

WELCOME

Hey there,

Welcome to the Marion Hotel, we're so excited you picked up our function pack!

There's heaps of exciting things inside so we hope it helps you build your perfect event. Of course, if you need any other info or want to customise your function, let us know! We love bringing your celebrations to life. You dream it, we'll create it. We are your go-to for good times big or small with spaces to suit you, your family, friends, colleagues and everyone in between. You name it, we cater for all walks of life.

We've been thinking, planning and dreaming up magical moments for a while now, so you can trust our functions team will astound you with a sophisticated event that tells your story the way you want it told.

So whether it's an unforgettable birthday, inspiring team planning day or a secret wedding, the Marion Hotel is that unique function venue you have been searching for.

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AHA | SA AWARDS FOR EXCELLENCE



 2021, 2022 & 2023
 MEETING & EVENTS VENUE GENERAL





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FREE WIFI



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HDMI CONNECTION & AUDIO FACILITIES



GLASSHOUSE

Our Glasshouse function room truly embodies its namesake. It bathes in natural light, accentuating the vibrancy that the space already possesses. The room also leads into the Secret Garden outdoor area, a realm of pure magic in its own right (not biased at all).

Equipped with a private bar, big screen and Nightlife music system including Crowd DJ capabilities, the Glasshouse can effortlessly transform into anything you need it to be. No matter the occasion, whether it be business or pleasure, sit or stand – the choice is yours in this space.

CAPACITY

ſĨ∽Ĩĵî	Cocktail	120
	Banquet	70
<u>ل</u> الم	U-Shape	30
ኇ፝፞፞፞፞፞፞፞፞፞፞	Boardroom	30
	Theatre	100
Ë	Cabaret	50
ROOM HIRE \$360		
MINIMUM SPEND		
Friday, Saturday & Long Weekends \$2000		



SECRET GARDEN

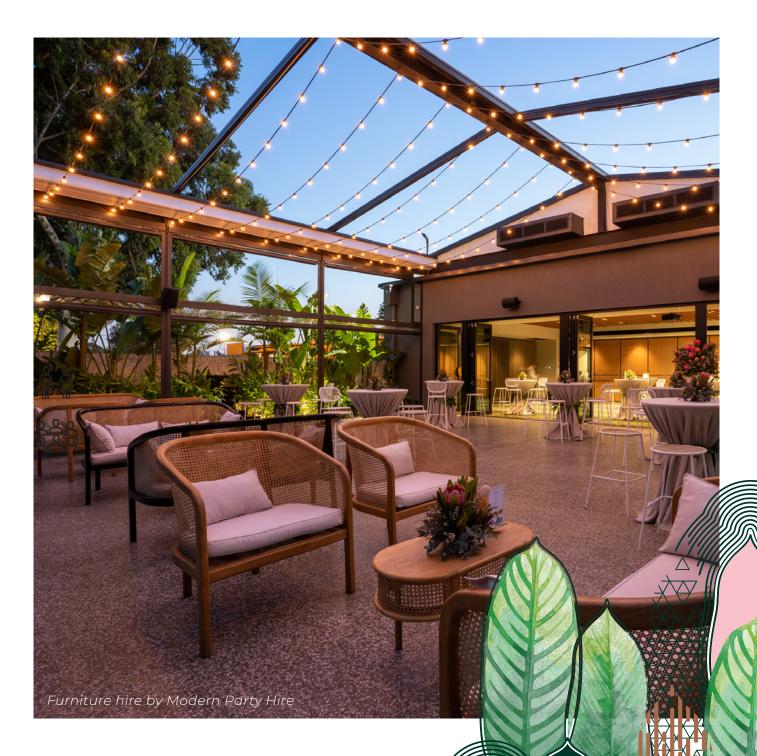
The Secret Garden is the hidden gem of the Marion Hotel. Lush landscaping surrounds the space and the retractable roof and walls allow for complete flexibility. It's the picture-perfect space for a high tea, wedding ceremony or baby shower. Complemented by its very own bar and dedicated 'Canteen' food truck, the space can be hired independently or in addition to the adjacent function rooms, 'Terrace' and 'Glasshouse'.

CAPACITY

ſĨ-ſĨ)	Cocktail	150
	Banquet	80
ROOM HIRE \$360		
MINIMUM SPEND		
Friday, Saturday & Long Weekends \$2500		
Sunday \$2000		

Neighbours are friends too.

