and raspberry torte

House made rocky road

Nanna's lemon and thyme meringue

Strawberries 'n' cream; fromage frais, strawberries, lemon balm

Mini choc top ice cream

GRAZER:

Wagyu beef slider, pickles, cheese, the best burger sauce

Gremolata and almond crumbed fish, chips, gribiche mayo

Pork and veal meat balls, tomato ragu, green olive pesto

Fried gnocchi, sauce vierge, ricotta salata, lots of herbs

Soubise risotto, burnt cauliflower, roasted walnut, parmesan

Robbins Island wagyu beef pies, crushed peas, semi dried tomato

\$40.00 per person - 8 canapés per person (cold, hot & dessert)

\$50.00 per person - 10 canapés per person (cold, hot & dessert)

\$60.00 per person - 12 canapés per person (cold, hot & dessert)

Add canapé or dessert @ \$5.00 per person

Add additional grazer @ \$8.00 per person

Seated Lunch & Dinner Packages

DELUXE MENU

BREAD:

Warm baked roll, sea salt flakes

ENTRÉE:

Beetroot, goats cheese, balsamic jelly, garlic croutons, basil, black pepper

Soubise risotto, pork floss, parmesan, marjoram

Slow cooked lamb shoulder, white bean puree, preserved lemon, salsa verde

Baked potato gnocchi, tomato, eggplant, bocconcini, parmesan, sweet basil

Pork and apple terrine, apple salad, pickled walnuts, cider mustard, brioche

Braised harissa chicken, polenta, green olive, crackle, manchego, chorizo oil

MAIN:

Slow braised beef brisket, caper mash, chard, horseradish jus

Miso baked Huon salmon, sesame and soba noodle salad, kim chi butter

Caramelised pumpkin, pecorino and ricotta ravioli, charred radicchio, peas, prosecco crème

Roasted beef sirloin, cheek ragu, potato and gruyere gratin, tuscan kale, jus

Confit chicken breast , split pea and bacon, cauliflower, crisp leek, jus

Slow cooked pork belly, apple and potato hash, chicken and burnt butter jus, tarragon

DESSERT:

Dark chocolate and raspberry torte, white chocolate mousse, raspberries

Hazelnut "Ile Flotante" sauterne crème anglaise, praline, raspberry

"Tira misu", savoirdi, espresso jelly, whipped mascarpone, shaved chocolate

Buttermilk bavarois, poached rhubarb, burnt butter shortbread, lemon zest

Demerara brûlée, spice poached pear, salt caramel macaroon

* Substitute plated dessert with roving dessert canapés (select 3 from page 11)

\$65.00 per person - 2 Course; Entrée OR Dessert, Main (alternate serve)

\$85.00 per person - 3 Course; Entrée, Main and Dessert (alternate serve)

PREMIUM MENU

BREAD:

Hand forged artisan breads with Pepe Sayer butter, sea salt flakes

ENTRÉE:

Crystal Bay crab and prawn tian, avocado, brioche, pink pepper, saffron aioli

Berkshire pork, duck and pistachio terrine, rhubarb compote, pork crackle

Gorgonzola picante, caramelised fig and ricotta ravioli, charred radicchio, truffle crème, walnuts

Thai chicken salad, green papaya, rice noodles, chilli, crushed peanuts, lime, lots of herbs

Beef cheek pithivier, shaved asparagus, sauce mousseline, porcini dust, fresh thyme

Slow cooked veal shoulder, carrot, bay, brussel sprouts, speck, sage

MAIN:

Free range duck breast, braised du puy lentils, pickled red cabbage sauce, celeriac salad

Cape Grim beef tenderloin, ox cheek ragu, potato and gruyere gratin, tuscan kale, jus

Berkshire pork belly, crab and corn croquette, corn puree, verjuice heirloom carrots

Saltbush lamb two ways; cutlet and ragu, soubise, walnut potato, anchovy buerre noisette

Coral coast Barramundi, lobster butter, tomato fondue, parsnip, fresh leek

Porcini gnocchi, chanterelle crème, truffle, reggiano padano, fried parsley

SIDES:

Roasted chat potatoes, smoked paprika, confit garlic, rosemary salt

Wild cress, shaved Spanish onion, mignonette dressing

DESSERT:

"Cronut churros" Pedro Ximinez ganache, spice sugar

Passionfruit milk cake, champagne jelly, crème fraiche ice cream

Dark chocolate fondant, peanut butter ice cream, milk sherbet

Nanna's lemon curd tart, lemon thyme meringue, citrus salad

Sacher framboise, raspberry macaron, white chocolate mousse, crisp raspberries

\$75.00 per person - 2 Course; Entrée OR Dessert, Sides and Main (alternate serve)

\$95.00 per person - 3 Course; Entrée, Main, Sides and Dessert (alternate serve)

Optional Extras

SIDES

\$2.50 per person, per side (select from the following)

Wild cress, shaved spanish onion, mignonette dressing

Caprese salad: heirloom tomatoes, burrata, basil, olive oil

Roasted chat potatoes, smoked paprika, confit garlic, rosemary salt

Italian slaw, roasted walnuts, parmesan

Honey and cumin roasted carrots, fried chick peas, ricotta, parsley

CANAPES

\$15.00 per person; select 3 canapés

Served on arrival, please see Page 11 for hot and cold selections

ANTIPASTI & CHARCUTERIE BOARD

\$15.00 per person

Jamon Serrano, wagyu bresaola, soppressata, merguez sausage, smoked tomato relish, beetroot pickle, house made wholegrain mustard with grissini, baked flat bread, sourdough

