



Meetings and Events

Packages and Menus

PEARL RIVERFRONT
AT CROWNE PLAZA MELBOURNE

Our Venue

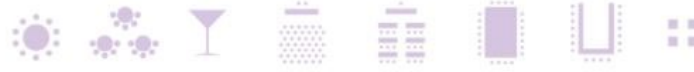
Set on the banks of the Yarra River, this unique venue is conveniently situated beneath one of Melbourne's iconic hotels, Crowne Plaza Melbourne. Pearl Riverfront has ten adjoining meeting rooms, catering to all types of events – from residential conferences, seminars, speakers' lunches, product launches, trade exhibitions, meetings to social gatherings and milestone celebrations.

With six interconnecting studios riverside and four multipurpose and architectural Atrium meeting spaces; our event spaces can be tailored to perfectly cater to the needs of your event. The newly-refurbished and modern space features state of the art audio-visual equipment, and sound and lighting technology with a dedicated Event Staging Manager on-site to assist with custom arrangements.

How do we create an event beyond your expectations? We collaborate with you to bring your event to life.



Capacity Chart



Room	Room size	Ceiling height	Banquet	Cabaret	Reception	Theatre	Classroom	Boardroom	U-Shape	Trade Exhibit
Level 1 - Pearl Riverfront Studios										
Studio 1	130m ²	2.65m	50	35	100	80	24	12	21	✓
Studio 2	138m ²	2.65m	70	49	110	90	32	15	24	✓
Studio 3	137m ²	2.65m	70	49	110	90	32	15	24	✓
Studio 4	137m ²	2.65m	70	49	110	90	32	15	24	✓
Studio 5	139m ²	2.65m	70	49	110	90	32	15	24	✓
Studio 6	136m ²	2.65m	70	49	110	90	32	15	24	✓
Breakout (can only be hired with Studios 1-6)	68m ²	2.65m	-	-	-	-	-	-	-	✓
Studios 1-6* (combined rooms)	885m ²	2.65m	350	280	452**	452**	184	-	-	✓
Studios 1-3* (combined rooms)	405m ²	2.65m	180	133	320	260	88	-	-	✓
Studios 4-6* (combined rooms)	412m ²	2.65m	190	147	330	270	96	-	-	✓
Pre-function area	385m ²	2.65m	-	-	100	-	-	-	-	✓
Pre-function area + Studios 1-6*	1270m ²	2.65m	-	-	696-	-	-	-	-	✓
Level 3 - Atrium Rooms										
Atrium One	65m ²	3.62 min 8.40 max	-	-	20	30	15	10	-	-
Atrium Two	75m ²	3.62 min 8.40 max	20	24	40	40	24	10	12	-
Atrium Three	75m ²	3.62 min 8.40 max	20	24	40	40	24	10	12	-
Atrium Four	65m ²	3.62 min 8.40 max	-	-	20	30	15	10	-	-

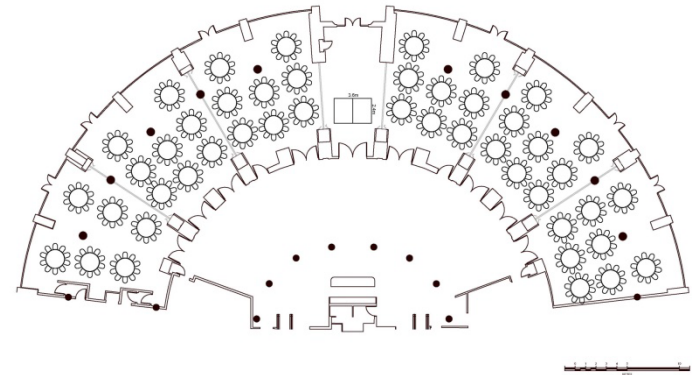
** Full capacity of Level 1 combined spaces is based on official liquor licensing approved numbers.

