

Functions

FUNCTION MENUS



Thank you for your enquiry. Please find enclosed details on the variety of packages available for your upcoming event at the Marion Hotel.

The Marion Hotel offers a wide range of services and facilities allowing us to cater for everything from intimate gatherings and small seminars through to large corporate lunches, engagements and special events.

The Marion Hotel Bistro is suitable for groups of all sizes offering a warm and inviting atmosphere where you can enjoy superb food and friendly efficient service. Live entertainment is offered every Friday and Saturday night with a live soloist performing from 5:30pm followed by a live band from 9pm.

Planning a private function or corporate event?
The multi functioned Mitchell room lends itself to a wide variety of set ups and events. With in-house audio/visual facilities and tailor-made packages, the function room can accommodate groups from 6 to 120 people.

For a more casual approach to entertaining why not try our Cue & Brew bar featuring four pool tables, juke box and dance floor.

Please take the time to read through the enclosed information which details more thoroughly the facilities and packages on offer.

If you would like to make a time to view our facilities, make a booking or if you have any queries please don't hesitate to contact me.

Kind Regards,

Bernice Smith
Bistro & Functions Manager



MARION HOTEL

Functions

FUNCTION MENUS

MENU OPTION #1

2 Entrée, 2 Main

\$34 per person

MENU OPTION #2

2 Main, 2 Dessert

\$31 per person

MENU OPTION #3

2 Entrée, 2 Main, 2 Dessert

\$40 per person

\$3.50 to add an extra selection
to any course.

Set menu options are available for
groups of 20 or more. For smaller
groups please speak to our Functions
Manager about a limited a la carte
menu.

MARION HOTEL



ENTRÉE

Seasoned roasted pumpkin and potato soup with a dollop of sour cream & ground nutmeg. Served with garlic Turkish bread

Indian spiced lamb kebabs with a cherry tomato, Spanish onion and mint salad

Half an avocado filled with prawn, scallop and fish fillet topped in a mornay sauce, oven baked with parmesan cheese

Sesame crumbed chicken salad with roasted capsicum, cucumber, tomato and snow peas tossed in a honey & macadamia dressing

Cajun beef & vegetable hot pot on a bed of basmati rice served with a mini pappadum

MAINS

Angus Pure sirloin on bacon, cheese & potato mash topped with a Jack Daniel's whiskey cream sauce and a serving of paprika seasoned onion rings

Chicken breast served on sweet potato & creamed corn potato mash, topped with a chardonnay cream sauce and crisp prosciutto

Turkey tenderloin pocketed with bacon, herb & almond stuffing served with hassle back potato and an orange cointreau sauce

Oven roasted vegetable risotto topped with rocket & Spanish onion garnishing & served with a balsamic glaze

Atlantic Salmon or NT Barramundi steak:
Oven baked served with prawn pilaf topped with a lime & coriander butter disc

DESSERTS

Apricot & date pudding, served with a butterscotch sauce and mascarpone cream

Individual pecan pie served with caramel sauce & vanilla bean ice-cream

Custard cream filled profiteroles topped in golden syrup & chocolate sauce

Functions

COCKTAIL FINGER FOOD



PACKAGE 1

\$21 per person

ASSORTED HOT FOOD

Mini beef satay

Mixed risotto balls

Corn and chive

Pumpkin and parmesan

Tomato and oregano

Bacon and basil

Cheese and sesame seeds

Mini pies, pasties and sausage rolls

Crumbed prawn cutlets

Pizza slice

Mediterranean

Thai chicken and coriander

Roasted vegetable

Bocconcini tomato and basil

ASSORTED COLD PLATTER

Mixed platter consisting of cubed cheese, mixed vegetable sticks, kabana, house dips and olives served with crackers

