



THE
ED
WEDDING PACKAGE



Set amongst the leafy historic suburb of Mitcham The Edinburgh Hotel has been the center of local celebrations since its establishment in 1869.

We are passionate about creating magical, stress free Weddings.

Whether you are looking for a sit down reception with all the traditions of an elegant formal Wedding or prefer a free flowing, stand up reception in the garden, we can create the experience you are looking for.

Our function team had years of experience in the Wedding industry and are here to help you plan and coordinate the whole way through from booking to your big day.

GET IN CONTACT

We would love to hear from you!

E: functions@edinburgh.com.au

P: (08) 8373 2700

W: www.edinburgh.com.au

A: 1-7 High Street, Mitcham 5062



THE ED

CEREMONY

Onsite ceremony in our Rose Garden

\$400

Situated on the southern end of the property, tucked against the historic stone wall of the cellars, you'll find a shady oasis. Lush lawns, roses and over hanging limbs make this space feel romantic.

A 2 minute walk from the reception makes it very convenient for your guests.

The ceremony garden will be set up for you with 30 french white and black wicker chairs & a clothed signing table. An easel is available for your welcome sign.

This is a licensed space so we are able to offer your guests drinks in the garden after the ceremony if you wish.



RECEPTION SPACES



The Pavillion

The glass walled, light filled space opens out onto our open veranda. Surrounded by tree's the Pavillion is fantastic for reception photos.

Capacity

150 Stand Up / 100 Sit Down

Venue Hire 10am - 4:30pm or 5pm - 11:30pm

\$800

Minimum Spend includes adjacent arm of the veranda

\$7500

The Garden

Our famous garden is a magical space. Covered with a custom built marquee from May to November each year. You can book the marquee exclusively from 5pm onwards.

Capacity

150 Stand Up / 100 Sit Down

Venue Hire 5pm - 11:30pm

\$800

Minimum Spend

\$10,000



The Victorian Room

This grand old dining room is totally private from the rest of the hotel. It has it's own charming entrance from High Street where it welcome's your guest through beautiful antique arched doors.

Capacity

150 Stand Up / 95 Sit Down

Venue Hire 10am - 5pm or 5pm - 11:30pm

\$650

Minimum Spend

\$2000



THE ED CATERING

SIT DOWN

Set or Alternate Drop

Single Course	\$48
Two Course	\$65
Three Course	\$75

Additions

Add a guest menu choice	\$5 per course
Side dish	\$3 per person
Shared dips	\$5 per person
Arrival canapes	\$12 per person
Fresh dinner roll & butter	\$5 per person
Cheese boards	\$5 per person

STAND UP

Cocktail Packages

Selection 8 canapes	\$45
Selection 12 canapes	\$55

Both packages include dip plates on arrival

Sides 1 serve between 6 guests

Greek salad
 Sautéed broccolini, chili & flaked almonds
 Roast potatoes
 Hot chips
 Garlic bread



SIT DOWN 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 be served standing or 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



SIT DOWN MENU OPTIONS

Desserts

WEDDING CAKE

Cutting and individual plating of your Wedding cake with coulis and cream as dessert is \$8 per person

Cutting into cocktail fingers on shared platters \$2 per person

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



STAND UP OPTIONS

CANAPES

- Cocktail sandwiches, 3 flavours VE AVAILABLE
- Sushi, assorted flavours, soy sauce, wasabi & pickled ginger
GF DF
- ED mini cheese burgers
- Roast capsicum, chipotle sliders V
- Selection of Artisan pies & sausage rolls
Lamb shank pies, pork & fennel sausage rolls, potato pies, pumpkin & chickpea rolls V
- Slow braised beef meatballs, sugo, parmesan GF
- Peanut satay skewers beef & chicken GF
- Greek chicken skewers, tzatziki GF
- Crumbed buttermilk chicken strips, ranch dressing
- Prawn & pork dim sim, sweet chilli sauce
- Pizza fingers - Choose 1
ED Supreme
Margarita V
ED Chicken
Gluten Free margarita V GF \$1 PH SURCHARGE
- Taco cups, guacamole, coriander (V AVAILABLE)
- Smoked salmon, creme fraiche, dill, cucumber GF
- Salt n pepper squid, lemon, aioli
- Crispy lemongrass ginger sweet soy tofu VE
- Vegan spring rolls VE GF (not coeliac)
- Pumpkin and chick pea sausage rolls V
- Arancini V
- Stuffed button mushrooms V GF
- Baby jacket potatoes, haloumi, caramelised fig GF V
- Roasted veg & pesto quiche tartlets V
- Seasonal vegetable frittata GF V
- Mushroom, ricotta filo pastries V



STAND UP OPTIONS

SWEET CANAPES

- Chocolate dipped strawberries GF VE AVAILABLE
- Mini scones w jam + cream
- Chocolate brownie bites
- Homemade choc chip cookies

PREMIUM CANAPES

- Oysters -Natural or Kilpatrick GF DF
- Crab + prawn slider
- King fish ceviche tostada GF DF
- Greek lamb skewers, tzatziki GF
- Mini fillet mignon GF
- Confit duck pancakes hoisin spring onion cucumbers DF
- San choy bau, gem lettuce cup GF DF
- Crispy lemongrass ginger sweet soy tempura prawns

