Edge Hospitality

Melbourne, Australia

Wedding Packages

www.edgehospitality.com.au

Contact: Sara 0406 027 002
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@edge_hospitality

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fine food anywhere

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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 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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All in Packages

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Cocktail Soiree $140pp

Special platter for the bridal party

15 Canapes

2 Substantial canapes

Serving of the Wedding cake

4 hr Beverage package *(includes a sparkling, a red, a white, beers, softs & juices)*

Deluxe Seated Reception $175pp

Chefs selection canapes

Special platter for the bridal party

3 Course menu *(served alternate drop, or feasting style)*

Side dishes

Serving of the Wedding cake

Complimentary breaky box for the happy couple the following day

4hr Beverage package *(includes a sparkling, a red, a white, beers, softs & juices)*

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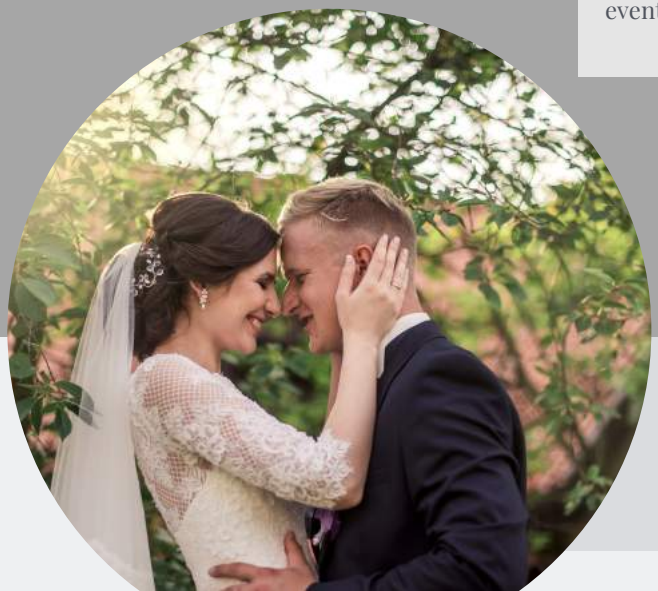

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Seated Menu

~ start with freshly baked sourdough & cultured butter ~

~ Entree ~

Marinated scallop & Yellowtail Kingfish, crème fraiche, Japanese pickled fennel, calamari cracker

Confit Atlantic salmon, cucumber, avocado, gin & tonic jelly

Confit duck sausage, smoked orange caramel, witlof & herb salad

Beef carpaccio, pine nuts, fried capers, cornichons, parmesan, parsley & lemon dressing, house made grissini

Wild mushroom tortellini, truffle, hazelnut dressing, spinach, salted ricotta

~ Main ~

Roasted barramundi, mussels, pippies & prawns, samphire, bouillabaisse sauce

Roasted lamb rack, crushed baby peas, eggplant, lamb shoulder beignets, anchovy, red wine jus

Mustard & pepper roasted Black Angus porterhouse, French style mash, red wine carrots & beef jus

Roasted loin of pork, braised cabbage parcel, caramelised apple, & apple cider jus

Pan fried house made gnocchi, roasted cherry tomato, onions, spinach, Parmigiano Reggiano

~ Dessert ~

Mascarpone panna cotta, pistachio & almond crumble, brioche ice cream

Macerated strawberries, poached peaches, macadamia praline & raspberry sorbet

Triple chocolate cake, candied popcorn salted caramel ice cream

Madeira cake, caramelised white chocolate, lemon curd passionfruit sorbet

Gay time: white chocolate mousse, crushed peanuts, nougat, chocolate caramel

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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 ginger

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 rillette, cornichon, apple marmalade, croute

Shredded chicken, chili, lime, snake bean, betel leaf

~ Substantial Canapes +$6 per piece ~

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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Feast Menu

~ Shared Starters ~

House made sourdough and cultured butter

Salt baked beetroot, golden raisins, olives, cultured cream, hazelnuts

Miso cured Yellowtail kingfish, fennel, ginger beer, watermelon

Gin cured salmon, cucumber, tonic jelly, lemon

~ Shared Mains ~

Beef wellington: grass fed local 'Little Creek' porterhouse, wrapped in spinach, bacon, crepe & puff pastry, cooked medium rare

Slow roast pork belly, stuffed with onion, rice, and spices, with roasted apples & cider sauce

Pea, mint and spinach risotto, finished with parmesans & goat's cheese

~ Shared Desserts ~

Mascarpone panna cotta, pistachio & almond crumble, brioche ice cream

Triple chocolate cake, candied popcorn salted caramel ice cream

Madeira cake, caramelised white chocolate, lemon curd passionfruit sorbet

Gay time: white chocolate mousse, crushed peanuts, nougat, chocolate caramel

Feasting menus can be served on shared platters to the table or on grazing stations

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