







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.

Pre-selected canapés

\$20

per person

Dips, vegetable crudites, toasted pita Peanut satay skewers beef & chicken GF Artisan pies & sausage rolls (v option inc) Vegetarian Spring rolls, sweet chilli Salt & pepper squid, aiole, lemon Chips tomato sauce & garlic aioli Select 5 canapés

\$25

per person

Select 10 canapés

\$40

per person

Select 7 canapés

\$30

per person

Select 15 canapés

\$50

per person

All packages include shared dips plates to start





## THE GARDEN

Maximum Guests Stand Up 25 -150

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

Limited Availability



## 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





# **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 cold rolls, vermicelli noodles, crunchy veg, herbs, sweet chilli GF

Pizza Fingers - Choose 1 Tandoori chicken, spinach & mint yogurt Margarita V Lamb yiros, eggplant, capscum & garlic sauce Gluten Free margarita V

## SEAFOOD CANAPES

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

SA Oysters – served in half shells Natural + lemon wedges GF DF OR Chili & lime salsa GF DF



#### **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

Tofu cold rolls, vermicelli noodles, crunchy veg, herbs, sweet chilli GF

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 and full payment are required no later than 7 days prior to your event.
- 2. Sundays have a 10% surcharge.
- 3. Public Holidays have a 15% surcharge.
- 4. Please advise the booking staff prior to the day if guests will be purchasing their own drinks. Please note this is only an option in the garden or if your minimum spend has been met in a private room.
- 5. 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.
- 6. 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.
- 7. Celebration Cakes: We do allow for BYO cakes with a cakeage fee of \$2 per person to have it cut by the kitchen and plated on platters 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 quests deemed too intoxicated. Intoxicated or disorderly patrons may be asked to leave the premises. We do not allow BYO.
- 9. We do not allow 18 birthday parties at The Ed unless the number of supervising adults is equal to that teenagers.
- 10. 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.
- 11. All external contractors providing entertainment or event materials must be discussed with our events team prior to your event.

GET IN CONTACT
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