



STANDUP COCKTAIL MENU

CANAPES PACKAGES

4 Canapes & 1 Grazer: \$40 per person

6 Canapes & 2 Grazers: \$55 per person

PORTION DETAILS:

Canape Portion: Two pieces per selection per person

Grazer Portion: Two serves per selection per person

Additional Canapés: \$6 per selection per person

COLD CANAPÉS

Smoked salmon and apple salad tartlet

Duck Rillettes, onion jam, crisp pita

Tuna ceviche tostadas

Beef Tartare on toasted baguette & cornichon

Chicken liver parfait and smoked bacon tartlet

Mushroom and thyme crostini

Potato bites with chives and truffle cream

Soba noodle salad with shitake mushroom mirin dressing

Heirloom tomato and ricotta bruschetta

HOT CANAPÉS

Leek and onion quiche

Swiss Pastetli filled with sausage and mushroom cream

Chicken and chardonnay pie

Alpine sausage rolls with mustard dipping sauce

Four cheese arancini

Peas and potato samosa with cucumber raita

Crispy prawn cutlets in Panko crumbs, tartare sauce

Chicken and ginger wonton, sweet chilli sauce

Five spiced roasted duck, jalapeno, and cheese quesadilla

Chickpea falafel, tahini yogurt

Website: edelwyss.au
89 Flinders Lane, Melbourne
Contact us (03) 86574991



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GRAZER SELCCTIONS

Chicken Caesar salad
Raclette cheese slider with tomato chutney
Fish n chips, tartar sauce
Thai red chicken curry with jasmine rice
Truffle mac & cheese
Weisswurst & potato mash, onion sauce
Salt & pepper calamari, truffle sea salt
Pork and ginger gyoza, sesame & chilli soy

ADD ON

(Minimum ten guests)

Mezze Platter – 8.90 per person
Marinated olives, fetta, dolmades, hummus, grilled chorizo, Turkish bread

Charcuterie Platter- \$9.90 per person
Salami, bresaola, prosciutto, with marinated olives, cornichon, sundried tomato, and grill bread

Antipasto Platter- \$7.90 per person
Tzatziki, spicy capsicum dip, chargrilled mixed veg, olives, toasted ciabatta

Artisanal Cheese Board – \$9.90 per person
Local & imported cheeses, truffle honey, fresh fruits, crackers & grissini

Seafood Antipasto Platter - \$15.00 per person
Dill & lemon marinated prawns, smoked salmon, marinated mussels, grilled vegetables, feta and sun-dried tomatoes, lemon aioli and capers

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GROUP SHARING MENU

Suitable for groups of 8+

TWO COURSE SHARING MENU- \$85 per person

THREE COURSE SHARING MENU- \$95 per person

SHARING ENTREE

Charcuterie Platter

Salami, bresaola, and prosciutto served with marinated olives, cornichon, sundried tomato, and grill bread

Seafood Antipasto Platter

Dill & lemon marinated prawns, calamari, green lip mussels, grilled vegetables, feta and sun-dried tomatoes and cocktail sauce

MAIN - TO SHARE

(Select Three Choices)

Geschnetzeltes Zürcherart

Zurich style veal sauteed with mushroom, white wine, and cream

St Galler Style Bratwurst & Weisswurst, braised red cabbage, mustard, and onion sauce

Seared fillet of salmon with saffron roasted cauliflower florets

Eight hour braised beef short rib, Bourguignon sauce

Roasted eggplant stuffed with couscous, chickpeas, tomatoes, and fresh herbs, Napoli sauce

Potato gnocchi, creamy kale, chilli & sundried tomato, shaved parmesan

Crispy pork belly, oregano, confit apple sauce

SIDE DISHES

Spätzli & Gruyère gratin

Garden salad and lemon vinaigrette

Rösti

DESSERT

Toblerone Chocolate Mousse

Seasonal fruit salad

Cheese plate with fruits and nuts, artisan crackers



GROUP PLATED MENU

Two Courses: \$75 per person

Three Courses: \$85 per person

Alternate Drop: Add \$5 per person

ENTREE

(Select one choice)

Appenzeller with bresaola & prosciutto, heirloom tomatoes, marinated olives, and balsamic eggplant

Smoked salmon and smoked rainbow trout with avocado, capers cream, snow pea tendrils

Cervelat salad with Gruyère, gherkins, red onion, and mustard vinaigrette

Traditional barley cream soup with vegetables

Roast beets, asparagus, fennel and avocado salad, goats curd and walnut

Ceviche of Kingfish, coriander, chilli, cucumber, lime and extra virgin olive oil

MAIN

(Select one choice)

Zurich style veal sauteed with mushroom, white wine, and cream with spätzli

Roasted chicken breast, braised red cabbage and Rösti, onion sauce

Veal Cordon-Bleu filled with Swiss Gruyère & ham, mustard sauce, fondant potato

Mushroom risotto with peas, Swiss chard, and truffle oil

Spinach cannelloni, ricotta, béchamel, Parmesan and tomato sugo

Duck leg confit potato gratin, chestnut puree, sautéed kale, candied orange sauce

Roasted salmon fillet,

DESSERT

(Select one choice)

Apple Strudel with raisin & cinnamon, brandy custard sauce

Toblerone Chocolate Mousse

Seasonal fruit salad, lemon sorbet

Lemon Tart, candied lemon marmalade and yuzu curd

Mont Blanc with chestnut and kirsch

Cheese plate with fruits and nuts, artisan crackers



DRINK PACKAGES

All packages include a variety of non-alcoholic drinks, including beer & wine alternatives.

CLASSIC PACKAGE

2 hours | \$49

SPARKLING

Hardys Riddle Brut

WHITE WINE

Tatachilla House Sauvignon
Blanc

Grant Burge Benchmark Pinot
Grigio

RED WINE

Hardys Riddle Pinot Noir
Hardys Riddle Shiraz

BEER

Peroni Nastro Azzurro Lager
4 Pines Pacific Ale
Holsten Non-Alcoholic Pilsner
The Hills Cider

Soft Drinks, Mineral Water,
Orange Juice

PREMIUM PACKAGE

2 hours | \$59

SPARKLING

Da Luca Prosecco

WHITE WINE

Grant Burge Benchmark
Chardonnay
Tatachilla House Sauvignon
Blanc

RED WINE

Hardys Riddle Shiraz
Grant Burge Benchmark
Cabernet Sauvignon

BEER

Peroni Nastro Azzurro Lager
Crown Lager
Jetty Road Pale Ale
4 Pines Pacific Ale
Holsten Non-Alcoholic Pilsner
The Hills Cider

Soft Drinks, Mineral Water,
Orange Juice

BESPOKE PACKAGE

2 hours | \$69

SPARKLING

Yarra Burn Prosecco
Grant Burge Petite Bubbles

WHITE WINE

Rolf Binder Riesling
Mud House Sub Region
Sauvignon Blanc
Cuvee Dissenay Chardonnay

RED WINE

Mud House Sub Region Pinot
Noir
Grant Burge B/mark Cabernet
Sauvignon
Red Hill Estate Heathcote
Shiraz

