

Edge Hospitality at Acacia Ridge Winery

Catering Packages



Contact: Sara Morgan
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www.edgehospitality.com.au



INCLUSIVE PACKAGES 2025 / 2026 / 2027



// FEASTING PACKAGE \$95

CANAPES
4 x canapes (3 x varieties)
1 x substantial canape

MAIN FEAST
freshly sourdough & cultured butter
2 x main selections
3 x sides/veg/salads

DESSERT
1 x dessert canape (roaming)
complimentary cakeage

// THREE COURSE PACKAGE \$105
or \$95 if excluding dessert

CANAPES
3 x canapes (3 x varieties)

ENTREE
freshly baked sourdough & cultured butter
2 x entree selections

MAIN
2 x main selections
2 x sides/veg/salads

DESSERT
2 x dessert selections
complimentary cakeage
(this package can be served alternate drop or shared feasting style)

// COCKTAIL PACKAGE \$85

6 x canapes
3 x substantial canapes
1 x dessert canape
complimentary cakeage

// Package pricing from 1st July 2027 +\$4pp



FEASTING MENU



Start with freshly baked sourdough & cultured butter

// ENTREE

chilli & lime cured salmon, avocado, green bean, salsa verde GF/NF

sweet & sour pork belly, mint, cucumber, chilli caramel, crispy shallots GF/NF

heirloom beetroots cooked with herbs, whipped goats cheese, rocket, smoked almonds V/GF

poached prawns, chorizo, bull horn peppers, chermoula oil GF/NF

// MAIN

roasted chicken, lentil, corn & leek ragout, salsa verde GF/NF

slow cooked lamb leg, honey & mustard glaze, smoky eggplant puree GF/NF

black angus beef porterhouse, braised red pepper relish, red wine jus GF/NF/DF

crispy skinned barramundi, celeriac puree, parsley & lemon sauce GF/NF

herb marinated baked salmon, coal grilled zucchini, pickled chilli, lemon & herb oil NF/DF

glazed pork scotch, crackling, coal grilled cabbage, chimmi churri GF/NF

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

// SIDES

crispy twice cooked potatoes with parsley & confit garlic NF/GF/VG

roasted sweet potato, spiced yoghurt, coriander & shallot salad, chilli ginger dressing NF/V/GF

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

roasted green beans, dill, mint, hazelnut & orange VG/DF/GF

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

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

chimmi churri roasted zucchini, crispy capers, lemon, yogurt NF/GF/V

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

kale slaw, snow peas, chilli, ginger & crispy shallots VG/GF

// DESSERT

tira misu marsala sponge, coffee mascarpone cream, chocolate NF

chocolate gateaux, chocolate mousse, peanut, salted caramel ice-cream

honeycomb parfait, poached peach, vanilla cream NF/GF

lemon & white chocolate panna cotta, orange, peanut praline ice-cream GF



SEATED ALTERNATING MENU



Start with freshly sourdough & cultured butter

// ENTREE

- seared scallops, chorizo, carrot puree, creme fraiche GF/NF
- heirloom beetroot salad, parmesan cracker, spiced almonds, burnt honey dressing V/GF
- buttermilk poached chicken salad, walnut, sour celery, red pepper, apple chutney GF
- crispy skin pork belly, herbs, braised mushroom, peanut lime caramel GF
- pepper seared tuna, avocado, salsa rossa, pickled fennel, herb salad GF/NF

// MAIN

- slow cooked pork scotch fillet, celeriac puree, beetroot pave, apple cider sauce GF/NF
- black angus porterhouse, pomme puree, shallot jam & bordelaise sauce NF/GF
- yingberg lamb leg, cooked with spices, cauliflower falafel, yogurt, almond & herb salad GF
- roasted chicken, chorizo & whitebean ragout, lemon, capers, pepitas GF/NF
- crispy skin barramundi, tomato & green olive sofrito, fennel, preserved lemon chutney DF/GF/NF
- pan-fried house made gnocchi, mushrooms, peas, balsamic, & parmesan V/NF/*VG
- eggplant milanese, red pepper sofrito, salsa verde, herb salad VG/NF

// SIDES

- crispy twice cooked potatoes with confit garlic NF/GF/VG
- roasted sweet potato, spiced yoghurt, chili ginger dressing NF/V/GF
- ancient grain salad with currents, almonds, feta & herbs V
- roasted green beans, dill, mint, hazelnut & orange VG/GF
- butter lettuce salad, pickled onions, tarragon & buttermilk dressing V/GF
- kale slaw, snow peas, chili, ginger & crispy shallots VG/GF

