



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



Drop-Off Canapés

Cold Canapé Platters

Peking Duck Pancakes, Plum Sauce

Smoked Salmon Pillows on Crisp Lavosh

Poached Chicken, Toasted Almond & Celery Finger Sandwiches

Schezwan Tofu, Pickled Vegetable, Crispy Eschallots Rice Paper Roll (V,GF)

Crostini of Pea, Chilli, Mint, Lemon & Ricotta (V,GF)

Peeled King Prawns with Herb Mayonnaise (GF, 2 per person)

\$34 + GST per person

Further Finger Food Menu Items – Suitable to be reheated

These items can be added @ \$4.50 + GST per item

Caramelised Onion & Feta Tarts (v)

Mini Steak & Mushroom Pies, Tomato sauce

Sesame Chicken & Almond Puff Pastry Rolls

Cumin Spiced Minced Lamb, Apricot & Pine Nut Boureks

Cherry Tomato, Basil, and Haloumi Pastries, Garlic Aioli

Mini Dessert Items

Amaretto & Sour Cherry Tiramisu with Chocolate Shavings

Passion Fruit & Vanilla Mascarpone Trifle

Chocolate & Hazelnut Brownies

\$4.50 + GST per item



Drop Off Catering Information

Minimum 30 guests catered or \$900 + GST food spend

Cold food dropped off on disposable platters

Hot food dropped off In containers, ready for reheating

Cocktail napkins supplied

Waiters + Hire equipment can be arranged at an additional cost

Delivery fee \$60 + GST to all orders

Drop-Off Catering - Continued

Lunch or Dinner Dishes

Delivered Vacuum Packed Suitable for reheating

Moroccan Spiced Lamb Shoulder, Preserved Lemon, Chilli & Tomato,
w' Red Quinoa, Cous Cous, Chickpea and Baby Spinach Salad,
Toasted Almonds and Pickled Currants, Lemon Yoghurt Dressing

\$26 + GST per person

Beef Bourguignon with Red Wine & Shallots Jus

Served With Buttery Mash Potatoes & Honey & Herb Baby Carrots

\$26 + GST per person

Seared Lime Crusted Atlantic Salmon Fillet, Lemongrass Laksa Sauce,

Served with Coconut Jasmine & Wild Rice,

Stir-Fry Asian Greens

\$26 + GST per person

+1 Chicken Dish or Duck Confit with Cabbage



Drop Off Catering Information

Minimum \$900 + GST food spend

Lunch and dinner Dishes Minimum 20 portions order

180 Gram portion of meat provided per person



Thank you for your time

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