

THE ED

MEMORIAL 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.

Memorials require more focus that a standard wake. We understand the requirement for seamless audio and visual coordination. The need for an event coordinator to manage time frames and the flow of the formalities through to the casual celebrations to follow.

For the catering suggest.....

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

If your wake is at lunch or dinner we suggest 6-8 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.

5 Set $20 per person	Select 5 canapés $25 per person
Select 7 canapés $30 per person	Select 9 canapés $35 per person



THE ED

CANAPES

Cocktail sandwiches, 4 flavours VE AVAILABLE

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 belly taco's, tomato salsa

Pizza Fingers - Choose 1
Tandoori chicken, spinach & mint yogurt
Margarita V
Lamb yiros, eggplant, capscum & 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 steamed Chinese Dumplings, hoisin dipping sauce
Salt & pepper squid, aioli, lemon

Smoked salmon bilini, dill creme fraiche

Fish taco's, chilli aiole, tomato, avocado, herb salsa



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, aioli

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 & aoili

Wedges, sweet chilli & sour cream

Polenta chips, srircha ketchup

SWEETS

Selection of individual cocktail desserts

Walnut brownies, lemon 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



CHEESE & ANTIPASTO

Cheese plates

Small $50

Large $75

Cheese & Seasonal Fruit plates

Small $45

Large $70

Antipasto plates

Small $55

Large $70

Set Canape Package $20 Per Person

Dips, vegetable crudites, toasted pita

Peanut satay skewers beef and chicken GF

Artisan pies and sausage rolls (v option inc)

Vegetarian Spring rolls, sweet chilli

Salt and pepper squid, aiole, lemon

Wedges, sour cream & sweet chilli

TEA & COFFEE STATION

1 POT = 10 CUPS $40

Charged on consumption

BAR TABS

Whether you are choosing to have a tab in place or asking your guests to purchase their own please select one of the following reduced wine options to offer along with tap beer, cider and soft drinks

Classic Ed Range

NV Edinburgh Sparkling White, South Australia $35

Edinburgh Sauvignon Blanc, South Australia $35

Edinburgh Shiraz, South Australia $35

Premium Range

The Lane 'Lois' Blanc de blanc , Adelaide Hills $46

Sidewood Estate Sauvignon Blanc, Adelaide Hills $46

Pinot Gris, Adelaide Hills $54- $58

Riesling, Clare Valley ..... $52 - $58

Light red ..... $58 - $62

Shiraz, Barossa Valley ..... $54 - $62

- items selected from the current wine list



Room hire includes - microphone, screens, in house music system, event coordination and planning, staffing, event set up & pack down, chairs, table cloths - see next page for room details



THE VICTORIAN ROOM

Maximum Guests Stand Up 140

Minimum Spend $2000

Room Hire Midweek $250
$350 Friday - Sunday

THE HIGH STREET ROOM



Maximum Guests Stand Up 70

Minimum Spend $1500
Room Hire
$150 Midweek
$250 Friday - Sunday



THE PAVILLION

Maximum Guests Stand Up 150

Minimum Spend $6500
Room Hire
$250 Midweek
$500 Friday - Sunday



	Victorian Room	High Street Room	Pavillion
Board Room Seating	45	28	45
Thearte Seating	100	40	90
U Shape seating	32	24	40
Round Tables	70	20	70
Herringbone Tables	100	40	100
Screens	120" drop down screen Ceiling mounted Laser Light Source Projector HDMI Connection	50" wall mounted plasma HDMI Connection	2 x 50" stand mounted plasma HDMI Connection
Microphones	2 hand held cordless + 2 lapels	1 x cordless microphone	1 x cordless microphone
Sound	Bluetooth connection to in-house sound system	Head phone jack connection to in-house sound system	Head phone jack connection to in-house sound system



BOOKING TERMS & CONDITIONS

1. *All menu selections, dietary requirements & pre payment of your catering are required no later than 3 days prior to your event. All outstanding payments are due at the conclusion of your event.*
2. *Payments can be made via electronic transfer, credit cards or cash. We do not accept cheques, Amex .*
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.*
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. Booking times in the Pavillion are required to conclude by 5pm or start after 5pm.*
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. *Please note that Public Holidays incur a 15% surcharge on all food and beverage.*
7. *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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