SEAFOOD PLATE

\$25.00 per person

Streaky Bay oysters, Crystal Bay prawns, Southern calamari, Spring Bay mussels, blue swimmer crab with dill crème fraiche, confit garlic mayonnaise, mignonette dressing, fresh lemon and lime

CHEESE BOARD

\$9.00 per person

Victorian farmhouse and imported cheeses. Chef's selection of 3 of the best, green apple, medjool dates, black currant paste, caramelised onion lavosh, fruit loaf crisps

PETITE FOURS

\$6.00 per person; Chef's seasonal selection of 2

FOOD STATIONS

Add a bit of culinary theming into your next event with our styled food stations.

Refer to our food station packages to view our range and menu.

Beverage Packages

STANDARD

McWilliams Markview Brut, South Eastern Australia

Redbank Sauvignon Blanc, King Valley, VIC

Marker's Table Shiraz, South Eastern Australia

James Boag's Draught

James Boags Premium Light

Soft Drink and Juices

DELUXE

Select 3 of the following wines

NV Louis Perdrier Brut, Vin Mousseux, FRANCE

Tightrope Walker Chardonnay, Yarra Valley, VIC

Kapuka Sauvignon Blanc, Marlborough, NZ

Cape Schanck Pinot Noir, Yarra Valley, VIC

Earthworks Shiraz, Barossa Valley, SA

James Boag's Draught

James Boags Premium Light

Soft drinks and juices

PREMIUM

Please select 4 of the following wines

Loius Bouillot Perle de Vigne *Grande Reserve*, Burgundy, FRANCE

Haha Sauvignon Blanc, Marlborough, NZ

Tarra Warra Chardonnay, Yarra Valley, VIC

Under & Over Pinot Gris, King Valley, VIC

Joseph Chromey *Pepick* Pinot Noir, Southern Tasmania, TAS

Seppelt *The Drives* Shiraz, Murray Darling, VIC

Rymill Cabernet Sauvignon, Coonawarra, SA

James Boag's Draught

James Squire One Fifty Lashes

James Boags Premium Light Lager

Soft drinks, sparkling mineral water and juice

EXECUTIVE

Please select 5 of the following wines

NV Mumm Cordon Rouge, Champagne, FRANCE

Cape Mentelle Semillon Sauvignon Blanc, Margaret River, WA

Abel's Tempest Chardonnay, Southern Tasmania

Petaluma Riesling, Adelaide Hills, SA

Ata Rangi Crimson Pinot Noir, Martinborough, NZ

George Dubouef Fleurie, Beajoulais, FRANCE

Bleasedale Generations Shiraz, Langhorne Creek, SA

St Hallett Gamekeepers Cabernet Sauvignon, Barossa Valley, SA

Heineken Lager

Corona Lager

James Boags Premium Light Lager

Soft drinks, sparkling mineral water and juice

DURATION (price per person)	STANDARD	DELUXE	PREMIUM	EXECUTIVE
3 hours	\$37.00	\$42.00	\$48.00	\$52.00
4 hours	\$46.00	\$50.00	\$56.00	\$60.00
5 hours	\$55.00	\$58.00	\$64.00	\$68.00

COCKTAILS

Aviation *The perfect balance between sweet and sour, elegance only for the finest*
Gin, Violet Liqueur, Maraschino Liqueur, fresh lemon juice shaken and strained into a coupé glass, garnished with a violet

Lynchburg Lemonade *Southern Kentucky style in a glass, one for the lads*
Bourbon, Cointreau, fresh lemon juice built over ice in a Collins glass and topped with lemonade, garnished with a lemon twist

Kaffir Lime Margarita *Strong aromatic flavours with a citrus finish, get ready to unwind*
Tequila, Cointreau, fresh lemon, Agavé Nectar and Kaffir lime shaken and strained over fresh ice into a salt rimmed glass, garnished with a Kaffir lime leaf

Chilli Lime Cosmopolitan *Fruity palate with a tart spicy finish, girls just wanna have fun*
Citrus vodka, Cointreau, lime juice, grapefruit juice and fresh chilli shaken and strained into a martini glass, garnished with fresh chilli

Apple and Lychee Martini *Smooth and refreshing with a clean citrus twist, let the dancing begin*
Vodka, apple liqueur, fresh apple, fresh lychees and limes shaken and double strained into a martini glass, garnished with fresh lychee

\$13.00 per person - One cocktail on arrival

\$15.00 per person - Two cocktails on arrival (alternate serve)

3 hours - \$40.00 per person (select 2 from the above)

4 hours - \$50.00 per person (select 2 from the above)

5 hours - \$60.00 per person (select 2 from the above)

BEVERAGE PACKAGE OPTIONAL EXTRAS

Sparkling Mineral water - \$2.00 per person

Glass of Mumm Cordon Rouge on arrival - \$16.00 per person

Toasting glass of Mumm Cordon Rouge - \$8.00 per person

Non-alcoholic packages available upon request

Extend your beverage package. Prices start from \$6.00 per person (half hour)



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