• Bruschetta Options

Prosciutto, goats curd, sundried tomato, fresh basil

Smoked salmon, wasabi mayo, cucumber, capers

Goats curd, tapenade, roasted capsicum V

Add \$3 to your per head package premium canape addition

EXTRAS

Dip Platter, trio of house made dips, toasted pita bread, rice crackers and crudités GF + VE OPTIONS \$50

Cheese Platter - 3 cheeses, dried fruit, salted nuts, quince paste, crackers \$70 GF OPTIONS

Fruit Platter - seasonal cut fruit \$60 VE GF

Antipasto Platter- selection of charcuterie, pickled and charred vegetables, 1 cheese, olives, 1 dip \$75 gf GF VE AVAILABLE

Bowls of hot chips w sauce + aioli \$14

Bowls of wedges, sweet chilli, sour cream \$14



BEVERAGE PACKAGES



THE HOUSE RANGE

3 HOUR ... \$45
4 HOURS ... \$55
5 HOUR ... \$65
6 HOUR ... \$70



PREMIUM RANGE

3 HOUR ... \$55
4 HOURS ... \$67
5 HOUR ... \$79
6 HOUR ... \$86



DELUX RANGE

3 HOUR ... \$65
4 HOURS ... \$77
5 HOUR ... \$87
6 HOUR ... \$95



Wine

The Ed Sparkling White
The Ed Sauvignon Blanc
The Ed Red Shiraz

Beer

Hahn Super Dry
Coopers Pale
Thatchers Apple Cider

Non Alcoholic

Soft Drink - Pepsi, Pepsi Max, Lemon Squash,
Lemonade, Lemon lime & bitters
Juice - Apple, Orange, Cranberry

Additions

Arrival cocktail \$16 per person
Aperol Spritz, Mimosa, Mojito, Cosmopolitan
Tea & Coffee Station \$5 per person



Wine

The Lane 'Lois' Blanc de Blanc

The Other Wine Co Pinot Gris
Rieslingfreak No.2 Polish Hill

Turkey Flat Rose

Cirillo The Vincent Grenache
Turkey Flat Butcher's Black Shiraz

Beer (Choose 2 in the Victorian Room & Garden)

Hahn Super Dry
Coopers Pale
Peroni
Hills Apple Cider

Non Alcoholic

Soft Drink - Pepsi, Pepsi Max, Lemon Squash,
Lemonade, Lemon lime & bitters, Ginger Beer
Juice - Apple, Orange, Cranberry, Pineapple
Sparkling water

Additions

Arrival cocktail \$16 per person
Aperol Spritz, Mimosa, Mojito, Cosmopolitan
Tea & Coffee Station \$5 per person



PREMIUM RANGE

3 HOUR ... \$55
4 HOURS ... \$67
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DELUX RANGE

3 HOUR ... \$65
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Wine

Loftia Deviation Road Sparkling, Adelaide Hills

Shaw + Smith Sauvignon Blanc, *Adelaide Hills*
 Clos Clare Riesling, *Clare Valley*

Rockford Alicante Bouchet Rose, *Barossa Valley*

Hughes & Hughes Pinot Noir, *Tas*
 Greenock Shiraz, *Barossa Valley*

We can customise this selection with you if you have other varietals you'd like to swap.

Beer

Hahn Super Dry, Peroni, Coopers Pale, Coopers Mild, Stone and Wood, Hills Apple Cider

Non Alcoholic

Mocktails - Select 1 from current list.

Soft Drink - Pepsi, Pepsi Max, Lemon Squash, Lemonade,
 Lemon lime & bitters, Ginger Beer

Juice - Apple, Orange, Cranberry, pineapple

Sparkling water

Tea & Coffee Station or available to be ordered.

Additions

Arrival cocktail \$16 per person

Aperol Spritz, Mimosa, Mojito, Cosmopolitan

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 (14) days prior to your event. This number will represent the minimum number of guests for which you will be charged.

PAYMENT

All functions minimum spends are required to be paid in full, fourteen (14) 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. Sunday events have a 10% surcharge. Public Holidays have a 15% surcharge.

CANCELLATIONS

Event cancellations can happen and while we certainly hope they don't, event deposits are non refundable.

Any cancellation within 14 days prior to your booking are required to pay 50% of the minimum spend. If you have given The Edinburgh more than 1 month or more notice in writing, your deposit can be transferred to a new date with a 12 month period .

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. We don't allow BYO alcohol.

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. The bar will stop serving 15 minutes prior to the event conclusion time to allow guest sufficient time to finish their beverages. If a TAB is closed the supervising staff may decide to close the event bar if the trade amount doesn't warrant keeping a bar staff member in that location. If this happens your guests will be able to purchase drinks from other bars in the hotel.

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.

INCLEMENT WEATHER

During times of inclement weather The Edinburgh Hotel will make every attempt to relocate your event into an available indoor or covered space, however we cannot guarantee being able to do so.

CANCELLATION

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.