~ Capacity of entire Level 1 space requires the doors to be left open to accommodate combined total capacity of guests. Banquet & Cabaret Studios 1 - 6 requires Studio 1 to be used for Operational needs and storage. Capacity based on Studios 2 - 5, possibility to extend to Studio 6

Floorplans

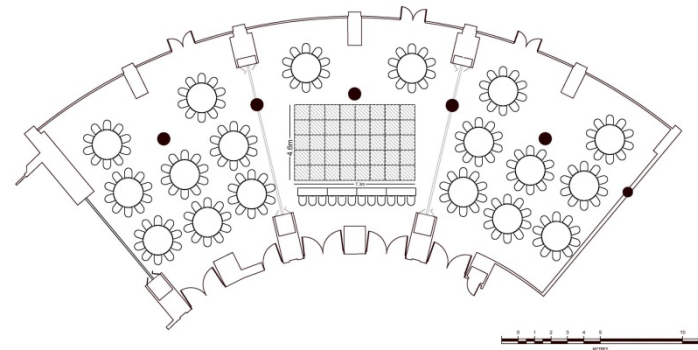
Studios 1 to 6

Designed for versatility, each interconnecting studio can be transformed to cater for 18 guests boardroom style, or up to 452 guests when combined banquet style.



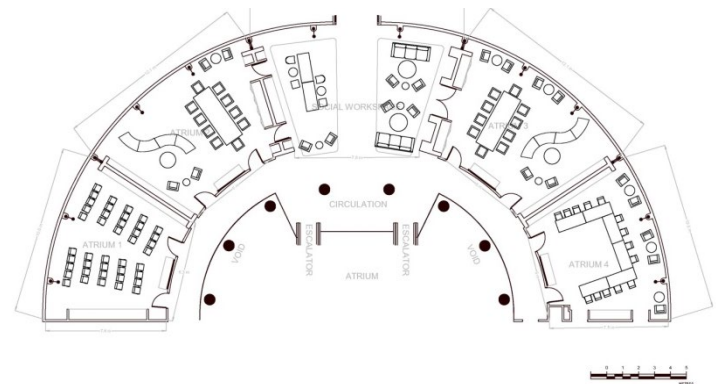
Studios 4 to 6

Delivering greater flexibility and use of space, Studios 4-6 combined can cater for up to 410 guests theatre style.



Atrium

Ideal for board meetings, co-working sessions and private dinners, the bespoke Atrium Rooms offer the utmost privacy for up to 30 guests banquet style.



Catering by Day

Our dedicated team have curated day delegate packages set to inspire and ignite successful meetings and events.



Inspired Meetings

Enjoy a stylish, light-filled space for a productive meeting. Our Atrium packages cater to small groups of up to 28 guests, focused on keeping attendees inspired and connected throughout the day.

Package Inclusions:

- Atrium Room hire
- LED screen
- Notepads and pens
- High-speed WiFi
- Vittoria capsule coffee & tea selections
- Purezza still & sparkling water set in room
- Bowl of seasonal whole fruit & cookie jar
- Morning Tea
- Working-style Lunch with a selection of sandwiches, baguettes and wraps, fresh salad and sweet bites
- Afternoon tea

\$1500 per day, 8am – 5pm

For up to 12 guests. Additional guests \$90pp.

Upgrades:

- Add hot items for Lunch | \$8pp
- Add hot dish + side | \$18pp
- Add barista coffee, hand delivered to room | \$5pp



Studio Day Package

We understand that each event is unique, and our packages are designed to offer flexibility for you to host a successful event.

Package Inclusions:

- Studio Room Hire*
- Notepads and pens
- High-speed WiFi
- Purezza still & sparkling water set in room
- Freshly brewed coffee and tea selections
- Chef's selection of 2 x morning tea item - sweet & savoury
- Chef's seasonal lunch menu served in pre-function area including salad, sandwich, hot item, vegetarian options and seasonal fruit platter
- Chef's selection of 2 x afternoon tea item - sweet & savoury

Full Day \$110 per person | Half Day \$95 per person

Minimum 20 guests

*Minimum spend applies

Upgrades:

- Add a light breakfast of cheese and tomato croissants and vegetable frittata served on arrival | \$15pp
- Add a sweet bite selection to your lunch break | \$10pp
- Add post event drinks | \$10pp
- Add barista coffee | \$5pp (set-up fee applies)



