



# Edge Hospitality

Melbourne, Australia

## // CATERING PACKAGES

SARA 0414 866 448

[events@edgehospitality.com.au](mailto:events@edgehospitality.com.au)



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Hospitality**

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## CELEBRATION PACKAGES

### // COCKTAIL PACKAGE \$88

**roaming canapes**  
6 x canapes  
3 x substantial canapes

**roaming dessert**  
1 x sweet canape

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### // FEASTING PACKAGE \$96

**roaming canapes**  
5 x canapes & 1 x substantial canape

**main feast**  
freshly baked bread & cultured butter  
2 x protein selections  
3 x sides/veg/salads

**roaming dessert**  
1 x sweet canape

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### // SEATED PACKAGE \$112

**roaming canapes**  
3 x canapes

**entree**  
freshly baked sourdough & cultured butter  
2 x selections served alternately

**main**  
2 x selections served alternately  
2 x side dishes to share

**dessert**  
2 x selections served alternately

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***Bespoke packages also  
available, just ask our team!***

# COCKTAIL MENU

## // COLD CANAPES

kingfish ceviche, pickled cucumber,  
avocado GF/NF

heirloom tomato bruschetta, olive  
caramel,  
whipped goats cheese V/NF

whipped ricotta tartlet, walnut,  
roasted tomato & honey V

sesame seared tuna, green bean salsa  
verde, cucumber GF/NF/DF

smoked salmon on potato blinis,  
whipped crème fraiche GF/NF

spanner crab & prawn brioche, lemon,  
herbs NF

chicken rice paper rolls, nouc cham  
GF/DF/NF

## // WARM CANAPES

prawn toast, sesame, sweet soy DF/NF

wild mushroom & parmesan arancini,  
aioli V/NF

house made beef sausage rolls,  
tomato ketchup NF

chilli butter popcorn chicken, chipotle  
mayo GF/NF

lamb croquettes, spiced yogurt dip NF

honey soy chicken skewers, peanut  
crumb, sesame DF/GF

zucchini schnitzel, tomato jam,  
rocket pesto V/NF/DF

## // SUBSTANTIAL CANAPES

classic beef slider, cheddar, tomato  
relish, truffle aioli NF

pork belly bao, pickled cucumber,  
spiced hoisin, slaw NF

buttermilk fried chicken slider,  
chilli mayo NF

katsu tofu bao bun, coriander, plum,  
pickled cucumber V

## // SWEET CANAPES

oukamades: greek donuts, honey  
yoghurt, cinnamon, walnut

lemon curd tartlets, burnt marshmallow  
NF

milk chocolate torte, salted butter  
caramel GF

pear & almond frangipane,  
passionfruit curd GF



Menu subject to change according to seasonal availability

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# SEATED MENU

## // ENTREE

seared scallops & prawns, carrot puree, sauce vierge GF/NF  
house smoked salmon, kohlrabi remoulade, finger lime GF/DF/NF  
buttermilk poached chicken, herb salad, red pepper & sweetcorn salsa GF/NF  
crispy skin pork belly, herbs, fennel, orange, sunflower dukkha GF/NF/DF  
pepper seared tuna, avocado, cucumber, pickled shallots, citrus ponzu GF/DF/NF  
heirloom beetroot salad, whipped feta, pickled rhubarb, spiced almonds, burnt honey dressing V/GF

## // MAIN

slow cooked pork scotch fillet, roasted beetroot, celeriac, apple cider sauce NF/GF/DF  
black angus porterhouse, pomme puree, frisee & apple salad, red wine sauce GF/NF  
yeringberg lamb leg, glazed carrots, pumpkin, salsa verde NF/GF/DF  
roasted chicken, pork belly chorizo & whitebean ragout, pepitas NF/GF/DF  
crispy skin barramundi, tomato & green olive sofrito, fennel DF/GF/NF  
pan-fried house made gnocchi, spinach pesto, balsamic, & parmesan V/NF  
roasted chicken, sweet potato, braised cabbage, lemon & sage sauce GF/NF

