

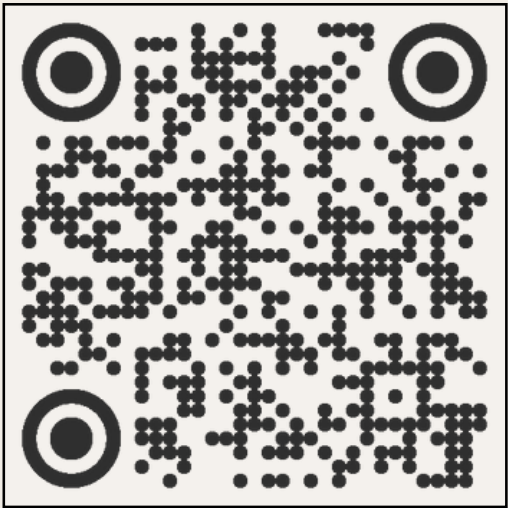
The Emerson



HOST YOUR NEXT EVENT AT THE EMERSON

Whether it's a corporate gathering, private celebration or special occasion, elevate your next event in one of the top function rooms Melbourne has to offer and leave a lasting impression on your guests. Our menu and function packages are customisable to suit your needs and ensure a unique experience for your special occasion. From our grand bars to lush booth seating, The Emerson and our fabulous team will leave you feeling truly delighted. It's time to step into our world. We think you'll like it.

Scan Here For 360° Venue Tour



FOOD & BEVERAGE PACKAGES

Explore our selection of premium canapé and drink packages, each thoughtfully crafted to offer a perfect blend of flavours and sophistication. Whether you envision a chic cocktail party with handcrafted beverages and bite-sized delights or a more indulgent spread, every package can be tailored to reflect your unique style, taste, and event vision.



LIGHT CANAPÉS

HONEY ROASTED PUMPKIN TART, WHIPPED FETA, DUKKHA (V)

CARAMALISED ONION, SAUTEED MUSHROOM TARTLETS (VG)

BRUSCHETTA WITH TOMATOES, BASIL, GARLIC & COLONNA EXTRA VIRGIN OLIVE OIL (V, DF)

SMOKED SALMON, HERB CREME FRAICHE, AVRUGA CAVIAR, LEMON ZEST ON BLINI

SOFT MINI CHICKEN SANDWICH WITH TARRAGON MAYONNAISE (GFO)

RARE BEEF, MINI TOSTADA, PICO DE GALLO SALSA, PUREED AVOCADO (DF, GF)

PANINI, BASIL PESTO, CRUMBED OYSTER MUSHROOM CUTLET, ROASTED CAPSICUM (VG)

KATSU CHICKEN BURGER, SLAW, WASABI MAYO (DF, GFO,VGO)

TWO CHEESE & FINE HERB ARANCINI, LEMON AIOLI, (V)

BLACK OPAL 7+ MARBLE SCORE WAGYU BEEF SKEWERS, CHIMICHURRI (DF, GF)

SALT & VINEGAR POTATO CAKE, WHIPPED HUMMUS (VG, GFO)

MINI PORK, HERB & FENNEL SAUSAGE ROLLS, HAIRLOOM TOMATO JAM (VO)

CRISPY CHICKEN, BACON POPPERS, CHIPOTLE MAYONNAISE (GF, DF)

V – Vegetarian | VO – Vegetarian Option | VG – Vegan | VGO – Vegan Option | GF – Gluten Free | GFO – Gluten Free Option

SUBSTANTIAL CANAPÉS

TONKATSU CHICKEN SANDO, CABBAGE SLAW, TONKATSU MAYO (GFO)

JALAPENO & MANCHEGO CHEESE CROQUETTES (V)

FRIED CAULIFLOWER FLORETS, TARRAGON MAYO (VG)

CHIPOTLE JACKFRUIT, CABBAGE SLAW, AVOCADO PUREE (VG, GF) |

BUTTERMILK FRIED CHICKEN TENDERS, GREEN GODDES MAYONNAISE

GREEK STYLE MEATBALL SOUVLAKI, MINT & DILL YOGHURT

WAYGUE CHEESE SLIDER, HOUSE SAUCE, PICKLES ON BRIOCHE BUN (GFO)

PEKING DUCK PANCAKE, SPRING ONION & HOISIN (DF)

VIET STYLE PORK BELLY BAO BUN, PAPAYA SLAW, VIET MINT, NUOC CHAM MAYO (GF)

SWEET CANAPÉS

CHOCOLATE GANACHE TART WITH LIGHTLY AERATED CREAM (V)

LEMON TART WITH CRÈME FRAICHE & CANDIED ZEST (V)

ASSORTED MACARONS

COLD PLATTER ITEMS

BRUSCHETTA W/ TOMATO, BASIL & BALSAMIC ON TOASTED CROUTON Classic Italian flavours of ripe tomato, fresh basil, and a drizzle of balsamic glaze, served on a golden toasted crouton	10 PCS \$50
TERRINE OF VARIOUS FLAVOURS ON CROSTINI A selection of rich, flavourful terrines served atop crisp crostini, offering a refined bite with every combination.	10 PCS \$70
CARAMALISED ONION & MUSHROOM SAUTÉED TARTLETTS Flaky pastry tartlets filled with sweet caramelised onion and earthy sautéed mushrooms, finished with a touch of herbs.	10 PCS \$60
SMOKED SALMON & CRÈME FRAÎCHE BILINI Delicate blini topped with silky smoked salmon, fresh herb crème fraîche, Avruga caviar and a hint of lemon zest.	10 PCS \$60

