



Wedding's with Edge Hospitality

A wedding with Edge Hospitality is an unforgettable experience. With an array of options, and the flexibility to cater to your wedding needs, Edge is the perfect catering partner. We make your day easy, seamless, and enjoyable.

With owner and acclaimed Chef Paul Cooper in charge, you know the food and drinks served will be of quality, ready to impress the most discerning guest.

Our Wedding team are here to guide you through every step of your wedding from start to finish.

Our experienced team will be on hand to help you build a food and beverage pack tailored to suit.

Edge Hospitality is the ultimate wedding partner, happy to cater to weddings in any location across Victoria.



Special Offer

- Chefs Choice of Canape
- Special platter for the bridal party.
- 3 Course Menu
- Side dishes
- Serving of the Wedding Cake
- Complimentary Breakfast Box for the Bride and Groom the following day.
- 4hr Beverage pack

\$175 per person

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*Minimum guest numbers 60

The Food

Fine Food, anywhere you want!

We make everything in house and have a committed team in the kitchen who only want to serve the best food, and with our desire to build Edge Hospitality to be the premiere wedding caterer in the country, you know it will be an exceptional experience.

Following are some of our options, but we are always happy to work on a bespoke menu to make your wedding just as you planned.

The Service

Our team of professionals will allow you to feel relaxed, with friendly, efficient, professional service.

We understand and appreciate how special this day is, and all who are present will work to make it the best day of your life.



Sit Down Dinner

Price includes house made sourdough, side dishes on the table, and wedding cake cut and served on platters

Choose 2 items from each course, served alternate drop.

2 courses \$69

3 course \$85

Entree

Confit scallop, cucumber, avocado, Japanese pickled fennel

Salt & pepper fried calamari, rocket and pickled onion salad, garlic dressing

Smoked chicken terrine, corn chutney, beetroot, petite herbs

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

Wild mushroom arancini, fontina, hazelnut, ricotta salata

Main

Roasted barramundi, mussels & prawns, kipfler potato herbs, sauce vierge

Roasted lamb, ratatouille tart, lamb shoulder croquette, red wine jus

Char grilled Black Angus eye fillet, French style mash, red wine braised carrots & beef jus

Roasted pork belly, braised cabbage parcel, pickled beetroot, caramelised pear, apple cider jus

Char grilled chicken breast, almond pesto, leek and lentil ragout

Pan fried house made gnocchi, king brown mushroom, broad beans, enoki, Parmigiano Reggiano.

Dessert

Honey and lavender panna cotta, pistachio & almond crumble, brioche ice cream

Macerated strawberries, macadamia, white chocolate, raspberry sorbet

Triple chocolate cake, candied popcorn, salted caramel ice cream

Poached peach and almond tart, lemon curd, passionfruit sorbet

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



Cocktail Wedding

All served in a Covid-19 safe manner

Canape pricing

4 choices, 8 pieces per person	\$45pp
6 choices, 12 pieces per person	\$55pp
10 choices, 20 pieces per person	\$70pp

Vegetarian - Cold

Cherry Tomato tarte tatin, tapenade, whipped fetta, basil
Salt baked beetroot, ricotta, and walnut
Watermelon, smoked fetta, candied lemon, olive
Avocado & cucumber Californian roll, pickle ginger

Seafood – Cold

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, satay dipping sauce

Meat - cold

Yarra Valley beef carpaccio, apple remoulade, fried capers
Duck terrine, Cumberland sauce, beetroot Biscuit
Pork rilette, cornichon, apple marmalade, croute
Shredded chicken, chilli, lime, snake bean, betel leaf

Vegetarian – Hot

Wild Mushroom & parmesan arancini
Zucchini schnitzel, tomato jam, rocket pesto
Baked Swiss Browns, Parsley Crumb, Goats Curd
Vegetable spring rolls, house made sweet chilli
Mini Quiche Florentine

Seafood – Hot

Prawn spring roll, house made sweet chilli (gf)
Prawn Sesame Toast
Fish cakes, Lime and chilli sauce
Salt and pepper squid, tartare

Meat – Hot

Classic beef party 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
Beef House Sausage Rolls YVK classic Ketchup

Substantial Items

\$6.00 each, platted in individual dishes

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 chip, YVK green tomato ketchup