

FUNCTIONS

CELEBRATE YOUR WAY AT THE MARION



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.

AHA | SA
AWARDS FOR EXCELLENCE

2021, 2022, 2023 & 2024
MEETING & EVENTS VENUE
GENERAL

YOUR GUIDE

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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

- **COCKTAIL** | 130
- **BANQUET** | 80
- **CABARET** | 50
- **BOARDROOM** | 30
- **THEATRE** | 150

| ROOM HIRE	**$370** INC GST

| MINIMUM SPEND

Friday, Saturday, Sunday & Long Weekends	**$3,000**
Nov / Dec	**$4,500**

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.

External speakers are not permitted





GLASSHOUSE

Our Glasshouse function room truly embodies its namesake. It bathes in natural light, accentuating the vibrancy that the space already possesses. The room can also be joined to the Secret Garden outdoor area, a realm of pure magic in its own right (not biased at all). Equipped with a private bar and big screen, 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

- **COCKTAIL** | 110
- **BANQUET** | 60
- **U SHAPE** | 30
- **CABARET** | 50
- **BOARDROOM** | 30
- **THEATRE** | 100

| ROOM HIRE	**$370** INC GST

| MINIMUM SPEND

Friday, Saturday, Sunday & Long Weekends	**$2,500**
Nov / Dec	**$3,500**



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, the Terrace truly caters for all.

| CAPACITY

- **COCKTAIL** | 110
- **BANQUET** | 60
- **U SHAPE** | 30
- **CABARET** | 50
- **BOARDROOM** | 30
- **THEATRE** | 100

| ROOM HIRE	**$310** INC GST

| MINIMUM SPEND

Friday, Saturday, Sunday & Long Weekends	**$2,500**
Nov / Dec	**$3,500**





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

COCKTAIL | 40

BOARDROOM OR PRIVATE DINING | 22

| ROOM HIRE **$250**
INC GST

GARDEN HALF DECK

SEMI-PRIVATE AREAS

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

COCKTAIL | 50

| DEPOSIT **$200**
Redeemable on function platters

| ROOM HIRE **$200**
November / December only **INC GST**

| MINIMUM SPEND
Friday, Saturday, Sunday & Long Weekends **$2,500**



SOMERTON SIDE

SEMI-PRIVATE AREAS

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

COCKTAIL | 70

| DEPOSIT **$200**
Redeemable on function platters

| ROOM HIRE **$200**
November / December only **INC GST**

| MINIMUM SPEND
Friday, Saturday, Sunday & Long Weekends **$2,500**



THE SHED

SEMI-PRIVATE AREAS

Welcome to The Shed, our sports bar and home of TAB. A relaxed, lively venue available to hire for birthdays, work celebrations, end of week catch ups and everything in between.

With indoor and outdoor function spaces that adapt to any weather and any occasion, your guests will be comfortable all year round. Keep the entertainment flowing with Crowd DJ, our digital audio system that lets you queue and play your own song requests, or challenge your guests to a game on the smart darts board or pool table inside. When the weather cools down, gather around the outdoor fireplace.

Our Functions Manager can help you choose the right space to reserve for your group. Get in touch today to book The Shed.