Please note that we need to be courteous to our neighbours. In the Secret Garden, music must finish by 10pm and close by midnight.



TERRACE

You're the artist in this scenario, and the Terrace is your canvas to create the event of your dreams. A dynamic space for corporate functions, elaborate birthday parties and everything in between. With a private bar, big screen, Nightlife music system complete with Crowd DJ capabilities, the Terrace truly caters for all.

CAPACITY

ĥĥ	Cocktail	120
	Banquet	70
ᡭᡘ᠆ᢆᠫᡱ	U-Shape	30
ᡭᡄ᠆ᢆᢤ	Boardroom	30
	Theatre	100
Ö	Cabaret	50
ROOM HIRE \$300		
MINIMUM SPEND		
Friday, Saturday & Long Weekends \$2000		



STUDY

Whether you're hosting an intimate dinner or need a creative hub for your team's planning day, the Study is the perfect nook for smaller groups. This exclusive room is graced with an Australian custom-made live-edge timber table, self-service bar, TV screen and restroom. Being the space that caters to your every need in style, we recommend planning your next wine dinner, long lunch or corporate meeting in the Study.

CAPACITY

ſĨ~Ĩĵ	Cocktail	40
<u>رو</u>	Boardroom or Private Dining	22
ROOM HIRE		





GARDEN DECK

Half of the Garden Deck can be reserved for your next casual gathering. With a harmonious blend of indoor and outdoor vibes, both yourself & your guests are in for a great time.

CAPACITY



50

MINIMUM SPEND Friday, Saturday & Long Weekends

\$2500



SOMERTON SIDE

It's the ideal spot for any kind of celebration. You remain at the heart of the hotel where all the excitement unfolds, and yet, you're tucked away with your very own private bar access.

CAPACITY



70

MINIMUM SPEND Friday, Saturday & Long Weekends

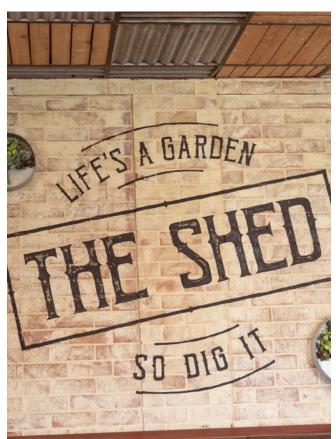
\$2500



THE SHED

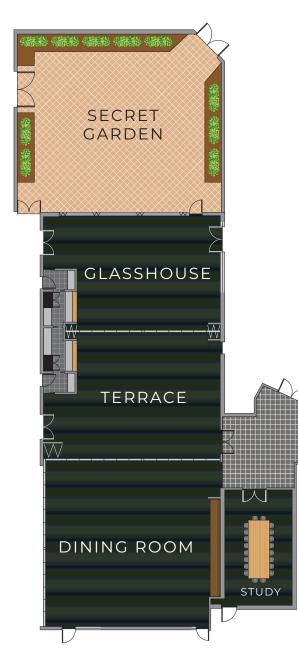
Welcome to The Shed – our sports bar and home of TAB. Our casual front bar is a great location for some drinks with your mates or hosting casual work gatherings for office celebrations.

Our Functions Manager can assist you with the areas that are available to reserve in The Shed.





FUNCTION ROOM COMBINATIONS



SECRET GARDEN + GLASSHOUSE

CAPACITY

ññ	Cocktail	
	Banquet	
	Banquet & Dance Floor	
ROOM HIRE		
MINIMUM SPEND		

SECRET GARDEN + GLASSHOUSE + TERRACE

CAPACITY



Cocktail
Banquet
Banquet & Dance Floor

ROOM HIRE	
MINIMUM SPEND	

GLASSHOUSE + TERRACE

CAPACITY

270

150

120

\$670

\$5500

390

220

170

\$900 \$6500

<u>ሰ</u>	Cocktail	240
Ê	Banquet	140
000 000	Theatre	200
ROOM HIRE		\$595
MINIMUM SPEND		\$4000

SECRET GARDEN + GLASSHOUSE + TERRACE + DINING ROOM

CAPACITY

ſî-ſî	Cocktail	500
Ê	Banquet	300
	Banquet & Dance Floor	240
ROOM H	ROOM HIRE	
MINIMUM SPEND Subject to availability		\$25000



