



Divine Dining - We simply give more



“Culinary Edge have a reputation for delivering what they promise...

Which is always quality”

Baz Luhrmann



## Fabulous and Innovative Food

What drives Culinary Edge is our passion for food and exploring all the wonderful cuisines enjoyed in Australia. With an abundance of fresh ingredients available to us, combined with creative chefs, Culinary Edge embrace this cultural diversity to stay at the forefront of the catering field, sharing our vision and enthusiasm with customers, colleagues, family & friends.

Our cocktail menus take you on a food journey, each mouthful an explosion of flavour, from the fragrant cooking styles of South East Asia, through the pungent spices of the Middle East, to the more subtle flavours of France and Italy. Sit down menus are put together with an eye to balance, freshness and generosity. Classic European cooking techniques paired with modern flavours deliver a contemporary Australian cuisine.

Charles Wilkins started Culinary Edge in 1995 to offer quality food and service to the special events industry, and we quickly became the caterer of choice for high profile events in the media, performing arts and financial industries. Soon we were awarded contracts to operate the catering and Restaurant at the Museum of Contemporary Art, followed by the Bistro and bars at Sydney Theatre in Walsh Bay.

Simon Fox started his career in London working in some of the finest Michelin star restaurants. He has led the food direction and kitchen brigade at Culinary Edge for over 15 years, and brings with him a wealth of experience gained from Europe and Australia. Whether catering a VIP lunch in a boardroom or a black tie dinner for 1000 guests, his dedication and attention to detail ensures each event exceeds a customer's expectation.

**Charles Wilkins & Simon Fox, Directors**





## Some of our mouth watering events

Longines DolceVita Launch Cocktail Party  
2017

Darley VIP Suite, Inglis Thoroughbred  
Sales, 2013, 2014, 2016 2017

Destination NSW, Vivid Sydney Media  
Launch, 2016 , 2017

Reserve Bank Of Australia Governors VIP  
Gala Dinner, 2016

Williams-Sonoma Australia Media Launch  
2015, 2016, 2017

Mercedes Benz 25th Anniversary Black Tie  
Dinner, Hordern Pavilion, 900 Guests,  
2009

Hyundai Global Top Dealer Summit  
Farewell Dinner, 2016

Heart Research Institute Awards for  
Excellence, The Great Hall Sydney  
University, 2016

Trend Watching Conference, 2015, 2016

BT Financial Group - Private Banker PD  
Forum, Sit Down Dinner, 2016

Sydney Markets Fresh Awards,  
Foundation Hall Museum of  
Contemporary Arts, 2016, 2017

Nevada, Cirque du Soleil Show, Cocktail  
Party, 2016

Mirvac End of Year Staff Celebration, MCA  
& Overseas Passenger Terminal, 600  
Guests, 2010 & 2011

Macquarie Bank, Tesla Car Cocktail Party  
2015

Lion King Opening Night Party, 1000  
Guests, Pier2/3, Walsh Bay, 2013

Freedom Furniture Store Relaunch, 300  
Guests, Moore Park, 2013

Australian Olympic Committee Annual  
General Meeting, Foundation Hall  
Museum of Contemporary Arts, 2013,  
2014, 2015, 2016

Macquarie Bank EOY Gala Party Night  
2016

Game of Thrones Exhibition Cocktail  
Party, 250 Guests, 2014



## Classic Dining Entrées

Twice Cooked Duck, Green Papaya, Asian Leaf & Shredded Coconut Salad, Crisp Shallot, Chilli, Lime & Palm Sugar Dressing

Seared King Prawns, Prawn, Tarragon & Chive Tortellini, Pernod & Lime Beurre Blanc, Salmon Caviar

Roast Pumpkin, Blue Cheese & Mustard Fruits Tortellini, Tossed Shaved Fennel, Celery & Red Vein Sorrel Leaves, Roasted Hazelnuts w' Sage & Lemon Noisette (V)

Caramelised Onion & Baby Spinach Tart, Goats Curd, Confit Eschallots & Aged Red Wine Vinaigrette (V)

Raspberry Cured Ocean Trout Salad with "Fines Herbes" Radishes & Trout Roe

Pulled Burratta & Pickled Green Tomatoes, Chargrilled Asparagus, Mizuna Leaf, Parmesan & Almond Shortbread, Black Lava Salt (V)