| CAPACITY

COCKTAIL | 50 - 100

| DEPOSIT **$200**

Redeemable on function platters

Minimum spend applies



ROOM COMBINATIONS

SECRET GARDEN + GLASSHOUSE

| CAPACITY

COCKTAIL | 250

BANQUET | 150

BANQUET & DANCE FLOOR | 120

ROOM HIRE	$690 INC GST
MINIMUM SPEND	$6,000

SECRET GARDEN + GLASSHOUSE + TERRACE

| CAPACITY

COCKTAIL | 390

BANQUET | 220

BANQUET & DANCE FLOOR | 170

ROOM HIRE	$920 INC GST
MINIMUM SPEND	$7,000

GLASSHOUSE + TERRACE

| CAPACITY

COCKTAIL | 220

BANQUET | 140

THEATRE | 200

ROOM HIRE	$610 INC GST
MINIMUM SPEND	$4,500

SECRET GARDEN + GLASSHOUSE + TERRACE + DINING ROOM

| CAPACITY

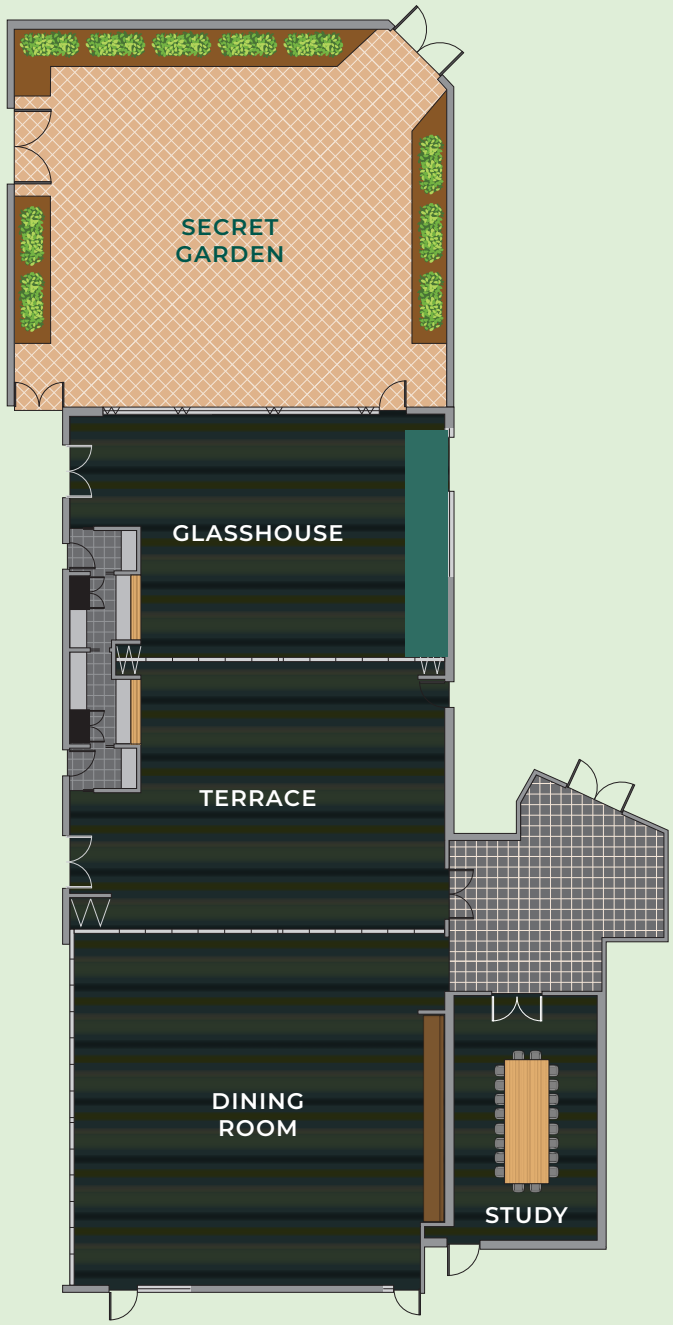
COCKTAIL | 500

BANQUET | 300

BANQUET & DANCE FLOOR | 240

ROOM HIRE	$1,850 INC GST
MINIMUM SPEND	$25,000

Subject to availability





SET MENU

| 2 ENTRÉE, 2 MAIN
alternate drop | 62pp
guest choice | 72pp

| 1 ENTRÉE, 2 MAIN, 1 DESSERT
alternate drop | 70pp
guest choice | 80pp

| 2 ENTRÉE, 2 MAIN, 2 DESSERT
alternate drop | 80pp
guest choice | 90pp

Minimum 30 people for set menus

Functions over 80 people require alternate drop

All set menus include warm bread rolls with butter

SOMETHING EXTRA
arrival canapes (choice of 3) $15pp
shared grazing plates $15pp

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

Seafood Country of Origin
Australian | Imported | Mixed

15% surcharge applies on public holidays

ENTRÉE

PROSCIUTTO DI PARMA (GF)
goats curd, compressed watermelon, fig jam

SMOKED CHICKEN BREAST (GF)
romesco, chorizo crumb

AUSTRALIAN POACHED PRAWNS A (GF)
cucumber, dill labneh, orange segments, yuzu vinaigrette