PACKAGE 2

\$27 per person

ASSORTED HOT FOOD

Mini chicken and beef satays

Mixed risotto balls

Corn and chive

Pumpkin and parmesan

Tomato and oregano

Bacon and basil

Cheese and sesame seeds

Mini pies, pasties and sausage rolls

Crumbed prawn cutlets

Barramundi goujons in ale batter with

a garlic mayonnaise dipping sauce

Crumbed camembert wedges

Caramelized red onion and duck tart

ASSORTED COLD FOOD

Mixed Platter consisting of cubed cheese, mixed vegetable sticks, kabana, house dips and olives served with crackers

Platter of mini gourmet open baguettes

MARION HOTEL

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LIGHT PLATTERS



ASSORTED PLATTER Pies, pasties & sausage rolls	\$55
PIZZA PLATTER Choose from: Mediterranean Thai chicken and coriander Roasted vegetable Bocconchini, fresh tomato and basil	\$45
SATAY PLATTER Served with peanut satay sauce (chicken, beef or combination)	\$60
PLATTER OF MIXED RISOTTO BALLS Corn and Chive Pumpkin and Parmesan Tomato and Oregano Bacon and Basil Cheese and Sesame Seeds	\$47
COLD SELECTION Mixed platter with cubed cheese, mixed vegetable sticks, kabana, house dips and olives served with crackers	\$55

MARION HOTEL

Functions

A LA CARTE MENU



STARTERS

Garlic Bread | 6

Two pieces of toasted bread, coated with a garlic and parsley butter

Pizza Bread | 10

Camembert, olive oil and sea salt

Soup | 6**Side of Chips | 4****Battered Potato Wedges | 9**

Served with sweet chilli sauce and sour cream garnished with spring onion

Chinese Spring Roll | one for 8 | combo 15

King sized spring roll, served with an oriental dipping sauce (chicken and vegetable or vegetarian)

Trio of Dips | 11

Hommus, tzatziki and roasted capsicum dips, served with toasted pita bread

Oysters Natural | 1/2 Doz 13 | Doz 21

With cocktail sauce

Oysters Kilpatrick | 1/2 Doz 14 | Doz 23

Bacon, barbeque and worcestershire sauce

MAINS

Salad and veg buffet is included in mains extra \$3.50 with entree

Garlic Prawns | e 14 m 22.5

Flamed with brandy and finished in cream sauce

Thai Curry Prawns | e 14 m 22.5

Tossed in green curry and coconut cream

Roast of the Day | 17**King George Whiting Fillets | e 18 m 26**

Ale battered or grilled, served with chips, mixed greens and tartare

Fish of the Day | e 13 m 18

Ale battered or grilled served with chips,

lemon wedges and tartare

Lemon Peppered Calamari | e 14 m 19

Served with chips and a garlic aioli dipping sauce

Seafood Platter | 25

Crumbed prawns, lemon peppered calamari and ale battered SA whiting, served with chips and seafood dipping sauce

Vegetarian Tart | 18

Roasted swiss brown mushrooms, cherry tomato and fetta tart, served with a rocket and vinaigrette salad

Smoked Salmon Fettuccine | e 14 m 19

Tasmanian smoked salmon tossed in a fresh tomato, capsicum, spanish onion, avocado and caper salsa with fettuccine pasta, garnished with cracked pepper and shaved parmesan

Chicken Rigatoni | e 13 m 18

Seasoned chicken breast, smokey bacon, mushrooms, baby spinach and roasted pumpkin, tossed with rigatoni pasta in a creamy white wine sauce topped with shaved parmesan

Chicken Stir Fry | e 13 m 18

Wok tossed with broccoli, bok choy and singapore noodles in a honey and sesame soy sauce

Warm Chicken Salad | 18

Seeded mustard chicken tenderloins tossed in rocket, baby spinach, cherry tomatoes, cucumber and spanish onion, with a honey and macadamia mayonnaise

Crispy Skin Chicken Breast | 23

Oven baked, pocketed with a trio of cheese, served on sea salted baby crushed potatoes with avocado and cream sauce

Murray Valley Pork | 24

Tender pork scotch fillet wrapped in bacon, served with a delicious plum glaze and braised apple and celery

MARION HOTEL

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A LA CARTE MENU

Continued



ANGUS PURE

Angus Pure delivers premium quality beef that is grown in the natural, wholesome environment of SA. Free from hormone and antibiotic treatment, Angus Pure is graded for quality by Meat Standards Australia (MSA) and is aged for eating perfection.

