



FUNCTION & EVENT PACKAGES



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DINING SPACES

THE PRIVATE DINING ROOM

Room hire.....	\$100
Max guests.....	20
Min catering requirement	\$25 pp



THE HIGH STREET ROOM (set menu)

Room hire.....	\$250
Min guests.....	25
Max guests.....	44
Min spend beverage	\$18 pp
Min spend food	\$30 pp

THE VICTORIAN ROOM (set menu)

Room hire.....	\$350
Min guests.....	50
Max guests.....	90
Min spend beverage	\$18 pp
Min spend food	\$45 pp



THE PAVILION (set menu)

Room hire.....	\$550
(once you go over 100 guests the verandah will be included up to 150 guests at an extra hire cost of \$100)	
Min guests.....	80
Max guests.....	100
Min spend beverage	\$25 pp
Min spend food	\$50 pp

Weekday and weeknight functions can be negotiated

COCKTAIL EVENT SPACES

THE HIGH STREET ROOM (cocktail)

Room hire.....	\$250
Min guests.....	50
Max guests.....	70
Min spend beverage.....	\$18 pp
Min spend food.....	\$18 pp



THE VICTORIAN ROOM (cocktail)

Room hire.....	\$350
Min guests.....	50
Max guests.....	90
Min spend beverage.....	\$18 pp
Min spend food.....	\$18 pp

THE PAVILION (cocktail)

Room hire.....	\$550
(once you go over 100 guests the verandah will be included up to 130 guests at an extra hire cost of \$100)	
Min guests.....	80
Max guests.....	100
Min spend beverage.....	\$25 pp
Min spend food.....	\$25 pp



GARDEN COCKTAIL PLATTERS

Whether a small or large celebration, a spot in our beautiful garden is sure to impress.

Each garden platter consists of 30 pieces. Minimum food spend per head – \$18

Confused on how much to cater for? We suggest the following to help you.

- Pre dinner drinks or light nibbles allow 3-5 pieces per guest
- Canapés served instead of a starter before a lunch or dinner allow 5-7 pieces per guest
- Anything outside of primary meal hours allow 8-10 pieces per guest
- If you would like further guidance on your specific function please contact our office and we will be happy to help you.

We please ask all Garden Platters to be booked and pre-paid for in advance.

ASIAN SPOONS

Smoked salmon and crab, dill and caper aioli	\$70
Squid, black olive and roma tomato with an olive oil and lemon dressing	\$70
Duck, orange and parsley rillette, orange marmalade . . .	\$70
Goat's cheese and chive beignets with capsicum salsa . .	\$65

PLATTERS

Dip platter, trio of house made dips, toasted Gerry's Pita, rice crackers and crudites Café size	POA
Large	\$60
Assorted cocktail sandwiches 4 flavours	\$70
ED mini cheeseburgers	\$65
ED mini falafel burgers	\$65
Mixed Artisan pies and sausage rolls (32 pieces)	\$80
Lamb shank pies, pork and fennel sausage rolls, potato pies and pumpkin and chickpea sausage rolls	
Prawn OR Vegetable steamed Chinese dumplings with a hoisin dipping sauce	\$60
Salt and pepper squid	\$65
Beef and chicken satays with peanut dipping sauce	\$75
Greek style lamb and chicken skewers, tzatziki and tomato and oregano relish	\$75
Chinese 5 spice pork belly bites with oyster sauce	\$65
Crumbed chicken strips	\$65
Pies, pasties and sausage rolls with tomato sauce	\$55
House made arancini balls Spinach and parmesan	\$65
Chorizo and olive	\$70
Seafood Platter (30 pieces) Salt and pepper squid, Panko prawns, Panko flathead and lemon aioli	\$65
Bowls of hot chips or wedges	POA

OYSTERS AND SEAFOOD PLATTERS

3 dozen SA Oysters – served in half shells Natural with lemon wedges GF	\$90
Natural with chili and lime salsa GF	\$90
3 dozen Hervey Bay ½ shell Scallops with lemon and herb butter	\$85
Mixed Seafood Platter 12 x Oysters, 12 x Scallops and 12 x Peeled cooked prawns with lemon aioli	\$95

PLATTERS OF INDIVIDUAL ASIAN NOODLE/SALAD BOXES

(30 per platter) with Asian slaw and vermicelli noodles	
Salt and pepper squid, chili lime dressing.	\$70
Crispy barramundi, lime, corn, coriander and chili mayo .	\$70
Coconut, lemongrass and ginger poached chicken	\$70
Crispy tofu, Asian shallots, coriander, mint and Thai basil	\$65
Panko prawns, wasabi and pickled ginger mayo.	\$75

