



THE ED

SIT DOWN EVENTS PACKAGE



Set amongst the leafy historic suburb of Mitcham The Edinburgh Hotel has been the centre of local celebrations since its 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 occasion.

Whether you're looking to celebrate a birthday, mark a special event, or an excuse to get your friends or family together, our venue and dedicated team will bring your vision to life and deliver a truly memorable day.

GET IN CONTACT

We would love to hear from you!

E: functions@edinburgh.com.au

P: (08) 8373 2700

W: www.edinburgh.com.au

A: 1-7 High Street, Mitcham 5062



THE PRIVATE DINING ROOM

Maximum Guests Sit Down 20

Exclusive Space Hire \$100

10am - 4pm or

6pm - 12pm

No Minimum Spend



THE VICTORIAN ROOM

Maximum Guests Sit Down 90

Exclusive Room Hire \$350

10am - 4pm or

6pm - 12pm

Minimum \$2500

THE HIGH STREET ROOM



Maximum Guests Sit Down 44

Exclusive Room Hire \$250

10am - 4pm or

6pm - 12pm

Minimum Spend Friday - Sunday \$2000



THE PAVILLION

Maximum Guests Sit Down 130

Exclusive Room Hire \$500

10am - 4pm or

6pm - 12pm

Minimum Spend \$6500



THE ED

SET MENU OPTIONS

Set or Alternate Drop

Single Course	\$40
Two Course	\$50
Three Course	\$60

Additions

Add a choice	\$5 per course
Add side dish	\$2 per person
Add shared dips to start	\$5 per person
Arrival canapes	\$12 per person

GET IN CONTACT

We would love to hear from you!

E: functions@edinburgh.com.au

P: (08) 8373 2700

W: www.edinburgh.com.au

A: 1-7 High Street, Mitcham 5062



MENU OPTIONS

Entrees

Huon Smoked Salmon, crisp sourdough, micro herb, cucumber ribbon salad, lemon, dill, crispy capers, crème fraiche GF

Spencer Gulf prawns, crab, & avocado, tomato salsa, micro herbs (cold) GF

Panko crusted crispy chicken, blistered peppers, corn and chorizo, baby cos salad, smoked chili aioli

Lemongrass & chili pork belly, vermicelli noodles, mint, coriander, carrot and cucumber, roasted peanut dressing
GF (or Salt & pepper tofu VE)

Woodside Goat's Cheese Souffle, walnuts, roasted tomato salad, basil and pepper coulis V

Stuffed Italian Portobello Mushroom, olive, roma tomato, balsamic, EVOO, rocket, basil GF V VE

Potato gnocchi, oregano and dill pesto, pumpkin and pine nuts, shaved parmesan

ED Shared Platters – Jarlsberg, fetta, olives, chorizo, leg ham, roasted peppers, asparagus, crudites, pita & ciabatta

Cocktail Entree – Arancini, smoked salmon bilinis, mini cheese burgers

(Can be served standing or seated. Only available with a set or alternate drop Main Course)

Mains

Pan seared salmon, mango, chili, coriander salsa, coconut rice, crispy shallots, lemongrass dressing GF

Barramundi, saffron & dill hollandaise, seasonal greens, buttered baby potatoes

Roasted MSA Sirloin, sweet potatoes, sautéed seasonal greens, cabernet jus

Roasted free range chicken breast, hollandaise, greens and crisp sea salt kipfler potatoes

Roasted free range chicken breast, parsnip puree, chorizo, cannellini beans, broccolini

Chinese 5 spiced duck breast, orange, cinnamon, black rice, spring onions, wombok, ginger GF

Beef bourguignon pie, garlic mash, greens in herb butter

Pork belly braised in cider, apple & parsnip puree, hazelnut, beetroot, shaved apple salad GF

Chermoula spiced lamb rump, harissa, middle eastern cous cous, minted yogurt

Vegetarian lasagna, Sicilian salad, bocconcini, basil, kalamata olives, cucumber, tomato V

Baked polenta, roasted harissa rubbed vegetables, tomato and capsicum coulis, EVOO, toasted walnuts V VE GF