CORPORATE CATERING

ALL PRICING PER PERSON

REFRESHMENTS

BREWED TEA & COFFEE HALF DAY | 5 FULL DAY | 8

SELF SERVE ESPRESSO COFFEE & TBAR TEA

SUNDOWNER PACKAGE

NETWORKING DRINKS

SUNDOWNER PACKAGE ADD ON | 10

all tap beer, wines by the glass, base spirits

IN THE GARDEN

add a knock-off drink per person;

40 pax maximum

HALF DAY | 6 FULL DAY | 10

MORNING AND AFTERNOON TEA

1 ITEM | 8

2 ITEMS | 12

SAVOURY

- Vili's cocktail pastries
- toasted bacon and egg sliders with tomato relish
- \cdot house-made hummus with crudites (GF)(VE)
- goat's cheese tarts with beetroot and caramelised onion (GF)(V)
- \cdot spinach and feta pastizzis (V)
- \cdot vegetable spring rolls with sweet chilli (V)
- \cdot fruit and grain slice (VE)

SWEET

- house-made caramel slice (GF)(V)
- house-made carrot cake with cream cheese icing (V)
- \cdot freshly baked Danish pastries (V)
- banana bread with salted caramel and whipped butter (V)
- freshly baked scones with raspberry jam and cream (V)
- \cdot Portuguese custard tarts (V)
- \cdot strawberry and coconut chia pudding (GF)(V)
- warm macadamia and
- white chocolate cookies (V)
- \cdot seasonal fruit platter (GF)(VE)

CORPORATE CATERING

ALL PRICING PER PERSON

LUNCH PACKAGES

OPTION 1 | 20

6 people minimum

choose two wraps/sandwiches choose one salad soft drink jugs

OPTION 2 | 30

10 people minimum

choose two wraps/sandwiches chef's selection of pizzas choose one salad choose one sweet or savoury item soft drink jugs

OPTION 3 | 37

10 people minimum

warm sourdough rolls choose two hot dishes choose two salads choose one sweet or savoury item soft drink jugs

+ HOT CHIPS | 4

CAN'T SEE WHAT YOU'RE AFTER? Our Functions Manager can

customise a menu for you.

LUNCH OPTIONS

WRAPS, ROLLS, FOCCACIAS

Gluten free options available

- \cdot roast beef, relish and lettuce roll
- $\cdot\, {\rm curried}$ egg and alfalfa focaccia (V)
- double smoked ham, swiss cheese and tomato roll
- · lamb, tzatziki and cucumber wrap
- roast veg and pickled cucumber focaccia (VE)
- \cdot pesto chicken baguette

HOT DISHES

- \cdot green chicken curry with jasmine rice (GF)
- mushroom beef ragout with penne pasta and sautéed spinach
- butter chicken with steamed jasmine rice and papadums (GF)
- roast lamb with Mediterranean couscous and mint sauce (GFA)
- beef burrito bowls with shredded lettuce, avocado, mozzarella, tomato, jalapeños (GF)
- stir-fried udon noodles with capsicum, vegetables and soy (VE)
- \cdot chef's selection of pizzas (GFA)

SALADS

- \cdot Caesar salad (GFA)
- \cdot Vietnamese noodle salad (GF)(V)
- fusilli with basil pesto, bocconcini and sun-dried tomato (V)
- grain salad with chickpeas and green beans (V)
- broccolini and witlof with olive oil dressing and poppy seeds (GF)(V)

DINING ROOM

LUNCH IN THE DINING ROOM | 28

25 pax maximum

Order from our limited à la carte menu, ready for you in the Dining Room at your breakout time. Includes soft drinks.

(V) vegetarian, (VE) vegan, (GF) gluten free, (GFA) gluten free available, (VEA) vegan availablePlease alert wait staff to any allergies and/or intolerances.We take these very seriously, but cannot guarantee meals without traces of allergens.