Breakfast Meetings

Boxed Breakfast | \$29pp

- Gypsy ham and cheese jumbo croissant
- Seasonal fresh fruit
- Cookies
- Freshly baked muffin
- Danish pastries
- Muesli bar
- Chilled fruit juice and bottled water

Standing Breakfast | \$35pp

- Sliced seasonal fruit platter
- Selection of whole fruits
- Assorted flavoured yoghurts
- Fresh bakery basket with Danish pastries, croissants and muffins
- Mini ham and cheese or tomato and cheese croissants
- Bagels with cream cheese, chives and smoked salmon
- Bacon and fried egg muffin with tomato relish
- Orange, pineapple or apple juice
- Freshly brewed coffee and a selection of teas

Minimum 15 guests. Menu items are subject to change.



Breakfast Meetings

Healthy Breakfast Buffet | \$30pp

- Sliced seasonal fruit platter
- Bircher Muesli
- Assorted cereals
- Assorted flavoured yoghurts
- Granola served with dried fruit and your selection of milk (full cream, low fat, rice or soy)
- Fresh bakery basket with Danish pastries, croissants and muffins, served with cultured butter and Yarra Valley preserves
- Wholemeal and white toast, with condiments
- Orange, pineapple or apple juice
- Freshly brewed coffee and a selection of teas

Hot Breakfast Buffet | \$42pp

Includes Healthy Breakfast Buffet Items with the addition of the following hot items.

- Scrambled eggs
- Bacon
- Hashbrowns
- Grilled roma tomatoes
- Sautéed mushrooms
- House-made baked beans with chorizo

Plated Breakfast | \$48pp

Continental selection served to table

- Fresh bakery basket with Danish pastries, croissants and muffins, served with cultured butter and Yarra Valley preserves
- Sliced seasonal fruit plate
- Assorted flavoured yoghurt
- Orange, apple or pineapple juice
- Freshly brewed coffee and a selection of teas
- Choice of one of the following hot dish:
 - ❖ Scrambled eggs with American bacon, chicken sausage, roast truss tomato, hash brown, served with Turkish bread
 - ❖ Poached free-range egg on toasted English muffin, bacon, grilled mushroom and herb-roasted tomato with hollandaise
 - ❖ Chilli scramble egg with spinach, mushroom, pork sausage, bacon and sourdough
 - ❖ Pancakes served with mixed berry compote, clotted cream and maple syrup

Morning & Afternoon Tea

Tea & Coffee

- Vittoria coffee and tea selections | \$8 per person, per break
- Continuous service up to 4 hours | \$18pp
- Continuous service up to 8 hours | \$26pp

Break Options

Includes self-serve Vittoria coffee and tea selections

- Assorted bite-sized cookies with tea and coffee | \$11 per person, per break
- One sweet or savoury selection | \$15.50 per person, per break
- One sweet and one savoury selection | \$18.50 per person, per break
- Add additional sweet or savoury item | \$6 per person

Barista Coffee

Available on request

- Set up fee applies. Charged on consumption.

Minimum 15 guests. Menu items are subject to change.



Morning & Afternoon Tea

Sweet Items

- Homestyle scones with jam and cream
- Home-made chocolate brownies
- Danish pastries
- Mini muffins
- Mango and peach cheesecake
- Assorted mini donuts
- Banana waffles, clotted cream and maple syrup
- Assorted profiteroles

Gluten-Free

- Berry friand
- Fruit and coconut chia pots
- Sago pudding, fresh fruit
- Local berries, fruit coulis
- Mango & chia smoothie shots

Add-On

- Fresh whole fruits | \$4 per person
- Assorted house-made cookies | \$3.50 per person
- Gluten Free cookies | \$3.50 per person

Savoury Items

- Double-smoked ham and cheese mini croissants
- Vegetable spring rolls with dipping sauce
- Four-cheese arancini with truffle mayo
- Corn fritters with coriander and lime crema
- Curry puffs with cumin yoghurt
- Vegetable pakora with cumin yoghurt
- Capsicum and tomato frittata with zucchini chips and goat's curd
- Mushroom and beef wellington with romesco sauce
- Beef pie with tomato relish

