

THE MARRYATVILLE

SPRING / SUMMER 2026

EVENTS PACK

CELEBRATIONS | BIRTHDAYS | ENGAGEMENTS

WEDDINGS | PRESENTATIONS | MEETINGS

EVENT LAUNCHES | CONFERENCES

ENQUIRE TODAY

events@marryatvillehotel.com.au



WELCOME TO THE MARRYATVILLE HOTEL

In the heart of metropolitan Adelaide, The Marryatville Hotel has two dedicated function rooms upstairs, private, light-filled and entirely yours for the occasion.

Both open onto the balcony and sit alongside the upstairs bar, with lift and staircase access for every guest. In winter, the Marryat Room's open fireplace does a lot of the atmosphere for you.

Combine the two rooms and the space grows to hold up to 100 seated guests or 250 cocktail style, making The Marryatville as suited to a milestone birthday as it is to a conference or wedding.

Our kitchen ranges from canapés and generous share tables through to the Signature Experience, a plated degustation for events worth lingering over. Beverage packages, bar tabs and a welcome spritz on arrival can all be arranged to suit.

Behind it all is a team who do this every week. From your first enquiry to last drinks, our events staff handle the planning, the timings and the details in between, so on the day you can simply be a guest at your own event.

Discover our spaces, capacities and food + drink options in the pages that follow. For any questions, our events team is only ever an email or phone call away. We look forward to working with you.

KENSINGTON ROOM

Located on the first floor of the hotel and accessible via both elevator and staircase, The Kensington Room is a light-filled and spacious setting ideal for private events.

The room opens onto a generous section of the balcony and provides convenient access to the upstairs bar and amenities, creating a seamless and comfortable experience for your guests.

Comprehensive audio-visual facilities include:

- Full AV capability
- Data projector
- Large 4m x 4m projection screen
- Free secured guest Wi-Fi
- Cordless microphone
- Built in speakers (connect your own device or use our house music)

The Kensington Room offers a versatile, elegant space to bring family and friends together.

Capacity: 50 guests sit down | 100 cocktail

Room hire: $250 for 4 hours

Included features:

- Filtered still + sparkling water
- White linen tablecloths + napkins
- Food + beverage menus

Extended hire available on request.
Minimum spend + food package apply.
All beverages must be pre-arranged.
Full catering payment required in advance.





MARRYAT ROOM

The Marryat Room features a modern and versatile design, with large windows that create a light-filled and inviting space. Located upstairs and accessible via both elevator and staircase, the room also includes a charming open fireplace, adding warmth and character to your event.

Guests have access to a generous section of the balcony, a bar and comprehensive audio-visual facilities:

- Smart TV
- Free secured guest Wi-Fi
- Cordless microphone
- Built in speakers (connect your own device or use our house music)

Spacious and bright, The Marryat Room offers a warm, private setting to gather with family and friends.

Capacity: 40 guests sit down | 80 cocktail

Room hire: $250 for 4 hours

Extended hire available upon request.

MARRYAT + KENSINGTON ROOM

Need a larger space? The Marryat and Kensington Rooms can be combined to comfortably accommodate bigger numbers.

Capacity: 50 - 100 guests sit down | 100 - 250 cocktail

Room hire: $400 for 4 hours

Included features:
Filtered still + sparkling water
White linen tablecloths + napkins
Food + beverage menus

Extended hire available on request.
Minimum spend + food package apply.
All beverages must be pre-arranged.
Full catering payment required in advance.



