



THE
ED
COCKTAIL PACKAGE



THE ED

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

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

ALL PACKAGES START WITH DIP PLATES



THE GARDEN

Maximum Guests Stand Up 25 -150
 1 table per 10 guests reserved 3hrs
 non exclusive

Exclusive Winter Marquee Hire \$800
 Limited Availability
 Minimum Spend \$10,000



THE VICTORIAN ROOM

Maximum Guests Stand Up 110

Exclusive Room Hire \$350

Minimum Spend Friday - Sunday \$2000

THE HIGH STREET ROOM



Maximum Guests Stand Up 70

Exclusive Room Hire \$250

Minimum Spend Friday - Sunday \$2000



THE PAVILLION

Maximum Guests Stand Up 130

Exclusive Room Hire \$500

Minimum Spend Friday - Sunday \$6500



THE ED

COCKTAIL PACKAGE

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 bao buns, hoisin, pickled vegetables

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 steamed Chinese Dumplings, hoisin dipping sauce

Salt & pepper squid, aioli, lemon

Smoked salmon bilini, dill creme fraiche

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



VEGETARIAN CANAPES

- Bocconcini, heirloom tomato, basil skewers, sticky balsamic GF
- Salt and pepper tofu chips with chilli sauce VE
- Spring rolls, sweet chili sauce VE
- Pumpkin & chickpea sausage rolls
- Arancini seasonal flavours, aoili
- Haumi & 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, 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



BOOKING TERMS & CONDITIONS

1. All menu selections & dietary requirements and catering pre payment are required no later than 7 days prior to your event.
2. If you have a drinks tab we require a pre-authorised credit card to charge the bill to at the conclusion of your event. Please advise the booking staff prior to the day if guests will be purchasing their own drinks.
3. 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.
4. Garden events reserve 1 table per 10 catered guests. We will place your booking in the most suitable location for the weather conditions and other reservations of the day. You can request a location but this can't be guaranteed.
5. Events over 80 people are required to have the mobile garden bar in operation. This requires a \$20 per head minimum spend.
6. If the weather is wet we will do our best to move your booking to a protected space but can't guarantee that something inside will be available.
7. Celebration Cakes: We do allow for BYO cakes with a cakeage fee of \$2 per person or a \$40 flat fee to cut it yourself and to consume it on premises.
8. 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.
9. 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 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.
10. Please note that Public Holidays incur a 15% surcharge on all food and beverage.
11. 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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