// DESSERT

- pavlova with lemon curd, cream pâtissier, rose jelly, fresh berries GF/NF
- upside down pineapple cake, vanilla anglaise, peanut praline ice-cream
- white chocolate & yogurt panna cotta, poached rhubarb, strawberries, & shortbread NF
- milk chocolate torte, salted butter caramel, coffee ice-cream GF
- pear & almond frangipane, passionfruit curd, lemon sorbet GF
- coconut & lime panna cotta, vanilla rum sorbet, pineapple crumble VG



CANAPE MENU

// COLD CANAPES

- kingfish ceviche, pickled cucumber, avocado GF/NF
- heirloom tomato bruschetta, olive caramel, whipped goats cheese V
- pork rilette, pumpernickel, apple, cornichon NF
- sesame seared tuna, green bean salsa verde, cucumber GF/DF
- smoked salmon on potato blinis, whipped crème fraiche
- rice paper rolls, nouc cham; prawn or tofu or chicken GF/DF

// SUBSTANTIAL CANAPES

- classic beef slider, cheddar, tomato relish, truffle aioli NF
- pork belly bao, cucumber, spring onion, master stock sauce NF
- katsu chicken bao bun, coriander, plum, pickled cucumber NF
- katsu tofu bao bun, coriander, plum, pickled cucumber V/NF

// WARM CANAPES

- charred tiger prawn, chorizo skewer, tomato & herb salsa GF/DF/NF
- wild mushroom & parmesan arancini, aioli V/NF
- house made beef sausage rolls, classic ketchup NF
- chilli butter popcorn chicken, chipotle mayo GF/NF
- lamb croquettes, spiced yogurt dip NF
- satay chicken skewers DF/GF
- zucchini schnitzel, tomato jam, rocket pesto V/NF/DF

// SWEET CANAPES

- loukamades: greek donuts NF
- chocolate delice bites, orange cream NF
- lemon curd tartlets, burnt marshmallow NF
- milk chocolate torte, salted butter caramel GF
- pear & almond frangipane, passionfruit curd GF

Edge
Hospitality

Melbourne, Australia

//GRAZING TABLES

- SAVOURY** // 25 pp
antipasto, charcuterie, vegetables, fruits, lavosh
- SWEET** // 25 pp
house made mini cakes, dessert cups, slices, macarons
- CHEESE** // 35 pp
soft, hard & blue varieties of local & international cheeses, dips, dried & fresh fruits, grissini, lavosh, house made bread

// BIG SNACKS //12 EACH

- flame grilled king prawn caesar salad NF/GF
- braised lamb shoulder, ancient grains, pomegranate, spiced yogurt
- wood grilled zucchini, lemon & mint risotto V/NF
- *min order of 50 pieces per variety*



ADD ON’S

// LATE NIGHT SNACKS

- chicago big dog; beef hot dog, caramelised onion, mustard, pickled chili, cheese NF //16
- beef wellington sausage rolls, with dipping sauce NF //12
- poutine in a box (french/canadian classic); fries with gravy & cheese curds V/GF/NF //10
- bahn mi; pork belly roll with mayo, pate, coleslaw & optional pickled chili NF //16

**min order 50 pieces per variety*

// KIDS MENU //28PP (up to 12 yrs)

MAIN

crumbed chicken, chips & salad

battered or grilled* fish fillet, chips & salad *GF

gnocchi with napoli, parmesan V

spaghetti bolognese, parmesan

DESSERT

ice-cream with sprinkles & waffle cone

banana split, with ice-cream

chocolate brownie with berries GF

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Melbourne, Australia

// VENDOR MEALS //40PP (main course, chef selection)

//ADDITIONAL CANAPE //6 EACH

//ADDITIONAL SUBSTANTIAL CANAPE //12 EACH

// DIETARY REQUIREMENT MEALS //10PP

(only applies to modifications made to your menu to accommodate the requirement specifically for the guest)

//GRAZING TABLES

SAVOURY // 25 pp

antipasto, charcuterie, vegetables, fruits, lavosh

SWEET // 25 pp

house made mini cakes, dessert cups, slices, macarons

CHEESE // 35 pp

soft, hard & blue varieties of local & international cheeses, dips, dried & fresh fruits, grissini, lavosh, house made bread