CANAPÉ MENU

ANY 5 FOR $40PP | $6PP FOR EACH ADDITIONAL

kingfish crudo, chorizo, olive, squid ink crisp [a, gf, df]

louisiana fried chicken bites, ranch

cocktail beef + pepper pies, smoky bourbon BBQ sauce

thai chicken sausage rolls, sweet chilli sauce

saffron, pea + fontal arancini, smoky tomato aioli, basil [v]

slow roasted pork belly skewers, pickled apple, sticky maple glaze [gf, df]

hoisin duck spring rolls, hot + sour sauce [df]

vegetable spring rolls, soy + sesame sauce [gf, vg]

seeded mustard rare beef, charcoal sourdough croute, horseradish cream [gfo]

sweet potato croquette, harissa aioli, salsa verde [gf, vg]

BBQ grilled prawns, lemon mayo, chilli crumb [gf, df, i]

fried pork + chive dumplings, kewpie mayo, ponzu [df]

sumac popcorn mushrooms, tahini + lemon mayo, mojo verde [gf, vg]

crispy cod taco, wombok slaw, wasabi kewpie, pickled spanish onion [df, a]

lemon pepper grilled chicken slider, lettuce, avocado + tomato salsa, sriracha mayo

american cheeseburger slider, pickles, mustard, ketchup, cheese

SWEET CANAPES

lemon meringue tart [gf, v]

chocolate ganache waffle cone [v]

cherry + coconut friands [gf, v]

v - vegetarian | vo - vegetarian option | vg - vegan | df - dairy free | dfo - dairy free option | gf - gluten free | gfo - gluten free option | a - Australian seafood | m - seafood of mixed origin | i - imported seafood







THE SHARE TABLE | $40PP

a vibrant selection of gourmet small bites designed for sharing. perfect for socialising, this abundant spread caters to both casual gatherings and more formal events.

HOT SECTION:

pulled beef sliders, red cabbage slaw, harissa mayo, pickled red onion

grilled chicken Caesar sliders, Barossa bacon, cos, Caesar sauce, parmesan

mini lamb kofta skewers, tzatziki [gf]

chicken souvlaki skewers, lemon + oregano mayo [gf]

spinach + fetta parcels [v]

seasonal vegetarian arancini [v]

COLD SECTION:

prosciutto

sopressa salami

manchego [v]

marinated fetta, herbs + olive oil [gf, v]

hummus [gf, vg]

baba ghanoush [gf, vg]

tzatziki [gf, v]

grilled zucchini + eggplant [gf, vg]

mixed olives [gf, vg]

zesty cherry tomatoes + cucumber tabbouleh [gf, vg]

warm flatbread + focaccia [v]

grissini [v]

quince paste [gf, v]

seasonal grapes [gf, vg]

SIGNATURE EXPERIENCE | $120PP

A modern degustation celebrating bold flavours and elevated technique, moving from bright coastal notes to rich, slow-roasted depth and polished sweetness.
Ideal for those looking to indulge in a carefully considered and intimate culinary experience.

AMUSE-BOUCHE

pickled mussel, gazpacho, cucumber [a]

BREAD

charcoal sourdough, truffle butter [v]

FIRST COURSE

seared tuna carpaccio, fennel, samphire + red amaranth, chilli, lime + caper dressing [a]

PALATE CLEANSER

pear + limoncello granita [gf, v]

SECOND COURSE

fennel spiced lamb ribs, goats curd tzatziki, charred lemon [gf]

THIRD COURSE

whole slow roasted eye fillet, beetroot + horseradish soubise, kalette, pancetta + herb pangrattato, red wine jus [gf]

FINAL COURSE

pistachio truffle, bavarian cheesecake, passionfruit + cream roulade [v]





SIT DOWN MENU

THE ALTERNATE DROP

your selection of: 2 entrées | 2 mains | 2 desserts
2 courses $65pp | 3 courses $80pp

THE SELECTION

FOR GROUPS OF 10 - 30PAX
your selection of: 1 entrée | 2 mains (choice) | 1 dessert
2 courses $70pp | 3 courses $85pp

THE CHOICE

FOR GROUPS OF 30 OR MORE
your selection of: 2 entrées | 3 mains | 2 desserts
2 courses $75pp | 3 courses $90pp

ALL SIT DOWN PACKAGES INCLUDE

bread + butter [gfo, dfo, v]
crispy fried kipflers, paprika salt, confit garlic mayo [gf, v]
charred broccolini, tahini + lemon sauce, smoked almonds, salsa verde [gf, df, vg]