Add-On | \$6 each, per person

- Mini Chicken pie, bbq sauce
- Chicken dumplings and spicy black vinegar
- Vegetable empanada, salsa
- Vegetable spring roll, sweet chilli sauce
- Tempura cauliflower with tofu dip

Aussie Break | \$15 per person

- Assorted pies and condiments
- Sausage rolls
- Lamingtons

Day Delegate Package // Break Menu

Sweet Items

- Assorted mini donuts
- Homestyle scones with jam and cream
- Danish pastries
- Waffles with clotted cream and maple syrup
- Home-made chocolate brownies
- Mini lamingtons
- Assorted profiteroles
- Mango and peach cheesecake
- Banana waffles, clotted cream and maple syrup

Savoury Items

- Four-cheese arancini with truffle mayo
- Curry puffs with yoghurt sauce
- Mini chicken pie with tomato kasundi
- Sausage roll with bush tomato relish
- Vegetable gyoza with spicy black vinegar and spring onions
- Assorted quiche selection with onion jam
- Mini beef pies with tomato sauce

Minimum 20 guests. Menu items are subject to change.



Working-Style Lunch

Designed to seamlessly integrate with your meeting, the light lunch menu is served within your function space and includes a daily rotating menu of sandwiches, baguettes and wraps, fresh salads and sweet bites, alongside tea, coffee and soft drinks to fuel a productive afternoon.

Price: \$50 per person

Chef's Seasonal Lunch

Served in our pre-function foyer to keep conversations moving and networking thriving our Chef inspired seasonal menu is designed to keep you alert, ensuring a successful event. Including salad, sandwich, hot items and light sweet item curated with your energy in mind.

Price: \$60 per person

Optional Add-Ons:

- One hot dish | \$15 per person
- Antipasto platter of cold cuts, dips and condiments | \$85 per platter

Menu items are subject to change.



Lunch Menu // Daily Rotation

MONDAY

Working Lunch

- Salad: Cous cous and cauliflower salad with haloumi and tahini dressing
- Sandwich: Poached chicken, mayo and salad wrap
- Sweet: Chef's selection of sweet items

Chef's Seasonal Lunch

- Salad: Cous cous and cauliflower salad with haloumi and tahini dressing
- Sandwich: Poached chicken, mayo and salad wrap
- Hot: Braised Beef Bourguignon
- Hot: Mushroom gnocchi, parmesan cheese, truffle oil chives
- Hot: Herbed and seeded mustard mashed potatoes
- Sweet: Chef's selection of sweet items

TUESDAY

Working Lunch

- Salad: Soba noodle and seaweed salad with sesame dressing
- Sandwich: Roast beef silverside, ciabatta sauerkraut, Dijon mustard, horseradish mayo and cheese
- Sweet: Chef's selection of sweet treat

Chef's Seasonal Lunch

- Salad: Soba noodle and seaweed salad with sesame dressing
- Sandwich: Roast beef silverside, ciabatta sauerkraut, Dijon mustard, horseradish mayo and cheese
- Hot: Teriyaki chicken, spinach, shitake mushroom & bonito flakes
- Hot: Roast pumpkin with miso cream and cheese
- Hot: Sushi rice, spring onion, furikake, chilli
- Sweet: Chef's selection of sweet items

WEDNESDAY

Working Lunch

- Salad: Baked ricotta salad with zucchini, peas, pickled cucumber, green beans and green goddess sauce
- Sandwich: Focaccia with salami, mozzarella, mayo romesco sauce and spinach
- Sweet: Chef's selection of sweet treats

Chef's Seasonal Lunch

- Salad: Baked ricotta salad with zucchini, peas, pickled cucumber, green beans and green goddess sauce
- Sandwich: Salami focaccia, mozzarella, spinach and mayo romesco sauce
- Hot: Braised lamb shoulder, smoked paprika labneh and cherry tomatoes
- Hot: Vegetable, chickpea, apricot and preserved lemon tajine
- Hot: Saffron rice, coriander, almond flakes
- Sweet: Chef's selection of sweet items