Chargrilled steak to your liking, served with your choice of sauce and spring onion mash or chips

350g Angus Pure Rump Steak | 23

300g Angus Pure Scotch Fillet | 26.5

250g Angus Pure sirloin | 25

Reef Topping | 8

Australian prawn tails, scallops and fish fillet with hollandaise sauce

Plain Schnitzel | 17

With Topping or sauce | 19

Golden pan fried beef or chicken schnitzel served with fries and choice of sauce

SAUCES

Gravy, green peppercorn, mushroom or dienne

TOPPING

Parmagiana | Napolitano sauce and cheese

Hawaiian | Ham, pineapple and cheese

Mexicana | Mild salsa, jalapeno's and cheese with sour cream and guacamole

Salad and veg bar only | 14

A stylized, white, cursive letter 'M' logo.

MARION HOTEL

Functions

ROOM HIRE

HALF DAY HIRE

4 hours or part thereof
\$110

FULL DAY HIRE

4 to 8 hours
\$165

ROOM HIRE INCLUDES

Setup of room to your specifications
Use of in house facilities
Water and mints

For parties and special events talk
to our Functions Manager for your
special price and inclusions.

FACILITIES

Inbuilt data projector & screens

Laptop plug in with audio available

DVD player

CD player

Cordless microphone

Lectern

Whiteboard

Flipchart

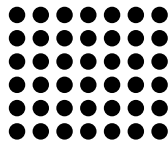
Wireless internet access

Nightlife music system

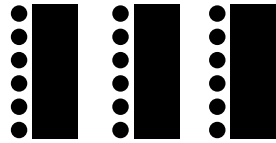


SET UP OPTIONS

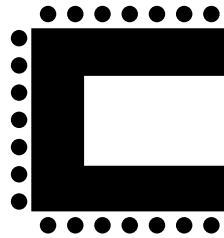
THEATRE STYLE - UP TO 80 PEOPLE



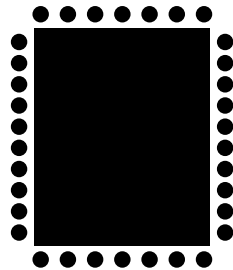
CLASSROOM - UP TO 50 PEOPLE



U SHAPE - UP TO 30 PEOPLE



BOARDROOM - UP TO 40 PEOPLE



MARION HOTEL

Functions

REFRESHMENTS



CORPORATE PACKAGE 1

\$20 per person

Continuous tea and coffee

Upon Arrival	Assortment of biscuits
Morning Tea	Variety of freshly baked mini muffins
Lunch	Assorted meat and salad sandwiches

CORPORATE PACKAGE 2

\$25 per person

Continuous tea and coffee

Upon Arrival	Assortment of biscuits
Morning Tea	Variety of freshly baked mini muffins
Lunch	Freshly baked baguettes with assorted fillings Pies, pasties and sausage rolls
Afternoon Tea	Seasonal fresh fruit platter

CORPORATE PACKAGE 3

\$30 per person

Continuous tea and coffee

Upon Arrival	Assortment of biscuits
Morning Tea	Assorted sweet pastries
Lunch	Buffet Soup of the day with fresh dinner rolls Chicken caesar salad Salmon and nicoise salad Gourmet pie selection Seasonal fresh fruit platters
Afternoon Tea	Variety of freshly baked mini muffins

