



THE ED

SIT DOWN EVENTS PACKAGE

GET IN CONTACT

We would love to hear from you!

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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.



THE PRIVATE DINING ROOM

Maximum Guests Sit Down 20

Exclusive Space Hire \$100

10am - 4pm or

6pm - 12pm

No Minimum Spend



THE VICTORIAN ROOM

Maximum Guests Sit Down 90

Exclusive Room Hire \$350

10am - 4pm or

6pm - 12pm

Minimum \$2500

THE HIGH STREET ROOM



Maximum Guests Sit Down 44

Exclusive Room Hire \$250

10am - 4pm or

6pm - 12pm

Minimum Spend Friday - Sunday \$2000



THE PAVILLION

Maximum Guests Sit Down 130

Exclusive Room Hire \$500

10am - 4pm or

6pm - 12pm

Minimum Spend \$6500

Room Hire Inclusions: Event set up & pack down, exclusive use of the room booked from 1 hour prior to your arrival time, event planning & coordination on the day, microphone, access to personalised music, screen (type & size is room dependent), adjustable lighting, table linens, heating & cooling, flexible floor plans, menu's & drinks list where required



THE ED

SET MENU OPTIONS

Set or Alternate Drop

Single Course \$48

Two Course \$65

Three Course \$75

Add a choice \$5 per course



MENU OPTIONS

Entrees

Jerk spiced chicken, rice & beans, chargrilled pineapple salsa GF DF

Lomi lomi Hawaiian salad, cured salmon, green onion, chili, tomato, fresh lime GF DF

Italian meatballs tomato, sugo sauce, fresh basil, toasted ciabatta, parmesan

Lemongrass tempura prawns, rice noodle salad, fried shallots, Nam Jim dressing, coriander

Vegetarian arancini, aioli, parmesan, rocket V

ED Shared Platters – Jarlsberg, fetta , olives, chorizo, leg ham, roasted peppers, asparagus, crudites, pita & ciabatta

Cocktail Entree - Arancini, meatballs, salt & pepper squid

(Can we served standing of seated. Only available with a set or alternate drop Main Course)

Mains

Oven baked Atlantic salmon, sweetcorn, cherry tomato, capsicum, green olives, chorizo, avocado GF

Pan seared barramundi, Thai green curry, coconut rice, Bok choy, crispy shallots GF

Roasted chicken breast with mustard & lemon, baby potatoes, green beans, tarragon beurre Blanc GF

Oven roast sirloin, creamed potatoes, broccolini, red wine jus GF

Chargrilled king henry pork cutlet, duck fat potato, baby spinach, roasted vine tomatoes, shiraz jus GF

Fried polenta, king mushroom & spinach ragu *VGO

Harissa spiced lamb rump, chargrilled eggplant, pomegranate, cous cous, tahini yoghurt (\$5) extra



MENU OPTIONS

Desserts

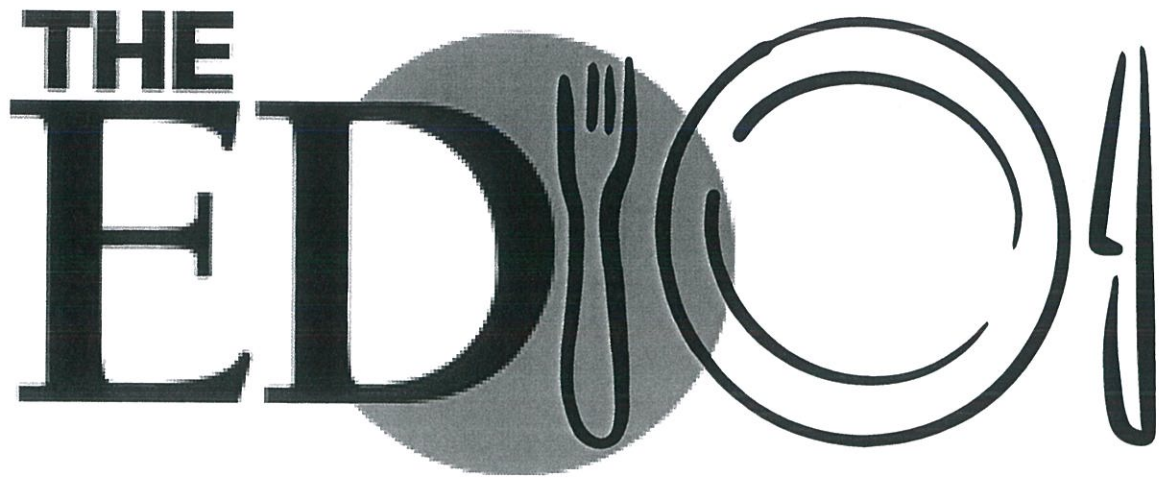
- Vanilla coconut panna cotta, biscuit crumb, berry compote *VGO GFO
- Sticky date pudding, butterscotch sauce, ice cream
- Coffee parfait, coffee anglaise, berries GF
- Chocolate brownie, berry coulis, double cream GFO
- New York baked cheesecake, salted caramel, whipped cream
- Individual lemon meringue tarts, strawberry coulis

Cake : If you bring a celebration cake to have as dessert we charge \$5 per person to cut & plate or \$2 per person to cut into fingers and put onto shared platters to a dessert table

Additions

- Arrival canapes 3 pcs per person \$18
- Shared Dips plates as entree per person \$5
- Cheese plates
- Small \$20
- Sides per person \$3
- Greek salad
- Sauteed broccolini, chili & flaked almonds
- Roast potatoes
- Hot chips
- Garlic bread

THE EDOO



Preso's, clubs, charity's, schools on a budget
.. we have you covered

\$30 PH

CHOOSE 1 OR 2 : SET OR ALTERNATE DROP

- Butter chicken curry, rice, riata, pappadum GFO
- Beef or vegetarian lasagna, chips, salad
- Roast Chicken or Pork, seasonal veg, gravy
- Chicken parmigiana, chips, salad
- Thai noodle salad, pork belly, herbs, carrot, cabbage, lime dressing GF DF VO
- Chicken Caesar salad, poached egg, bacon, cos, parmesan, anchovy dressing, croutons GFO
- Quiche Lorraine, Greek salad VO
- Italian meatballs tomato, sugo sauce, toasted ciabatta, parmesan, salad GF

+ Shared entree garlic bread, dim sims, spring rolls

\$10 PH

Add 10% on Saturdays and 15% on Sundays

Salads and sauces may be served in the center of the table

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 the room hire fee, when booking a private space.

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. Full payment of the catering will be due upon receiving these numbers.

PAYMENT

All function catering 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. **Sundays attract a 10% surcharge to all costs. Public Holidays attract a 15% surcharge to all costs.**

CANCELLATIONS

Event cancellations can happen and while we certainly hope they don't, any deposits are non refundable. 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. Any cancellation within 7 days prior prior to your booking forfeit the food costs.

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 \$5 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.

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 require 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 you 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.