THURSDAY

Working Lunch

- Salad: Grilled cauliflower salad with pearl couscous, pomegranate, fried halloumi, tahini dressing
- Sandwich: Turkey sandwich with cranberry, mayonnaise and Swiss cheese
- Sweet: Chef's selection of sweet treat

Chef's Seasonal Lunch

- Salad: grilled cauliflower salad with pearl couscous, pomegranate, fried halloumi and tahini dressing
- Sandwich: Turkey, cranberry, mayo and Swiss cheese
- Hot: Pan fried barramundi, white bean ragu and kale
- Hot: Orecchiette pasta, ricotta, spinach and sugo
- Hot: Grilled broccoli with green chermola
- Sweet: Chef's selection of sweet items

Lunch Menu // Daily Rotation

FRIDAY

Working Lunch

- Salad: Soba noodle salad, seaweed salad with sesame dressing
- Sandwich: Curried egg, spinach, hommus, avocado wrap
- Sweet: Chef's selection of sweet treats

Chef's Seasonal Lunch

- Salad: Soba noodle salad, seaweed salad with sesame dressing
- Sandwich: Curried egg spinach, hommus, avocado wrap
- Hot: Char siu pork
- Hot: Stir fry Hokkien noodles
- Hot: Stir fry Asian greens with soy sauce
- Sweet: Chef's selection of sweet treat

Saturday and Sunday Chef Selection – To be confirmed.



Catering by Night

Allow our dedicated team to collaborate with you every step of the way to bring your event to life, down to the last menu selection.



Menus // Cocktail

Mix and mingle along the river's edge.

This package includes:

- Dedicated Event Manager
- High bar tables and tea light candles
- Selection of canapes, quantity based on duration of event
- Silver Beverage package
- Special accommodation discount for guests

Prices:

- 1-hour | \$45pp
Includes 1 hour Silver Beverage package plus 30-minutes canapes
- 2-hour | \$73pp
Includes 2 hours Silver Beverage package plus 1 hour canapes
- 3-hour | \$95pp
Includes 3 hours Silver Beverage package plus 2 hour canapes
- 4-hour | \$105pp
Includes 4 hours Silver Beverage packages plus 3 hour canapes



Menus // Cocktail

Cold*

- Wagyu beef, truffle, goat curd, balsamic onions on toast
- Coffin Bay oysters, mignonette dressing
- Salmon gravlax, mango salad and guacamole on tostada
- Peking duck pancakes, spring onions and hoi sin sauce
- Tofu dip, pickled pumpkin, soy pepitas, puffed black rice
- Vegetable rice paper roll, lime and sweet chili
- Teriyaki chicken sushi, soy sauce
- Salmon sushi, soy sauce

Warm*

- Buttermilk fried chicken rib, smoked paprika and blue cheese sauce
- Mushroom arancini with truffle mayo
- Panko crumbed prawns with yum yum sauce
- Vegetable empanadas with chunky tomato salsa
- Chicken dumplings with black vinegar
- Lamb kofta with sumac and mint labneh
- Deep fried tofu, nori furikake, tonkatsu and kewpie
- Vegetable samosa and tamarind chutney
- Tempura barramundi fillets, tartare

Sweet*

- Walnut carrot cake with vanilla curd
- Chocolate brownie
- Mini lamingtons
- Mini donuts
- Red velvet cake

Slide and Roll | \$8*

- Soft roll with tempura fish, pickled onion and green goddess sauce
- Beef sliders with truffle mayo, cheese and jalapeno
- Chicken sliders with cheese and aioli
- Falafel sliders with beetroot hummus and avocado

Something More | \$10

- Palak paneer with mint yoghurt and flatbread
- Butter chicken with steamed rice and papadum
- Mini chicken tacos with avocado, chili, coriander, pine nut salsa and fresh lime

Chef's Station| \$15 (min 50 pax)

- Assorted dumpling station with sauces and condiments
- Chicken and vegetable soft taco station
- Vegan burger station with chipotle mayo and crispy sourdough

*dietaries catered separately based on seasonality.

