

THE
· EDINBURGH ·
∞ CASTLE ∞
CNR PITT ST & BATHURST



FUNCTIONS & EVENTS
2025

294 PITT ST, SYDNEY

ABOUT US

Welcome to The Edinburgh Castle, one of Sydney's most historic hotels. Located in the heart of Sydney CBD, next to Gadigal metro station and Town Hall, we offer a convenient and easily accessible location for your guests.

Our venue features versatile function spaces, perfect for a wide range of events.

Whether you're hosting intimate gatherings, corporate meetings, engagement parties, reunions, team lunches, or awards ceremonies, we've got you covered.

Our experienced functions team will guide you every step of the way—from your initial inquiry to the day of the event—working closely with you to bring your vision to life.

We take pride in serving delicious food and offer a variety of catering options, from canapés and grazing platters to a sit-down three-course dinner.

Our team will help you select the perfect menu to ensure your guests enjoy an unforgettable experience

Whatever the occasion, we have the perfect option for you!



**10 - 150 GUESTS
CUSTOMISED PACKAGES
DEDICATED FUNCTIONS TEAM**

DUSK BAR & BISTRO

PRIVATE BAR TVS, MICROPHONE & AUDIO SYSTEM

A cosy, intimate space for private functions. With vibrant furnishing, and a private bar with an extensive wine, beer and spirits list - The Edinburgh Castle is Pitt Street's function hot spot.

This space suits laid-back, intimate gatherings like birthday parties, engagement celebrations and corporate drinks.



CAPACITY

Cocktail - 80
Seated - 46



Please note that this venue is not wheelchair accessible.

LAWSON'S BAR

PRIVATE BAR TVS, MICROPHONE & AUDIO SYSTEM

Located on level two, Lawson's Bar offers an exclusive setting for your next event. Recently renovated, the space is designed to impress—blending comfort, style, and history with unique Scottish charm.

With tartan green carpet, warm timber accents, a fully stocked private bar, and screens throughout, it's ideal for everything from casual celebrations to corporate functions.

Whether you're planning a cocktail party or a seated dinner, our dedicated events team will help bring your vision to life.

CAPACITY

Cocktail - 150
Seated - 130





CANAPÉS

CHOOSE YOUR OWN SELECTION SERVED ON PLATTERS - 20 PIECES

(select one type of canapé per platter)

\$80 PER PLATTER

Mushroom, Spinach & Feta Puff Pastry Tartlets v >>>
Corn Croquettes - tomato chilli jam, celery cress v >>>
Sushi - pickled ginger, wasabi gf (30 pieces) >>>
Large Sydney Rock Oysters - pomegranate mignonette gf >>>
Beetroot Arancini - black garlic aioli, parmesan v
(30 pieces) >>>
Fries - french, truffle, waffle, sweet potato, assorted
sauces gf >>>

\$100 PER PLATTER

Pork & Fennel Sausage Rolls - tomato sauce >>>
Vietnamese Springs Rolls - plum sauce v vg >>>
Chicken & Mushroom Cocktail Pies >>>
Vegetable Rice Paper Rolls - dipping sauce gf v vg >>>
Satay Chicken Skewers gf >>>
Battered John Dory Cocktails - lillipilli mayo >>>

\$140 PER PLATTER

Chinese Barbecue Pork Buns - chilli soy mayo >>>
Lamb Kofta Skewers - beetroot hummus, labneh gf >>>
Peking Duck Spring Rolls - ponzu sauce >>>
Sliders - falafel v, john dory, cheeseburger or katsu
chicken >>>
Potato & Chive Pancakes - smoked salmon, crème
fraiche mousse >>>

\$160 PER PLATTER

Caramelized Onion & Goats Cheese Tartlets - balsamic
glaze, sorrel leaves v >>>
Beetroot Cured Salmon - edamame, tobiko, samphire,
tapioca sesame gf >>>
Chilli Ginger Prawn Skewers - avocado crème gf >>>
Roast Sirloin Croûtes - spiced horseradish crème, pea
puree >>>
Peking Duck Pancakes - hoisin dipping sauce >>>

>>> hot >>> cold



Please note an additional fee applies for tray wait service

gf - gluten free, v - vegetarian, vg - vegan



GRAZING

CASUAL DINING SERVED ON PLATTERS OR IN NOODLE BOXES

MEZZE ANTIPASTO - \$100 (serves 10)

marinated olives, feta cheese, chargrilled zucchini, eggplant, asparagus, roasted peppers, stuffed vine leaves, baba ghanoush, hummus, crusty flat bread v