CHEESE AND FRUIT

Cheese Small	\$50
Large	\$75
Assorted Fresh Fruit and Cheese Small	\$45
Large	\$70
Seasonal Fruit platter Small	\$40
Large	\$60

SWEET PLATTERS

Vanilla and chocolate profiteroles and chocolate sauce .	\$50
Cocktail jam donuts	\$65
Dark chocolate and white chocolate dipped strawberries	\$55

INDIVIDUAL COCKTAIL DESSERTS

A selection of chocolate and walnut brownies, lemon curd tarts, chocolate ganache tarts and lemon meringue pies GF	\$3.50 each
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COCKTAIL CANAPÉ PACKAGES

The Edinburgh Hotel is the ideal venue for your next celebration, with five diverse and stylish event spaces.

The Cocktail Canapé Menu is designed to cater for a stand up cocktail event, simply chose from one of our four packages and appetising menu selections;

COCKTAIL PACKAGE 1 SELECTION OF 5 X CANAPÉS \$20 PP

COCKTAIL PACKAGE 2 SELECTION OF 6 X CANAPÉS \$25 PP

COCKTAIL PACKAGE 3 SELECTION OF 8 X CANAPÉS \$30 PP

COCKTAIL PACKAGE 4 SELECTION OF 10 X CANAPÉS \$35 PP

ASIAN SPOONS

Smoked salmon and crab, dill and caper aioli

Squid, black olive and roma tomato
with an olive oil and lemon dressing

Duck, orange and parsley rillette, orange marmalade

Goat's cheese and chive beignets with capsicum salsa

PLATTERS

Dip platter, trio of house made dips, toasted Gerry's Pita,
rice crackers and crudites

Café size..... POA
Large.....\$60

Assorted cocktail sandwiches 4 flavours

ED mini cheeseburgers

ED mini falafel burgers

Mixed Artisan pies and sausage rolls (32 pieces)

Lamb shank pies, pork and fennel sausage rolls, potato pies
and pumpkin and chickpea sausage rolls

Prawn OR Vegetable steamed Chinese dumplings with a hoisin
dipping sauce

Salt and pepper squid

Beef and chicken satays with peanut dipping sauce

Greek style lamb and chicken skewers, tzatziki and tomato and
oregano relish

Chinese 5 spice pork belly bites with oyster sauce

Crumbed chicken strips

Pies, pasties and sausage rolls with tomato sauce

House made arancini balls

Spinach and parmesan
Chorizo and olive

Seafood Platter (30 pieces)

Salt and pepper squid, Panko prawns, Panko flathead and
lemon aioli

OYSTERS AND SEAFOOD PLATTERS

3 dozen SA Oysters – served in half shells

Natural with lemon wedges **GF**

Natural with chili and lime salsa **GF**

3 dozen Hervey Bay ½ shell Scallops with lemon and herb butter

Mixed Seafood Platter

12 x Oysters, 12 x Scallops and

12 x Peeled cooked prawns with lemon aioli

INDIVIDUAL ASIAN NOODLE/SALAD BOXES

With Asian slaw and vermicelli noodles

Salt and pepper squid, chili lime dressing

Crispy barramundi, lime, corn, coriander and chili mayo

Coconut, lemongrass and ginger poached chicken

Crispy tofu, Asian shallots, coriander, mint and Thai basil

Panko prawns, wasabi and pickled ginger mayo

CHEESE AND FRUIT (Per platter)

Cheese

Small\$50

Large\$75

Assorted Fresh Fruit and Cheese

Small\$45

Large\$70

Seasonal Fruit platter

Small\$40

Large\$60

SWEET PLATTERS

Vanilla and chocolate profiteroles and chocolate sauce

Cocktail jam donuts

Dark chocolate and white chocolate dipped strawberries

INDIVIDUAL COCKTAIL DESSERTS

A selection of chocolate and walnut brownies, lemon curd tarts,
chocolate ganache tarts and lemon meringue pies **GF**

SET MENU PACKAGES

TWO COURSES

1:1	Set Entrée • Set Main Course.....	\$45
1:2	Set Entrée • Alternate Main Course.....	\$47
2:2	Alternate Entrée • Alternate Main Course.....	\$49
2:1	Alternate Main Course • Set Dessert.....	\$44
2:2	Alternate Main Course • Alternate Dessert.....	\$47

Choice Menu Options are an extra \$5 per head per course

THREE COURSES

1:1:1	Set Entrée • Set Main Course • Set Dessert.....	\$57
1:2:1	Set Entrée • Alternate Main Course • Set Dessert.....	\$59
2:2:1	Alternate Entrée • Alternate Main Course • Set Dessert.....	\$61
2:2:2	Alternate Entrée • Alternate Main Course: Alternate Dessert.....	\$64

Choice Menu Options are an extra \$5 per head per course

EXTRAS AND ADD ONS

Extra set menu choices.....	\$5 pp
Pre dinner canapes (Chefs selection 2 x canapes per person).....	\$7 pp
Bowl of Greek salad or steamed greens.....	\$10 each
Sweet Treats.....	\$3.5 pp

CAKEAGE

Crockery and cutlery provided for you to cut in the room.....	\$2 pp
Chef cut, served with fresh cream and berry coulis.....	\$5 pp
Chef cut and served on platters.....	\$40

SET MENU CHOICES

ENTREES

Huon Smoked Salmon Salad, crisp sourdough, micro herb, avocado and cucumber ribbon salad, lemon, dill, crème fraiche

Panko crusted crispy chicken salad, blistered peppers, corn and chorizo, baby cos salad, smoked chili aioli

Lemongrass, chili and ginger prawn Vietnamese noodle salad, mint, coriander, carrot and cucumber, roasted peanut dressing **GF** (or Tofu with chili, lemongrass and ginger **VE**)

Woodside Goat's Cheese Souffle, walnut and roasted tomato salad, basil and pepper coulis **V**

Stuffed Italian Portobello Mushroom, olive, roma tomato, balsamic and EVOO, rocket and basil **GF V VE**

ED Shared Platters – Jarlsberg, prawn and chorizo skewers, hommus, ciabatta, salami and leg ham, roasted peppers, asparagus, crudites and fetta

MAIN COURSES

180g Salmon, mango, chili, prawn and coriander salsa, sticky coconut rice, crispy shallots, lime and lemongrass dressing

280g Roasted MSA Sirloin, sweet potatoes, sautéed seasonal greens, cabernet jus

Chinese 5 Spiced Duck Breast, orange and cinnamon black rice, spring onions, wombok and ginger **GF**

Pork belly braised in cider, apple and parsnip puree, hazelnut, beetroot, shaved apple salad

Potato gnocchi, oregano and dill pesto, pumpkin and pine nuts, shaved parmesan **V**

Roasted polenta and provincial warm vegetable salad, tomato and capsicum coulis, EVOO, toasted walnuts **V VE GF**

200g Roasted free range chicken breast, hollandaise, greens and crisp sea salt kipfler potatoes

DESSERTS

Deep Dish Lemon Tart, strawberry coulis and crème fraiche

Vanilla Bean Pannacotta, almond biscotti and berry compote

Sticky Toffee Pudding, caramel sauce and vanilla ice cream

Pineapple and Coconut Gluten Free Cheesecake, pineapple puree and vanilla cream

Mango and Lime Parfait, sable biscuit and fresh berries

Chocolate Fudge Tart, double cream and strawberries

DRINKS PACKAGES

THE EDINBURGH PACKAGE

WINES

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

BEERS ON TAP

Coopers Pale Ale
Hahn Super Dry
Hahn Premium Light

SOFT DRINKS & JUICE

3 HOUR.....\$40

4 HOUR.....\$45

5 HOUR.....\$50

THE PREMIUM PACKAGE

SPARKLING WINES (Select one)

Yarra Burn NV
Redbank 'Emily' Pinot Noir Chardonnay

WHITE WINES (Select one)

Vickery Watervale Riesling
Giesen Sauvignon Blanc
Murdoch Hill Sauvignon Blanc
Vidal Estate Chardonnay

RED WINES (Select two)

Turkey Flat Grenache Rose
Lake Breeze 'Bernoota' Shiraz Cabinet
Langmeil Long Mile Shiraz
Majella 'The Musician' Cabernet Shiraz
Penley Estate Tolmer Cabernet Sauvignon

BEERS ON TAP

Coopers Pale Ale
Hahn Super Dry
Hahn Premium Light
Or select any three local tap beers

SOFT DRINKS & JUICE

3 HOUR\$50

4 HOUR\$55

5 HOUR\$60

THE DELUXE PACKAGE

SPARKLING WINES (Select one)

The Lane 'Lois' Blanc de Blancs NV
Jansz Premium Cuvee NV

WHITE WINES (Select two)

