

FUNCTIONS AT THE MARION HOTEL

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MARION HOTEL





WELCOME TO THE MARION HOTEL

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 launches, engagements and special events.

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,
The Function Staff
Bistro & Functions Manager

COCKTAIL PACKAGES

PACKAGE OPTION 1 | 26^{PER PERSON}

PACKAGE OPTION 2 | 34^{PER PERSON}

PACKAGE OPTION 1

SAVORIES

Pies

Pasties

Sausage rolls

Lamb Rogan Josh samosa

Spinach fetta cheese parcels

PIZZA SLABS

Vine tomato, Kalamata olives, mushroom, roasted capsicum, sweet onion, oregano & mozzarella cheese, with a drizzle of balsamic glaze

Barossa pepperoni, chorizo, smokey bacon, Spanish onion, mushroom, olives, roasted capsicum & mozzarella cheese

PLATTERS

Crispy chicken tenderloins served with a sweet chilli & lime dipping mayonnaise

Salt & pepper squid with tasty dipping sauce

ASSORTED COLD PLATTER

Mixed platter consisting of cubed cheese, carrot & celery sticks, continental meat, antipasto vegetables & house made dips served with crackers

PACKAGE OPTION 2

GOURMET SAVOURIES

Spinach fetta cheese parcels

King Island beef pie

Lamb Rogan Josh samosa

PIZZA SLABS

Roast chicken, prosciutto, cherry tomatoes, red onion, mushroom & mozzarella cheese

Vine tomato, Kalamata olives, mushroom, roasted capsicum, sweet onion, oregano & mozzarella cheese, with a drizzle of balsamic glaze

Barossa pepperoni, chorizo, smokey bacon, Spanish onion, mushroom, olives, roasted capsicum & mozzarella cheese

SLIDERS

Wagyu beef patty, battered onion rings, lettuce, mayonnaise, and a Jack Daniels BBQ sauce

Char grilled sweet corn, Mozzarella cheese, chives & cracked pepper fritter, with rocket & bush tomato relish

PLATTERS

Chicken skewers served with satay sauce

Tempura prawns with honey & sesame glaze

Salt & pepper squid with tasty dipping sauce

ASSORTED COLD PLATTER

Mixed platter consisting of, cubed cheese, carrot & celery sticks, continental meat, antipasto vegetables & house made dips served with crackers

PLATTER MENU

PASTRIES | 65

Pies, Pasties & Sausage Rolls

GOURMET PIES | 70

Moroccan Lamb

Chicken & Leek

King Island Beef

VARIETY PLATTER | 68

Lamb madras samosa

Spinach fetta cheese parcels

Beef cocktail pies

PIZZA PLATTER | 55

Roast chicken, prosciutto, cherry tomatoes, red onion, mushroom & mozzarella cheese

Vine tomato, kalamata olives, mushroom, roasted capsicum, sweet onion, oregano & mozzarella cheese, with a drizzle of balsamic glaze

Barossa pepperoni, chorizo, smokey bacon, Spanish onion, mushroom, olives, roasted capsicum & mozzarella cheese

SLIDERS | 85

Wagyu beef pattie, battered onion rings, lettuce, mayonnaise, and a Jack Daniels BBQ sauce.

Chargrilled sweet corn, mozzarella cheese, chives & cracked pepper fritter, with rocket & bush tomato relish

Pulled pork, apple & cabbage slaw and dijon mayonnaise

CHICKEN TENDER PLATTER | 65

Salt & pepper chicken tenderloins served with a sweet chilli & lime dipping mayonnaise.

