

Edge Hospitality

Melbourne, Australia

fine food
anywhere

www.edgehospitality.com.au

‘What makes us special is our desire to build strong long-lasting relationships. This is how a business grows; through positive word of mouth. It’s not who makes the most profit; it’s who gives the best experience’ – Paul Cooper, Director

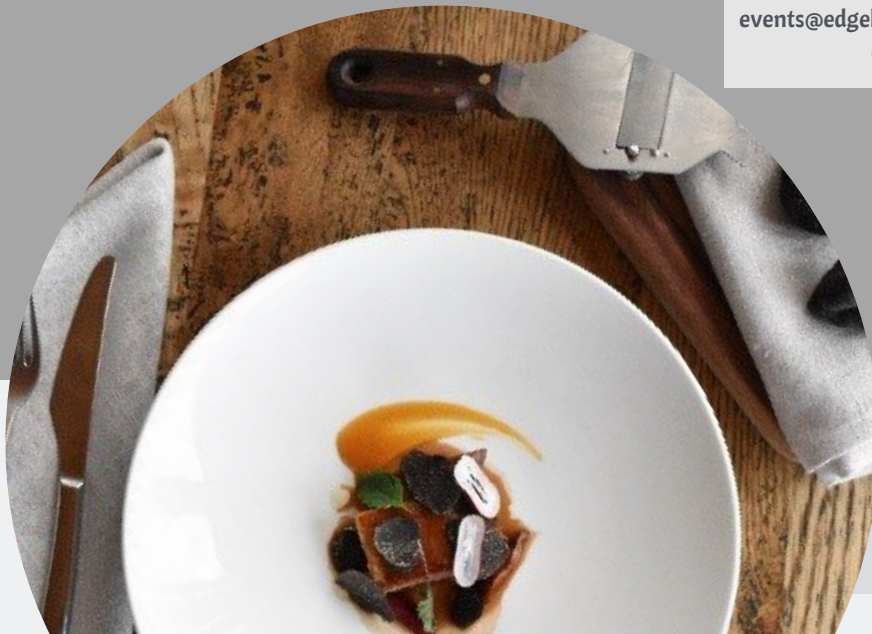
We are one of the leading caterers in Melbourne who offer a range of catering options, from casual canapés to formal degustation menus, Edge Hospitality is sure to please. We pride ourselves on our customer service and satisfaction.

With one of Australia’s most celebrated chefs in charge and over 25 years experience, you can rest assured the food and drinks served will be of amazing quality; ready to impress the most discerning guest.

Our experienced team can be on hand to help keep the food and beverages fresh, topped up, and tidy. Our menus are seasonal and offer only the very best local produce Victoria has to offer.

Edge Hospitality is the ultimate catering partner; available across Victoria.

Contact: Sara 0406 027 002
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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 handmade 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 Beverages

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

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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Cocktail Menu

~ Hot Canapes~

Wild mushroom & parmesan arancini
Zucchini schnitzel, tomato jam, rocket pesto
Baked Swiss browns, parsley crumb, goats curd
Vegetable spring rolls, house made sweet chili
Mini quiche Florentine
Prawn spring roll, sweet chili dipping sauce
Prawn sesame toast
Fish cakes, lime & chili sauce
Salt & pepper squid, tartare
Classic beef mini pies, YVK classic ketchup
Popcorn chicken, spiced aioli
Steamed mini chicken dim sim, sticky soy
Fried chicken wings, YVK hot tomato ketchup
Satay chicken skewers, crushed peanuts
Flaky beef sausage rolls YVK classic ketchup

~ Cold Canapes~

Cherry tomato tarte tatin, tapenade, whipped fetta, basil
Salt baked beetroot, ricotta & walnut
Watermelon, smoked fetta, candied lemon, olive
Avocado & cucumber Californian roll, pickled gingers
Raw Yellow Fin tuna, pickled green chili, sesame
Marinated scallop, cucumber, salmon roe
Kingfish ceviche, pickled cucumber, avocado
Salmon tartare, calamari cracker
Prawn rice paper roll, sweet chili dipping sauce
Yarra Valley beef carpaccio, apple remoulade, fried capers
Duck terrine, Cumberland sauce, beetroot biscuit
Pork rilette, cornichon, apple marmalade, croute
Shredded chicken, chili, lime, snake bean, betel leaf

~ Substantial Canapes ~

Black Angus beef slider, cheddar, tomato kasundi, truffle aioli, brioche bun
Steamed BBQ pork bun, pickled cucumber, chili, plum sauce
Grilled haloumi slider, slaw, aioli, YVK coconut curry pumpkin ketchup
Fried fish and chips, YVK green tomato ketchup

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