SHARED MENUS

2 COURSE | 58 PP 3 COURSE | 68 PP Served family style to share

ENTRÉE PLATTERS

assorted SA cheese, salami, leg ham, chorizo, dips, arancini, crusty bread, marinated olives & vegetables

SHARED MAINS

roasted beef fillet & chicken breast roast potatoes & roasted carrots sautéed broccolini & salad greens

DESSERT

petit fours, macarons, mini tarts



SET MENU

ALL PRICING PER PERSON

2 ENTRÉE 2 MAIN

ALTERNATE DROP | 58 GUEST CHOICE | 68

1 ENTRÉE 2 MAIN 1 DESSERT

ALTERNATE DROP | 66 GUEST CHOICE | 76

2 ENTRÉE 2 MAIN 2 DESSERT

ALTERNATE DROP | 76 GUEST CHOICE | 86

Minimum 30 people for set menus

Functions over 80 people require alternate drop



ENTRÉE

HEIRLOOM TOMATO & BOCCONCINI (GF) basil, EVOO, balsamic glaze

PORK BELLY (GFA) braised pork belly, pickled cucumber, radish, crispy noodles

PRAWN CEVICHE (GF) tomato and avocado salsa, puffed rice cracker

DUCK A L'ORANGE (GF) freeze-dried mandarin and rocket salad, orange vinaigrette

SMOKED PUMPKIN ARANCINI (V) goats chevre, Manchego cheese

MAIN

GRILLED CHICKEN (GFA) pan-fried gnocchi, buttered peas, confit cherry tomatoes, chicken glaze

CHARGRILLED SIRLOIN (GF) spiced hassleback potato, sautéed spinach, king oyster mushrooms, shiraz jus

PAN-SEARED SALMON (GF) sweet potato mash, roasted capsicum, garlic green beans, creamy avocado sauce

BAKED POLENTA (VE)(GF) mushroom ragù, garlic roasted broccolini, fried sage

LAMB RUMP (GF) spiced lentils, smoked labneh, fried kale

PORCHETTA (GF) sauerkraut, creamy mashed potato, roasted broccolini, apple glaze

DESSERT

ETON MESS (V)(GF) meringue, strawberry, coulis, whipped cream

NEW YORK BAKED CHEESECAKE (V)(GF) salted caramel sauce

CHOCOLATE TART (V)(GF) mousse, hazelnut praline

MANGO AND WHITE CHOCOLATE PANNA COTTA (V) macerated blueberries, toasted coconut crumb

CAKEAGE | 3 served with whipped cream and raspberry coulis

SIDES

GARDEN SALAD | 4 SAUTÉED GREENS | 6 ROAST POTATOES | 6

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CANTEEN

Yes, our very own food truck can cater your function in the Secret Garden. \$40 per person for 2 hours of continuous service.

Minimum of 30 people.



MAINS choose two PULLED PORK SLIDERS PEPPER CRUSTED BEEF RIB (GF) SOUTHERN FRIED CHICKEN SMOKED PAPRIKA INFUSED CHARGRILLED PUMPKIN (VE)(GF)

SIDES

choose three POTATO SALAD (GF)(V) SLAW (VE)(GF) TATER TOTS (VE) CORN BREAD (V) MAC & CHEESE (V)

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(GFA) gluten free available, (VEA) vegan available
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MINGLES MENU

COCKTAIL PLATTERS

20 pieces per platter

GRAZING PLATTER

CURED MEATS | 75 CHEESES | 85 served with dips, crackers, olives, dried fruit, nuts, bread, grissini

MUSHROOM PUFFS (V) | 70 puff pastry, whipped feta, mushroom ragù, thyme

PLANT-BASED DUMPLINGS (VE) | 70 shiitake mushroom, soy and garlic dumplings, plant-based laksa mayo

SMOKED PUMPKIN ARANCINI (V) | 70 goats chevre, Manchego cheese

MINI BRUSCHETTA (VE)(GFA) | 65 tomato salsa, sticky balsamic

STICKY PORK BELLY SKEWERS (GF) | 95 baby cucumber, capsicum

CRISPY POLENTA BITES (VE)(GF) | 65 mushroom ragù

WEDGES CUPS (V) | 60 sweet chilli, sour cream

PRESSED FOCACCIA (VEA) | 65 ham, swiss cheese, house-made pickles, tomato relish

CHICKEN SATAY (GF) | 90 marinated chicken skewers, peanut sauce

VILI'S COCKTAIL PASTRIES | 85 pies, pasties, sausage rolls *GF* +\$10

BEEF SLIDERS | 100 tomato relish, cheese

CHEESEBURGER SPRING ROLLS | 95 cheese sauce PANKO PRAWNS | 100 nuoc cham dipping sauce