SATAY PLATTER | 70

Served with Satay sauce (Chicken, Beef or Combination)

SEAFOOD PLATTERS

Tempura prawns with honey & sesame glaze | 78

Salt & pepper squid with tasty dipping sauce | 70

Prawn dumpling, in coconut leaf basket served with a ginger mirin dressing | 70

INDIVIDUAL SALAD SELECTIONS

Chicken fillet, baby cos lettuce, cheese croutons, crispy bacon with caesar dressing | 70

Tasmanian smoked salmon, Spanish onion, asparagus, gourmet greens & raspberry, cracked pepper, vinaigrette | 75

Gourmet greens, roasted capsicum, snow peas, julienne carrots, Spanish onion, asparagus spears, mushrooms, cherry tomatoes & parmesan Italian herb dressing | 65

ASSORTED COLD PLATTER | 65

Mixed platter consisting of, cubed cheese, carrot & celery sticks, continental meat, antipasto vegetables & house madedips served with crackers

CORPORATE PACKAGES

PACKAGE OPTION 1 | 23.5 PER PERSON

PACKAGE OPTION 2 | 29 PER PERSON

PACKAGE OPTION 1

Continuous tea, coffee & biscuits

MORNING TEA

Fresh baked buttermilk scones topped with jam & cream

LUNCH

Assorted fresh baguettes

PACKAGE OPTION 2

Continuous tea, coffee & biscuits

MORNING TEA

Assorted mixed danishes

LUNCH

Assorted fresh baguettes & wraps

Mini selection of savoury croissants

AFTERNOON TEA

Fresh fruit platter

PER PERSON CATERING

Continuous tea and coffee 6.5

Continuous tea, coffee and biscuits 8.5

Assorted cocktail sweet pastries 7.5

Buttermilk scones with jam and cream 6.5

Assorted meat and salad sandwiches 7.5

Baguettes with assorted fillings. 9

Pies, pasties and sausage rolls 6

Mixed warm danish selection 6

Mini Savoury croissants 8

Seasonal fresh fruit platters 6

SET MENU OPTIONS

MENU OPTION 1 | 40 PER PERSON

2 Entrée, 2 Main

MENU OPTION 2 | 39 PER PERSON

2 Main, 2 Dessert

MENU OPTION 3 | 48 PER PERSON

2 Entrée, 2 Main & 2 Dessert

ENTRÉE

SEAFOOD SALAD

Tasmanian smoked salmon rosette, pickled Thai style squid, natural oysters, gulf prawns served with a tasty house made dipping sauce

TASTY LAMB KORMA

Presented on a bed of steamed jasmine rice served with a garlic nan bread

MAINS

NORTHERN TERRITORY BARRAMUNDI STEAK

Served with slow roasted parmesan truss tomatoes and sautéed broccolini finished with a dill scented hollandaise sauce

GARLIC INFUSED LAMB STEAK

Topped with a tomato, lemon & seeded mustard crust served with a traditional pan jus

CRUMBED MEDALLION OF VEAL BACK STRAP

Served with asparagus spears wrapped in prosciutto, topped with an aged Australian cheddar cheese sauce

BROCCOLI & CAMEMBERT FILO PARCEL

Served on a white wine & chive cream sauce

STICKY PORK RIBS

Baked in a san pedro sauce

COCONUT CHICKEN KEBABS

Served with a mango sweet chilli & lime dipping sauce

NEW YORK SIRLOIN STEAK

Served on a bacon & potato rosti topped with battered onion rings and a side of hickory smoke bbq sauce

ROASTED PUMPKIN, CHIVE & CORN VEGETABLE FRITTERS

Served on a bed of rocket, baby spinach shaved parmesan & pine nut salad drizzled with an Italian glaze

MURRAY VALLEY PORK CUTLET

Topped with a pistachio crust and served with sticky roasted potatoes, parsnips & an apple sauce

DESSERTS

ORANGE & LIQUEUR CREPES

With a dollop of extra thick cream and a scoop of vanilla cream

HONEYCOMB CHEESE CAKE

On a chocolate biscuit base garnished with toffee shards

CHOCOLATE CAKE

With a white chocolate & cream cheese filling, coated in a chocolate ganache

CRISP PUFF PASTRY

Layered with lemon custard, fresh strawberries drizzled with a chocolate sauce

Create your own function menu from the selections above. \$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. Full payment and confirmation of catering numbers is required 2 business days prior to the event

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 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 two business days 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:** Person 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 circumstance 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 understand the above terms and conditions.

NAME:

SIGNED:

DATE: