



# FUNCTION & EVENT PACKAGES



# FUNCTION & EVENT PACKAGES

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# FUNCTION & EVENT PACKAGES

## EVENT SPACES

### THE PRIVATE DINING ROOM

Room hire . . . . .	\$80
Max guests . . . . .	20
Min catering requirement . . . . .	\$20 pp

### THE HIGH STREET ROOM (cocktail)

Room hire . . . . .	\$200
Min guests . . . . .	50
Max guests . . . . .	70
Min spend beverage . . . . .	\$16 pp
Min spend food . . . . .	\$16 pp

### THE HIGH STREET ROOM (set menu)

Room hire . . . . .	\$200
Min guests . . . . .	25
Max guests . . . . .	44
Min spend beverage . . . . .	\$16 pp
Min spend food . . . . .	\$25 pp

### THE VICTORIAN ROOM (cocktail)

Room hire . . . . .	\$300
Min guests . . . . .	50
Max guests . . . . .	90
Min spend beverage . . . . .	\$16 pp
Min spend food . . . . .	\$16 pp

### THE VICTORIAN ROOM (set menu)

Room hire . . . . .	\$300
Min guests . . . . .	50
Max guests . . . . .	90
Min spend beverage . . . . .	\$16 pp
Min spend food . . . . .	\$42 pp

### THE PAVILION (cocktail)

Room hire . . . . .	\$500
(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 . . . . .	\$20 pp
Min spend food . . . . .	\$20 pp

### THE PAVILION (set menu)

Room hire . . . . .	\$500
(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 . . . . .	\$20 pp
Min spend food . . . . .	\$42 pp



The Private Dining Room



The Victorian Room



The Pavilion

# FUNCTION & EVENT PACKAGES

## 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 – \$16

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

### Tarts

Coconut chilli and lime chicken tarts . . . . .	\$65
Smoked salmon, crab and dill aioli tarts . . . . .	\$70
Smokey pulled pork and guacamole . . . . .	\$65
Blue cheese, walnut and leek . . . . .	\$60

### Crostini

Brie, toasted almond, rosemary and apple paste. . .	\$65
Woodside goats curd, cabernet and plum preserve.	\$65
Rare roast beef, sticky onion jam . . . . .	\$70
Smoked salmon, capers and horseradish. . . . .	\$65

### Platters

Dukka, toasted ciabatta or sourdough, EVOO and balsamic vinegar . . . . .	\$40
Dip platter, 3 dips, toasted Gerrys pitta Café size . . . . .	\$16
Large . . . . .	\$55
Assorted cocktail sandwiches 4 flavours . . . . .	\$70
Mixed sushi (V & GF) . . . . .	\$70
ED mini cheeseburgers . . . . .	\$65
ED mini vegetable burgers . . . . .	\$60
Gourmet David Lee Asian platter, spring rolls, dim sims, curry puffs . . . . .	\$60
Mixed Artisan pies and sausage rolls: lamb shank pie, pork and fennel sausage rolls, and potato pies. . . . .	\$75
(We can do individual platters of above pies only at same price)	
Chinese prawn dumplings . . . . .	\$55
Vegetable dumplings . . . . .	\$55
Prawn twister cones . . . . .	\$50
Salt and pepper squid . . . . .	\$65
Beef and chicken satays with peanut dipping sauce	\$75
Rosemary and garlic lamb skewers with tzatziki. . .	\$75

### Platters continued

Angas beef meatballs, tomato and basil sauce, parmesan . . . . .	\$65
Pies, pasties and sausage rolls with tomato sauce . .	\$55
Spinach and parmesan arancini . . . . .	\$65
Tempura prawns . . . . .	\$65
Crumbed chicken strips . . . . .	\$60

### Oysters

3 dozen SA oysters – served in half shells	
Natural with chilli, lime and shallot sauce GF . . . .	\$75
Natural with lemon wedges GF . . . . .	\$75
Kilpatrick GF. . . . .	\$80

### Pizzas

Garlic prawn, basil avocado and mozzarella . . . . .	\$70
Lamb Yiros, roast pepperonata, tzatziki . . . . .	\$65
Bocconcini, semi dried tomato pesto. . . . .	\$55