BEER

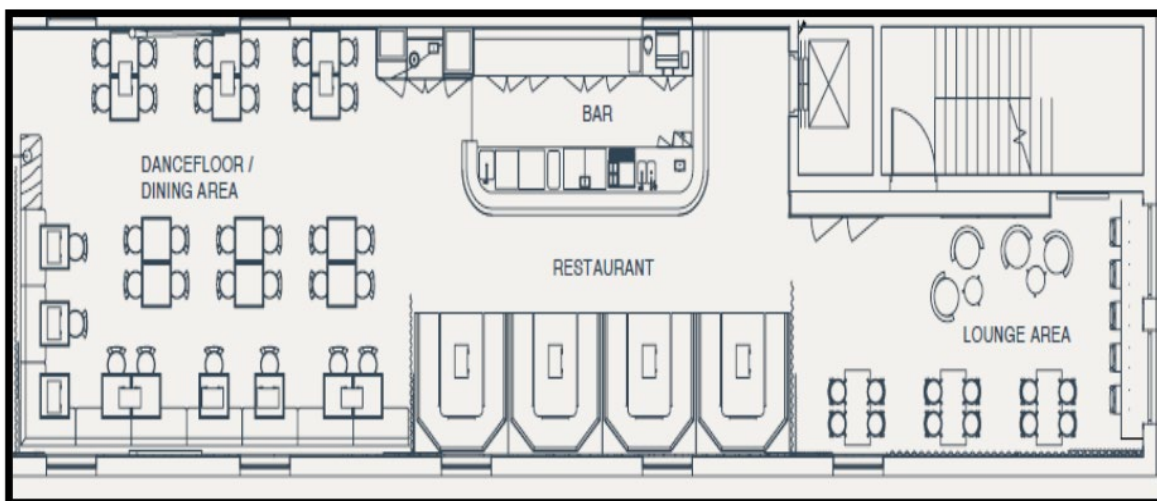
Peroni Nastro Azzurro Lager
Crown Lager
Jetty Road Pale Ale
4 Pines Pacific Ale
Holsten Non-Alcoholic Pilsner
The Hills Cider

Soft Drinks, Mineral Water,
Orange Juice

* Add-ons Additional \$25/pp to add house spirits to a package



FLOOR PLAN & CAPACITY



LEVEL 1	SIZE	CAPACITY
Lounge	34 m ²	35 standing 21 seated
Dining Room	111 m ²	100 standing 75 seated



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TERMS AND CONDITIONS

Payment Details and Terms

To secure your booking, we require a non-refundable security deposit of 20% of the total account. Full payment must be made two weeks prior to your event, and final guest numbers must be confirmed one week prior. Any additional costs incurred on the day of the event must be settled on the day or invoiced afterwards. Payments made by cash, direct debit, or bank cheque incur no surcharge. A 1.6% surcharge applies to Visa or Mastercard payments, and a 2.55% surcharge applies to Amex payments.

Confirmation of Guests

Final guest numbers must be confirmed no later than 14 days prior to the event to ensure adequate preparation and staffing. Dietary requirements must be confirmed no later than 7 days prior to the event.

Food Allergies

Please notify us of any guests with food allergies when confirming final numbers. While the chef and kitchen staff will do their utmost to accommodate these requests, we cannot guarantee the absence of traces of specific foods, as our kitchen uses a wide variety of ingredients daily.

Alcohol and Responsible Service of Alcohol

Edelwyss Bistro & Bar staff will operate in accordance with VIC Responsible Service of Alcohol regulations. Please note that no BYO beverages are permitted.

Cakeage

A cakeage fee of \$5 per guest applies. Any cake or similar items must be communicated to us prior to the event.

Decorations and Equipment

All decorations and equipment you wish to bring to the venue must be discussed and approved by our events manager in advance. Any items brought by you must be removed from the venue by the end of the event.

Cleaning Fee

A cleaning fee may be charged at management's discretion if the restaurant premises are left in an unacceptable state.

Damages

Edelwyss Bistro & Bar accepts no responsibility for loss or damage to any property brought into the venue by you, your guests, or anyone you hire. You are liable for any damage to the venue or its contents. No items may be affixed to any surface of the venue.

Public Liability Insurance

Edelwyss Bistro & Bar holds public liability insurance; however, all external suppliers must have their

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own insurance, as our public liability insurance is specific to our venue and its fit-out. Edelwyss Bistro & Bar is not responsible for any harm or damage to guests caused by equipment, styling, décor, furniture, or goods from external suppliers.

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