



# Edge Hospitality

Melbourne, Australia

// CATERING PACKAGES

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EVENTS@EDGEHOSPITALITY.COM.AU



# FINE FOOD ANYWHERE

## // THE FOOD

There has never been a truer phrase than 'food unites people.' When you choose Edge Hospitality as your catering partner, you choose excellent, local, sustainable food that is fresh, fun and full of flavour.

We handmake everything in-house and have a committed highly skilled team in the kitchen who love working with top quality ingredients. Our desire is to build Edge Hospitality into the premiere caterer in the country, so you know partnering with Edge Hospitality will be an exceptional experience.

We aim to please, and so we're always excited to create a bespoke menu to help you deliver your vision for the perfect event.

## // THE BEVERAGE

Packages available for all types of events and include a range of carefully chosen local wines, beers, ciders & spirits.

## // THE SERVICE

Both our kitchen and front of house teams are discrete, efficient and professional. You can relax, as Edge Hospitality looks after all your function needs.

Trained by our service expert at one of our venues in the Yarra Valley, our staff work seamlessly to ensure your event runs smoothly, so that you can relax and enjoy.

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# PACKAGES

## // SEATED PACKAGE

Handmade sourdough & cultured butter to start

Two or Three courses served alternate drop

Side dish with main course

## // FEASTING PACKAGE

Handmade sourdough & cultured butter to start

Entree feast (3 selections)

Main feast (2 proteins + 3 veg/sides)

## // DELUXE PACKAGE

Chefs selection canapes post ceremony

Handmade sourdough & cultured butter to start

Three courses served alternate drop

Side dish with main course

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## // CUSTOM PACKAGE

Let us work with you to create a completely bespoke package

prices on application

FRESHLY BAKED SOURDOUGH & CULTURED BUTTER TO START

// ENTREE (*CHOOSE TWO*)

seared scallops, avocado, cucumber dressing, lime, yarra valley salmon roe

slow cooked pork belly, almond crumb, crackling, apple puree

cured & poached salmon, potato, horseradish, preserved lemon, dill

heirloom beetroot, parmesan, walnut, rosemary & honey dressing

country style pork terrine, prune & tea chutney, petit herb salad, toast

asparagus 'en papillote', egg yolk, capers, lemon herb dressing

warm chicken salad, walnuts, celery, apple, buttermilk dressing

// MAIN (*CHOOSE TWO*)

cape grim black angus, semolina romagna, english spinach & house mustard

charred red snapper, pumpkin & miso puree, chorizo, shiitake vinaigrette

slow roasted lamb, white bean & tomato ragout, thyme & burnt honey glaze

pan fried king dory, mussels, cherry tomatoes, chickpea, salsa verde

chargrilled chicken breast, braised mushroom, bacon & onion ragu

smoked & braised cauliflower 'steak', macadamia crumb, raisins dressing

pan fried house made gnocchi, king brown mushroom, broad beans, parmigiano

// SIDE DISHES (*CHOOSE ONE*)

potatoes & garlic, cooked in duck fat

cabbage, tarragon, pickled onion, parmesan

roasted cauliflower, raisins, curry dressing, smoked almonds

// DESSERT (*CHOOSE TWO*)

apple & rhubarb crumble, vanilla ice cream

milk chocolate torte, salted caramel, macadamia, white chocolate mousse

pear & almond frangipane, nougat, passionfruit curd

VB tira misu

lemon myrtle panna cotta, strawberry champagne consommé, lemon curd

*Dishes are served on individual plates alternately*

FRESHLY BAKED SOURDOUGH & CULTURED BUTTER TO START

// SHARED ENTREES (*CHOOSE TWO*)

grilled asparagus, beetroot vinegar, sunflower, salted egg yolk, herbs  
 cured yellowtail kingfish, cucumber, fennel, salmon roe  
 molasses & malt glazed pork belly, garlic, corn, pickled mushroom  
 poached australian prawns, rockmelon, herb, pickled radish, spiced macadamia  
 hand made mushroom & parmesan arancini, tomato sugo

// SHARED MAINS (*choose two*)

confit tasmanian salmon, green beans, salsa verde, apple puree, olive  
 braised lamb shoulder, eggplant, mushrooms, pear puree  
 black angus beef, semolina romagna, miso onion, red wine sauce  
 twice cooked pork scotch, herbed polenta, radish, orange caramel  
 coal grilled chicken, smoked almond pesto, salad of fennel & grilled radicchio

// PASTA (*choose one*)

pan fried gnocchi, king brown mushroom, spinach, parmigiano reggiano  
 orecchiette, lamb ragout, pangrattato  
 tagliatelle, with prawns, zucchini, parsley, capers & lemon  
 rigatoni, wagyu bolognese & parmesan

