



# THE ED

CELEBRATION OF LIFE MENU



# THE ED

Set amongst the leafy historic suburb of Mitcham The Edinburgh Hotel has been the center of local community since it's establishment in 1869.

We are passionate about hosting events and dedicated to creating flexible, enjoyable experiences.

Our different function spaces means we have the perfect spot regardless of the age, personality and requests of the person being celebrated.

## We suggest.....

If outside a meal time we usually suggest  
4-5 pieces per guest

If your wake is at lunch or dinner we suggest  
6-7 pieces per guest

Quiet often when planning a wake it's difficult to know how many people your are catering for. Order based on your estimations, a little bit more or less food per person doesn't normally matter too much. Dips & wedges can be added on the day if required.

Pre-selected	Select 4 canapés	Select 5 canapés
<b>\$25</b>	<b>\$25</b>	<b>\$30</b>
per person	per person	per person
Dips + toasted pita		
Greek style chicken skewers GF		
Vegetarian Spring rolls, sweet chilli VG	Select 6 canapés	Select 7 canapés
Salt & pepper squid, aiolo, lemon	<b>\$35</b>	<b>\$40</b>
Arancini V	per person	per person
Hot Chips		
<i>No dietary requirements/ no changes</i>		
<i>Items may change on the day</i>		

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## CANAPES

- Cocktail sandwiches, 3 flavours VE AVAILABLE
- Sushi, assorted flavours, soy sauce, wasabi & pickled ginger GF DF
- ED mini cheese burgers
- Roast capsicum, chipotle sliders V
- Selection of Artisan pies & sausage rolls  
Lamb shank pies, pork & fennel sausage rolls, potato pies, pumpkin & chickpea rolls V
- Slow braised beef meatballs, sugo, parmesan GF
- Peanut satay skewers beef & chicken GF
- Greek chicken skewers, tzatziki GF
- Crumbed buttermilk chicken strips, ranch dressing
- Prawn & pork dim sim, sweet chilli sauce
- Pizza Fingers - Choose 1  
ED Supreme  
Margarita V  
ED Chicken  
Gluten Free margarita V GF \$1 PH SURCHARGE
- Taco cups, guacamole, coriander (V AVAILABLE)
- Smoked salmon, creme fraiche, dill, cucumber GF
- Salt n pepper squid, lemon, aioli
- Crispy lemongrass ginger sweet soy tofu VE
- Vegan spring rolls VE GF (not coeliac)
- Pumpkin and chick pea sausage rolls V
- Arancini V
- Stuffed button mushrooms V GF
- Baby jacket potatoes, haloumi, caramelized fig GF V
- Roasted veg & pesto quiche tartlets V
- Seasonal vegetable frittata GF V
- Mushroom, ricotta filo pastries V





## PREMIUM CANAPES

- Oysters -Natural or Kilpatrick GF DF
- Crab + prawn slider
- King fish ceviche tostada GF DF
- Greek lamb skewers, tzatziki GF
- Mini fillet mignon GF
- Confit duck pancakes hoisin spring onion cucumbers DF
- San choy bau, gem lettuce cup GF DF
- Crispy lemongrass ginger sweet soy tempura prawns

### • Bruschetta Options

Prosciutto, goats curd, sundried tomatoe, fresh basil

Smoked salmon, wasabi mayo, cucumber, capers

Goats curd, tapanade, roasted capsicum V

**Add \$3 to your per head package premium canape addition**

## SWEET CANAPES

- Chocolate dipped strawberries GF VE AVAILABLE
- Mini scones w jam + cream
- Chocolate brownie bites
- Homemade choc chip cookies

*Sweet items can be added as one of your choices to any package*

## EXTRAS

Dip platter, trio of house made dips, toasted pita bread, rice crackers and crudités GF + VE OPTIONS \$50

Cheese Platter - 3 cheeses, dried fruit, salted nuts, quince paste, crackers \$70 GF OPTIONS

Fruit Platter - seasonal cut fruit \$60 VE GF

Antipasto Platter- selection of charcuterie, pickled and charred vegetables, 1 cheese, olives, 1 dip \$75 gf GF VE AVAILABLE

Bowls of Hot Chips w sauce + aioli \$14

Bowls of wedges, sweet chilli, sour cream \$14



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## TEA & COFFEE STATION

Self serve espresso machine offering barista level coffee with selection of gourmet tea. Only available in private rooms.