### Cheese and fruit

Cheese	
Small . . . . .	\$45
Large . . . . .	\$75
Assorted fruit and cheese	
Small . . . . .	\$35
Large . . . . .	\$70
Seasonal fruit platter	
Small . . . . .	\$35
Large . . . . .	\$65

### Sweet platters

Cocktail danishes . . . . .	\$65
Individual cocktail desserts. . . . .	\$3.5 each
A selection of lemon meringue pie, chocolate tart and strawberry creme patissiere	
Chocolate dipped strawberries GF . . . . .	\$55



## 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 .....	\$16 pp
Cocktail Package 2. Selection of 6 x canapés .....	\$19 pp
Cocktail Package 3. Selection of 8 x canapés .....	\$25 pp
Cocktail Package 4. Selection of 10 x canapés .....	\$30 pp

### Tarts (individual selections) GF available

Coconut chilli and lime chicken tarts  
Smoked salmon, crab and dill aioli tarts  
Smokey pulled pork and guacamole  
Blue cheese, walnut and leek

### Baked crostini (individual selections)

Brie, toasted almond, rosemary and apple paste  
Woodside goats curd, cabernet and plum preserve  
Rare roast beef, sticky onion jam  
Smoked salmon, capers and horseradish

### Platters

Dukka, toasted ciabatta or sourdough, EVOO and balsamic vinegar  
Dip platter, 3 dips, toasted gerrys pitta  
Assorted cocktail sandwiches 4 flavours  
Mixed sushi V & GF  
ED mini cheeseburgers  
ED mini vegetable burgers  
Gourmet David Lee Asian platter, spring rolls, dims, curry puffs  
Mixed Artisan pies and sausage rolls: lamb shank pies, pork and fennel sausage rolls and potato pies (We can do individual platters of above pies only)  
Chinese prawn dumplings  
Vegetable dumplings  
Prawn twister cones  
Salt and pepper squid  
Beef and chicken satays with peanut dipping sauce  
Rosemary and garlic lamb skewers with tzatziki  
Angas beef meatballs, tomato and basil sauce, parmesan

### Platters continued

Pies, pasties and sausage rolls with tomato sauce  
Spinach and parmesan arancini  
Tempura Prawns  
Crumbed chicken strips

### SA oysters – served in half shells (individual selections)

Natural with chilli, lime and shallot sauce GF  
Natural with lemon wedges GF  
Kilpatrick GF

### Pizzas

Garlic prawn, basil avocado and mozzarella  
Lamb Yiros, roast pepperonata, tzatziki  
Bocconcini, semi dried tomato pesto

### Cheese and fruit

Assorted cheese  
Assorted with fruit and cheese  
Seasonal fruit platter

### Sweet platters

Cocktail danishes  
Individual cocktail desserts  
A selection of lemon meringue pie, chocolate tart and strawberry creme patissiere  
Chocolate dipped strawberries GF

# FUNCTION & EVENT PACKAGES

## SET MENU PACKAGES

### TWO COURSES

1:1 Set Entrée – Set Main Course .....	\$41
1:2 Set Entrée – Alternate Main Course .....	\$43
2:2 Alternate Entrée – Alternate Main Course .....	\$45
2:1 Alternate Main Course – Set Dessert .....	\$40
2:2 Alternate Main Course – Alternate Dessert .....	\$43

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

### THREE COURSES

1:1:1 Set Entrée – Set Main Course – Set Dessert .....	\$51
1:2:1 Set Entrée – Alternate Main Course – Set Dessert .....	\$53
2:2:1 Alternate Entrée – Alternate Main Course – Set Dessert .....	\$55
2:2:2 Alternate Entrée – Alternate Main Course: Alternate Dessert .....	\$58

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

### EXTRAS AND ADD ONS

Extra set menu choices .....	\$5pp
Pre dinner canapes (Chefs selection 2 x canapes per person) .....	\$6pp
Bowl of Greek salad or steamed greens .....	\$10 each
Sweet Treats .....	\$3.50 pp

### CAKEAGE

Crockery and cutlery provided for you to cut in the room .....	\$1pp
Chef cut, served with fresh cream and berry coulis .....	\$4pp
Chef cut and served on platters .....	\$40