Pikes Traditionale Riesling
Pewsey Vale Riesling
Pike & Joyce Sauvignon Blanc
Geoff Weaver Sauvignon Blanc
Paracombe Chardonnay

RED WINES (Select two)

Maison Saint AIX Rose
d'Arenberg Footbolt Shiraz
Bremerton Selkirk Shiraz
Pauletts Cabernet Merlot
Lake Breeze Cabernet Sauvignon

BEERS ON TAP

Coopers Pale Ale
Hahn Super Dry
Hahn Premium Light
Or select any three local tap beers

SOFT DRINKS & JUICE

3 HOUR\$55

4 HOUR\$60

5 HOUR\$65

Surcharge of \$5.00 per person for each additional choice

CONFERENCE PACKAGES

We would like to welcome you to the Edinburgh Hotel and Cellars' conference facilities where I can assure you that every facet of your event will be handled efficiently, professionally and individually.

We pride ourselves on our consistent level of service and attention to detail from the initial planning process through to the conclusion of every event.

Situated just ten minutes from the heart of the city, The Edinburgh Hotel is the ideal place to hold your next meeting away from the hustle and bustle of the city centre. The Edinburgh Hotel is a heritage-listed landmark, with a long tradition of excellent service. It has ample free on-site car parking and wheelchair access. There is a bus stop directly across the road from the Hotel on Albert Street.

The Edinburgh Hotel is a versatile venue featuring 3 meeting rooms that are ideal for your boardroom meetings, conferences, seminars, training sessions and product launches.

Our Café offers a menu, which is changed seasonally, in a relaxed setting either inside or in our open air leafy garden. The Edinburgh Hotel Café's outstanding reputation for quality, innovative cuisine is backed by our diverse style of dishes that cater to an array of tastes. Our team has created a menu which combines old pub favourites with exciting new dishes.

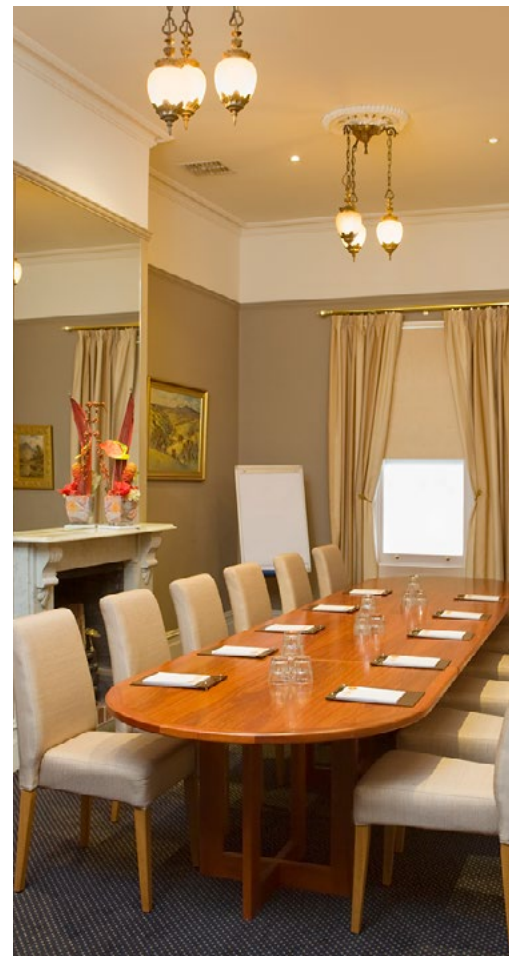
The wine list is extensive and changes throughout the year, introducing new vintages and varieties. Our three bars offer over 23 beers on tap and a large range of premium and imported bottled beers.

The Edinburgh Cellars boasts Australia's largest range of premium and rare wines. We have a number of packages to suit all your corporate needs, or you can custom design a package to suit you and your budget. The Edinburgh Cellars provide the convenience of delivery to your door, whether it is local, interstate or an international location.

Our friendly staff look forward to assisting you with any of your future enquiries to ensure that your next business event is a success.



The Victorian Room



The Private Dining Room

CONFERENCE AND MEETING ROOMS

THE VICTORIA ROOM

An elegant, secluded room featuring a private bar area and ornate fireplaces, with a private entrance directly from High Street.

The Victoria Room features the following equipment:

- Motorised 8' ceiling mounted screen
- WiFi internet access
- Sound system and hand held radio microphone

DAILY ROOM HIRE FEE \$350

HALF DAY ROOM HIRE \$200

HIGH STREET BAR

A versatile yet intimate room opening onto the Verandah, with lots of natural sunlight.