BURRATA TART (V)(GF)
wild rocket, pickled shallot, balsamic vinegar

TOMATO ARANCINI (V)(GFA)
sugo, whipped parmesan cream, pangratatto

MAIN

CHARGRILLED EYE FILLET (GF)
hasselback potatoes, sweet potato purée, baby carrot, red wine jus

ROASTED PORK LOIN (GF)
burnt apple purée, braised cabbage, bacon & sage jus

HONEY SOY GLAZED DUCK BREAST (GF)
butternut purée & roasted shallots, star anise & ginger jus

HARISSA ROASTED LAMB RUMP (GF)
cauliflower purée, fondant shallots, honey roasted heirloom carrots, rosemary jus

LEMON ROASTED CHICKEN BREAST (GF)
corn purée, grilled leek, crushed potatoes, Maggi Beer vino cotto

HERB CRUSTED TASMANIAN SALMON A (GF)
braised fennel, baby bok choy, jasmine rice, bonito beurre blanc

WHOLE ROASTED PORTOBELLO MUSHROOMS (VE)
caponata, baby herbs, basil oil vegan

DESSERT

CHOCOLATE LAVA CAKE (V)
raspberry gel, vanilla crème fraiche, freeze dried raspberries

BLUEBERRY CHEESECAKE (V)(GF)
pistachio crumb, Chantilly cream

TIRAMISU (V)
coffee cream, caramelised almond

PAVLOVA (V)(GF)
lemon curd, strawberries, passionfruit, vanilla bean mascarpone, rose & lime syrup

CAKEAGE $3PP
served with whipped cream and raspberry coulis

SIDES

GARDEN SALAD (VE)(GF) $4PP

SAUTEED GREENS (VE)(GF) $6PP

ROAST POTATOES (VE)(GF) $6PP

SHARED MENU

MINIMUM 15 PEOPLE

| 2 COURSE | 65PP

| 3 COURSE | 75PP

Served family style to share

ENTRÉE

assorted SA cheese, salami, leg ham, chorizo, dip, arancini, crusty bread, antipasto vegetables (GFA)

MAINS

reverse seared sirloin, red wine jus (GF)

chargrilled lemon & herb chicken breast, salsa verde (GF)

SIDES

roasted potatoes, rosemary salt (VE)(GF)

sauteed broccolini, olive oil (VE)(GF)

panzanella salad, crusty bread, oak lettuce, cherry tomatoes, cucumber, basil, balsamic glaze (GFA)(VE)

DESSERT

petit fours (V)

assorted macarons (V)(GF)

assorted stuffed donuts (V)

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

15% surcharge applies on public holidays





ADD A DESSERT TABLE FOR $22PP

MINGLES MENU

BUILD YOUR OWN

2 HOURS OF SERVICE

MINIMUM 15 PEOPLE

| CHOOSE 6 | 36PP
cocktail or sweet

| CHOOSE 8 | 43PP
6 cocktail or sweet + 2 substantial

| CHOOSE 10 | 50PP
8 cocktail or sweet + 2 substantial



COCKTAIL PLATTERS

20PCS PER PLATTER

GRAZING PLATTER (GFA) — 105
cured meats, assorted cheeses, dip, crackers, olives, dried fruit, nuts, grissini bread

SMOKED PULLED BRISKET BITE — 95
beetroot relish, house pickled cucumber, potato cake

VARIETY OF PIZZA (GF+$10) — 95
chef's selection of toppings

NATURAL OYSTERS (A) (GF) — 100
lemon (KILPATRICK+$10)