ENTRÉE

grilled chicken souvlaki skewers, hummus, tomato olive salsa, fetta dressing [gf]

king prawn salad, mango + wombok slaw, lime aioli, chilli pangrattato [3, a, gf]

za'atar spiced halloumi fries, harissa mayo, pomegranate + herb salad, lime [gf, v]

rare beef carpaccio, tomato + olive mayo, pine nuts, Grana Padano, polenta crisp [gf]

saffron, pea + fontal arancini, smoky tomato aioli, basil [v]

smoky paprika crispy baby squid, corn, tomato + lime salsa, romesco aioli [a]

MAIN

pan fried daintree barramundi tomato herb freekeh, chargrilled ruby red grapefruit, avocado crema, pomegranate molasses [gf, a]

200gm grain fed eye fillet, sweet potato soubise, shallot spinach + fetta tarte tatin, red wine jus [gfo]

spring gnocchi, peas, asparagus, spinach, cherry tomato, dill cream, gremolata crust [gf, v, vgo]

pan fried chicken roulade, sudried tomato + goats curd, corn velouté, charred asparagus [gf]

slow roasted pork belly, white bean purée, pickled zucchini + peas, cherry glaze [gf]

pistachio + herb crusted lamb backstrap, warm pearl couscous + blistered tomato salad, minted yoghurt

DESSERT

chocolate délice peanut praline, mango sorbet [gf, v]

strawberry panna cotta, elderflower syrup, meringue crisp [gf, v]

vegan cinnamon churro, chocolate sauce, coulis [vg]

summer berry tiramisu, amaretto, strawberry coulis [v]

LOOKING FOR A LITTLE EXTRA?

add a share platter or round of canapés to your sit down package

$6pp per canapé choice, options on page 6
share platters are on page 13

add on only to a sit down package

THE FAMIGLIA FEAST | $45PP

enjoy a communal feast with a shared starter, delicious sides, and your choice of three hearty mains.
Perfect for gathering friends and family around the table.

SHARED STARTER

toasted focaccia, whipped ricotta, house spiced nuts, mixed olives, cornichons [v]

SHARED MAINS

PLEASE CHOOSE THREE

chimichurri slow roasted sirloin, truss cherry tomato, jus [gf]

paprika roasted chicken, tomato, chorizo + capsicum, garlic aioli [gf]

roasted porchetta, butter beans + almonds, spiced pickled fennel [gf]

Lebanese spiced barramundi, tahini sauce, pine nuts, chilli, coriander [gf]

spring vegetable gnocchi, peas, asparagus, cherry tomato, dill cream, gremolata crumb [gf, v, vgo]

SHARED SIDES

truffle parmesan fries [gf, v]

charred broccolini, tahini + lemon sauce, smoked almonds, salsa verde [gf, df, vg]

ADD DESSERT | $10PP

summer berry tiramisu, amaretto, strawberry coulis [v]





THE CLASSICS | $45PP

A shared starter with your selection of three mains from the below list for your guests to choose from on the day, served individually.

For groups of 25 or more

SHARED STARTER

whipped ricotta, hot honey, roasted walnuts, rosemary + lemon oil, charred Turkish bread [v]

MAINS

PLEASE CHOOSE THREE

chicken schnitzel, chips, classic salad, choice of gravy:
plain gravy/ pepper/ mushroom

slow braised beef cheek, crispy garlic potatoes, roast carrots, pumpkin, broccolini, horseradish relish, gravy [gf]

eggplant parmigiana fior di latte, tomato sugo, basil pistou, parmesan, chips, classic salad [gf, v, vgo]

lemon pepper grilled blue grenadier fish, panzanella salad, kipfler potatoes, lemon vinaigrette [gfo, a]

grilled lamb backstrap salad, balsamic, chickpeas, sundried tomato, cucumber, olive, pomegranate, spanish onion, pine nuts, fetta dressing [gf]

