

COCKTAIL PACKAGE 1

Minimum 20 people

6 Items \$22.00 pp

8 Items \$28.00 pp

10 Items \$32.00 pp

Cold Canapes Options

Smoked chicken and chive tart w lightly flavoured garlic aioli

Chinese roast duck salad served with water chestnuts and hoi sin sauce

Cherry tomato and Bocconcini filo tart w basil pesto **Vego**

Vietnamese rice paper roll w soy, chili and coriander dipping sauce **G/F Vegan**

Asparagus wrapped in grilled eggplant and roast capsicum **G/F Vegan**

Assorted house made sushi **G/F Vegan**

Caprese skewers with balsamic glaze **Vego/ G/F**

Hot Canape Options

BBQ King Prawns wrapped in bacon w wasabi aioli **G/F**

Zucchini and Capsicum skewer w basil oil

Mini Beef and Guinness Pies w tomato relish

Spinach and Ricotta filo triangle **Vego**

Beef skewers marinated in lemon and pepper bush spices **G/F**

Chicken, prosciutto and basil saltimbocca style skewers **G/F**

Mini house made sausage rolls

**Please also refer to delivery fee and terms & conditions for additional information
and/or charges**

COCKTAIL PACKAGE 2

Minimum 40 people

2 Hours Function \$43.00 per person

3 Hours Function \$54.00 per person

Cold Canapé Options

Smoked chicken and chive tart w lightly flavoured garlic aioli

Chinese roast duck salad served with water chestnuts and Hoi sin sauce

Vietnamese Rice Paper Rolls w soy, chili and coriander dipping sauce **G/F Vegan**

Hot Canapé Options

Barbequed king prawns wrapped in bacon with wasabi aioli **G/F**

Chicken, prosciutto and basil saltimbocca style skewers **G/F**

Mini Venison and Guinness Pies with pea mash

Zucchini and Capsicum skewer w basil oil **G/F Vegan**

Inclusions:

Service staff and Chef

Napkins

Glassware hire

Ice and ice buckets

Extra

Set Up Fee \$100.00

Liquor License \$160

Delivery Fee charged by location

Table Hire \$15.00 each

Table Cloth Hire \$20.00 each

Please also refer to delivery fee and terms & conditions for additional information and/or charges

THE *edge* CATERING

COCKTAIL PACKAGE 3

Minimum 40 people

2 Hours Function \$60.00 per person

3 Hours Function \$72.00 per person

Cold Canapé Options

Smoked chicken and chive tart w lightly flavoured garlic aioli

Chinese roast duck salad served with water chestnuts and Hoi sin sauce **G/F**

Vietnamese Rice Paper Rolls w soy, chili and coriander dipping sauce **G/F Vegan**

Hot Canapé Options

Barbequed king prawns wrapped in bacon with wasabi aioli **G/F**

Chicken, prosciutto and basil saltimbocca style skewers **G/F**

Fried polenta fingers with blue cheese aioli **Vego**

Mini Beef and Guinness Pies with pea mash

Chinese spoons of slow cooked lamb and sweet potato puree **G/F**

Drinks

Australian Red and White Wines

Australian Sparkling

Assorted Australian Beer (heavy, mid & light)

Orange Juice, Coke and Mineral Water

Inclusions:

Service staff, Chef, napkins, glassware, ice

Extras

Table Cloth hire \$20 per cloth

Set Up Fee \$100.00

Delivery Fee charged by location

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