



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

Astra Annual Pay TV Awards
Sydney Theatre 750 Guests, 2011 & 2012

Museum Of Contemporary Art Australia
Re-Launch 2012, 1200 Guests

Commonwealth Bank of Australia, Annual
ACO Recital Dinners, Foundation Hall
Museum of Contemporary Art, 2012

Chinese New Year Festival, Foundation
Hall Museum of Contemporary Art, 2017

Emirates Autumn Racing Carnival
Hospitality Marquee, Randwick Race
Course, 2002 & 2011

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

Cartier Annual Season Collection
Launches, Flagship Store George Street,
2009 & 2012

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

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

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

Pride Of Australia Breakfast, 230 Guests,
Bennelong Lawn, 2013

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

Giorgio Armani Foundation Dinner,
Sydney Theatre, 2009 & 2010

Game of Thrones Exhibition Cocktail
Party, 250 Guests, 2014

Morning & Afternoon Tea Menus 2017

Option 1 – Beverages only - \$6.50 per person

Aurora Plunger Coffee & Twining's Tea

Jugs of Orange Juice & Mineral Water

Option 2 - \$10 per person

Aurora Plunger Coffee & Twining's Tea

Jugs of Orange Juice & Mineral Water

Flourless Chocolate Brownies/ Date & Coconut Bliss Balls

1½ pieces per person

Option 3 - \$10 per person

Aurora Plunger Coffee & Twining's Tea

Jugs of Orange Juice & Mineral Water

Mini Danish Pastries & Assorted Mini Muffins

1½ pieces per person

Option 4 - \$13.50 per person

Aurora Plunger Coffee & Twining's Tea

Jugs of Orange Juice & Mineral water

Fresh Fruit Skewers, Mini Coconut Macaroons

1½ pieces per person

Option 5 - \$13.50 per person

Aurora Plunger Coffee & Twining's Tea

Jugs of Orange Juice & Mineral water

Fresh Fruit Skewers & Mini Scones, Jam & Cream

1½ pieces per person

Option 6 - \$15.50 per person

Aurora Plunger Coffee & Twining's Tea

Jugs of Orange Juice & Mineral water

Hummus with Crudités & Mini Raspberry & Frangipane Tart

Option 7 – Healthy Option - \$ 14.50 per person

Aurora Plunger Coffee & Twining's Tea

Jugs of Orange Juice & Mineral water

Chilled Chia Seed & Coconut Pudding, Lychee, Lime, Passionfruit & Palm Sugar Caramel (GF & VEGAN)

Homemade Toasted Muesli, Berry Compote, Yoghurt & Honey

Food & Beverage service

All options are a maximum of 30 minutes of F & B service
Further F & B service be arranged on request



Morning Tea/Afternoon Tea Additional Items

Large Assorted Cookies

Selection of Finger Sandwiches

Poached Chicken, Shaved Celery & Toasted Almonds

Ricotta, Semi Dried Tomato, Rocket & Basil (V)

Banana Bread & Cinnamon Butter

Carrot Cake & Whipped Icing

Homemade Toasted Muesli, Berry Compote, Natural Yoghurt & Honey

Quinoa & Blueberry Muffin

Hummus with Vegetable Crudités

Mini Lamingtons

Mini Raspberry & Frangipane Tart

Mini Cannoli's w' Assorted Flavour Custards

Fresh Fruit Salad, Chia Seeds, Greek Yoghurt, Date, Walnut Cocoa Nibs & Coconut Crust

Chilled Chia Seed & Coconut Pudding, Lychee, Lime, Passionfruit & Palm Sugar Caramel





Stand-up Buffet Breakfast Menus

Cold Pass Around Breakfast Menu & Beverages

Mixed Berry Smoothie - served in mini milk bottles

Trio of Melon, Pineapple & Strawberry Fruit Skewers (GF)

Assorted Mini Danish Pastries & Mini Fruit Muffins

Homemade Toasted Muesli, Berry Compote, Natural Yoghurt & Honey

Aurora Plunger Coffee & Assorted Twinning's Teas

Orange Juice & Mineral Water

\$30 + GST per person

Hot Pass Around Breakfast Menu & Beverages

Mixed Berry Smoothie - served in mini milk bottles

Trio of Melon, Pineapple & Strawberry Fruit Skewers (GF)

Sweet Potato, Goats Cheese, Red Capsicum & Basil Frittata (V, GF)

Mini Bagels with Tasmanian Smoked Salmon, Capers & Cream Cheese

Bacon & Egg Tarts, Tomato & Onion Relish

Mini Corn Cakes with Guacamole (V)