THAI STYLE GRILLED PORK SKEWERS (GF) — 100
coriander lime

MINI BRUSCHETTA (V)(GF) — 65
roasted capsicum, basil pesto, feta

SMOKED CARROT OLIVE TAPENADE CROSTINI (VE)(GF) — 75
cream cheese, fried capers

BOURBON BBQ CHICKEN SKEWERS (GF) — 95
smoked honey

CHEESEBURGER SLIDERS (GF+$20) — 110
tomato chutney, burger relish, cheese

SWEET POTATO CROQUETTE (VE)(GF) — 70
beetroot hommus, green goddess dressing

TOMATO ARANCINI (V)(GF) — 75
pesto, parmesan, fried basil

PANKO PRAWNS (I) — 100
tonkatsu sauce

ROAST BEEF PUFFS — 100
gruyere cheese

SMOKED DUCK CROSTINI (GF) — 90
orange jam, brie, hazelnut

SMOKED SALMON BITES (GF) — 95
rosti, whipped lemon ricotta, fried caper

VEGAN PAKORA (VE)(GF) — 75
tomato relish

FALAFEL (VE)(GF) — 70
smoked beetroot hommus, lime aioli

CHEESEBURGER SPRING ROLLS — 95
cheese sauce

WEDGES (V) — 60
sweet chilli, sour cream

SUBSTANTIAL CANAPES

SOMETHING SAVOURY

BEST OF YUM CHA 120
fried chicken mushroom dumpling, beef shaomai, vegetable spring roll, sweet chilli

CHICKEN KATSU 130
slaw, fries, kewpie

BEEF BRISKET 135
slaw, brioche bun, fries

BUTTERMILK FRIED CHICKEN 125
fries, southern aioli

STIR-FRIED NOODLES 105
seasonal veg, egg

KUNG PAO CHICKEN 145
pickled veg, jasmine rice

SALT AND PEPPER SQUID A (GF) 145
herb salad, tartare

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

Seafood Country of Origin
Australian Imported Mixed

15% surcharge applies on public holidays

SOMETHING SWEET

SEASONAL FRUIT SKEWERS (VE)(GF) 60

CHOCOLATE BROWNIE 85

WAFFLE BITES (V) 90
Biscoff, kitkat, dulce de leche

PETIT FOURS (V) 100

MINI DONUTS (V) 85

SA GELISTA ICE CREAM TUBS (GF) 120

PETITE ORANGE AND ALMOND CAKE (V)(GF) 95

CRÈME PATISSERIE TART (V)(GF) 95
seasonal fruit

BRIOCHE FRENCH TOAST (V) 70
salted caramel, vanilla mascarpone, brandy raisins

SOMETHING EXTRA

| DESSERT TABLE $22PP SELECT 4 ITEMS

MINIMUM 20 PEOPLE

BUTTERSCOTCH MOUSSE CUPS (GF)(V)

CHOCOLATE BROWNIE BITES (V)

MINI TIRAMISU CUPS (V)

MINI CANNOLI (V)

MIXED MACARONS (V)(GF)

CHOCOLATE DIPPED STRAWBERRIES (V)(GF)

MINI LEMON TARTS (V)

STUFFED DONUTS (V)

BEFORE YOU BOOK

| CAKE CUT AND SERVE ON PLATTERS $1.5PP

Functions with bar service require a minimum food spend of $25 per person. This forms part of the overall minimum spend





CANTEEEN

| MEXICAN CANTINA $50PP

STARTER

SMOKED ELOTE (V)(GF)
charred corn, jalapeño-lime crema, chipotle feta, smoked paprika lime dust, coriander

WILD MUSHROOM TOSTADA (VE)(GF)
mojo de ajo mushrooms, charred corn salsa, avocado crema, pickled onion, toasted pepitas

MAINS

ADOBO BEEF TACO (GF)
adobo-braised beef cheek, roasted tomato salsa, pickled cabbage, onion, coriander

CHICKEN TINGA STREET BOWL (GF)
smoky tomato chicken, Mexican red rice, black beans, charred corn, mango jalapeño salsa, avocado, tortilla crumble

CARNITAS LOADED FRIES
chilli-lime dusted fries, slow-roasted pork carnitas, chipotle queso, roasted corn salsa, guacamole & pickled jalapeño

LOADED CANTINA NACHOS (V)(GF)
corn totopos, chipotle queso, slow cooked black beans, roasted corn salsa, guacamole, jalapeño-lime crema