ANTIPASTO - \$140 (serves 10)

prosciutto, sopresso salami, pepperoni, ham, bell peppers, feta cheese, pickled vegetables, grissini, lavosh

CHEESE PLATTER - \$140 (serves 10)

aged black cheddar, brie, camembert, persian feta, danish blue, bocconcini, dried fruit, nuts, quince paste, lavosh v

SEASONAL FRUIT - \$110 (serves 10)

selection of sliced fresh fruit & berries
gf v vg

SUSHI - \$180 (30 pieces)

teriyaki chicken maki, tuna maki, california maki, prawn tobiko nigiri, grilled salmon nigiri, tofu garlic chive nigiri, pickled ginger, daikon, wasabi, samphire, kewpie, furikake sprinkle

WRAPS & SANDWICHES - \$150 (serves 10)

selection of fillings on a variety of breads & wraps
(gluten free & vegan options available upon request)

NOODLE BOXES - \$15 EACH (minimum of 20 boxes per type)

Cheese Ravioli - mushroom cream sauce, parmesan v

Butter Chicken - pulao rice, coriander yoghurt

Thai Green Chicken Curry - rice noodles, asian greens

Braised Massaman Beef Cheek - potato onion, jasmine rice

Grilled Salmon Fillet - smashed chat potato, chimichurri

Mushroom Risotto - asparagus, parmesan v

John Dory Cocktails & Fries - tartare, lemon, salt

Please note an additional fee applies for tray wait service

gf - gluten free, v - vegetarian, vg - vegan

GROUP SHARES

Lamb shoulder - \$110 (serves 3-4) gf*

Served with:
Roasted Vegetables
Damper Rolls
Chimichurri
Gravy

DESSERT

SERVED ON PLATTERS

MINI ECLAIRS - \$95 (18 pieces)
a selection of classic choux pastry
eclairs filled with raspberry, chocolate &
caramel custard v

MINI DESSERTS - \$180 (30 pieces)
turkish rose, jaffa cube, blackberry
cheesecake quenelle, mango ginger slice,
green apple hazelnut dome, chocolate
raspberry v

PETIT FOURS - \$180 (48 pieces)
coconut rhubarb, green tea cheesecake,
peach raspberry crumble, apple frangipane,
baked gianduja, vanilla yuzu v

FLOURLESS PETIT FOURS - \$180 (36 pieces)
boysenberry friand, hazelnut pebble, green
tea frangipane, chocolate almond brownie,
lemon cheesecake, red velvet gf v



SEATED DINING

SET MENU

select one item per course

Two Courses - \$65 pp
Three Courses - \$75 pp

ALTERNATE SERVE

select two items per course
to be served in alternation

Two Courses - \$70 pp
Three Courses - \$80 pp



BREAD

Bread Roll - truffle butter

ENTRÉE

Mushroom, Sweet Potato & Caramelised Onion Tart - goat's curd, petite salad, chive oil v

Sydney Rock Oyster - cucumber & champagne shallot salad, lemon balm gf

Beetroot Cured Kingfish & Salmon - fennel, seaweed salad gf

Grilled Ocean Trout - smoked eggplant purée, baby lettuce, black garlic aioli

Twice Cooked Pork Belly - celeriac remoulade, cauliflower purée, apple balsamic glaze

Seared Duck Breast - green papaya & cucumber ceviche, sesame oil powder

MAINS

Chicken Breast Supreme - smashed kipfler potato, broccolini, wild mushrooms, jus gf

Saffron Vongole & Green Pea Risotto - mascarpone, truffle oil, samphire v

Pan-Seared Snapper Fillet - cauliflower purée, roasted eggplant, spiced peperonata, salsa verde

Lemon & Date Pot Roasted Lamb Rump - olive mille-feuille, grilled artichoke hearts

Guinness Braised Lamb Shank - caramelised red onion & olive hash, glazed root vegetables

Beef Fillet - hand cut polenta chips, chimichurri sauce, feta peppers, grilled asparagus, jus gf

DESSERT

Chocolate Raspberry Coconut Pebble - chocolate soil, raspberry dust v

Green Tea Yuzu Tiramisu - blueberries, vanilla pashmak v

Sticky Date Pudding - butterscotch sauce, vanilla bean ice cream, fresh berries v

