

CATERING PACKAGES 2025/26

**Edge
Hospitality**

Melbourne, Australia



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INCLUSIVE PACKAGES

Edge
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Edinburgh, Glasgow

cocktail package 85pp

6 x canapes

3 x substantial items

1 x dessert substantial canape

complimentary cakeage

two course seated package 95pp

arrival canapes x 3

entree (alternate drop)

main course (alternate drop)

side dishes x 2

complimentary cakeage (on platters)

two course feasting package 95pp

arrival canapes x 3

entree ; antipasto platters

mains x 2 (feasting)

sides/veg/salads x 3 (feasting)

complimentary cakeage (on platters)

three course feasting package 105pp

arrival canapes x 3

entree x 2

(shared feasting style)

main x 2

(shared feasting style)

sides/veg/salads x 3

(shared feasting style)

dessert x 1

(shared feasting style)

complimentary cakeage (on platters)



CANAPE MENU

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Edinburgh, Glasgow

// COLD CANAPES

kingfish ceviche, pickled cucumber, avocado GF/NF

cherry tomato tarte tatin, salsa verde V

heirloom tomato bruschetta, olive caramel, whipped goats cheese V

salmon mousse & avocado 'eclairs', pepitas

sesame seared tuna, green bean salsa verde, cucumber GF

smoked salmon on potato blini's, whipped crème fraiche

mixed rice paper rolls, nouc cham; prawns or tofu or chicken GF

// HOT CANAPES

charred tiger prawn, chorizo, tomato, & herb salsa GF/DF

wild mushroom & parmesan arancini, aioli V/NF

house made beef sausage rolls, classic ketchup NF

'popcorn' chicken, popcorn, aioli GF/NF

scallop, black pudding & apple tartlets NF

lamb croquettes, spiced yogurt dip NF

satay chicken, peanuts, chipotle DF/GF

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

// SUBSTANTIAL ITEMS

flame grilled king prawn caesar salad NF/GF

braised lamb shoulder, ancient grains, pomegranate, spiced yogurt

wood grilled zucchini, lemon & mint risotto V

classic beef slider, cheddar, tomato relish, truffle aioli

pork belly bao, cucumber, spring onion, master stock sauce

katsu chicken bao bun, coriander, plum, pickled cucumber

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

// SWEET/SUBSTANTIAL CANAPES

loukamades: greek donuts, burnt honey, candied walnuts

chocolate delice bites, orange cream NF

lemon curd tartlets, burnt marshmallow NF

// GRAZING TABLES AVAILABLE



FEASTING MENU

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// ENTREE

antipasto & charcuterie NF/GF

chili & lime cured salmon, avocado, green bean, salsa verde GF, NF, DF

sweet & sour pork belly, mint, cucumber, chili caramel, crispy shallots GF

heirloom beetroot, cooked with herbs, whipped goats cheese, rocket, smoked almonds V

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

// MAINS

whole roasted chicken, lentil, corn & leek ragout, salsa verde GF

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

herb marinated salmon, roasted zucchini, lemon, pickled chili GF/DF

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

coal grilled cauliflower steaks, red pepper & chilli salsa VG/NF/GF

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



FEASTING MENU CONT.

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// SIDES & VEGETABLES

crispy twice cooked potatoes with confit garlic NF/GF/DF/VG/V

roasted sweet potato, spiced yoghurt, chili ginger dressing NF/V/GF

ancient grain salad with currents, 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

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

wood grilled zucchini, crispy capers, lemon, yogurt NF/GF/V

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

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

// DESSERT

tira misu; marsala sponge, coffee mascarpone cream, chocolate NF

chocolate marquise, caramelised white chocolate, yarra valley berries NF

honeycomb parfait, poached peach, vanilla cream NF

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



PLATED MENU



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// ENTREE

provincial style chicken terrine, celeriac mustard, hazelnut dressing, house brioche NF

heirloom beetroot salad, parmesan cracker, spiced almonds, burnt honey dressing V

buttermilk poached chicken salad, walnut, sour celery, red pepper, apple chutney GF

crispy skin pork belly, herbs, braised mushroom, peanut lime caramel

pepper seared tuna, avocado, salsa rossa, pickled fennel, herb salad

// 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 ½ chicken, chorizo & whitebean ragout, lemon, capers, pepitas GF/NF

crispy skin barramundi, tomato & green olive soffrito, fennel, preserved lemon chutney DF/GF/NF

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

eggplant milanese, red pepper soffrito, salsa verde, herb salad VG

// 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/GF

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/VG/NF

upside down pineapple cake, vanilla anglaise, peanut praline ice-cream

white chocolate & yogurt panna cotta, poached rhubarb, strawberries, & shortbread

milk chocolate torte, salted butter caramel

pear & almond frangipane, passionfruit curd

ADD ONS

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// LATE NIGHT SNACKS

chicago dog; beef hot dog, caramlised onion, mustard, pickled chili, cheese 16

beef wellington sausage rolls, with dipping sauce 12

poutine in a box (the french/canadian classic); fries with gravy & cheese curds 10

bahn mi; pork belly roll with mayo, pate, coleslaw & optional pickled chili 16

**min order 50 per variety*

// vendor meals 40pp

// dietary requirement meals 10pp

//additional canape 6 each

//additional substantial canape/item 12 each

//GRAZING TABLES 25 PP

savoury; *antipasto, charcuterie, vegetables, fruits, lavosh*

sweet; *mini cakes, dessert cups, slices, macarons*

// KIDS MENU 28PP

(3-12 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