DESSERT

ADD ON | $10PP

MEXICAN CHOCOLATE POT DE CRÈME (VE)(GF)
dark chocolate, cinnamon, toasted almond, chilli sugar

CHURRO BITES (V)
cinnamon sugar, dulce de leche, chocolate sauce



DRINK PACKAGES

GOOD

2 HOURS || 35PP
3 HOURS || 44PP
4 HOURS || 55PP

Willow Point Cabernet Merlot
Willow Point Chardonnay
Willow Point Moscato
Willow Point Rosé
Willow Point Sauvignon Blanc
Willow Point Shiraz
Willow Point Sparkling White
Tap Beer
Hills Apple Cider
Heineken Zero
Soft Drink
Juice

BETTER

2 HOURS || 45PP
3 HOURS || 55PP
4 HOURS || 65PP

Solara Prosecco VE
Wicks Estate Sauvignon Blanc VE
Longview Pinot Grigio VE
Golding Exchange Chardonnay
Somewhen Grenache Rosé VE
First Drop Mothers Milk Shiraz VE
Leconfield Cabernet Sauvignon
Barossa Wine Cartel Non Alcoholic Rosé
Tap Beer
Hills Apple Sider
Heineken Zero
Soft Drink
Juice

BEST

2 HOURS || 52PP
3 HOURS || 62PP
4 HOURS || 72PP

Pike and Joyce Sparkling
Shaw and Smith Sauvignon Blanc
Paxton Queen of the Hive Pinot Grigio VE O
Golding Exchange Chardonnay
Seppeltsfield Riesling
Bird in Hand Pinot Rosé VE
Tomich Woodside Vineyard Pinot Noir VE
Oliver's Taranga Shiraz VE
Sons of Eden Kennedy Grenache Shiraz Mourvèdre
Barossa Wine Cartel Non Alcoholic Rosé
Tap Beer
Hills Apple Cider
Heineken Zero
Soft Drink
Juice

VE **VEGAN** O **ORGANIC** B **BIODYNAMIC**

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

SUBSIDISED | guests pay a reduced price per drink as they order, and the remaining balance is charged to your account. Not available for Garden Deck functions.

CORKAGE | $20 per bottle

15% surcharge applies on public holidays


Sparkling
BRED IN ÄLVSJÖ
2020
Jim Beam
Maker's Mark


MARION
HOTEL

BREAKFAST

PLATED BREAKFAST

MINIMUM 20 PEOPLE

| PRE SELECT 4 ITEMS | 32PP
to be served with toasted sourdough

HAHNDORF BACON (GF)

PORK CHIPOLATA (GF)

POACHED OR SCRAMBLED EGGS (V)(GF)

HASH BROWN (V)

ROASTED TOMATO (VE)(GF)

SMASHED AVOCADO (VE)(GF)

SAUTEED MUSHROOM (VE)(GF)

ADD ON
seasonal fruit & assorted muffin platters
per table $8.5pp

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

Seafood Country of Origin
Australian Imported Mixed

15% surcharge applies on public holidays

BRUNCH

SHARED BREAKFAST TIERS

MINIMUM 20 PEOPLE

| INCLUDES ORANGE JUICE, FILTERED COFFEE AND TEA | 40PP

| TOP TIER
fruit platter

| SECOND AND THIRD TIER
choose 4 of the following

SPICED APPLE FRENCH TOAST (V)
spiced apple compote, caramel

VEGAN STUFFED TOMATO (VE)(GF)
quinoa, pepitas, caponata, sunflower seeds, rocket

SMOKED SALMON CROSTINI A
cream cheese, dill, capers

BACON AND EGG SLIDER
tomato relish, cheese

SMASHED AVOCADO AND EGG (V)
toasted sourdough, whipped ricotta, bagel seasoning

MINI HAM, CHEESE, TOMATO CROISSANT

ASSORTED DANISHES (V)

TOASTED GRANOLA JAR (V)
apple & cranberry granola, vanilla yogurt, rasin



CORPORATE CATERING

FULL DAY CONFERENCE PACKAGE

MINIMUM 10 PEOPLE

| FULL DAY 60PP
all day freshly brewed coffee & tea

MORNING TEA
choose 2 items

LUNCH
choose two sandwiches & wraps
choose one salad
choose one hot dish
includes seasonal fruit
includes soft drink jugs