MARION HOTEL

Functions

REFRESHMENTS



PER PERSON CATERING

Continuous tea and coffee	\$5.50 per person
Continuous tea, coffee and biscuits	\$7.50 per person
Assorted mini sweet pastries	\$6 per person
Variety of freshly baked mini muffins	\$4 per person
Gourmet pie selection	\$7.50 per person
Assorted meat and salad sandwiches	\$6.50 per person
Freshly baked baguettes with assorted fillings	\$7.50 per person
Pies, pasties and sausage rolls	\$6 per person
Seasonal fresh fruit platters	\$4.50 per person

BREAKFAST MENU 7-9AM

\$20 Per Person
Cooked Breakfast served to your table

Fried eggs
Bacon rashers
Grilled tomato
Toast

Plus a buffet selection of:

Assorted cereals
Freshly cut fruit
Orange Juice
Tea and Coffee

A stylized, white, cursive letter 'M' logo for the Marion Hotel.

MARION HOTEL

Functions

TERMS & CONDITIONS

The Marion Hotel takes pride in its facilities, service and the professionalism of its staff who will strive to ensure the success of your event. We believe the following policies will help enhance the smooth operation of your occasion. The following terms and conditions shall apply to the event to be held by you at this hotel.

1. Tentative Bookings: We will hold a tentative booking for a maximum of 7 days. If the event is not confirmed by you by this time we will release the space without notice.
2. Confirmation: You are requested to confirm your booking and menu selection in writing by signing and returning your Booking Confirmation sheet. Final confirmation of numbers is required 48 hours prior to your function. This final number is the minimum that will be charged for.
3. Deposit: A deposit of \$10 per person is required for Finger Food and Set Menu options and a deposit equal to the Room Hire fee for Corporate Functions. The deposit is required within 7 days of making your booking. Company and Personal cheques must be received no less than 7 days prior to the function.
4. Final Payment: Final Payment is required 48 hrs prior to your function unless prior arrangement is made. Payment is accepted through Cash, Credit or EFTPOS only.
5. Cancellations: Cancellations of the function room by you must be advised in writing. If the event is cancelled with less than 60 days notice full deposit may be refunded if the function room is resold. If the event is cancelled within 30 days of the event 50% of the deposit may be refunded if the function room is resold. If the event is cancelled within 14 days or less of the event the full deposit may be retained by the hotel.
6. Insurance: We can not take responsibility for damage to or loss of items before, during or after an event and recommend that you arrange the appropriate insurance cover if required.
7. Damage: You are financially responsible for damage sustained to hotel property and fittings during the event caused by yourself or any person attending your function. No attachments are to be used on the walls or curtains without prior arrangement.
8. Client Responsibility: It is your responsibility to ensure that all attendees adhere to our dress code and behave in an orderly manner during the event.
9. Security: Arrangement for special security can be made upon request but will attract an additional charge.
10. Minors: Persons under the age of 18 or failing to produce appropriate identification must exit the premises by midnight or by 9pm for functions in Cue n Brew.
11. Labour Charges/Extending Hours: Any event continuing beyond the confirmed departure time may incur an additional charge.
12. Parking: Parking is free of charge within the hotels car parking facilities. No responsibility is taken for your vehicle or contents and parking is subject to availability.
13. Exhibitions: Exhibition companies and Exhibitors are responsible for the transport, setup and dismantling of their own equipment in accordance with our health and safety codes.
14. Advertising: Prior permission is required to use the hotel name and/or logo in print and/or audio visual display. All proposed artwork must be approved by hotel management prior to publication.
15. Responsibility: Should we be unable to provide facilities reserved due to circumstances beyond our control, no further claim other than entitlement to a full refund of any deposits paid may be made, We will endeavour to provide you with reasonable notice.

SIGNED ACCEPTANCE

I acknowledge that I have read and understood the above terms and conditions:

NAME: _____

SIGNED: _____

DATE: _____

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