HOT PLATTER ITEMS

MINI CHICKEN KATSU BURGERS WITH SLAW Crispy panko-crumbed chicken fillets in soft slider buns, layered with fresh slaw and tangy katsu sauce.	10 PCS \$70
BLACK OPAL 7+ MARBLE SCORE WAGYU BEEF SKEWERS (DF, GF) Skewers of premium Black Opal wagyu beef, grilled and finished with a vibrant chimichurri sauce.	10 PCS \$70
CHICKEN WINGS Juicy chicken wings tossed in your choice of signature sauces — smoky BBQ, sweet chilli with fresh coriander, or a fiery buffalo glaze.	10 PCS \$70
SOUTHERN FRIED CRISPY CHICKEN TENDER PLATTER Juicy chicken wings tossed in your choice of signature sauces — smoky BBQ, sweet chilli with fresh coriander, or a fiery buffalo glaze.	10 PCS \$70
TWO CHEESE & FINE HERB ARANCINI WITH LEMON AIOLI (V) Golden-fried arancini filled with a blend of cheeses and fresh herbs, served with zesty lemon aioli.	10 PCS \$70

V – Vegetarian | VO – Vegetarian Option | VG – Vegan | VGO – Vegan Option | GF – Gluten Free | GFO – Gluten Free Option

SEAFOOD PLATTER

A premium spread of fresh and delicately prepared seafood, featuring smoked salmon, butterflied king prawns, golden fish goujons, and tender calamari — perfect for sharing and adding a touch of indulgence to your event.	16 P/H
---	--------

DELUXE ANTI-PASTO PLATTER

A lavish, beautifully styled spread designed for relaxed grazing and sharing. Featuring a selection of artisan cheeses, premium cured meats, and house-marinated vegetables, paired with fresh breads, crackers, and gourmet accompaniments.	15 P/H
Perfect as a centrepiece for any occasion, this grazing table combines flavour, variety, and presentation to create a truly indulgent experience for your guests.	

SWEET CANAPÉS

CHOCOLATE GANACHE TART WITH LIGHTLY AERATED CREAM (V) A rich, velvety chocolate ganache set in a crisp pastry shell, paired with delicately aerated cream for the perfect balance of indulgence and lightness.	10 PCS \$65
LEMON TART WITH CRÈME FRAÎCHE & CANDIED ZEST (V) A zesty, silky lemon curd in a buttery tart shell, finished with a dollop of crème fraîche and fragrant candied citrus zest for a bright, refreshing finale.	10 PCS \$65
ICE CREAM / GELATO BAR Icecream or gelato bar set up by the Boozy Scoop or Messina	POR



BEVERAGE & CANAPÉ PACKAGES

BASIC PACKAGES

2HR | \$110 PER PERSON

4 x Canapés per person

Basic Beverage Package

3HR | \$130 PER PERSON

4 x Canapés per person

2 x Substantial items per person

Basic Beverage Package

4HR | \$140 PER PERSON

6 x Canapés per person

2 x substantial items per person

Basic Beverage Package

PREMIUM PACKAGES

2HR | \$150 PER PERSON

4 x Canapés per person

Basic Beverage Package + Spirits

Cocktail On Arrival

3HR | \$175 PER PERSON

4 x Canapés per person

2 x Substantial items per person

+ Basic Beverage Package + Spirits

Cocktail On Arrival

4HR | \$220 PER PERSON

6 x Canapés per person

2 x Substantial items per person

+ Basic Beverage Package + Spirits

Cocktail On Arrival

FREE-FLOWING & BEVERAGE OPTIONS

FREE-FLOWING ONLY

Pricing includes free-flowing drinks from the your selected beverage package based on the amount of hours selected.

BASIC FREE-FLOWING ONLY

2HR | \$60 PER PERSON

3HR | \$70 PER PERSON

4HR | \$85 PER PERSON

PREMIUM FREE-FLOWING ONLY

2HR | \$75 PER PERSON

3HR | \$85 PER PERSON

4HR | \$105 PER PERSON

COCKTAIL UPGRADE

Add on free-flowing cocktails for additional \$20 PER PERSON / PER HOUR

BASIC BEVERAGE PACKAGE

- House Vodka
- House Gin
- House Red, White & Sparkling
- Hahn Super Dry 3.5%
- Heineken Lager
- Soft drinks

PREMIUM BEVERAGE PACKAGE

- Chandon NV
- Tatchilla Prosecco
- Jip Jip Rocks Chardonnay
- Jip Jip Rocks Sauvignon Blanc
- Jip Jip Rocks Pinot Noir
- Jip Jip Rocks Shiraz
- Basic Spirits
- Tap Beers



