



**THE**  
**ED**  
**COCKTAIL PACKAGE**  
*LARGER GROUP*





# THE ED

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.

Select 5 canapés

\$25

per person

Select 7 canapés

\$30

per person

Select 10 canapés

\$40

per person

Select 15 canapés

\$50

per person



## THE GARDEN

Maximum Guests Stand Up 25 -150

Exclusive Space 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

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, aoili

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, 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 are required no later than 7 days prior to your event.
2. Final guest numbers are required 48 hours prior to your reservation.
3. On the day your table will be presented with one bill. We are happy to take a maximum of 6 payments for this bill. We do not offer split bills for functions. 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. If selecting to have exclusive use of a space a non-refundable deposit of the equivalent to the venue hire is required to confirm your booking.
5. All bookings assume a 2-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 2-hour booking time this must be discussed and approved prior to your arrival.
6. 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.
7. 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.
8. 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 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.
9. Please note that Public Holidays incur a 15% surcharge on all food and beverage.
10. 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!

E: [functions@edinburgh.com.au](mailto:functions@edinburgh.com.au)

P: (08) 8373 2700

W: [www.edinburgh.com.au](http://www.edinburgh.com.au)

A: 1-7 High Street, Mitcham 5062