Lemon Curd Tart - lemon sorbet, mascarpone cream, choc paint v

(gluten free, vegetarian & vegan options available upon request)

DRINKS

CHOOSE BETWEEN:

BAR TAB | BEVERAGE PACKAGES | CASH BAR

ADD A COCKTAIL PER PERSON FOR \$12 *[Minimum 15 people]*

Aperol Spritz

Aperol,
prosecco,
soda water

Tommy's Marg

Tequila, agave,
lime juice

Negroni

Gin, campari,
vermouth

BEVERAGE PACKAGES

STANDARD

1.5 Hours - \$45 per person
3 Hours - \$70 per person
4 Hours - \$80 per person

SPARKLING

Tempus Two Silver Series
Chardonnay Pinot Noir
south eastern australia

WHITE WINE

Tempus Two Silver Series
Chardonnay
south eastern australia

Tempus Two Silver Series Pinot
Gris
south eastern australia

ROSÉ

Tempus Two Silver Series Rosé
south eastern australia

RED WINE

Tempus Two Silver Series
Cabernet Sauvignon
south eastern australia

Tempus Two Silver Series Merlot
south eastern australia

TAP BEER OR CIDER

please ask for our current tap
list

BOTTLED BEER

please ask for our current
selection

NON-ALCOHOLIC

soft drinks
fruit juice

PREMIUM

1.5 Hours - \$50 per person
3 Hours - \$85 per person
4 Hours - \$95 per person

SPARKLING

Da Luca Prosecco
veneto it

WHITE WINE

Waterfall Bay Sauvignon
Blanc
marlborough nz

Matile Pinot Grigio
umbria it

Undivided Chardonnay
languedoc-roussillon fr

ROSÉ

Badet Clement Chez Rosé
sud de fr

RED WINE

McGuigan Single Batch
Shiraz
south australia au

Labrune Et Fils Pinot Noir
vin de fr

TAP BEER OR CIDER

please ask for our current
tap list

BOTTLED BEER

please ask for our current
selection

NON-ALCOHOLIC

soft drinks
fruit juice



MEETINGS & CONFERENCES

LARGE SCREENS | MICROPHONE | WIFI

With exceptional access to public transport, an outdoor bar, breakout space options and complimentary use of our AV equipment, the Edinburgh Castle Hotel is a fantastic venue to hold your conference, away day or meeting (*note: a minimum of 10 attendees applies*)

FULL DAY - \$75PP

ARRIVAL

Tea & coffee station, biscuits, fruit juice, water

MORNING TEA

Danish platter & mixed fruit platter
Tea & coffee station, biscuits, fruit juice, water

LUNCH

Sandwich platters
Tea & coffee station, biscuits, fruit juice, water

AFTERNOON TEA

Cheese & mixed fruit platter
Tea & coffee station, biscuits, fruit juice, water

UPGRADE YOUR DAY

Swap out sandwiches for:

- A pub lunch (no additional cost)
- Canapé & grazing platters (p. 7-8)
- + Add a post-event cocktail (p. 11)

Additional drinks such as beers, wines, ciders, spirits and soft drinks can be purchased from the bar at your own cost.

HALF DAY - \$55PP

MORNING

ARRIVAL

Tea & coffee station, biscuits, fruit juice, water

MORNING TEA

Danish platter & mixed fruit platter
Tea & coffee station, biscuits, fruit juice, water

LUNCH

Sandwich platters
Tea & coffee station, biscuits, fruit juice, water

AFTERNOON

ARRIVAL

Tea & coffee station, biscuits, fruit juice, water

LUNCH

Sandwich platters
Tea & coffee station, biscuits, fruit juice, water

AFTERNOON TEA

Cheese & mixed fruit platter
Tea & coffee station, biscuits, fruit juice, water

Sandwich platters include: *Ham, Tomato, Cheese and Mustard Mayo • Chicken, Corn and Mayo • Tuna, Capers, Dill and Mayo • Cheese, Tomato, Lettuce*

Pub lunches include: *Chicken Schnitzel & Fries • Nachos Con Frijoles • Bangers & Mash • Grilled Chicken Burger • Cheeseburger & Fries • Caesar Salad • Mushroom Risotto*



