

# THE *edge* CATERING

## **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 with Lightly Flavoured Garlic Aioli
- Shredded Duck Salad Spoon with Apple Slaw and Orange Syrup **GF**
- Leek Tartlets with Caramelized Onion and Salsa Rossa **Veg**
- Vietnamese Rice Paper Roll with Orange and Hoisin Sauce **Vegan**
- Smoked Salmon and Pickled Fennel Blini with Lime Aioli
- Asparagus wrapped in Grilled Eggplant and Roast Capsicum **G/F Vegan**
- Assorted House Made Sushi **G/F Vegan**
- Mini Yorkshire Puddings with Rare Roast Beef and Beetroot Chutney
- Caprese Skewers with Balsamic Glaze **G/F Vego**

### **Hot Canape Options**

- Pork Belly Bites with Apple Puree and Chilli Caramel Sauce **GF/DF**
- Roast Pumpkin, Spinach and Fetta Arancini with Capsicum Relish **Veg**
- Beef and Pork Meatballs with tomato and basil sauce **DF**
- Moroccan Lamb Cigar with Garlic and Mint Yoghurt
- Mini Beef and Guinness Pies with Tomato Relish
- Mixed Mushroom Arancini with Blue Cheese Aioli **Vego**
- Chicken, Prosciutto and Basil Saltimbocca Style Skewers **G/F**
- Mini House Made Sausage Rolls
- Thai Style Salmon Bites with Lemon Myrtle and Chilli Aioli

**Before placing an order, please read our Terms & Conditions and also charges for Delivery Fees.**

**Basic Dietary requirements such as Gluten Free, Dairy Free, Vegetarian and Vegan can be catered for. Any other dietary requirements will incur an additional fee.**

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## COCKTAIL PACKAGE 2

Minimum 40 people

### Without Beverages

- 2 Hour Function \$43.00 pp
- 3 Hour Function \$54.00 pp

### Inclusions

- Service Staff
- Serviettes
- Glassware Hire
- Ice and Ice Buckets

### Extras

- Set Up and Pack Down Fee
- Liquor License \$100.00
- Table Cloth Hire \$20.00 each
- Trestle Table Hire \$15.00 each
- Delivery Fee

### With Beverages

- 2 Hour Function \$60.00 pp
- 3 Hour Function \$72.00 pp

### Inclusions

- Service Staff
- Serviettes
- Glassware Hire
- Ice and Ice Buckets
- Australian Red and White Wines
- Australian Sparkling Wine
- Selection of Australian Beer
- OJ, Soft Drinks and Mineral Water
- Liquor License

### Extras

- Set Up and Pack Fee
- Table Cloth Hire \$20.00 each
- Trestle Table Hire \$15.00 each
- Delivery Fee

### Cold Canapé Options

- Smoked Chicken and Chive Tart with Lightly Flavoured Garlic Aioli
- Vietnamese Rice Paper Roll with Orange and Hoisin Dipping Sauce **Vegan**

### Hot Canapé Options

- Pork Belly Bites with Apple Puree and Chilli Caramel Sauce **GF/DF**
- Chicken, prosciutto and basil saltimbocca style skewers **G/F**
- Mini Beef and Guinness Pies with Tomato Relish
- Roast Pumpkin, Spinach and Fetta Arancini with Roast Capsicum Relish **Veg**

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## **COCKTAIL PACKAGE 3**

Minimum 40 people

### **Without Beverages**

- 2 Hour Function \$55.00 pp
- 3 Hour Function \$65.00 pp

### **Inclusions**

- Service Staff
- Serviettes
- Glassware Hire
- Ice and Ice Buckets
- 3 Canapes
- 2 Noodle Boxes
- Selection of Petit Forte
- Service Chef
- Black Table Cloth for the Food Station
- Trestle Table for the Food Station

### **Extras**

- Set Up and Pack Fee
- Liquor License \$100.00
- Tablecloth Hire \$20.00 each
- Trestle Table Hire \$15.00 each
- Delivery Fee

### **Cold Canapes (Select 3 options)**

- Smoked Chicken and Chive Tart with Lightly Flavoured Garlic Aioli
- Leek Tartlets with Caramelized Onion and Salsa Rossa **Vego**
- Vietnamese Rice Paper Roll with Orange and Hoisin Sauce **Vegan**
- Smoked Salmon and Pickled Fennel Blini with Lime Aioli
- Mini Yorkshire Puddings with Rare Roast Beef and Beetroot Chutney
- Caprese skewers with Balsamic Glaze **G/F Vego**

### **Noodle Boxes (Select 2 options)**

- Braised Beef Cheeks with Rosemary and Quince paste **GF/DF**
- Mixed Mushroom Arancini and Leaf Green Salad with Blue Cheese Aioli **Veg**
- Thai Chicken and Eggplant Curry with Pilaf Rice **GF/DF**
- Twice Cooked Pork Belly with Crunchy Apple Slaw **GF/DF**
- Slow Cooked Lamb Shank Ragu with Potato Gnocchi **DF**
- Zucchini and Fetta Fritters with Rocket, Beetroot and Walnut Salad **Veg**

### **Petit Forte Options**

- Mini lemon Meringue Pie
- Chocolate Dipped Strawberry **GF**
- Assorted Filled Chocolates
- Assorted Macarons

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### **With Beverages**

- 2 Hour Function \$72.00 pp
- 3 Hour Function \$83.00 pp

### **Inclusions**

- Service Staff
- Serviettes
- Glassware Hire
- Ice and Ice Buckets
- Australian Red and White Wines
- Australian Sparkling Wine
- Selection of Australian Beer
- OJ, Soft Drinks and Mineral Water
- 4 canapes
- 2 Noodle Boxes
- Selection of Petit Fortes
- Service Chef
- Black Table Cloth for the food station
- Trestle Table for the food station
- Liquor License

### **Extras**

- Set Up and Pack Down Fee
- Tablecloth Hire \$20.00 each
- Trestle Table Hire \$15.00 each
- Delivery Fee