



THE
ED
WEDDING PACKAGE



Set amongst the leafy historic suburb of Mitcham The Edinburgh Hotel has been the center of local celebrations since its establishment in 1869.

We are passionate about creating magical, stress free Weddings.

Whether you are looking for a sit down reception with all the traditions of an elegant formal Wedding or prefer a free flowing, stand up reception in the garden, we can create the experience you are looking for.

Our function team had years of experience in the Wedding industry and are here to help you plan and coordinate the whole way through from booking to your big day.

GET IN CONTACT

We would love to hear from you!

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W: www.edinburgh.com.au

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THE ED

CEREMONY

Onsite ceremony in our Rose Garden

\$400

Situated on the southern end of the property, tucked against the historic stone wall of the cellars, you'll find a shady oasis. Lush lawns, roses and over hanging limbs make this space feel romantic.

A 2 minute walk from the reception makes it very convenient for your guests.

The ceremony garden will be set up for you with 30 french white and black wicker chairs & a clothed signing table. An easel is available for your welcome sign.

This is a licensed space so we are able to offer your guests drinks in the garden after the ceremony if you wish.



RECEPTION SPACES



The Pavillion

The glass walled, light filled space opens out onto our open veranda. Surrounded by tree's the Pavillion is fantastic for reception photos.

Capacity

150 Stand Up / 100 Sit Down

Venue Hire

\$1500

Minimum Spend

\$12000

The Garden

Our famous garden is a magical space. Covered with a custom built marquee from May to October each year.

Capacity

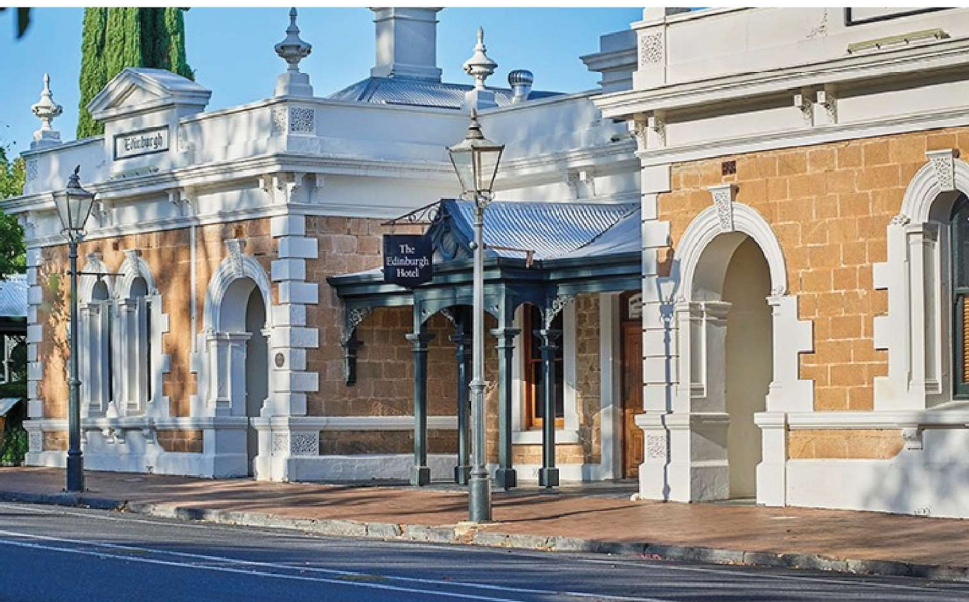
150 Stand Up / 100 Sit Down

Venue Hire

\$1000 for exclusive use

Minimum Spend

\$10000 if using exclusively



The Victorian Room

This grand old dining room is totally private from the rest of the hotel. It has it's own charming entrance from High Street where it welcome's your guest through beautiful antique arched doors.

Capacity

150 Stand Up / 95 Sit Down

Venue Hire

\$500

Minimum Spend

\$5000



THE ED CATERING

SIT DOWN

Set or Alternate Drop

Single Course	\$45
Two Course	\$60
Three Course	\$70

Additions

Add a choice	\$5 per course
Side dish	\$2 per person
Shared dips	\$5 per person
Arrival canapes	\$12 per person

STAND UP

Cocktail Packages

Selection 8 canapes	\$45
Selection 10 canapes	\$55

Additions

Shared dips to start	\$5 per person
Cheese boards	\$5 per person

All stand up packages include the cutting and plating of your
Wedding Cake as dessert



SIT DOWN 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 \$5 surcharge

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 \$5 surcharge

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 \$5 surcharge

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 \$5 surcharge

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



SIT DOWN MENU OPTIONS

Desserts

Deep dish lemon tart, strawberry coulis, crème fraîche

Vanilla bean panna cotta, 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

Cutting and plating of your Wedding cake as dessert is \$8 per person.

You are welcome to have a dessert in addition or in place of your cake.