MENU OPTIONS

Desserts

Deep dish lemon tart, strawberry coulis, crème fraiche

Vanilla bean pannacotta, almond biscotti and berry compote

Sticky toffee pudding, caramel sauce, vanilla cream

Pineapple & coconut cheesecake, mango coulis, vanilla cream

Mango & Lime Parfait, sable biscuit, fresh berries

Chocolate Fudge Tart, double cream, strawberries

Individual cheese plate, double cream brie, aged cheddar, quince paste, lavosh

Shared cocktail tarts - Lemon meringue, chocolate hazelnut, banana caramel

Cake : If you bring a celebration cake to have as dessert we charge \$4 per person to cut & plate

Additions

Arrival canapes 3 pcs per person \$12

Cheese plates

Small \$20

Dips, olives, bread plates

Small \$24

Sides

Greek salad

Sauteed broccolini, chili & flaked almonds

Roast potatoes

Hot chips

Garlic bread

BOOKING TERMS & CONDITIONS

BOOKINGS & CONFIRMATIONS

All tentative bookings are held without deposit for a period of seven (7) days. After this time we reserve the right to cancel or move the booking to another area of the hotel. A non-refundable deposit of either the room hire fee, when booking a private space, or \$200 for non-private spaces is required to confirm your booking.

MENU SELECTIONS

All menu and beverage selections are required no later than 14 days prior to your event. Menu items may change due to seasonality and availability.

CONFIRMED NUMBERS

So we can cater and staff your event appropriately we require your confirmed numbers and any dietary requirements seven (7) days prior to your event. This number will represent the minimum number of guests for which you will be charged.

PAYMENT

All functions minimum spends are required to be paid in full, seven (7) days prior to your event. Any additional charges are to be settled at the conclusion of the event. Payments can be made by cash, credit card or direct debit.

CANCELLATIONS

Event cancellations can happen and while we certainly hope they don't, any deposits and payments will be refunded at the hotels discretion.

Any cancellation within 48 hours prior to your booking are required to pay 50% of the expected food costs. Example: \$22.50 per confirmed guest on a \$45 menu. The room hire charge can be accessed if the event is postponed to a later date within 6 months. Any function cancellations within 7 days of your booking will forfeit their deposit. If you have given The Edinburgh 8 days or more notice in writing, your deposit can be transferred to a new date with a 12 month period .

FOOD AND DRINK SERVICE

All catering must be organised through the hotel, no external or third party suppliers can be used other than celebration cakes. Our cakeage fee is \$4 per person to have the kitchen cut and plate it for you or a \$40 flat fee to cut it yourself.

RESPONSIBLE SERVICE OF ALCOHOL

The Edinburgh is committed to responsible service of alcohol and will not serve alcohol to patrons under the age of 18 years or those guests deemed too intoxicated. Intoxicated or disorderly patrons may be asked to leave the premises and will be refused the service of alcohol regardless of their association with the event organiser. The Edinburgh Hotel reserves the right to cancel an event without providing remuneration should guests behaviour be deemed dangerous, unruly or unsafe for themselves, other function guests or hotel staff.

MINORS

All guests under the age of 18 must be accompanied by a parent or legal guardian at all times and they are your responsibility while on the hotel premises. For the safety and enjoyment of all our guests we ask that young children be supervised at all times. Anyone found providing alcohol to a minor will be asked to leave the function immediately.

INCLEMENT WEATHER

During times of inclement weather The Edinburgh Hotel will make every attempt to relocate your event into an available indoor or covered space, however we cannot guarantee being able to do so.

COVID 19 or Natural Disaster

If The Edinburgh Hotel is unable to hold your 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 prioritise reservations in the order booked. No cancellation fee 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 another date.

CLEANING AND SET UP COSTS

The preparation of your event and general cleaning costs are covered within your hire fee. Should excessive cleaning be require or it be deemed necessary to bring in external resources these costs will be charged as appropriate within seven (7) days.

EQUIPMENT DAMAGE

Any audio visual, display or general equipment owned by the Edinburgh Hotel or hired externally used for you function is your responsibility. In the event of damage you will be charged as appropriate for either repairs or replacement. The Edinburgh Hotel accepts no responsibility for any equipment or property left behind.

EXTERNAL CONTRACTORS

All external contractors providing entertainment, or event materials must be discussed with our events team prior to your event.

DISPLAYS AND SIGNAGE

Nothing is to be nailed, screwed or adhered to any wall or other surface or part of the building without prior approval from management.

All additional displays or decorations must only be installed by an external contractor with appropriate insurance.