Aurora Plunger Coffee & Assorted Twinning's Teas

Orange Juice & Mineral Water

\$40 + GST per person



Stand Up Light & Healthy Breakfast

Cold Pass Around Breakfast Menu & Beverages

On Arrival

Bondi Bliss Smoothie - served in mini milk bottles
Mango, Banana, Coconut Water, Chai & Flax Seeds

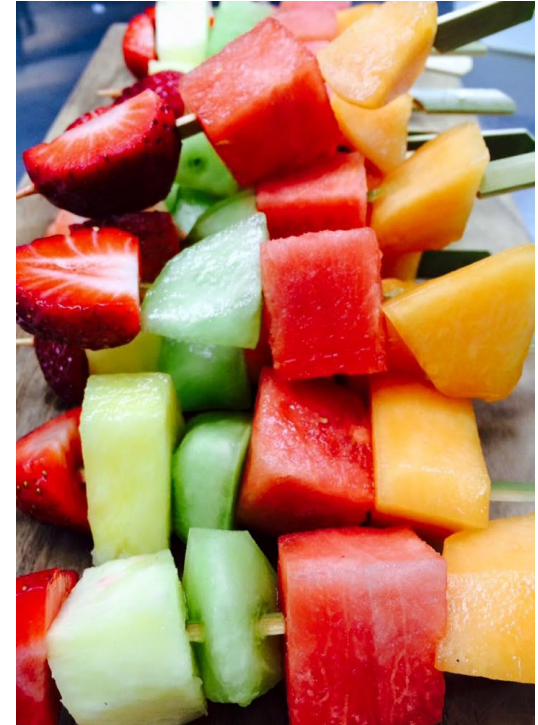
Pass Around Menu

Apple, Cinnamon & Date Bliss Balls
Trio of Melon, Pineapple & Strawberry Fruit Skewers
Open Mini Tasmanian Smoked Salmon Bagels, Crème Fraiche & Dill
Hummus & Avocado Salsa, Rye Bruschetta
Morning Mini Breakfast Salad Bowls Of
Watermelon, Tomato, Fetta, Baby Basil & Balsamic Agro Dolce

Aurora Plunger Coffee & Assorted Twinning's Teas

Orange Juice & Mineral Water

\$45 + GST per person



Sit Down Breakfast

Pre set share platters on the dining tables

Mixed Berry Smoothie - served in mini milk bottles

Trio of Melon, Pineapple & Strawberry Fruit Skewers (GF)

Assorted Mini Danish Pastries & Mini Fruit Muffins

Homemade Toasted Muesli, Berry Compote, Natural Yoghurt & Honey

Followed By Plated Meals

Please choose one prior to the function

Eggs Benedict - Poached Eggs with Smoked Ham & Hollandaise on Toasted English Muffin & Oven Blushed Roma Tomato

or

Eggs Florentine - Poached Eggs with English Spinach & Hollandaise on Toasted Turkish Bread & Oven Blushed Roma Tomato (v)

or

Wild Mushroom, Goats Cheese & Roasted Pepper Frittata with Rocket Leaf Salad & Oven Blushed Roma Tomato (v)

Aurora Plunger Coffee & Assorted Twinning's Teas

Orange Juice & Mineral Water

\$42 + GST per person



Breakfast, Morning & Afternoon Tea Information

All prices exclude GST.

Food & Beverage service

All options are a maximum of 30 minutes of F & B service
Further F & B service be arranged on request

All equipment (tables, chairs & linen) and waiters are additional costs.

Drop off breakfast \$60 delivery fee applies.

Minimum 30 guests catered & charged for breakfast functions.

Sit down and hot food option chefs charge of \$500 applies.

Bookings are not considered confirmed until 50% deposit is received based on an estimate of catering charges.

Confirmed minimum numbers required minimum 7 days prior, together with full balance of payment based on confirmed numbers.

Full terms & conditions including cancellation policy are listed on invoice.

15% Surcharge applies Sundays and 20% on Public Holidays.

With respect to food allergies, all menus items may contain traces of nuts

Dietary requirement's - Vegetarian & Gluten Free meals are included as a normal menu price

Non Gluten free & Vegetarian meals

Espresso Coffee Machine

Espresso Coffee machines/ coffee carts can be arranged on request at an additional cost. Please note espresso coffee may not be suitable for all occasions due to the time it takes to make the coffee and individual requests for coffees.

Limitations to power and water supply at the some venues may restrict the use of espresso machines.





Thank you for your time

Culinary Edge
(02) 9554 7252

food@culinaryedge.com.au

www.culinaryedge.com.au

