Ruby Riviera

FUNCTION PACK

La Dolce Vita

*Welcome to Ruby Riviera, where every celebration captures the essence of **la dolce vita — the sweet life**. We specialise in creating unforgettable events with Mediterranean flair, warm hospitality, and experiences designed to delight.*

Stunning Views & Mediterranean Flavours

Nestled along the banks of the Yarra River in South Wharf, Ruby Riviera offers stunning riverside views with Melbourne's skyline as your backdrop. From shared feasts to refined plated menus, our vibrant Mediterranean cuisine brings the flavours of the coast to life — fresh, colourful, and full of soul.

Immersive & Unique Experiences

Go beyond the ordinary with interactive experiences like cocktail-making sessions or hands-on cooking classes. These engaging additions create shared moments and lasting memories — perfect for team building, celebrations, or just something a little different.

The Perfect Function Destination

Ideally located near the Melbourne Convention and Exhibition Centre, Ruby Riviera is a natural choice for both local and international guests. From corporate events and networking nights to pre-ordered office lunches and end-of-year celebrations, our spaces adapt effortlessly to suit your event.

Versatile Spaces, Thoughtful Service

Inspired by a coastal taberna, our venue exudes warmth and charm. Whether you're planning a seated dinner, cocktail-style reception, or business event, our dedicated events team ensures every detail is curated to perfection — so you can relax and enjoy.

Explore Our Spaces

Riverside Terrace

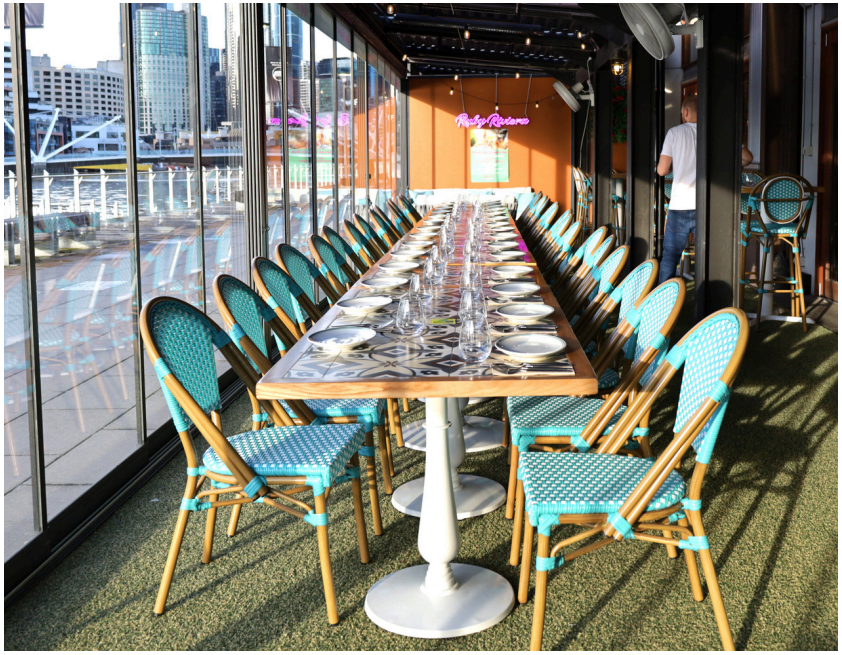
Seated Capacity: 65 **Standing Capacity: 80**

Soak in sweeping views of the Yarra River and Melbourne's skyline from our Riverside Terrace — an exceptional space for unforgettable celebrations.

Stunning Views: Panoramic city and riverside views create a breathtaking backdrop for photos and set the perfect tone for day-to-night events.

Versatile Setup: Whether you're planning a sit-down meal or a vibrant cocktail reception, the Terrace layout can be tailored to suit the style and format of your event.

Private & Flexible: Fully enclosed for comfort and privacy, the space offers an intimate ambiance. A dedicated dry bar and bartender are available as optional enhancements to elevate your event experience.