## Classic Dining Mains

Crushed Almonds & Lemon Crusted Saltwater Farmed Barramundi Pearl Cous Cous & Blistered Tomato Provençal Ratatouille

12 hour Cooked Angus Beef Short Rib, Baby Spinach Leaf Purée & Aged Jerez Thyme Jus

Fennel Salt Salmon, Raw Salad of Market Greens, Grains & Goats Curd, Chardonnay Vinaigrette

Slow Cooked Lamb Shank, Mint, Fetta & Crushed Peas, Onion Rings & Pan Juices

Twice Cooked Berkshire Pork Belly, Sautéed Apple & Celeriac & Charcuterie Sauce

Ricotta, Lemon & Thyme Stuffed Corn Fed Chicken Breast, White Beans & Speck, Peas, Broad Beans, Parsley & Chicken Crackling

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## Premium Dining Entrées

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Yellow Fin Tuna Loin Crudo, Pink Grapefruit, Marinated Baby Octopus, Compressed Watermelon & Micro Herb Leaf Salad (GF)

Timbale of Shark Bay WA, Blue Swimmer Crab, Mascarpone, French Tarragon, Chive, Avocado and Confit Tomato, Gazpacho Style Dressing (GF)

Aged Jamon Iberico, Baby Bocconcini, Celeriac & Caper Remoulade, Potato Crisps, Rosemary Grissini & Black Lava Salt (GF)

Petuna Ocean Trout Tartare, Ponzu Cured Shitake Mushrooms, White Miso, Cucumber, Avocado, Sushi Rice & Fresh Horseradish (GF)

Occelli Testun Di Barolo Cheese & Mushroom Duxelle Tortellini, Rocket, Toasted Pine Nuts, Salsa Verde (V)

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## Premium Dining Main Course

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Duo of NZ Lamb, Double Lamb Cutlet, 14 hour Cooked Shoulder Cannellini, Blushed Truss Tomato, Fennel Puree & Pan Juices

Za' Atar Crusted Grilled Spatchcock, Pan Roasted Spiced Cauliflower & Brussels Sprouts, Crimson Raisins, Mint, Coriander, Toasted Hazelnuts & Citrus Labne

Pan Roasted Blue Eye, Clams, Mussels, Fregola Pearls & Bouillabaisse Dressing

Roasted Cape Grim, Grass Fed, Marble Scoring 2+ Eye Fillet Beef, Duo Potato Dauphinoise, Red Onion Jam, Wilted Baby Spinach & Madeira Jus **(POA)**

Pan Fried Palmers Isle Mulloway, Shaved Fennel Slaw, Prawn & Tarragon Tortellini, Sauce Vierge & Baby Micro Leaf





## Classic Desserts

Amaretto & Sour Cherry Tiramisu, Shaved Valrhona Chocolate

Classic Vanilla Crème Brulee, Almond Wafer & Seasonal Berries

Raspberry & Frangipane Tart with Crème Fraiche

Chocolate Silk Mousse, Raspberry Compote, Chocolate Torte & Honeycomb

Premium Australian Cheese Plate, Quince Paste, Muscatels & Biscuits

Flourless Orange & Almond Cake, Honeycomb Crème, Chocolate Glass & Cracked Pistachios

## Premium Desserts

Valrhona Chocolate & Peanut Delice, Peanut Shortbread & Cherry Gelato

Chilled Chai Seed & Coconut, Lychee, Lime, Passionfruit & Palm Sugar Caramel

Vanilla Coeur a la Crème Hearts, Seasonal Berries & Passionfruit Dressing

Premium Australian & French Cheese Plate, Quince Paste, Muscatels & Biscuits

## Premium Mini Desserts

*Choice of 2 items, Shared platters are served at the centre of each table 1.5 PP*

Amaretto & Sour Cherry Tiramisu

Passion Fruit & Vanilla Mascarpone Vacherin

Classic Mini Crème Brulee

Chocolate Silk, Raspberry Compote, Chocolate Torte, Honeycomb & Strawberry

Crisps

Premium Australian Cheese Platter, Quince Paste, Muscatels & Biscuits



## Coffee or Tea and Petit Fours

Selection of Teas available

Choice of Aurora Plunger Coffee served at the tables

## Pre Dinner Canapés

Turmeric Heirloom Tomatoes, Basil & Goats Curd Tart (V)