Banquet Packages

Entertain your guests with a touch of elegance.

This package includes:

- Dedicated Event Manager
- Selection of canapes
- Beverage package
- Vittoria Coffee and Tea selections
- Special accommodation discount for guests

Prices:

Bronze | \$120pp

- Selection of 3 canapes
- 2-course alternate main
- 3 hour Bronze Beverage package

Silver | \$135pp

- Selection of 4 canapes
- 2-course alternate main
- 4 hour Silver Beverage package

Gold | \$150pp

- Selection of 4 canapes
- 3-course alternate main
- 4 hour Silver Beverage package

Platinum | \$170pp

- Selection of 4 canapes
- 3-course alternate main
- 5 hour Platinum Beverage package



Menus // Plated

Designed for taking meetings from day to night, or social gatherings, wine, dine and entertain with a plated dinner. All plated menus include Vittoria coffee and tea selection at conclusion of meal.

Prices:

- Two-course plated | \$90pp
- Three-course plated | \$100pp
- Add alternate serve per course | \$5pp
- Add side | \$7pp, per side

Small plates | Something Cold

- Wagyu beef tataki, miso eggplant puree, burnt onion, kimchi, black garlic truffle oil
- Poached prawns, izakaya style salad, wakame, avocado puree, sesame dressing and sea parsley
- Heirloom tomato, tofu puree, burrata, basil oil
- Harissa spiced chicken with pickled carrot and smoked paprika mayo
- Beetroot cured salmon with green goddess and zucchini salad
- Cured salmon, squid ink, horseradish cream and textures of beetroot



Menus // Plated

Something Hot

- Red vine pork belly, pickled red cabbage, black pepper caramel
- Ras el Hanout lamb cutlet, beetroot curry, black sesame labneh, spiced chickpeas
- Honey glaze ocean trout, fennel puree, spicy tomato salsa, native succulent
- Grilled prawns, whipped goat's cheese, asparagus, kipfler potato salad and yuzu dressing
- Spinach and ricotta cannelloni, napolitana sauce and parmesan
- Eggplant ratatouille, basil and pine nuts
- Beef ravioli with Napoli sauce and shaved parmesan
- Mushroom gnocchi, parmesan and porcini cream sauce

Meat with me

- 12hr slow cooked beef cheek, truffle mash, charred pearl onion, roasted vine tomato, red wine glaze
- Lamb rump, spiced burnt carrot puree, eggplant tempura, aioli miso yoghurt dressing
- Provence roast chicken, caramlised sweet potato puree, charred asparagus, shitake butter and mustard jus
- Free range chicken supreme, Baby carrot, asparagus, maple glazed sweet potato and clove cream
- Slow cooked lamb shoulder, crushed desiree potato, bean salad, black garlic tapenade, braising jus
- Berkshire chashu pork belly, bok choy, cucumber and pickled papaya
- Teriyaki chicken thigh fillet, yuzu kosho corn puree, lardo, leeks and lotus root
- Pan seared chicken breast with mushroom risotto and red wine jus



Menus // Plated

Plenty of fish in the sea

- Pan seared king salmon, Jerusalem artichoke puree, artichoke chips, grilled cabbage and lemon myrtle
- Seared kingfish, roast potato, shitake mushroom, daikon, teriyaki and ginger oil
- Murray cod, confit pencil fennel and olive compote, compressed fennel pine nut risotto, roast truss tomato
- Barramundi, lentil du puy, grilled asparagus and parsnip puree
- Roast salmon, cabbage, potato, smoked bacon, parsley, grain mustard cream

Sensible Vegetables

- Spinach and ricotta cannelloni, sugo, parmesan cheese
- Cauliflower steak, salsa verde, mixed pickles, oyster mushroom and crispy quinoa
- Ratatouille, basil and pine nuts
- Gnocchi, mushroom ragu, truffle oil, mascarpone cream, shaved pecorino

On the Side

- Broccoli, sunflower seed puree, puffed grain
- Mixed leaf salad with aged balsamic dressing
- Parmesan truffle fried chat potato

Dessert

- Dark chocolate brownie
- Sticky date pudding with wattle seed caramel sauce
- Vanilla bean panna cotta with strawberry compote, crumb
- Chocolate tart berries, and cream



Beverages

Our beverage packages encompass hand selected wines to perfectly complement our dining menus, so you can rest assured your event is set to impress your guests.