## // SIDE DISHES

twice cooked chats with thyme & salsa verde GF/DF/NF  
ancient grain salad with currents, pomegranate, almonds, feta & herbs V/NF  
roasted green beans, dill, mint, yoghurt, honey & walnut GF/V  
butter lettuce salad, pickled onions, tarragon & buttermilk dressing V/GF/NF  
confit heirloom beetroots, walnuts, fried onion, burnt honey dressing V/GF  
roasted spiced pumpkin with miso burnt butter, red elk V/GF/NF  
wombok, snow pea & carrot slaw, chilli ginger dressing, crispy shallots, herbs & yoghurt V/NF/GF

## // DESSERT

white chocolate & yoghurt mousse, poached rhubarb, shortbread NF  
milk chocolate torte, salted butter caramel, coffee ice-cream GF  
pear & almond frangipane, passionfruit curd, cinnamon chantilly GF  
yoghurt panna cotta, prosecco & strawberry consommé, strawberry pound cake NF  
lemon curd tart, marshmallow, raspberry mousse NF

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# FEASTING MENU

## // CANAPES

Choose 4 varieties from cold/warm canapes (5 pieces pp total)

Choose 1 x substantial canape

## // SHARED MAINS

roasted chicken, sweetcorn, spinach, braised mushrooms, salsa verde GF/DF/NF

slow cooked lamb rump, aleppo pepper relish, beetroot jus, smoked almonds GF/DF

black angus beef porterhouse, charred broccolini salsa, kipflers GF/DF/NF

crispy skinned barramundi, peas, fennel, lemon butter sauce, capers GF/NF

glazed pork scotch, caramelised apple puree, braised cabbage, cider, crackling GF/DF/NF

herb crusted salmon, dill cucumber, lemon, green olive & herb sauce NF

pan-fried house made gnocchi, mushrooms, peas, balsamic & parmesan V/NF

## // SIDES

twice cooked chats with thyme & salsa verde GF/DF/NF

ancient grain salad with currents, pomegranate, almonds, feta & herbs V/NF

roasted green beans, dill, mint, yoghurt, honey & walnut GF/V

butter lettuce salad, pickled onions, tarragon & buttermilk dressing V/GF/NF

confit heirloom beetroots, walnuts, fried onion, burnt honey dressing V/GF

roasted spiced pumpkin with miso burnt butter, red elk V/GF/NF

wombok, snow pea & carrot slaw, chilli ginger dressing, crispy shallots, herbs & yoghurt V/NF/GF

## // DESSERT CANAPES

loukamades: greek donuts, honey yoghurt, cinnamon, walnut

lemon curd tartlets, burnt marshmallow NF

milk chocolate torte, salted butter caramel GF

pear & almond frangipane, passionfruit curd GF

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## ADD O N S

### // LATE NIGHT SNACKS \*min order 50 per variety

- Chicago dog; beef hot dog, caramelised onion, mustard, pickled chili, cheese \$16
- Beef wellington sausage rolls with dipping sauce \$12
- Poutine in a box (french/canadian classic); fries with gravy & cheese curds \$10
- Bahn mi; pork belly roll with mayo, pate, coleslaw & optional pickled chili \$16

### // GRAZING BOARDS/TABLE

- Savoury; antipasto, charcuterie, pickled vegetables, olives, lavosh \$27pp
- Sweet; mini cakes, dessert cups, slices, macarons \$25pp

### // ADDITIONAL OPTIONS

// Vendor meal \$44pp

// Children's two course meal \$35pp

// Dietary requirement meals \$12pp

// Additional canape \$6

// Additional substantial canape \$12

// Cakeage \$5pp



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## BEVERAGE PACKAGES

### // PACKAGES INCLUDE

Yarra Valley sparkling wine, white wine, red wine,  
beer & cider, soft drinks & juices

*\*Packages includes complimentary glassware hire*

**\$65 pp**

Standard | 5 hours

**\$75 pp**

Premium | 5 hours

### // SIGNATURE COCKTAIL ON ARRIVAL

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

**\$21 per unit**

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