Almond & Parmesan Pizelle w' Crushed Peas, Cherve & Mint, Lemon & Chili (V,GF)

Smoked Salmon Pillows, Melba Toast

Seared Teriyaki Yellow Fin Tuna, Rice Crisp & Wasabi Crème

Seared Chorizo, Tomato & Fennel Salsa, Parmesan Almond Biscotti (GF)

Peking Duck Pancakes

Bourek of Tomato, Basil, Haloumi & Lemon, Roasted Garlic Aioli (V)

## Vegetarian Meals

### Entrees

Heirloom Tomato Salad with Basil, Persian Feta and Marinated Olives

Pulled Burratta & Pickle Green Tomatoes, Chargrilled asparagus, parmesan & almond shortbread, black lava salt

Caramelised Onion & Baby Spinach Tart, Goats Curd, Confit  
Eschallots & Red Wine Vinaigrette

### Mains

Wild Mushroom & Parmesan Risotto with Baby Spinach,  
Truffle Oil & Parmesan Wafer

Ricotta & Spinach Gnocchi, Tomato Salsa, Lemon & Marjoram

Moroccan Spiced Eggplant & Roasted Pumpkin, Raw Salad of Greens & Grains, Sumac Yoghurt



## 2 or 3 Course Sit Down Dinner Pricing 2017

Classic Menu	Price per person
2 Course	\$105
3 Course	\$116
Premium Menu	Price per person
2 Course	\$117
3 Course	\$132
Menu Upgrades	
Premium Entree	\$6
Premium Main	\$8
Premium Dessert	\$5
Further Options	
Arrival Canapés (3)	\$12
Arrival Canapés (5)	\$18
Alternate Serve	\$4.50 per course / pp

### Sit Down Dinner Information

- **All prices exclude GST**
- Prices based on a function up to 5 hours duration, additional staff costs apply for functions over 5 hours.
- Menu price includes food service waiters ratio 1:15
- Increase in waiter ratio available at an additional cost
- All sit down menus include bread rolls, coffee, tea & petit fours.
- Includes white linen tablecloths, napkins and venue chair
- Table Options - 1.5m Round tables maximum 8 guests per table  
- 1.2m Square tables maximum 8 guests per table
- Minimum 100 guests catered & charged for sit down functions.
- For functions where guest arrival is before commencement of Food & Beverage service such as wedding ceremonies or presentations additional early set up charges will apply for staff.
- Bookings are not considered confirmed until 50% deposit is received, based on an estimate of catering charges.
- Confirmed minimum numbers are required minimum 7 days prior to event, together with full balance of payment based on confirmed numbers.
- **15% Surcharge to total invoice Applies Sundays & 20% on Public Holidays.**
- With respect to food allergies, all menus items may contain traces of nuts
- Special Dietary Requirements (other than vegetarian) may incur additional costs
- Prices Valid until 1st July 2018 or events after this date with deposit paid before this date





## Floating Entrée & Shared Main Plates

### On Arrival Pass around Floating Entrée

*Service time of roughly 45 mins*

Persian Feta, Fresh Basil Leaf & Turmeric Tomato Tart (V)

Chicken Sesame & Almond Pithiviers

Tuna Crudo, Citrus, Shaved Baby Fennel, Eschallot, Salsa Verde & Black Sesame Rice Crisp (GF)

Almond & Parmesan Pizelle, Green Pea, Ricotta, Mint, Lemon & Chili (V,GF)

Roasted Pumpkin, Oregano, Fetta, on Flax and Mixed Seeds Wafer (V, GF)