ACCOMMODATION

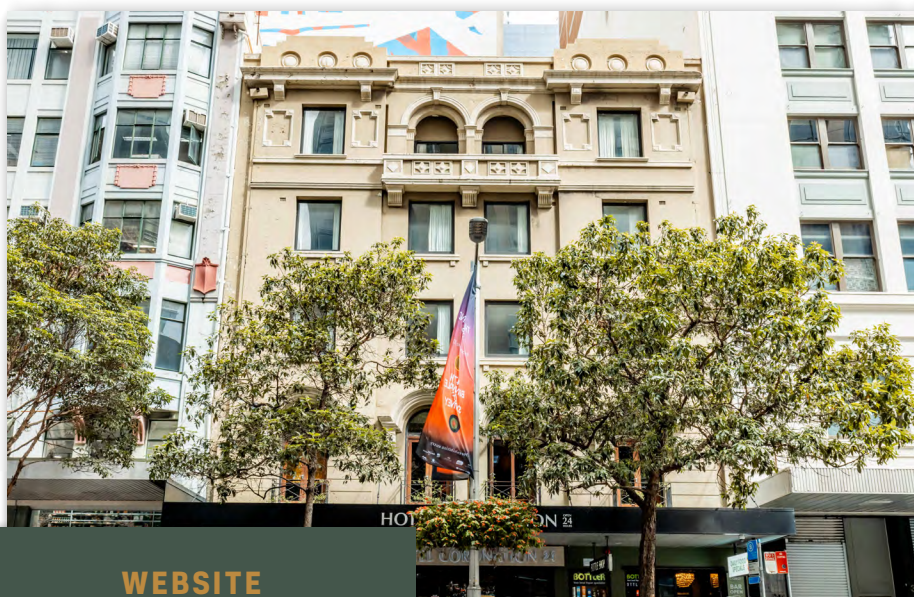
Need a comfy place to stay in the local area?
Our sister venue, Hotel Coronation, is just a
two-minute walk away.

Hotel Coronation is based in Sydney's CBD, offering guests a comfortable and affordable stay in the bustling heart of Sydney's city centre and close to many of the city's major attractions.

The hotel has 21 newly renovated and self-contained rooms to choose from, with special rates for group bookings and a convenient late-night bar for those looking for a night cap.

Call the hotel direct on 02 9266 3100 for the best rates.

Prices start from \$180.



WEBSITE

[hotelcoronation.com.au/
accommodation](http://hotelcoronation.com.au/accommodation)



Hotel Coronation - 5-7 Park Street - Sydney, NSW - 2000

NEXT STEPS

Enquire

Fill out our quick and easy event enquiry form letting us know the details.

We'll get back to you

Our functions team will respond with availability, additional information and pricing. There will be the option to arrange a call or meet at the venue to discuss the final details if you desire.

Lock in your date

Sign your booking form and pay a deposit. Send out the invites!

Get planning

Our functions team will assist you throughout the planning process and menu selection - making it as stress-free as can be!

Last check

Our functions team will send you an overview, giving you the opportunity to clarify any details or make any changes.

Final touches

Food & Beverage is finalised, final numbers confirmed, and final payment is processed 15 days prior to event date.

Get a voucher

Recommend a friend, colleague, or family member to host a function with us and receive a \$100 Food & Beverage Voucher to dine at any of our venues!

**ts and cs apply*

CONTACT

Enquiry
Form



(02) 9264 8616

WHAT OTHERS HAVE SAID

"Thank you so much for last night. Everyone loved the event, catering was perfect as the food came out hot and was distributed as well as it could have been with such a ravenous crowd waiting by the bar. The bartender(s) were great and handled the crowd exceptionally well and kept the floor clear of empty glasses. Appreciate all that you and your team did for us!"

Pierce

T'S & C'S

FUNCTION PAYMENTS

A 25% deposit of the entry level spend is required to secure your function. Final payment of the function catering, bar tabs and add-ons will be required to be paid 15 business days prior to the function date. Any additional purchases on the day of the function are to be settled at completion of the function and prior to departing the venue. Please note a 1% surcharge applies on all card payments. All payments are final and non-refundable.

ENTRY LEVEL SPEND/ROOM HIRE

The entry level spend is applied to food, beverage and any other ancillary items required/ordered for the function. The entry level spend is to be utilised on the function date for the function duration. ALL payments are final and non-refundable unless the cancellation policy applies. Takeaway purchases, credits and vouchers are not permitted.

FINAL FUNCTION DETAILS AND CATERING REQUIREMENTS

Function final numbers, catering and beverage selections are to be received and paid for 15 business days prior to your function date. All final requirements will be processed on your nominated credit card. Any EFT payments must be completed 5 business days prior, and proof of EFT must be provided to your Functions Manager 5 business days prior.