VARIETY OF PIZZA (VEA)(GFA) | 75 chef's selection of toppings *GF* +\$10

PUMPKIN AND FETA TARTLETS (GF)(V) | 80 charred pumpkin, feta, pine nuts

NATURAL OYSTERS (GF) | 90 lemon

SALMON & BEET GRAVALAX (GF) | 110 vodka and beetroot cured salmon, rosti, avocado and horseradish purée

BEEF WELLINGTON BITES | 115 garlic-charred sourdough, prosciutto, mushroom duxelle, rare beef

SUBSTANTIAL CANAPÉS

FRIED SALT & PEPPER SQUID (GFA) | 145 herb salad, tartare, lemon

GREEN CHICKEN CURRY (GF) | 125 jasmine rice

CRISPY CHICKEN SLIDERS | 125 slaw, pickles, fries, aioli

STIR-FRIED UDON NOODLES (VE) | 105 trio of capsicum, vegetables, soy

BUTTERMILK FRIED CHICKEN | 125 chips, ranch

BURRITO BOWLS (GF) | 135 beef mince, shredded lettuce, avocado, mozzarella, cilantro, tomato, jalapeño

SWEET

SEASONAL FRUIT SKEWERS (GF) | 57

CHOCOLATE BROWNIE | 82

MINI DONUTS | 82

SA GELISTA ICE CREAM TUBS (GF)(VEA) | 97

PETIT FOURS | 92

ASSORTED MACARON | 97

APPLE CRUMBLE TART (GF) | 82

BTS BABYCAKES (GF)(VEA) | 82

CAKEAGE | 1.5 PP cake cut and served on platters

CAN'T DECIDE? BUILD YOUR OWN PACKAGE

2 hours of service

CHOOSE 6 | 32 PP cocktail or sweet

CHOOSE 8 | 40 PP 6 cocktail or sweet + 2 substantial

CHOOSE 10 | 49 PP 8 cocktail or sweet + 2 substantial

OPTIONAL EXTRAS

4x4m dance floor | 350

stage | 100

LED disco lights | 75

white easel | 50

white mesh frame | 50

flower frame with signage | 50

custom circle sign | 150

*a minimum of 2 weeks notice with final selections must be given for all custom signage and balloons

BALLOONS + GARLANDS

When you want to get *extra* creative with your balloons, who better to talk to than our functions manager? We can provide garlands, bunches, foil balloons, confetti and more – all tailored specifically for you!





PREFERRED SUPPLIERS

DÉCOR HIRE

MODERN PARTY HIRE

8350 9901 info@modernparty.com.au modernpartyhireadelaide.com.au

THE SOCIAL HOUR HIRE CO.

contact: Erin 0430 223 570 thesocialhourhireco@gmail.com @thesocialhour.co

BALLOON INSTALLATIONS BALLOON JOY

contact: Lynsey 0413 344 958 lynsey@balloonjoy.com.au balloonjoy.com.au

PHOTOBOOTHS

HASHTAG INSTAPRINTS

contact: Sandra Senn 0434 447 112 hello@hashtaginstaprints.com.au hashtaginstaprints.com.au

DRINKS PACKAGES

ALL PRICING PER PERSON

GOOD

2 HOURS | 32 3 HOURS | 42 4 HOURS | 52 Willow Point Sparkling White Willow Point Sauvignon Blanc Willow Point Chardonnay Willow Point Moscato Willow Point Rosé Willow Point Shiraz Willow Point Cabernet Merlot Hahn Super Dry Great Northern Super Crisp Coopers Pale Ale Heineken Zero Soft drink Juice

CASH BAR

guests pay as they go for their own drinks

BAR TAB

only pay for what you and your guests consume - select your own drinks from our list we only charge your tab on consumption

*Some beverages subject to room selection

BETTER

2 HOURS | 40 3 HOURS | 50 4 HOURS | 60 Alpha Box & Dice Prosecco Tim Adams Riesling Nepenthe Altitude Pinot Gris Wicks Estate Sauvignon Blanc Mars Needs Moscato The Lane Rosé Woodstock Shiraz Longview Devil's Elbow Cabernet Sauvignon Hahn Super Dry Great Northern Super Crisp Coopers Pale Ale James Squire Orchard Crush Cider Heineken Zero Soft drink Juice

SUBSIDISED

guests pay a reduced price per drink as they order, and the balance is charged to your account. Ask for more details on our subsidised package options.