### Shared Main Plates

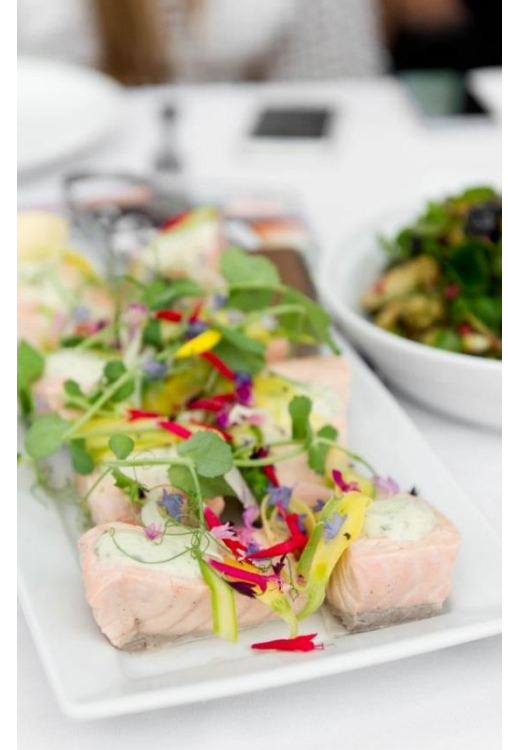
Poached Tasmanian Salmon with Dill Mayonnaise, Shaved Baby Fennel & Asparagus  
*(served room temperature, GF)*

Moroccan Spiced Lamb Shoulder and Roasted Pumpkin, Saffron, Preserved Lemon, Chilli, Honey

Raw Salad of Greens & Grains, Feta, Apricots, Currants, Toasted Almond, Sumac Yoghurt

Heirloom Tomatoes, Compressed Watermelon, Barrel Aged Fetta, Eschallots & Sumac Dressing

Roast Pumpkin, Chargrilled Broccolini, Target Beets, Toasted Pistachios & Chilli Burnt Butter



### Shared Mini Dessert & Cheese Plates

Classic Mini Crème Brulee

Selection of Cheese, Quince Paste & Crackers

## Classic Floating Entrée & Shared Main Plates

### On Arrival Pass Around Floating Entrée

*Service time of roughly of 1 to 1.5 hours*

Pecorino & Sage Crisp Wafers (V, GF)

Persian Feta, Fresh Basil Leaf & Turmeric Tomato Tart (V)

Caramelised Pulled Pork, Crispy Chicken Skin, Green Papaya & Asian Leaf

Tuna Crudo, Citrus, Shaved Baby Fennel, Eschallot, Salsa Verde & Black Sesame Rice Crisp (GF)

Almond & Parmesan Pizelle, Green Pea, Ricotta, Mint, Lemon & Chili (V,GF)

Roasted Pumpkin, Oregano, Fetta, on Flax and Mixed Seeds Wafer (V, GF)

### Shared Main Plates

Poached Tasmanian Salmon with Dill Mayonnaise, Shaved Baby Fennel & Asparagus  
*(served room temperature, GF)*

Duck Confit Salad, Roasted Beets, Citrus, Dried Figs, Radicchio, Toasted Hazelnuts (GF)

Lamb, Ginger, Chilli, Coriander & Cumin Kofte, Herb Leaf & Chick Peas, Green Tahini Yoghurt (GF)

Raw Salad of Greens & Grains, Shaved Market Vegetables, Sprouted Seeds, Chardonnay Vinaigrette

Roasted Honey Pumpkin, Semi Dried Tomato, Caramelised Walnuts & Cherve Salad (V, GF)

Heirloom Tomatoes, Compressed Watermelon, Barrel Aged Fetta, Eschallots & Sumac Dressing (V,GF)

### Shared Mini Dessert & Cheese Plates

Mini Valrhona Chocolate Silk, Crushed Raspberries, Chocolate Torte & Honeycomb (GF)

Selection of Cheese, Quince Paste & Crackers



## Premium Floating Entrée & Shared Mains Plates

### On Arrival Pass Around Floating Entrée

*Service time of roughly of 1 to 1.5 hours*

Fresh Shucked South Coast NSW Rock Oysters, Chardonnay Mignonette (GF)  
 Crispy Cauliflower Flowerets, Nori Salt, Umeboshi Plum, Miso & Silken Tofu Aioli (GF, V)  
 Seared Chorizo, Tomato & Fennel Salsa, Parmesan & Almond Biscotti (GF)  
 Clarence River Fresh King Peeled Prawns with Tarragon & Chive Aioli (GF)  
 Tasmanian Smoked Salmon, Herb & Sour Dough Blinis, Avrugra Caviar (GF)  
 Pumpkin, Stilton & Mustard Fruit Tortellini, Sage Beurre Blanc (V)