ADD DESSERT | $10PP

summer berry tiramisu, amaretto, strawberry coulis [v]

ADD ON PLATTERS

add on only. individual platters that serve approximately 10 - 12 guests per platter

$60 PLATTERS

- bruschetta, chef selection of three varieties [gfo, v]

- burrata board, marinated olives, house mix nuts, charred capsicum, roasted truss tomatoes, stracciatella, cornichons, marinated artichokes [gfo, v]

$80 PLATTERS

- antipasto, variety of cured meats, chargrilled vegetables, marinated fetta, pickles, toasted ciabatta [gfo]

- cold roasted sirloin, salsa verde, pickled giardiniera, house dried tomatoes, grana padano, Turkish bread [gfo]

- five spice crispy pork belly bites, sticky chilli + peanut sauce, pickled daikon + spring onion salad, lime

- Greek mezze board: grilled halloumi, tzatziki, olives, lemon cucumber + tomato, pita chips [go, v]

- cajun salt + pepper baby squid, chips, preserved lemon aioli [a]

- karaage chicken platter, sriracha mayo, lime

THIRD PARTY CAKES

- $3.50pp for our chefs to cut, plate and serve with coulis + cream

minimum $50 charge applies

- $50 flat rate to cut + serve yourself

plates, napkins, forks + cake knife provided

this applies to one cake or serving of cupcakes. additional desserts have additional charges







BEVERAGE PACKAGES

SIGNATURE PACKAGE

4 hours $45pp
5 hours $55pp

pete's pure prosecco

pomona road sauvignon blanc

kilikanoon symphony dry rosé

pomona road shiraz

DELUXE PACKAGE

4 hours $55pp
5 hours $65pp

lane lois blanc de blanc

sidewood pinot gris

chalk hill diana mary rosé

hentley farm villain + vixen gsm

hentley farm villain + vixen shiraz

PLATINUM PACKAGE

4 hours $65pp
5 hours $75pp

nv clover hill sparkling

henschke riesling

shaw + smith sauvignon blanc

maison saint aix rosé

murdoch hill pinot noir

oliver's taranga shiraz

PACKAGES INCLUDE:

tap beer: hahn super dry | coopers pale ale | tap soft drink

BEVERAGES

DRINK OPTIONS INCLUDE

- **BAR TAB:** YOU SET THE LIMIT
- **CASH BAR:** GUESTS PAY THEIR OWN WAY
- **BEVERAGE PACKAGE:** SELECTIONS ON THE PREVIOUS PAGE

WINE

maximum of 5 choices
please find the link to our current wine list here

BEER ON TAP*

coopers pale ale	10.5
hahn super dry	11

*keg change available upon request, $50 charge applies

BOTTLED BEER + CIDER

please ask for our selection

BASE SPIRITS

can be included in the tab or purchased individually

NON-ALCOHOLIC

schweppes on tap

coke cans

coke no sugar cans

lemon lime bitters

COCKTAILS

aperol spritz	20
limoncello spritz	20
espresso martini	22

maximum of two choices, must be arranged in advance

A SPRITZ TO START?

organise a welcome drink to treat your guests on arrival

TEA + COFFEE

unlimited instant coffee
+ tea station:

10 - 40pax	50
40 - 80pax	75
80 +	100

barista made coffee available for individual purchase upon request for groups of
20 or less



2026 TERMS + CONDITIONS

BOOKING CONFIRMATION + DEPOSIT
A tentative booking will be held for 7 days. To confirm your event, a deposit must be paid within this period. Payment of the deposit is considered acknowledgement and acceptance of these terms + conditions. If confirmation is not received within 7 days, management reserves the right to cancel the booking and reallocate the space.

DURATION + VENUE HIRE
Duration is dependent on which package is chosen and for how many hours. this time will be confirmed on your invoice. All patrons must vacate the area at the designated end time, organisers are permitted time to clean up afterwards. service fee applies to sit down packages.