Not available for Garden Deck functions.

CORKAGE \$20 per bottle

BEST

2 HOURS | 47 3 HOURS | 57 4 HOURS | 67 Sidewood Estate Sparkling Pinot Chardonnay Vickery Watervale Riesling Nepenthe Altitude Pinot Gris Shaw + Smith Sauvignon Blanc Mars Needs Moscato The Lane Rosé Tomich Hill Pinot Noir Sons of Eden Marschall Shiraz Longview Devil's Elbow Cabernet Sauvignon Hahn Super Dry Great Northern Super Crisp **Coopers Pale Ale** Furphy Stone & Wood James Squire Orchard Crush Cider Heineken Zero Soft drink Juice

ADD TO ANY PACKAGE

SIGNATURE COCKTAIL | 18 Espresso Martini or Aperol Spritz. Served continuously over a 2 hour period.

BREAKFAST

PRE SELECT 4 ITEMS | 30 PP to be served with toasted sourdough minimum 20 people

HAHNDORF BACON (GF)

PORK CHIPOLATA (GF)

POACHED EGGS (V)(GF)

HASH BROWN (V)

ROAST TOMATO (VE)(GF)

SMASHED AVOCADO (VE)(GF)

MUSHROOM (VE)(GF)

OPTIONAL EXTRAS

MIMOSAS | 15 two hours of service

ESPRESSO COFFEES | 6 two hours of service

(V) vegetarian, (VE) vegan, (GF) gluten free,
(GFA) gluten free available, (VEA) vegan available
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BRUNCH

SHARED BREAKFAST TIERS PERFECT FOR THOSE HIGH BRUNCH FEELS | 39 PP

TOP TIER

MARION FRUIT PLATTER (VE)(GF)

SECOND & THIRD TIER choose 4 of any of the following

ESPRESSO FRENCH TOAST (V) fig yoghurt, double cream, roasted macadamia nut brittle

STUFFED MUSHROOM (VE)(GFA) swiss brown mushroom, garlic, thyme, roasted onion and pine nut filling, roasted tomato, rocket

BACON & EGG SLIDERS bacon, eggs, tomato relish

SMOKED SALMON & DILL BLINI dill, sour cream

SMASHED AVO & EGG (V)(GFA) whipped ricotta, avocado, chives, lime dressing, toasted sourdough

CROISSANT

sweet - icing sugar (V) or savoury - ham, cheese, tomato

TOASTED GRANOLA JAR (V) vanilla yoghurt, berry compote

includes orange juice, filtered tea and coffee



ACCOMMODATION

Why not stay where you play?

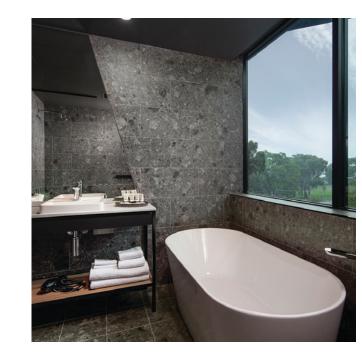
The Marion Hotel is the proud host of 62 truly elegant rooms. Boasting creative flair, the guest rooms have been crafted with tailored furnishings and distinctive fixtures. Our rooms have their own unique personality and are bound to surprise you.

We offer all our valued function guests the best stay rates available. Speak to our Functions Manager for more details and to secure the best pricing.

marionhotel.com.au/stay

ALL ROOMS INCLUDE:

- exceptionally comfortable, custom-made beds
- free high speed Wi-Fi
- \cdot free parking
- tea and coffee making facilities
- smart TV with ability to stream your own content
- \cdot operable windows
- \cdot large working desk
- premium bedding



ROOM TYPES

CLASSIC TWIN ROOM	2 Queen beds
CLASSIC KING ROOM	King bed
CLASSIC FAMILY ROOM	Queen bed + King single bunk
NOOK ROOM	King bed + Soaking tub
TREETOPS ROOM	King bed + Soaking tub



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TERMS AND CONDITIONS

- 1. TENTATIVE BOOKINGS We will hold a tentative booking for a maximum of 7 days.
- 2. CONFIRMATION AND DEPOSIT A confirmation form needs to be completed within 7 days of making the booking, deposit equal to the room hire cost must be made to secure the booking.
- 3. CANCELLATIONS Cancellation of function rooms and/ or accommodation by you must be advised in writing. If the event is cancelled with less than 60 days notice all deposits will be forfeited. For bookings made within the 60 day cancellation period, the deposit is automatically non refundable unless negotiated otherwise.
- PAYMENT Please see below for your payment schedule. DEPOSIT – Within 7 day of making the booking – Equal to amount of room hire.