### Shared Main Plates

Moreton Bay Bugs & Clarence River King Prawns, Pernod, Parsley Garlic Butter (GF)  
 Za' Atar Crusted & Persian Marinated Grilled Spatchcock, Almond Tarator (GF)  
 Slow Cooked Roast Eye Fillet Beef & Caramelized Onion Jam (GF)

Pulled Burratta & Pickle Green Tomatoes, Chargrilled Asparagus, Parmesan & Almond  
 Shortbread, Black Lava Salt (V,GF)

Spiced Seared Cauliflower & Brussels, Crimson Raisins, Mint and Coriander Leaves  
 Hazelnuts & Citrus Labne (V, GF)

Roast Pumpkin, Chargrilled Broccolini, Target Beets, Toasted Pistachios,  
 Chilli Burnt Butter (V,GF)

### Shared Mini Dessert & Cheese Plates

Mini Valrhona Chocolate Silk, Crushed Raspberries, Chocolate Torte & Honeycomb (GF)  
 Classic Mini Crème Brulee (GF)  
 Selection of Cheese, Quince Paste & Crackers



## Shared Plates Sit Down Dinner Pricing 2017

### Sit Down Dinner Information

Shared Main Plates Menus	Price per person
Floating Entrée & Shared Main Plates	\$ 116
Classic Floating Entrée & Shared Main Plates	\$ 136
Premium Floating Entrée & Shared Mains Plates	\$ 156

- All prices exclude GST
- Please note shared plates require significant space in the middle of each table.
- Prices based on a function up to 5 hours duration, additional staff costs apply for functions over 5 hours.
- Menu price includes food service waiters ratio 1:15
- Increase in waiter ratio available at an additional cost
- All sit down menus include bread rolls, coffee, tea & petit fours.
- Includes white linen tablecloths, napkins and venue chair
- Table Options - 1.5m Round tables maximum 8 guests per table  
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- Confirmed minimum numbers required minimum 7 days prior, together with full balance of payment based on confirmed numbers.
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## Additional Suggestions

### Lavish Seafood Ice Bar \$20 + GST per person

*A fantastic arrival feature to the event, show casing Australia's top quality seafood.*

*We recommend using a three tier style ice bar similar to this photo  
(the diagram is the correct size)*

Fresh Shucked South Coast Rock Oysters, Chardonnay Mignonette - 2 oysters pp

Clarence River Fresh King Peeled Prawns with Tarragon & Chive Aioli - 2½ pp

**(for visual impact best Suited for Number's of 150 or More)**

**PLUS \$ 980+ GST for the Ice Bar**

### Classic Valencian Spanish Pa'eña

*The theatre of cooking and truly the best you will have tasted*

*A recipe we have perfected, that allows our chefs to cook the Paella in traditional giant paella pans in front of your guests, a process that takes roughly 1 hour.*

Sautéed Sofrito of Spanish Chorizo Pamplona, Garlic Prawns, Chicken

*served in bamboo style food pails with fork*

**\$12 + GST per person (estimated 1 bowl per person)**

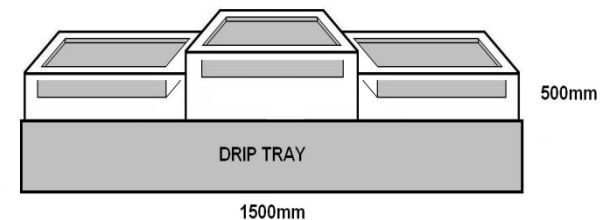
### Truffle Infused Wild Mushroom Risotto with Baby Spinach & Reggiano

*Sautéed, wild mushrooms combined with a reduction of Tawny port, garlic, eschallots, hard herbs and pure cream result in our beautifully flavoured base sauce. Finished with Vialone*

*Nano, small leaf spinach, Parmigiano-Reggiano and aged truffle oil*

*served in bamboo style food pails with fork*

**\$12 + GST per person (estimated 1 bowl per person)**



## Additional Suggestions

### Shared Anti-Pasto

Grilled Flat Bread, Marinated Olives, Selection of Marinated Mediterranean

Vegetables, Hummus & Tzatziki

Assorted Sliced Charcuterie of Jamon & Salami

**\$18 + GST per person**



### In - Situ Table of Lavish Cheese & Jamón ibérico

Half Wheel of Grana Padano

*Italy's classic hard, slow-ripened, semi-fat cheese*

*guests to traditional parmesan knives to gouge chunks of the cheese*

Leg Of Aged Jamon Curado Navidul (*Sliced at the station by a waiter*)