AFTERNOON TEA
choose 2 items

MORNING AND AFTERNOON TEA

MINIMUM 20 PEOPLE

1 ITEM | 8PP OR 2 ITEMS | 12PP

| SAVOURY
vili's golden cocktail pastries, tomato sauce (GFA)
bacon & egg sliders, toasted brioche, tomato relish
house-made hommus with crudites (VE)(GF)
assorted quiches (GFA)(V)
spinach & feta pastizzi, tomato relish (V)
vegetable spring rolls, sweet chilli sauce (VE)
mini ham, tomato & cheese croissant
beef polpette, parmesan, fried basil (GF)

| SWEET
assorted petit muffins (V)
caramel slice (V)(GF)
house made baked cookies (chef selection) (V)
danish pastries (V)
banana bread with maple butter (V)
freshly baked scones with Beerenberg jam & chantilly cream (V)
loaded chocolate waffle bites, kitkat drizzle (V)
mango and coconut chia pudding (VE)(GF)
seasonal fruit platter (VE)(GF)

REFRESHMENTS

BREWED COFFEE & TEA
half day | 6pp
full day | 10pp

SELF SERVE ESPRESSO COFFEE & T2 TEA
half day | 8pp
full day | 12pp



LUNCH PACKAGES

OPTION 1 | 26PP

6 PEOPLE MINIMUM

choose two from sandwiches & wraps

choose one salad

soft drink jugs

OPTION 2 | 34PP

10 PEOPLE MINIMUM

choose two from sandwiches & wraps

chef's selection of pizzas

choose one salad

choose one sweet or savoury item

soft drink jugs

OPTION 3 | 39PP

10 PEOPLE MINIMUM

warm sourdough rolls

choose two hot dishes

choose two salads

choose one sweet or savoury item

soft drink jugs

+ HOT CHIPS | 5

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

Seafood Country of Origin

Australian | Imported | Mixed

15% surcharge applies on public holidays

| SANDWICHES AND WRAPS

roasted chicken, maggie beer fig vincotto, pickled fennel, rocket & whipped ricotta, tortilla wrap

lamb yiros, pickled cucumber, cheese, sweet pickled mustard on lepinja flatbread

warm pastrami, tangy dressing, swiss cheese, sauerkraut on light rye

salami, tomato relish, cheese, slaw on sourdough

mediterranean vegetables, tzatziki, olive tapenade on grilled focaccia (V)

| SALADS

Caesar salad, cos lettuce, parmesan, bacon, croutons, Caesar dressing

crispy noodle salad, fried vermicelli noodle, capsicum, onion, cucumber, coriander lime dressing (VE)(GF)

semi sun-dried tomato pasta salad, cucumber, feta (V)

quinoa, edamame, corn salad (VE)(GF)

broccoli, cauliflower, capsicum, olives, feta salad (V)

ADD ROAST CHICKEN | 5PP

ADD SMOKED SALMON (A) | 5PP

| HOT DISHES

slow braised beef cheek, roasted garlic mash, seasonal vegetables, hearty winter jus (GF)

malaysian chicken coconut curry, jasmine rice (GF)

harissa roasted lamb leg, minted yoghurt, cucumber salad, saffron rice (GF)

buttermilk fried chicken bowl, slaw, house fries

stir-fried udon noodles, trio capsicum, soy (VE)



CUSTOM SIGNAGE

Our fully customisable function signs are the perfect backdrop to take photos with friends and family on your special night.

Choose from four font options, and a large number of colour combinations to customise the sign to fit your style, or even to match your outfit on the night.

| OPTION 1: FREE

Choose from our selection of generic options to add a personal touch to your event.

Please note: We have a very limited selection of generic designs and colour options available. Options are subject to availability and cannot be customised to suit specific themes or colour schemes.

| OPTION 2: $150 PER CUSTOM SIGN

Single-sided 760x760mm foam board circle sign with fully customisable text (maximum of 35 characters). Plus, you can take it home with you at the end of the event.