// SALADS & VEGETABLES (*choose two*)

olive oil poached beetroot, rocket, walnut & shallot crumb  
 cos lettuce with garden herbs, pickled cucumber, buttermilk dressing  
 crispy local potatoes, salsa verde  
 roasted zucchini, smoked chilli, chimmi churri  
 charred broccoli, spicy tomato & mustard seed relish

// DESSERT (*choose two*)

milk chocolate tart, salted caramel, poached pear  
 pear & almond tart, lemon curd, vanilla ice cream  
 apple & hazelnut caramel terrine, lemon verbena mousse  
 stone & crow cheese board, pear chutney, fruit & nut bread

*dishes are served on sharing platters to the middle of the tables*

# COCKTAIL MENU

## // HOT CANAPES

wild mushroom & parmesan arancini, aioli  
marinated vegetable spring roll, nahm jim  
zucchini schnitzel, tomato jam, rocket pesto  
baked swiss browns, parsley crumb, goats curd  
mini quiche florentine  
fish goujons, tartare sauce  
house smoked salmon and pancake roll,  
dill & caviar  
edge prawn twister, filled with prawns  
& tartare sauce  
smoked salmon on potato blini's,  
whipped crème fraiche  
coconut & lemongrass prawn skewers  
house made beef sausage rolls,  
YVK classic ketchup  
lamb & rosemary mini pies  
our peking duck pancake, hoi sin, cucumber, shallot  
southern style 'popcorn' chicken, popcorn salt, YVK  
green tomato ketchup  
pork & apple sausage rolls house tomato dip

## // SUBSTANTIAL CANAPES

flame grilled king prawn caesar salad  
grilled barramundi, cauliflower, green olive,  
vanilla sauce  
braised lamb shoulder, ancient grains,  
pomegranate, spiced yogurt  
wood grilled zucchini, lemon & mint risotto  
pork belly bao, cucumber, spring onion,  
master stock sauce  
crisp pork belly, apple, beetroot,  
spiced macadamia crumb  
classic beef slider, cheddar, tomato relish,  
truffle aioli

## // COLD CANAPES

house made cucumber & avocado californian roll,  
pickled ginger, wasabi  
mini heirloom tomato bruschetta, olive caramel,  
basil, baked house made cheese  
salt baked beetroot, ricotta, & walnut  
watermelon, smoked fetta, candied lemon, olive  
avocado californian roll, pickled ginger  
heirloom tomato tarte tatin, onion jam  
& whipped feta  
prawn rice paper roll, dipping sauce  
marinated scallop, cucumber, avocado,  
gingerbeer jelly  
sesame seared tuna, cucumber, pickled chili salsa  
cured kingfish, pickled cucumber, avocado,  
calamari cracker  
salmon & avocado 'eclair'  
prawn rice paper roll, satay dipping sauce  
salmon, wasabi cream & cucumber slider  
rare roast beef, tapenade, apple remoulade,  
beetroot cracker  
smoked chicken, blue cheese biscuit, pear chutney  
house ham hock terrine, sweet pickles, crackling  
chicken liver parfait filo 'sandwich'  
black angus beef carpaccio, ortiz anchovy, capers,  
apple remoulade  
chorizo, black pudding & apple tartlets

## // SWEET CANAPES

chocolate torte, salted caramel, poached  
pear  
wattleseed & davidson plum lamington  
financiers with lemon curd  
salted caramel, macadamia & banana  
macarons  
almond & berry macarons

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ADD  
ONS

// PLATTERS & GRAZING STATIONS

fresh seafood selection

antipasto, cured meats, olives, marinated & pickled vegetables, handmade sourdough

local & imported cheese selection with crackers, breads, grissini, house made lavosh

seasonal fruit platters

// PRE-DINNER

CANAPES

chef selection canapes, 3-4 pieces pp, from 3 varieties

// CHILDREN'S MENU

includes main & dessert *or* a canape selection for cocktail events

// VENDOR MEALS

includes chef selection main course, or canape selection for cocktail events

// CAKEAGE

your cake cut & served on platters

// LINEN

white tablecloths + your choice of linen napkin

// GLASSWARE

water/soft drink glasses wine & champagne glasses

prices on application



# BEVERAGE PACKAGES

## // BEVERAGE PACKAGES

- includes:
- sparkling wine
- white wine
- red wine
- beer & cider
- soft drinks & juices

*\*includes complimentary glassware hire*

Premium upgrades available

## // SIGNATURE COCKTAIL ON ARRIVAL

let us know your favourite flavours and we'll  
create something really special for you

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