Whole Wheel of Fromage De Meaux

*From Ile de France, in Northern France, luxuriously rich, buttery and smooth*

Cascading Crimson & Shiraz Grapes

Abundance of Hand Rolled Rosemary & Salt Grissini

Sheets of Lingue Piemontese

**(Best Suited for Number's of 100 or More)**

**\$25 + GST per person**

## Arrival Cocktail Selection

### Cocktail Menu - \$ 15 + GST

#### “The Crowd Favourite” Lychee Martini

Vodka, lychee liqueur & cranberry juice, muddled with crushed lychees & lime juice

#### Passion Fruit Caprioska

Vodka & triple sec with passion fruit pulp, lime juice & sugar syrup

#### Classic Caprioska “Simple & Clean”

Vodka, fresh limes muddled with mint leaves & simple sugar syrup

#### Mojito

White rum, fresh mint & fresh limes muddled with sugar syrup & a dash of soda

#### Mango Margarita

Tequila, Cointreau, mango nectar, sugar syrup & lime juice

#### Summer Pimms

Pimms, ginger beer, ginger ale & lemonade with citrus, strawberries & mint

#### Negroni

Dry Gin, Campari, sweet vermouth & wattle seed cola

#### The Rose Garden

Dry Gin, Earl Grey tea, ginger beer & Roses English marmalade

Minimum order 50 cocktails per flavour

Cocktail price only available in conjunction with Culinary Edge beverage package



### Mocktail Menu - \$ 10 + GST

#### Cranberry Cooler

Cranberry juice, orange juice, citrus zest & sparkling mineral water

#### Mango Sangria

Mango pulp, lemon, lime, pineapple juice & ginger ale

#### Passion Breezer

Orange juice, lime & passionfruit with fresh mint



## 2017 Beverage Packages - Prices Exclude GST

DURATION OF EVENT	HOUSE	DELUXE	TOP
1 Hour	\$19	\$29	\$35
2 Hours	\$33	\$40	\$50
3 Hours	\$43	\$56	\$65
4 Hours	\$53	\$72	\$80
5 Hours	\$63	\$88	\$95

HOUSE RANGE	REGION
House Brut Sparkling	Various
House Classic Dry White	Various
House Classic Dry Red	Various
DELUXE RANGE	REGION
Katnook Founders Block Sparkling NV	Coonawarra SA
<b>White Wines</b> (Selection of One Required)	
Petaluma Sauvignon Blanc	Adelaide Hills SA
Vinaceous Shakre Chardonnay	Margaret River WA
<b>Red Wines</b> (Select of One Required One)	
Mothers Ruin Cabernet Sauvignon	McLaren SA
Springvale Melrose Pinot Noir	Freycinet TAS

### BEVERAGE PACKAGES INFORMATION

#### All Beverage packages include –

Kirin Megumi, Peroni, Cascade Light, Soft Drinks, OJ, Mineral Water Beverage Package prices are inclusive of wait staff to serve beverages, all glassware & bar equipment .

All beverages are subject to availability, vintages and wines may change without notice. We recommend confirmation of the wines included in the beverage packages closer to your function date. In the event we cannot obtain supply of your chosen wine, this may be substituted with a product of the same value.

TOP RANGE	REGION
Petaluma Croser NV Brut	Adelaide Hills SA
Upgrade to Ruinart Champagne <b>POA</b>	France
<b>White Wines</b> (Selection of One Required)	
Sam Miranda Pinot Grigio	King Valley VIC
Scarborough Chardonnay	Hunter Valley NSW
<b>Red Wines</b> (Select of One Required)	
Coriole Estate Shiraz	McLaren Vale SA
Lake Hayes Pinot Noir	Central Otago NZ

Culinary Edge Practises Responsible Service of Alcohol.  
**BYO or Sponsored Beverages are not permitted at all MCA Venues**





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**Thank you for your time**

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