



MARION
HOTEL

Festive Celebrations

CELEBRATE THE SEASON IN STYLE

FESTIVE MENU

MULTIPLES SPACES AVAILABLE

DRINK PACKAGES



EMAIL OUR FUNCTIONS MANAGER JESS
FOR A TAILORED QUOTE

functions@marionhotel.com.au

Festive Feast



MINIMUM 40 PEOPLE | \$130PP*

Celebrate the festive season with everything you need for a memorable Christmas event. Enjoy a festive arrival drink, a delicious three-course alternate drop dinner, a three-hour drinks package, and beautifully styled tables complete with Christmas centrepieces, bon bons, table settings and linen.

Entrée



ALTERNATE DROP

PRAWN COCKTAIL **A** (GFA)

SA King Prawns, avocado mousse, bloody mary sauce, pickled cucumber, rye crumb

BURRATA & POMEGRANATE **(V)**(GFA)

roasted beetroot, candied walnuts, lavosh, orange vinaigrette

Mains

ALTERNATE DROP

ROAST TURKEY **(GF)**

confit potatoes, honey roasted pumpkin, bacon brussels sprouts, gravy, cranberry jus

PAN ROASTED BARRAMUNDI **A** **(GF)**

parsnip purée, braised cabbage, broccolini, brown butter, capers & lemon

Dessert



ALTERNATE DROP

TRADITIONAL CHRISTMAS PUDDING **(V)**

Brandy anglaise, candied orange, vanilla bean ice cream

MINI PAVLOVA **(V)**(GF)

vanilla mascarpone cream, macerated berries, passionfruit, mint

(V) VEGETARIAN, (VE) VEGAN, (GF) GLUTEN FREE, (GFA) GLUTEN FREE AVAILABLE

Please alert wait staff to any allergies. We take these seriously but cannot guarantee meals without traces of allergens. Items marked GF are prepared with gluten free ingredients but may not be suitable for coeliacs. Please speak to staff for more information.

Cocktail Package

MINIMUM 40 PEOPLE | \$100PP*

Celebrate the festive season with a relaxed Christmas cocktail celebration. Enjoy 10 chef-selected canapés served over two hours, paired with a three-hour drinks package, making it the perfect way to gather, celebrate and toast to the year with family, friends or colleagues.



Canapés

10 DISHES | 2 HOUR SERVICE

SMOKED PULLED BRISKET BITE (GF)

beetroot relish, house pickled cucumber, potato cake

MINI BRUSCHETTA (V)(GFA)

roasted capsicum, basil pesto, feta

SMOKED CARROT OLIVE CROSTINI (VE)(GF)

smashed carrot, olive tapenade, crostini,
cream cheese, fried capers

BOURBON BBQ CHICKEN SKEWERS (GF)

smoked honey

SWEET POTATO CROQUETTE (VE)

beetroot hummus, green goddess

TOMATO ARANCINI (V)(GF)

pesto, parmesan, fried basil

SMOKED SALMON BITES (A) (GF)

rosti, whipped lemon ricotta, fried caper

FALAFEL (VE)(GF)

smoked beetroot hummus, lime aioli

CHICKEN KATSU

slaw, kewpie, fries

BEEF BRISKET

slaw, brioche bun, fries



Seafood Country of Origin

Australian

Imported

Mixed

Drinks Package

3 HOUR PACKAGE

SOLARA PROSECCO

WICKS ESTATE SAUVIGNON BLANC

LONGVIEW PINOT GRIGIO

SOMEWHEN GRENACHE ROSE

FIRST DROP MOTHER'S MILK SHIRAZ

LECONFIELD CABERNET SAUVIGNON

NO, NO. NON-ALCOHOLIC ROSE

TAP BEER

HILLS APPLE CIDER



HEINEKEN ZERO

SOFT DRINK

JUICE



*PRICE EXCLUDES ROOM HIRE

Final guest numbers and dietary requirements must be confirmed 12 days prior to the event. Split bills are not permitted. Full Terms & Conditions are outlined in the Function Pack.

15% surcharge applies on public holidays