Riverside Dining

Seated Capacity: 60 **Standing Capacity: 80**

An elegant yet relaxed space inspired by the coastal charm of the Mediterranean, Riverside Dining blends ambiance and versatility for an exceptional event experience.

Interactive Culinary Experience: Located alongside our open kitchen, this space invites guests to witness the art of Mediterranean cooking in real time — adding an engaging, sensory element to your event.

Versatile Event Hosting: Ideal for both seated dining and cocktail-style receptions, this flexible space accommodates up to 60 seated guests or 80 to 100 standing. Bi-fold doors connect it seamlessly to the Riverside Terrace, allowing the two areas to be combined for larger, bespoke events.

Mediterranean Ambiance: Warm textures, natural light, and high ceilings create a bright, airy setting with coastal influences — perfect for long lunches, elegant dinners, and everything in between.

Laneway Dining

Seated Capacity: 60 **Standing Capacity: 80**

Infused with the vibrant spirit of Melbourne's iconic laneways, this dynamic space offers a unique blend of character, convenience, and culinary energy.

Vibrant Laneway Aesthetic: With bold colours, eclectic decor, and urban flair, Laneway Dining is perfect for those seeking a space with personality. It delivers an authentic Melbourne feel — lively, informal, and full of charm.

Prime Location: Situated just steps from South Wharf DFO and the Melbourne Convention and Exhibition Centre, this space offers unbeatable convenience for both local guests and interstate visitors.

Interactive Culinary Experience: Positioned alongside the open kitchen, guests can witness the theatre of cooking in real time, adding a sensory and engaging element to any event.

Venue Exclusive

Seated Capacity: 180 **Standing Capacity: 320**

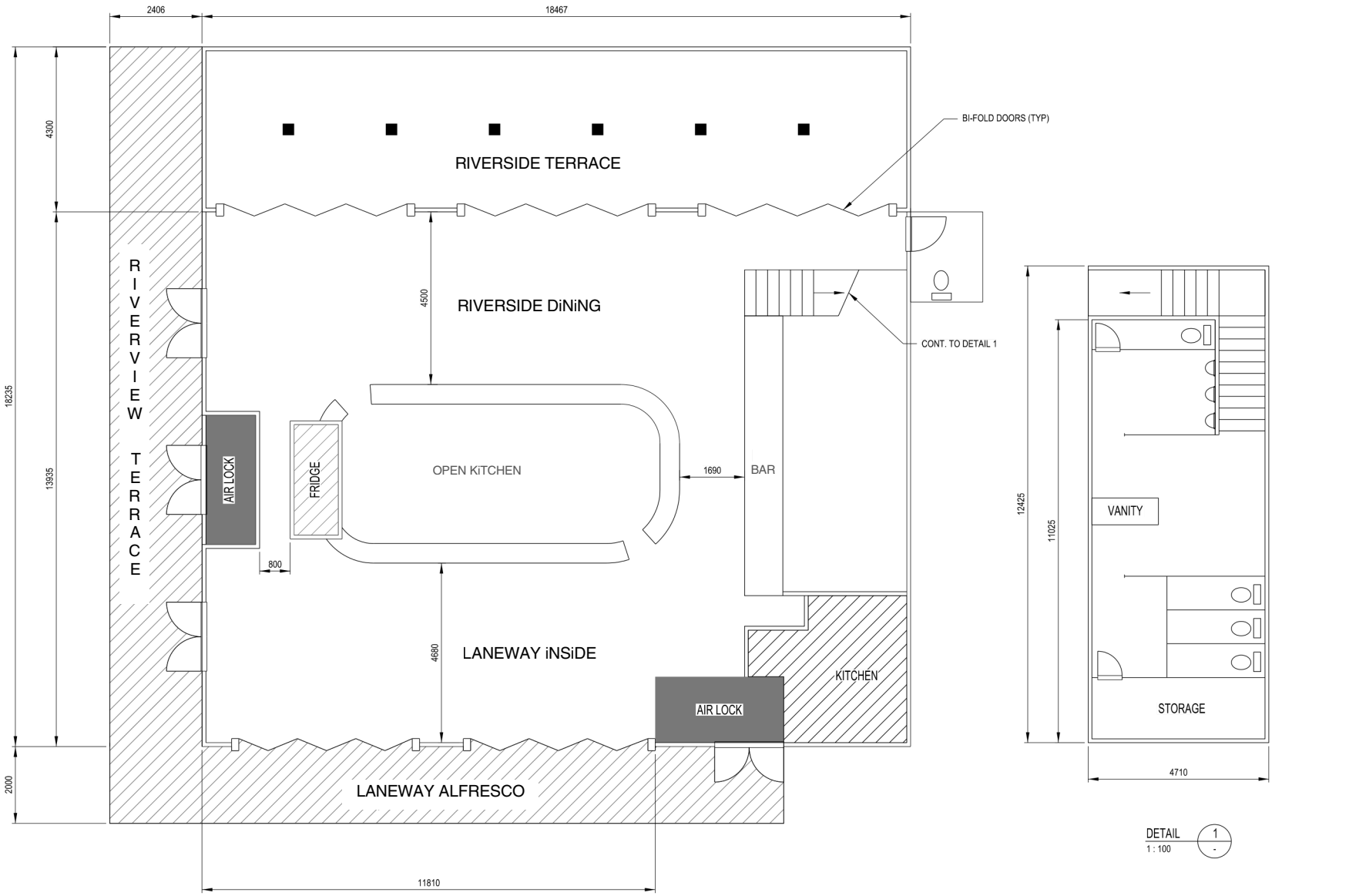
Make Ruby Riviera your own with exclusive use of the entire venue — perfect for large-scale events filled with energy, style, and unforgettable moments.