FINAL PAYMENT – 7 days prior to event – 100% anticipated food, beverages and additional extras requested

DAY OF THE EVENT – Any miscellaneous charges from the day of event (eg bar tab) *An invoice can be generated for payment after the event if approved by the Function Manager and must be paid within 7 days. REFUNDS – Credit card surcharges are non refundable. For payments processed through Stripe a small administration fee will be incurred if payment is required to be refunded.

- 5. MENU SELECTION Food and beverage selection must be confirmed in writing no later than 7 days prior to the event. Menus and drink packages are updated seasonally and are subject to change.
- 6. FINAL NUMBERS We require written notification of final number of expected guests 7 days prior to your event. Charges will be made based on the final number, or the attendance number, whichever is greater.
- 7. SLIPPAGE FEE A decrease in numbers in excess of 20% of the estimated numbers at time of booking with less than 14 days notice to the event will incur a slippage fee.
- 8. DIETARY REQUIREMENTS We require written notification

of all dietary requirements 7 days prior to your event. Any dietary requirements that are not disclosed until the day of the event will be charged in addition to the meals ordered and must be paid for on the day of the event.

- 9. INSURANCE We cannot take responsibility for damage to or loss of items before, during and after an event, and recommend that you arrange appropriate insurance cover.
- 10. DAMAGE Please note, you are financially responsible for damage sustained to hotel property and fittings during the event arising out of any acts or omissions of your officers, employees, agents or invitees, attending the event. No attachments are to be used on the walls without prior arrangement with the hotel.
- 11. 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.
- 12. SECURITY Arrangement for security can be made upon request and will be required for events over a certain number of people. An additional charge will apply.
- 13. ACCOMMODATION Subject to availability, function rates will be offered in conjunction with your event.
- 14. PARKING Is free, please note that all parking is subject to availability.
- 15. EXTERNAL CATERING No food or beverage may be brought onto the hotel premises for consumption during the event unless it has been approved by management prior to the date.
- 16. ENTERTAINMENT All external entertainment providers are required to sign the hotels in house entertainment terms and conditions. No powered speakers are permitted in the Secret Garden. The hotel reserved the right to have ultimate volume control for all functions.
- NOISE RESTRICTIONS We need to be courteous to our neighbours. In The Secret Garden music must finish by 10pm and close by midnight. Amplified live music is not permitted.

- 18. FUNCTION ROOMS We reserve the right to re-allocate function rooms due to circumstances beyond our control or if the final numbers increase or decrease significantly from those advised at the time of reservation. We will discuss any changes with you when the decision is made.
- **19.** EXHIBITIONS Exhibition companies and exhibitors are responsible for transport, set up and dismantling of their own equipment in accordance with health and safety codes.
- 20. 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.
- 21. CLEANING General and normal cleaning is included in the cost of the room hire. Additional charges will apply in instances where an event has created cleaning requirements which are considered to be over and above normal cleaning. Use of table scatters or confetti cannons will incur additional charges.
- 22. 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.
- 23. ADDITIONAL SERVICES We will be pleased to arrange a variety of additional services upon request, such as entertainment, technical equipment, etc. A charge may be incurred for some services. If the event is cancelled, any charges for additional services may not be refunded.
- 24. WET WEATHER The Secret Garden and Garden Deck are outdoor spaces and can be effected by extreme weather. Should this impact your function an alternative space will be offered. Refunds will not be offered for cancellations due to weather inside our cancellation policy.
- **25.** FUNCTION ROOM ACCESS Please note that guaranteed access is 1 hour prior to your function. Early access may be arranged at an additional cost, if required discuss with our function manager.

Sing hallefujah!



Please ask our Functions Manager for more details about our *(amazing)* wedding packages.

Photo by: Two Tell A Tale



A PROUDLY SOUTH AUSTRALIAN, FAMILY-OWNED BUSINESS.

849 Marion Road, Mitchell Park, SA 5043, 8276 8888 functions@marionhotel.com.au marionhotel.com.au f@/marionhotel