# FUNCTION & EVENT PACKAGES

## ENTREE

Seasonal soup

Thai prawn salad, coriander, mint, crispy shallots and Asian shoot salad, cashew dressing

WA crab, saffron and pea risotto, shaved parmesan

Twice baked goat's cheese soufflé, roasted pepper coulis, walnut and rocket salad

Smoked ocean trout, kipfler and green bean salad, wholegrain mustard and watercress salad

Panko crusted crispy chicken salad, dried roma tomatoes, fetta and green beans with smoked hommus

Fennel and oregano marinated lamb rump with blistered peppers, saffron cous cous and eggplant relish

Superfood vegan salad, freekah, currants, quinoa and pomegranate salad, basil, saffron and EVOO  
(add Haloumi for a vegetarian option)

Blistered capsicum tart, apple, parmesan, hazelnut salad, balsamic and EVOO

Antipasto platter, The Ed marinated Kalamata olives, salt and pepper squid, asparagus wrapped in prosciutto, dried figs and haloumi, dukka, ciabatta, EVOO, vegetable frittata and semi sun dried tomatoes

## MAIN COURSE

Crispy skinned Huon Atlantic Salmon, warmed crab, chervil and kipfler potato salad, cauliflower cream

Confit duck leg, braised red cabbage, creamed potatoes and a sticky port jus

Roasted NT Barramundi, pomegranate, walnut and red quinoa salad, dill pesto

Ed red wine and steak pie, shallot and potato mash with buttered greens

Rosemary and fennel lamb rump, roasted pumpkin and pine nut pearl cous cous, harissa dressing

Roasted pork cutlet with spiced apple compote, roasted baby fennel and beetroot, topped with sage mustard butter and asparagus

Roasted MSA sirloin of beef, caramelised onion jus, garlic mash and buttered greens

Oregano and lemon chicken breast, olive, tomato, chorizo ragout with crispy chat potatoes

House made spinach and potato gnocchi with tomato and garlic ragout, basil pesto

## DESSERT

Pear and almond frangipane tart, vanilla crème fraiche, raspberry coulis

Individual apple crumble, vanilla ice cream

Mocha pannacotta, almond biscotti, fresh strawberries

Individual chocolate pudding, berry compote and vanilla cream

Dark chocolate tart, poached plums and crème fraiche

Gluten free orange and almond cake, berry coulis

House made white chocolate and whiskey croissant butter pudding

# FUNCTION & EVENT PACKAGES

## DRINKS PACKAGES

### THE EDINBURGH PACKAGE

#### Wines

The Ed Sparkling White  
The Ed Sauvignon Blanc  
The Ed Red

#### Beers on Tap

Coopers Pale Ale  
Hahn Super Dry  
Hahn Premium Light

#### Soft drinks & juice

4 hour . . . . . \$34  
5 hour . . . . . \$39

### THE PREMIUM PACKAGE

#### Sparkling Wines (Select one)

Yarra Burn NV  
Di Giorgio Sparkling Pinot Chardonnay

#### White Wines (Select one)

Wilson 'DJW' Riesling  
Bremerton Betty & Lu Sauvignon Blanc  
Wicks Chardonnay

#### Red Wines (Select one)

Yalumba Bush Vine Grenache  
Langmeil Long Mile Shiraz  
Majella "The Musician" Cabernet Shiraz

#### Beers on Tap

Coopers Pale Ale  
Hahn Super Dry  
Hahn Premium Light

#### Soft drinks & juice

4 hour . . . . . \$41  
5 hour . . . . . \$46

### THE DELUXE PACKAGE

#### Sparkling Wines (Select one)

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

#### White Wines (Select one)

Pewsey Vale Riesling  
Hewitson 'LuLu' Sauvignon Blanc  
Paracombe Chardonnay

#### Red Wines (Select one)

Bremerton Tamblyn Cabernet/Shiraz/Malbec/Merlot  
Rymill Dark Horse Cabernet Sauvignon  
Four in Hand Shiraz