Per person \$5 - You may cater less than your confirmed guests with a minimum of 30.

If you have less than 30 guests you can order coffee over the bar.

## BAR TABS

Private Room bookings are required to meet a minimum spend which may mean you need to offer a TAB. We ask in this case for you to select one of the following reduced wine options to offer along with tap beer, cider and soft drinks. If booked in the garden you are welcome to ask your guests to purchase their own drinks or run a tab. If running a tab we ask you to select either the house range or allow guests to order from the wine list by the glass on consumption.

### Classic Ed Range

NV Edinburgh Sparkling White, South Australia .....	\$40
Edinburgh Sauvignon Blanc, South Australia .....	\$40
Edinburgh Shiraz, South Australia .....	\$40

### Premium Range

The Lane 'Lois' Blanc de blanc, Adelaide Hills .....	\$48
Sauvignon Blanc, Adelaide Hills .....	\$46- \$54
Riesling, Clare Valley .....	\$52 - \$58
Light red .....	\$58 - \$65
Shiraz, Barossa Valley .....	\$54 - \$68

- items selected from the current wine list



## THE GARDEN

Maximum Guests Stand Up 25 -200

Non Exclusive  
No minimum spends  
No Space Hire Fees



## THE VICTORIAN ROOM

Maximum Guests Stand Up 120

Minimum Spend Friday - Sunday \$2000  
Minimum Spend Mon - Thurs \$1500

Room Hire Complimentary Midweek  
\$250 Friday - Sunday

## THE HIGH STREET ROOM



Maximum Guests Stand Up 70

Minimum Spend Friday - Sunday \$2000  
Minimum Spend Mon - Thurs \$1200

Room Hire Complimentary Midweek  
\$150 Friday - Sunday



## THE PAVILLION

Maximum Guests Stand Up 150

Minimum Spend \$6500

Room Hire Complimentary Midweek  
\$500 Friday - Sunday



## BOOKING TERMS & CONDITIONS

- 1. All menu selections, dietary requirements & pre-payment of your platter selection are required no later than 3 days prior to your event. We generally prefer pre-payment of the catering.*
- 2. We have an in-house florist 'Adelaide Native' please ask us if you'd like any pricing for flowers for the funeral, wake or memorial.*
- 3. If your guests wish to purchase their own drinks as they go this can be done at the bar separately. Please advise the booking staff prior to the day if guests will be purchasing their own drinks. Please note if in a private room you may have a minimum spend to consider.*
- 4. All bookings assume a 3-hour booking period unless the group has exclusive use or has been given approval by management during the event planning stage. If you wish to remain at the venue after your 3-hour booking time this must be discussed and approved prior to your arrival.*
- 5. The Edinburgh is committed to responsible service of alcohol and will not serve alcohol to patrons under the age of 18 years or guests deemed too intoxicated. Intoxicated or disorderly patrons may be asked to leave the premises. We do not allow BYO.*
- 6. COVID 19 or Natural Disaster: If The Edinburgh Hotel is unable to hold you event for reasons of Force Majeure; we are not liable for any loss or damage incurred as a result. If capacity is decreased reservations, we will prioritize reservations in the order booked. No cancellation fees will be payable, and we will do our very best to accommodate as many of our bookings as possible. Where we are unable to accommodate your reservation as planned, we will work with you to rebook on another date.*
- 7. Please note that Public Holidays incur a 15% surcharge on all food and beverage. Sundays incur a 10% surcharge.*
- 8. All external contractors providing entertainment or event materials must be discussed with our events team prior to your event.*

### GET IN CONTACT

We would love to hear from you!

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