ACCESS TIMES
Access times must be arranged in advance and will be confirmed in writing. Early access is not guaranteed and may incur additional charges if the space is entered prior to the agreed time.

CANCELLATIONS
Cancellations must be submitted in writing via email to:
events@marryatvillehotel.com.au
The following cancellation policy applies:
-More than 2 month's notice: full refund of deposit
-Less than 2 month's notice: 50% of deposit refunded
-Less than 4 week's notice: deposit is forfeited
Written acknowledgement of cancellation must be obtained to process any applicable refund.
Food payments: Refunded with at least 1 week's notice
Food payments: Forfeited if less than 1 week's notice

POSTPONEMENT
If at least 4 week's notice is provided, the deposit may be transferred to a new date within 6 months. If less than 4 weeks' notice is given, the deposit will be forfeited.

PAYMENT TERMS
Itemised invoices are available upon request. The balance of the event account (including any unused portion of a minimum spend) will be invoiced.

FINAL NUMBERS + TIMINGS
Final guest numbers, arrival times, and food service times must be confirmed 14 days prior to the event.

MENU SELECTIONS
Must be finalised 14 days prior to the event. Food payment is due 7 days prior to the event. All menus are subject to seasonal changes and product availability. Package pricing is subject to change up until 3 months prior to the event. Within the 3-month window, quoted pricing will be honoured.

PRICING + AVAILABILITY
All pricing and product offerings are subject to availability and may change with notice.

CONDUCT + RESPONSIBILITY
The event organiser is financially responsible for any damage or breakages caused by themselves, their guests, or any third-party suppliers. The Marryatville Hotel accepts no responsibility for loss or damage to items left before, during, or after the event.

EQUIPMENT & PROPERTY
Organisers are liable for damage to any Marryatville Hotel equipment or third-party equipment hired through the venue.

SMOKE-FREE POLICY
All indoor function spaces are strictly smoke and vape free. A $200 cleaning fee applies if any guest smokes or vapes inside. Smoking areas will be pointed out at the venue.

DECORATIONS, SIGNAGE + CLEANING
No items are to be nailed, screwed, or adhered to any surface. Blu-tack or sticky tape is permitted only with management approval. General cleaning is included in the venue hire. Excessive cleaning may incur additional charges. Confetti, confetti filled balloons, rice, sand, rose petals, and similar products are not permitted inside the venue or on the grounds. A $200 cleaning fee will be charged if these are used.

SECURITY
All 18th and 21st birthday parties are required to have one security guard for the entire duration of the function for events over 70pax. This will be charged at the rate of $60 per hour. The preferred security company used by The Marryatville Hotel is the only security company to be used in such circumstances.

EVENT CONCLUSION
All functions conclude by midnight, last drinks at 11:45pm. Guests are required to vacate the premises by 12:00am. Please ensure any entertainment (e.g., DJs, bands) is aware of these timings.

BAR ACCESS POST-EVENT
Access to the public bar after your event cannot be guaranteed.

RESPONSIBLE SERVICE OF ALCOHOL
The Marryatville Hotel practises the responsible service of alcohol at all times. Alcohol will not be served to intoxicated persons or minors. Management reserves the right to remove disruptive guests and may terminate the event early if necessary, without refund.

TRANSPORTATION
Guests are responsible for arranging transport to and from the venue.

CHILDREN
In accordance with liquor licensing laws:
Alcohol will not be served to anyone under 18.
Minors must be accompanied by a responsible adult at all times.
All minors must leave the venue by 12:00 midnight.

PUBLIC HOLIDAYS
A 15% surcharge applies to all functions held on public holidays.

events@marryatvillehotel.com.au | (08) 8332 4140

MAKE AN ENQUIRY TODAY

FILL OUT A BOOKING FORM AND OUR TEAM WILL
GET BACK TO YOU WITHIN 24 HOURS

First Draught

PARTY FOR POINTS

JOIN OUR FIRST DRAUGHT LOYALTY PROGRAM
AND EARN POINTS DURING YOUR FUNCTION