CANCELLATIONS

All cancellations must be in writing to the Functions Manager. If the cancellation occurs within four weeks of the function date - the deposit will be forfeited. If the cancellation occurs within three weeks of the function date - 75% of the minimum spend will be owed and processed on your nominated credit card. If cancellation occurs within two weeks of the function date - 100% of the minimum spend will be owed and processed on your nominated credit card.

RESPONSIBLE SERVICE OF ALCOHOL

Guests are required to adhere to all Hotel licensing laws and regulations. The Edinburgh Castle Hotel practices the Responsible Service of Alcohol and requires that guests respect and adhere to the laws relating to intoxication and responsible behaviour. The Edinburgh Castle Hotel reserves the right at its absolute discretion to exclude or remove any persons from the function or premises without liability. Management reserves the right to close the bar when deemed necessary.

INSURANCE/DAMAGE

The Edinburgh Castle Hotel will take reasonable care but will not accept responsibility for damage or loss of items, before, during or after a function. You are financially responsible for any loss or damage sustained to the premises or our property during your function or by your guests when entering or leaving the premises. Delivery of hire equipment supplied by the client to the Hotel must be advised to the Manager prior to the delivery and must be delivered to a designated area. The Hotel will not be responsible for the security, set up or transportation of this equipment and will not be responsible for any damage or loss sustained. We cannot store belongings prior to or after the function unless agreed by Management.

DECORATIONS

The Edinburgh Castle Hotel reserves the right to reject requests for any form of decoration that have the potential to cause damage (permanent, temporary, cleaning or otherwise) to the venue. No glitter, confetti or confetti balloons are permitted. An additional cleaning and/or repair fee will apply to the credit card on file if damage is incurred from decorations. Please discuss all or any decorations and dressings with your Function Manager prior to the function.

MINORS

Minors are allowed if accompanied by a parent or legal guardian. Minors are not permitted in bar areas, or in gaming areas. It is the client's responsibility to ensure Hotel Management are aware of minors attending. Any guest's underage without valid identification may be asked to leave at the Managers discretion.

SECURITY

All 18th or 21st Birthdays will be required to have a Security Guard present for the duration of the function. Additionally, all bookings that include a beverage package with spirits will be required to have a security guard present for the duration of the function. The cost of a Security Guard is \$60.00 per hour (minimum four hours and one Security Guard per 50 people attending.)

CATERING

Our Hotel must cater for all food. A celebration cake is excluded. External cakes brought in will be cut and served on platters for \$3.50 per person. An additional charge of \$5.00 per person will be incurred if the cake is served individually with vanilla ice cream and strawberries. Your bar tab can be used for bistro menu items as well as drinks. There will be an additional charge for tray wait service of \$50 per hour per staff.

LIVE MUSIC

Live music in the form of a band is unfortunately not available. DJs may be permitted by Management; this requirement is to be discussed and confirmed with the Function Manager prior to your function date. An in-house system is available for iPods, phones etc with a 3.5mm headphone jack. The venue does not provide connection adapters. Management has the right to monitor and adjust any sound levels.

AV, DVD's & PHOTO SLIDES

We have the equipment to be able to play Blue-Ray DVD's and photo slide shows on USB. Prior to your function we request that they are tested at the Hotel. Please ensure there is a repeat function enabled in order to have continuous play throughout your function. Roving microphones are available on request.

SOCIAL MEDIA, MARKETING AND ADVERTISING

Unless advised otherwise, The Edinburgh Castle Hotel and the Good Beer Company may use any and all still photos, video or DVD images taken by the Hotel of any function for marketing and advertising purposes.

OUR OTHER VENUES

Did you know that
we're part of Good
Beer Company?
Check out our other
Sydney venues!

Good Beer
COMPANY



The Duke of Dural

3 KENTHURST ROAD,
DURAL
www.thedukeofdural.com.au



Keg & Brew

26 FOVEAUX STREET,
SURRY HILLS
www.kegandbrew.com.au



Hotel Coronation

5-7 PARK STREET,
SYDNEY
www.hotelcoronation.com.au



The Harold

70A ROSS STREET
FOREST LODGE
www.theharold.com.au

- PUBS • BISTROS • FUNCTION ROOMS • LIVE SPORTS •
- TRIVIA • TAB • OUTDOOR SEATING • ROOFTOPS •