Scenic Riverside Location: Enjoy uninterrupted views of the Yarra River and Melbourne's glittering skyline, offering a picture-perfect setting for both daytime and evening celebrations.

Enhanced Entertainment Options: With full-venue hire, elevate your event with the option to include a live band, DJ, and a dedicated dancefloor — setting the stage for an unforgettable party atmosphere.

Ultimate Flexibility: Ideal for milestone birthdays, wedding receptions, corporate galas, cocktail soirées, and more, our versatile layout and experienced team ensure your event runs seamlessly from start to finish.

FLOORPLAN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Main & Shared Dessert - $45 PP

A satisfying main course followed by a shared sweet moment

Shared Entrée & Main - $49 PP

A shared entrée experience leading into your individual main

Upgrade to a Three-Course Experience — Just $10 Extra

Additions

Canapé

Choose 3 Classic Canapé **+$14.90 PP**
Refer to our Canapé menu for options

Side for the Table

Feta Fries, Maruli Salata & Seasonal Vegetables **+$7 PP**

Patatas Bravas, Ruby Village Salad, & Seasonal Vegetables **+10 PP**

Set Menu - Two Courses

Available for groups of 10+

ON THE TABLE

Grilled Focaccia (V)
Grilled artisanal focaccia with homemade dips & extra virgin olive oil

ENTREE

Chef's Choice
Selection of entrees curated by our chefs for your occasion

MAIN COURSE

Choose 3

Lamb Kleftiko (GF)
Slow cooked lamb shoulder with roasted baby potatoes, & honey glazed carrots

Mediterranean Chicken (GF)
Roasted herb-marinated half chicken served with pilaf rice, lemon, & parsley

Pork Fricassee
Braised pork in celery and herbs, spanakorizo, & lemon sauce

Pan Fried Potato Gnocchi (V)
Roasted pumpkin, spinach, pepitas, & whipped feta

Veggie Moussaka
Rich lentil bolognese in between layers of potato, eggplant, & zucchini

Verdura Pizza (V)
Artichoke, sun-dried tomato, and goats cheese

DESSERT

Mediterranean Dessert Platter
Portuguese tart, churros, cinnamon pudding, baklava fingers