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



THE ED

STAND UP OPTIONS

CANAPES

Sushi, assorted flavours, soy sauce, wasabi & pickled ginger GF

ED mini cheese burgers

Artisan pies & sausage rolls
lamb shank pies, pork & fennel sausage rolls,
potato pies, pumpkin & chickpea rolls

Peanut satay skewers beef & chicken GF

Greek lamb & chicken skewers, tzatziki GF

Crumbed chicken strips, chilli aioli

Pork cold rolls, hoisin, asian herbs

Pizza Fingers - Choose 1

Tandoori chicken, spinach & mint yogurt

Margarita V

Lamb yiros, eggplant, capsicum & garlic sauce

Gluten Free margarita V

SEAFOOD CANAPES

SA Oysters - served in half shells

Natural + lemon wedges GF DF

OR Chili & lime salsa GF DF

Prawns with mango, avocado & chili salsa spoons GF DF

Prawn Chinese Dumplings, hoisin dipping sauce

Salt & pepper squid, aioli, lemon

Smoked salmon bilini, dill creme fraiche

Mini Fish taco's, chilli aioli, tomato, avocado, herb salsa



STAND UP OPTIONS

VEGETARIAN CANAPES

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

Bocconcini, heirloom tomato, basil skewers, sticky balsamic GF

Salt and pepper tofu chips with guacamole and tomato salsa VE

Spring rolls, sweet chili sauce VE

Pumpkin & chickpea sausage rolls

Arancini seasonal flavours, aoli

Haoumi & roast pepper sliders

Falafel, minted coconut yogurt, tomato salsa, tortilla VE + GF AVAILABLE

Assorted Vegetarian or Vegan Sushi GF

Fried dumplings, hoisin dipping sauce VE

Hot chips & sauce and Wedges, sweet chilli & sour cream

Polenta chips, srircha ketchup

SWEETS

Selection of individual cocktail desserts

Walnut brownies, lemor curd tarts, chocolate ganache tarts, lemon meringue pies GF VE AVAILABLE

Chocolate dipped strawberries GF VE AVAILABLE

Scones with jam & cream

Season fruit platter GF VE



BEVERAGE PACKAGES



THE HOUSE RANGE

3 HOUR ... \$40
4 HOURS ... \$50
5 HOUR ... \$60
6 HOUR ... \$65



PREMIUM RANGE

3 HOUR ... \$48
4 HOURS ... \$60
5 HOUR ... \$70
6 HOUR ... \$78



DELUX RANGE

3 HOUR ... \$55
4 HOURS ... \$70
5 HOUR ... \$85
6 HOUR ... \$90



Wine

The Ed Sparkling White
The Ed Sauvignon Blanc
The Ed Red Shiraz

Beer

Hahn Super Dry
Coopers Pale
Thatchers Apple Cider

Non Alcoholic

Soft Drink - Pepsi, Pepsi Max, Lemon Squash,
Lemonade, Lemon lime & bitters

Additions

Arrival cocktail \$12 per person
Aperol Spritz, Mimosa, Mojito, Cosmopolitan
Tea & Coffee Station \$4 per person



Wine

The Lane 'Lois' Blanc de Blanc

Maude Pinot Gris

Rieslingfreak No.2 Polish Hill

Turkey Flat Rose

Cirillo The Vincent Grenache

Turkey Flat Butcher's Black Shiraz

Beer (Choose 3)

Hahn Super Dry

Coopers Pale

Stone and Wood

Peroni

Hills Apple Cider

Non Alcoholic

Soft Drink - Pepsi, Pepsi Max, Lemon Squash,

Lemonade, Lemon lime & bitters

Juice - Apple, Orange, Cranberry

Sparkling water

Additions

Arrival cocktail \$12 per person

Aperol Spritz, Mimosa, Mojito, Cosmopolitan

Tea & Coffee Station \$4 per person



PREMIUM RANGE

3 HOUR ... \$48

4 HOURS ... \$60

5 HOUR ... \$70

6 HOUR ... \$78



DELUX RANGE

3 HOUR ... \$55

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6 HOUR ... \$90

Wine

NV Pol Roger, *Epernay France*

Shaw + Smith Sauvignon Blanc, *Adelaide Hills*
Clos Clare Riesling, *Clare Valley*

Rockford Alicante Bouchet Rose, *Barossa Valley*

Hughes & Hughes Pinot Noir, *d'Entrecasteaux Channel, Tas*
Kalleska Greenock Shiraz, *Barossa Valley*

We can customise this selection with you if you have other varieties you'd like to swap.

Beer

Select 3 options from our current tap list

Non Alcoholic

Mocktails - Select 2 from current list.

Soft Drink - Pepsi, Pepsi Max, Lemon Squash, Lemonade,
Lemon lime & bitters

Juice - Apple, Orange, Cranberry

Sparkling water

Additions

Arrival cocktail \$12 per person

Aperol Spritz, Mimosa, Mojito, Cosmopolitan

Tea & Coffee Station \$4 per person

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 hotel's 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 required 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 your 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.