#### Beers on Tap

Coopers Pale Ale  
Hahn Super Dry  
Hahn Premium Light

#### Soft drinks & juice

3 hour . . . . . \$42  
4 hour . . . . . \$47  
5 hour . . . . . \$52



# FUNCTION & EVENT PACKAGES

## 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.

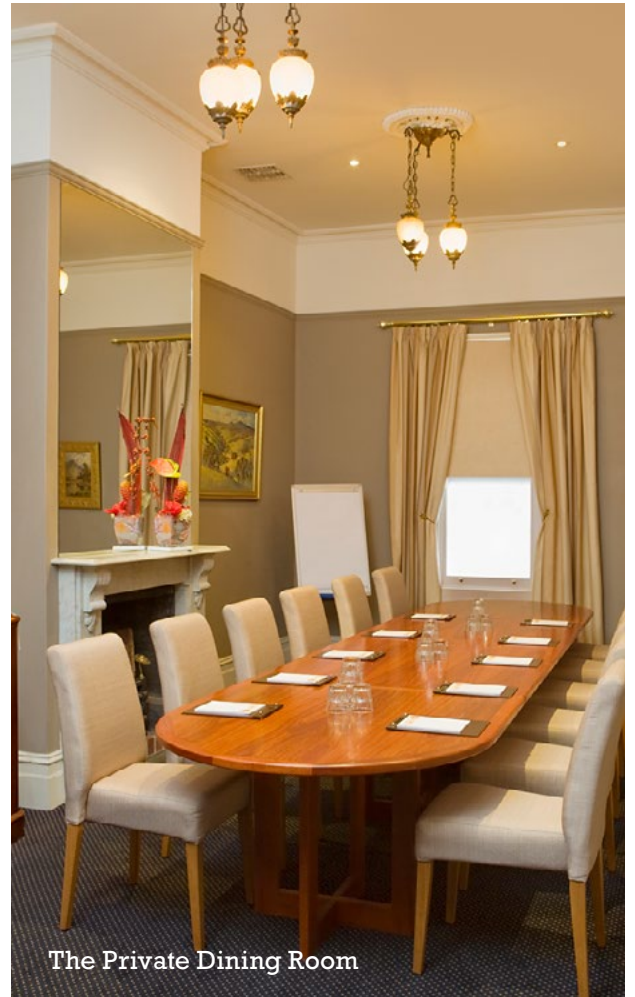
Situated just ten minutes from the heart of the city, The Edinburgh Hotel is the ideal place to hold your next meeting away from the hustle and bustle of the city centre. The Edinburgh Hotel is a heritage-listed landmark, with a long tradition of excellent service. It has ample free on-site car parking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

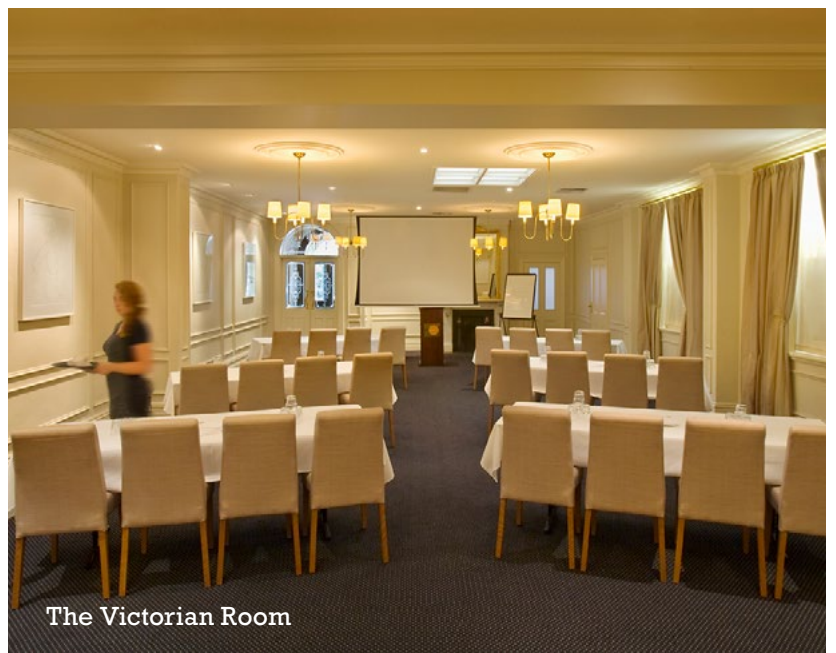
The wine list is extensive and changes throughout the year, introducing new vintages and varieties. Our three bars offer over 23 beers on tap and a large range of premium and imported bottled beers.

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 Private Dining Room



The Victorian Room

# FUNCTION & EVENT PACKAGES

## 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 . . . . . \$300

HALF DAY ROOM HIRE . . . . . \$150

### 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 . . . . . \$200

### 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 . . . . . \$80

HALF DAY ROOM HIRE . . . . . \$50

### 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	\$70	\$150	\$250

### 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.

# FUNCTION & EVENT PACKAGES

## CATERING

### BREAKFAST

#### **CONTINENTAL (minimum of 10 guests) . . . . \$18 pp**

(May be served as a buffet style or to your table for a working breakfast)

- Selection of chilled fruit juices
- Fresh seasonal fruits with natural yoghurt
- Bircher muesli
- Basket of mini Danish pastries
- Mini croissants served with preserves
- Freshly brewed coffee and assorted selection of teas

#### **FULL BREAKFAST. . . . . \$25 pp**

- Fresh orange juice
- Filtered tea and coffee

#### **Choice of 1 option**

- Basket of mini Danish pastries
- Mini croissants with preserves
- Fresh fruit
- Sweet & savoury muffins

#### **Plated hot breakfast served to the table:**

Scrambled eggs, bacon, tomatoes, mushrooms and buttered ciabatta

### **ADDITIONAL EXTRAS**

- Jugs of chilled fruit juices . . . . . \$18 per jug
- Bottles of Sparkling Wine . . . . . POA
- Pots of freshly brewed coffee and teas . . . . \$20 per pot
- Special dietary requirements can be catered for (at least 48 hours notice required)

### COFFEE BREAKS

Coffee Breaks may be enjoyed in your conference room or alternatively we can reserve an area on our leafy verandah, The Village Bar or Atrium.

Following is a selection of ideas designed to liven up a coffee break in a busy day of discussions and workshops.

All breaks served with pots of freshly brewed coffee and a selection of teas (Inclusive in prices below)

- Coffee and tea on arrival . . . . . \$2.5 pp
- Homemade biscuits . . . . . \$4.5 pp
- Gluten free biscuits . . . . . \$5 pp
- Carrot and walnut cake . . . . . \$6 pp
- Sweet or savoury muffins . . . . . \$6.5 pp
- Rocky road slice . . . . . \$7.5 pp
- Apple berry Slice . . . . . \$7.5 pp
- Croissants filled with ham & cheese . . . . . \$8 pp
- Freshly baked scones with preserves and cream . . . . . \$7.5 pp
- Platter of fresh seasonal fruits
- Small . . . . . \$35 per platter
- Large . . . . . \$65 per platter

For groups under 10 guests we are able to serve Espresso coffees (as ordered) . . . from \$3.5 per coffee  
Please note that due to time restrictions we are not able to offer espresso coffees to larger groups  
Special dietary requirements can be catered for (at least 48 hours notice required)

# FUNCTION & EVENT PACKAGES

## LUNCH PACKAGES

### **MENU 1 . . . . . \$16 pp**

Cocktail sandwiches or baguettes  
(1 baguette or 2 sandwiches each)  
Orange juice and soft drinks  
Freshly brewed coffee and tea

### **MENU 2 . . . . . \$19 pp**

Cocktail sandwiches or baguettes  
(1 baguette or 2 sandwiches each)  
Platter of seasonal fruit, assorted cheeses and crackers  
Orange juice and soft drinks  
Freshly brewed coffee and tea

### **MENU 3 . . . . . \$21 pp**

Warmed frittata  
Fresh garden salad  
Basket of bread rolls  
Platter of seasonal fruit, assorted cheeses and crackers  
Orange juice and soft drinks  
Freshly brewed coffee and tea

### **MENU 4 . . . . . \$26 pp**

Red quinoa and zucchini fritters with basil pesto  
Freekeh and cous cous salad with avocado, baby spinach and asparagus  
Mixed mini wholemeal wraps  
Panko crusted chicken strips with a garlic aioli  
Soft drinks and orange juice  
Freshly brewed coffee and tea

## POST CONFERENCE DRINKS AND 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 you're 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.