Choice of Entrée, Main & Dessert - $75 PP

A full three-course journey with individual choices at each stage

Additions

Canapé

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Side for the Table

Feta Fries, Maruli Salata & Seasonal Vegetables **+$7 PP**

Patatas Bravas, Ruby Village Salad, & Seasonal Vegetables **+10 PP**

Set Menu - Three Courses

Available for groups of 10+

ON THE TABLE

Grilled Focaccia (V)
Grilled artisanal focaccia with homemade dips & extra virgin olive oil

ENTREE

Choose 3 (alternating drops)

Saganaki (V, GF)
Pan fried kefalograviera cheese with passion fruit, & thyme infused honey

Beef Polpetes
Rich tomato sugo, fragola, & shaved parmesan

Ruby Bruschetta (VG)
Fire roasted tomatoes, grilled onions, preserved lemons, and basil

Lasagne Croquettes
Slow braised beef ragu, bechamel sauce, and tomato napoli

Prawn Kebabs (GF)
Marinated tiger prawns, dill pesto, & lemon oil

MAIN COURSE

Choose 3 (alternating drops)

Scallop & Saffron Linguine
White wine, mascarpone, dill, lemon, & pangrattato

Pan Fried Potato Gnocchi (V)
Roasted pumpkin, spinach, pepitas, & whipped feta

Pizza Quattro Formaggi (V)
Porcini mushrooms, onions, & four cheeses

Mushroom Souvlaki (VG)
Grilled pita, Greek salad, beetroot hummus, & fries

Lamb Kleftiko (GF)
Lamb shoulder with roasted baby potatoes, & honey glazed carrots

Mediterranean Chicken (GF)
Roasted half chicken served with pilaf rice, lemon, & parsley

Baked Salmon
Served with garlic mash, pesto hollandaise, broccoli, & olives.

DESSERT

Choose 2 (alternating drops)

Baklava fingers
Dried apricot & nuts rolled in filo pastry

Churros Con Chocolate (V)
Spanish doughnuts with a rich chocolate dipping sauce

Torta Lemon
Baked lemon curd on pastry crust topped with meringue

Cocolate Mousse (VG)
Coconut and dark chocolate mousse

Fresh fruits in syrup (VG, GF)
Seasonal fresh fruits in rose water and orange syrup

Canapé Classic - $36 PP

5 Classic Canapés
Dips with Homemade Turkish Bread

Canapé Select - $48 PP

3 Classic Canapés
2 Premium Canapé
1 Grazing Item
Dips with Homemade Turkish Bread
Cured Meat Platters with Pickled Veggies, Olives, and Crackers

Canapé Luxe - $58 PP

4 Classic Canapés
2 Premium Canapé
2 Grazing Item
Dips with Homemade Turkish Bread
Cured Meat Platters with Pickled Veggies, Olives, and Crackers

Additions

Dessert

Mini Churros	+$5 PP
Baklava Finger	+$5 PP

Canapé Options

Available for groups of 20+

CLASSIC CANAPÉS

Lasagne Croquette
Slow braised beef ragu, bechamel sauce, and tomato napoli

Polenta & Haloumi Chips (V)
Served with tomato chili marmalade

Lamb Kofta
Lamb meatball with garlic labneh

Peri- Peri Chicken Wings (GF)
Baked chicken wings tossed in peri-peri sauce

Grilled Corn Ribs (VG, GF)
Tossed in cheese and herbs

Potato Skins (V, GF)
Crispy potato skins filled pico de gallo and cheese

Chicken Arrosticini
Grilled marinated chicken skewers

Pork Klefitiko Rolls
Slow cooked pork with root veggies wrapped in crispy pastry

Beef Biria Tacos
Slow cooked beef in mini corn tortillas

Arancini
Rice balls filled with wild mushrooms & truffle

PREMIUM CANAPÉS

Mussels Escabeche
Green lip Mussels marinated in citrus, vinegar, aromatics and olive oil