Featuring a well equipped private bar and easy access to amenities.

The High Street Bar includes the following equipment:

- Wall mounted 50" Plasma TV (with VGA connectivity)
- iPod/CD sound system with hand held radio microphone

DAILY ROOM HIRE FEE \$250

THE PRIVATE DINING ROOM

The Private Dining Room is the ideal venue for smaller meetings.

Furnished with a large boardroom table and sideboard, the room will seat a maximum of 20 people.

The Private Dining Room features:

- Wall mounted 42" Plasma TV (with VGA and HDMI connectivity)
- iPod/CD sound system
- WiFi internet access

DAILY ROOM HIRE FEE \$100

HALF DAY ROOM HIRE \$70

ROOM CAPACITIES

SET UP STYLES	PRIVATE DINING ROOM	HIGH STREET BAR	VICTORIA ROOM
BOARDROOM	20	32	45
THEATRE	N/A	40	100
CLASSROOM	N/A	24	60
U-SHAPE	N/A	24	32
DOUBLE SIDED U	N/A	34	52
BANQUET ROUNDS	N/A	N/A	70
OPEN ROUNDS	N/A	N/A	56
BANQUET HERRINGBONE	20	40	100
DIMENSIONS	2.9 x 7.3m	5.3 x 10.6m	7.3 x 15.3m
DAILY ROOM HIRE FEE	\$100	\$250	\$350

AUDIO VISUAL AND CONFERENCE EQUIPMENT

The room hire component of your conference package includes the use of any of the following audiovisual equipment (subject to availability).

- Mints and filtered water
- Whiteboard or flipchart (with flipchart paper)
- Data projector
- Screen (portable or fixed)
- Lecturn

Any additional audiovisual requirements can be ordered for you on request at the appropriate additional charge.

CONFERENCE BREAKFAST & BREAKS

BREAKFAST

CONTINENTAL (MINIMUM OF 10 GUESTS) \$22 PP

Selection of chilled fruit juices

Fresh seasonal fruit platter

Breakfast Bowl – soaked oats, seeds, almond milk, yoghurt, flaked almonds, mixed berries, vanilla, apple and sultanas **GF**

Basket of mixed pastries

Freshly brewed coffee and assorted selection of teas

FULL BREAKFAST \$30 PP

Fresh orange juice

Filtered coffee and tea

Choice of one option

- Basket of mini danishes
- Mini croissants and preserves
- Fresh fruit
- Sweet Muffins

Plated hot breakfast served to the table

- Bacon, tomato, mushrooms, ciabatta and scrambled eggs

Or

- Smoked Salmon instead of bacon available

Gluten Free Bread \$3 pp

Potato Rosti \$3 pp

COFFEE BREAKS

Filtered Coffee and Tea on arrival..... \$3 pp

Anzac Biscuits \$4.5 pp

Apricot and Almond Biscuits \$5 pp

Walnut and chocolate brownies **GF**..... \$5.5 pp

Blueberry OR Raspberry Friands **GF**..... \$6.5 pp

Freshly baked scones with preserves and cream ... \$8 pp

Sweet Muffins \$7 pp

Fruit Platters

- Small \$45 each
- Large \$60 each

LUNCH PACKAGES, DRINKS & NIBBLES

MENU 1

\$25 PER PERSON

Mixed baguettes

Platter of fruit, cheese and crackers to share

Orange juice and soft drinks

Freshly brewed coffee and tea

MENU 2

\$30 PER PERSON

Mixed baguettes

Superfood salad, baby spinach, walnuts, broccolini, lemon and herbs

Greek Salad

Fresh fruit and bite sized gluten free chocolate brownies

Orange juice and soft drinks

Freshly brewed coffee and tea

MENU 3

\$35 PER PERSON

Mixed baguettes

Burrito Bowl, beans, quinoa, freekah, black rice, guacamole, tomato salsa, chili and coriander

Gluten free passionfruit and mango cheesecake

Fruit platter

Orange juice and soft drinks

Freshly brewed coffee and tea

POST CONFERENCE DRINKS & NIBBLES

We would be more than happy to arrange platters of finger foods and drinks in your room, or in an alternative space (subject to availability), at the end of your conference or meeting.

Please refer to our platter menu or speak with our staff, who can assist you with your arrangements.

You are always welcome to move into The Village Bar or Beer Garden for drinks at the conclusion of your meeting. We would be happy to open up a bar tab for you, or your guests can purchase their own drinks.