Please note: We require your custom designed sign to be confirmed no later than seven (7) days prior to the event to allow time for printing and delivery.

Ask our Functions Manager for a custom signage flyer to take a full look at the options we have available.









OPTIONAL EXTRAS

| AUDIO VISUAL

Marion Hotel offers a full range of audio visual options across our function spaces to support your event. Our facilities include TVs and portable TVs, projectors in two rooms, a handheld microphone, a lectern with lectern mic, in house speakers and connections for audio to
all devices.

From PowerPoint presentations to photo slideshows, our screens are perfect for sharing important information, special moments or a few favourite memories with your guests. Meanwhile our microphones and speaker system ensure every speech, toast or announcement is heard clearly throughout
the room.

| CORPORATE INCLUSIONS

PENS

NOTE PADS

MINTS

WHITEBOARDS

FLIP CHARTS

POINTER

Talk to our Functions Manager to add corporate essentials to your next function.

| ADD ONS

4X4M DANCE FLOOR	**350**
STAGE	**100**
BOSE VIDEO CONFERENCING VIDEOBAR	**50**

| DECORATIONS

LED DISCO LIGHTS	**75**
WHITE EASEL	**50**

WHITE RIPPLE PLINTH

Small (60cm)	15
Medium (75cm)	25
Large (90cm)	35
Set of 3	50

WHITE MESH FRAME	**50**
BLACK FRAME WITH SIGNAGE	**50**

WHITE AMERICANA CHAIRS

Speak with our function manager for pricing





WEDDING

We do weddings! Whether it's an elopement, micro-wedding or a grand celebration, the Marion Hotel offers the perfect setting for both your ceremony and reception.

Extensive food & drink packages, stunning backdrops, premium service and modern accommodation are just the beginning of what we offer to make your special day unforgettable.

CEREMONY PACKAGE | $650

- 32 Americana chairs
- signing table
- use of the PA system
- microphone
- filtered water station
- table linen

WEDDING NIGHT | $450

accommodation for the newlyweds

- treetop room
- room service breakfast for 2
- bottle of chilled sparkling
- spa pack
- turndown and concierge service
- midnight snacks and recovery pack
- late check-out at 12pm

Please ask our Functions Manager for more details.



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
- free parking
- tea and coffee making facilities
- smart TV with ability to stream your own content
- operable windows
- 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

TERMS & CONDITIONS

TENTATIVE BOOKINGS
We will hold a tentative booking for a maximum of 7 days.

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.

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.

MENU SELECTION
Food and beverage selection must be confirmed in writing no later than 12 days prior to the event. Menu and drink package inclusions and pricing are updated seasonally and subject to change.

FINAL NUMBERS
We require written notification of final number of expected guests 12 days prior to your event. Charges will be made based on the final number, or the attendance number, whichever is greater.

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.

DIETARY REQUIREMENTS
We require written notification of all dietary requirements 12 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.

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.

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.

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.

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.

ACCOMMODATION
Subject to availability, function rates will be offered in conjunction with your event.

PARKING
Is free, please note that all parking is subject to availability.

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.

ENTERTAINMENT
All external entertainment providers are required to sign the hotels in house entertainment terms and conditions. No powered speakers are permitted in any function spaces. The hotel reserves 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.

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.

EXHIBITIONS
Exhibition companies and exhibitors are responsible for transport, set up and dismantling of their own equipment in accordance with health and safety codes.

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.

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.

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.

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.

WET WEATHER
The Secret Garden and Garden Deck are outdoor spaces and can be affected by 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.

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.

MINIMUM SPEND REQUIREMENTS
Functions with bar service require a minimum food spend of $25 per person. This forms part of the overall minimum spend The agreed minimum spend applies regardless of the final guest numbers, room hire or food and beverage purchases. Should the minimum spend not be met on the day of the event, the outstanding balance will be charged to the client.

RIGHT TO REFUSE BOOKINGS
The venue reserves the right to refuse any booking or event that is not considered suitable for the venue, including event that pose a risk to the venue, staff, guests or reputation



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