Beef Tartare Croutons
Rare beef, tossed with baby capers, truffles and shallots on crispy bread

Prawn BBQ Skewers
Lamb meatball with garlic labneh

Mini Seafood Rolls
Seafood tossed with celery and lemon on a mini brioche roll

Pulled lamb cigars
Slow cooked lamb, capsicum and cheese, rolled in filo pastry

Scallop Crudo Spoons (GF)
Citrus marinated scallops with a hint of herbs and chilli

GRAZING ITEM

Calamari Fritti Grazing Bowl
Crispy fried salt and pepper calamari with lemoncielo aioli

Feta Fries (V)
Potato fries loaded with feta and herbs

Pita Chips (V)
Fried pita strips with chilli feta dip

Battered Onion Rings (V)
Tempura battered onion rings with tomato chili jam

Grazing Classic - $55 PP

4 Classic Grazing Item
Dips with Homemade Turkish Bread
Cured Meat Platters with Pickled Veggies, Olives, and Crackers

Grazing Luxe - $65 PP

4 Classic Grazing Item
1 Premium Grazing Item
Dips with Homemade Turkish Bread
Cured Meat Platters with Pickled Veggies, Olives, and Crackers

Additions

Dessert

Mini Churros	+$5 PP
Baklava Finger	+$5 PP
Bomboloni	+$5 PP

Grazing Options

Available for groups of 20+

CLASSIC GRAZING ITEMS

Gnocchi (V)
Spinach, pumpkin, & feta

Fritto Misto
With lemoncielo aioli

Polpettes
Cooked in sugo with fragola

Falafel (VG)
Served with tabouleh, beetroot hummus, and vegan aioli

Lamb Shoulder
Slow cooked with soft polenta

Bbq Portobello (V)
With ancient grain salad

Rissoto (V)
Beetroot, sundried tomato, and avocado

Pork Fricassee
Served on a bed of pilaf rice

Cauliflower (VG, GF)
Served with kasundi

PREMIUM GRAZING ITEMS

Chicken
Grilled chicken, pita and salad

Beef Brisket
Macaroni and cheese

Fish
Battered flat head, chips and peas

Eggplant Rolls (VG, GF)
With mushroom mince and vegan cheese

Drinks Packages

Available for groups of 20+

Drinks Classic
$40 PP - 2 hours

*Extend your experience for **$15 PP for each additional hour** (max of 4 hours)*

*Enjoy unlimited selections from the **Riviera Collection***

Drinks Luxe
$50 PP - 2 hours

*Extend your experience for **$20 PP for each additional hour** (max of 4 hours)*

*Indulge in premium pours from the **Riviera Reserve***

Add Ons

House Spirits Whiskey, Gin, Vodka	+$8 PP per hour
Cocktail /Mocktail One cocktail/mocktail on arrival	+$12 PP

Custom Packages -
Tailored beverage options available, starting from $50 per person for 2 hours.

RIVIERA COLLECTION

Wines

Prosecco | Sauvignon Blanc | Pinot Grigio | Shiraz | Pinot Noir

House choices, sourced from Victorian Wineries

Beers

Riviera Gold | Peroni Red | Apple Cider | Peroni 0%

Soft Drinks

Pepsi | Pepsi Max | Lemonade | Solo | Sunkist

RIVIERA RESERVE

Wines

Bottega Prosecco (Italy) | Eleni Sauvignon Blanc (Victoria)
Version 2 Shiraz (South Australia) | Altezza Sangiovese Rosé (South Australia) | Hazelgrove Moscato (South Australia)

Beers

Riviera Gold | Mountain Goat Very Enjoyable | Peroni Red
Corona | Carlton Dry | Peroni 0% | Apple Cider

Soft Drinks & Juices

Orange Juice | Apple Juice
Pepsi | Pepsi Max | Lemonade | Solo | Sunkist

Spritz

Aperol | Limencello Spritz

Bar Tab on Consumption – Available upon request for flexible beverage service.

Ruby Riviera Mediterrâneo Taberna
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