BEVERAGE MENU

CHAMPAGNE

		G / B
Veuve Clicquot Brut	FRA	25 155
Veuve Clicquot Magnum 1.5L	FRA	25 390
Veuve Clicquot Jeroboam 3L	FRA	1,580
Veuve Clicquot 6L	FRA	3,000
2014 Perrier Jouet Belle Epoque	FRA	580
2012 Dom Perignon	FRA	850
2012 Dom Perignon 3L	FRA	4,200
NV Armand De Brignac Ace Of Spades	FRA	1,300
NV Armand De Brignac Ace Of Spades Brut Gold 1.5L	FRA	2,900
NV Armand De Brignac Ace Of Spades Brut Gold 3L	FRA	6,200
2006 Krug Vintage	FRA	1,650

SPARKLING

		G / B
Chandon Brut NV	VIC	14 75
Tatachilla Prosecco	VIC	13 65
Mumm Marlborough	NZ	115

ROSÉ

		G / B
Minuty M Rosé	FRA	15 75
Whispering Angel	FRA	125

WHITE

		G / B
Jip Jip Rocks Sauvignon Blanc	SA	14 60
Squealing Pig Pinot Gris	NZ	14 60
Jip Jip Rocks Chardonnay	SA	14 60
Tatachilla Moscato	WA	12 60
Leasingham Bin 7 Riesling	SA	15 65
Morambro Creek Chardonnay	SA	80
St Hugo Eden Valley Riesling	SA	100

RED

		G / B
Jip Jip Rocks Shiraz	SA	14 60
Jip Jip Rocks Pinot Noir	SA	14 60
Jip Jip Rocks Cabernet Sauvignon	SA	14 60
Jip Jip Rocks Tempranillo	SA	14 60
Morambro Creek Shiraz	SA	80
Morambro Creek Cabernet Sauvigon	SA	80
The Bryson 2013 Shiraz Cabernet	SA	120

ON TAP

James Squire Apple Cider	13
Hahn Superdry 3.5	14
Hahn Superdry Low Carb	14
Stone & Wood	13
Heineken	13
Kirin Hyoketsu	13

BOTTLED BEER

Hahn Superdry Gluten Free	13
Birra Moretti	13
Corona	13
Peroni Red	13
Heineken	13
Heineken Zero	8

COCKTAILS (ON TAP)

Mojito	24
Spicy Margarita	24
Elderflower Spritz	24
Pink Gin Spritz	24
Blood Orange Amaro	24

*Wines are subject to seasonal change and supplier availability | For spirit pricing, please enquire with our team.

SPIRITS MENU

VODKA

Belvedere	700ml	385
Belvedere Magnum	1.5L	825
Belvedere Jeroboam	3L	1,550
Belvedere Methuselah	6L	3,000
Belveder 10	700ml	825
Grey Goose	700ml	425
Grey Goose	1L	550

TEQUILA

Olmecca Reposado	700ml	385
1800 Coconut	700ml	425
Patron Silver	700ml	485
Patron El Cielo	700ml	800
Don Julio 1942	750ml	840
Volcan De Mi Tierra XA	700ml	900
Clase Azul Reposado	750ml	1,250
Clase Azul Reposado Magnum	1.75L	2,600
Herradura Seleccion Suprema	700ml	3,000

WHISKEY

Jack Daniels	700ml	385
Chivas Regal 12 Y.O	700ml	385
Chavas Regal 18 Y.O	700ml	550
Glenmorangie 18 Y.O	700ml	700
Dark Lark	700ml	750
Johnnie Walker Black Label	700ml	400
Jonnie Walker Blue Label	700ml	1,150

RUM

Kraken	700ml	385
Ron Zacapa Centenario 23	700ml	650

COGNAC

Hennessy VS	700ml	400
Hennessy VSOP	700ml	600
Hennessy XO	700ml	1,250

GIN

Bombay Sapphire	700ml	385
Hendrick	700ml	415
Tanqueray 10	700ml	485

SHOOTERS

Wet Pussy	700ml	200
Sour Pussy	700ml	200
Yoir	700ml	350
Fireball	700ml	350
Agwa	700ml	385
Alize	700ml	385

RECOMENDED VENDORS

CAKE ME CRAZY | @cakemecrazyau

Cake Me Crazy crafts stunning and delicious custom cakes, perfect for any celebration—whether it's a birthday, wedding, corporate event, or more.

QUEEN BEE EVENTS | @queenbeeeventss

Queen Bee offers premium event styling and hire services, ensuring your dream event becomes a reality.

THE EVENT STYLER | @theeventstyler

The Event Styler offers premium event styling services, primarily focusing on beautiful floral arrangements to add a special touch to your next event.

MELBOURNE OYSTERTAINERS | @melbourneoystertainers

Looking for something to add a wow factor to your event? Melbourne Oystertainers create luxurious seafood towers, oyster bars and more



ENTERTAINMENT

Need a hand finding the perfect live entertainment and music for your event?

At Riviera Beach Club, we collaborate with exceptional talent — from DJs and live bands to musicians, vocalists, and more. Whatever your vibe, we have the perfect entertainment to elevate your event.

Let us curate the ideal soundtrack for your celebration!