Beverage Packages

Bronze Beverages

Including: Heineken, Boags Draught Light, Bay of Stones Sparkling Brut, Bay of Stones Sauvignon Blanc & Shiraz and an assortment of soft drinks, juice and mineral water.

- 1 hour | \$30pp
- 2 hours | \$38pp
- 3 hours | \$46pp
- 4 hours | \$54pp
- 5 hours | \$58pp

Silver Beverages

Including: Heineken, Boags Draught Light, NV Veuve d'Argent Blanc de Blanc, Seppelt The Drives Chardonnay, Grant Burge 5th Generation Shiraz and an assortment of soft drinks, juice and mineral water.

- 1 hour | \$37pp
- 2 hours | \$47pp
- 3 hours | \$57pp
- 4 hours | \$67pp
- 5 hours | \$77pp

Platinum Beverages

Including: Heineken, Boags Draught Light, 5 Seeds Crisp Cider, NV Mumm Gordon Rouge Brut, Seppelt The Drives Chardonnay, Jim Barry The Atherley Riesling, Wynns The Gables Cabernet Sauvignon or Grant Burge 5th Generation Shiraz, San Pietro Pinot Noir, premixed spirits and an assortment of soft drinks, juice and mineral water.

- 1 hour | \$48pp
- 2 hours | \$60pp
- 3 hours | \$72pp
- 4 hours | \$84pp
- 5 hours | \$96pp

Add spirits

First hour | \$20pp

Additional hour | \$15pp



Beverages on Consumption

Prices per bottle

Champagne & Sparkling

GH Mumm Cordon Rouge	Reims, France	\$150
NV Moët & Chandon Brut Impérial	Epernay, France	\$150
NV Veuve D'Argent Blanc de Blanc	Loire Valley, France	\$65
Bay of Stones Sparkling Brut	Barossa Valley, SA	\$38

White Wine

Bay of Stones Sauvignon Blanc	Barossa Valley, SA	\$38
Bay of Stones Chardonnay	Barossa Valley, SA	\$38
821 South Sauvignon Blanc	Marlborough, NZ	\$38
Seppelt The Drives Chardonnay	Mornington Peninsula, VIC	\$52
Jim Barry The Atherley Riesling	Clare Valley, SA	\$60

Red Wine

Bay of Stones Shiraz	Barossa Valley, SA	\$38
Grant Burge 5th Generation Shiraz	Barossa Valley, SA	\$60
San Pietro Pinot Noir	Mornington Peninsula, VIC	\$58
Vigna Cantina Sangiovese	Barossa Valley, SA	\$60
Wynns The Gables Cabernet Sauvignon	Coonawarra, SA	\$65

Beer & Cider

Crown Lager	Melbourne, VIC	\$11
Heineken Lager	Amsterdam, Holland	\$11
James Boags Light	Tasmania	\$10
Asahi Dry Lager	Tokyo, Japan	\$11
Little Creatures Pale Ale	Western Australia	\$11
5 Seeds Crisp Apple Cider	Australia	\$10



Additional Beverage Options

Spirits

Standard 30ml	\$10
Mixers additional	\$7 per bottle

Soft Drinks (300ml)

\$7 per bottle

Pepsi
Pepsi Max
7up

Juice

\$5 per Glass | \$15 per Jug

Orange
Apple
Pineapple
Tomato
Cranberry

Bottled Water (500ml)

\$10 per bottle

Still or sparkling mineral water

Corkage

Wine only	\$15 per person
Beer & wine	\$25 per person

Cash Bar

Quoted on proposal

A set up fee applies

On consumption

Quoted on proposal

A minimum spend applies





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An IHG managed venue