



THE
MARRYATVILLE

EVENTS PACK

CELEBRATIONS | BIRTHDAYS | ENGAGEMENTS

WEDDINGS | PRESENTATIONS | MEETINGS

EVENT LAUNCHES | CONFERENCES

EVENTS@MARRYATVILLEHOTEL.COM.AU



WELCOME TO THE MARRYATVILLE HOTEL

THE MARRYATVILLE HOTEL IS SITUATED IN THE HEART OF METROPOLITAN ADELAIDE. AT THE MARRYATVILLE YOU HAVE THE UNIQUE OPPORTUNITY TO HOLD A MEMORABLE FUNCTION FOR ALL OCCASIONS.

HERE AT THE MARRYATVILLE WE HOPE TO CREATE A TRULY UNFORGETTABLE EXPERIENCE FOR YOU AND YOUR GUESTS. THROUGH OUR HIGHLY TRAINED STAFF, WE CAN METICULOUSLY PLAN AND DELIVER YOUR SPECIAL DAY.

WITH TWO DEDICATED UPSTAIRS FUNCTION SPACES GIVING YOU AND YOUR GUESTS PRIVACY THROUGHOUT YOUR EVENT. PLUS THE OPTION TO COMBINE SPACES, FOR LARGER FUNCTIONS, ALLOWING SPACE FOR UP TO 160 GUESTS.

UNLIKE MANY VENUES, THE MARRYATVILLE HOTEL IS HOME TO A LARGE PLAYGROUND SUITABLE FOR MANY OCCASIONS. WHETHER IT IS A 1ST BIRTHDAY OR A 60TH CELEBRATION, WE CATER FOR ALL OCCASIONS.

OUR FUNCTION PACKAGES ARE INTENDED AS A GUIDE IN PLANNING YOUR NEXT EVENT.



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KENSINGTON ROOM

THE KENSINGTON ROOM IS LOCATED UPSTAIRS IN OUR NEW FUNCTION SPACE. THE KENSINGTON ROOM HAS ACCESS TO A LARGE BALCONY AND COMPLETE AUDIO FACILITIES THAT INCLUDE:

- AV
- DATA PROJECTOR
- LARGE 4X4M SCREEN
- SMART TV
- FREE SECURED GUEST WIFI
- MICROPHONE
- SERVICE PAGING SYSTEM

THE KENSINGTON ROOM IS PERFECT FOR YOUR NEXT CORPORATE OR PRIVATE EVENT. IT IS THE IDEAL SPACE FOR A COCKTAIL OR SIT DOWN EVENT TO MARK THAT SPECIAL OCCASION.

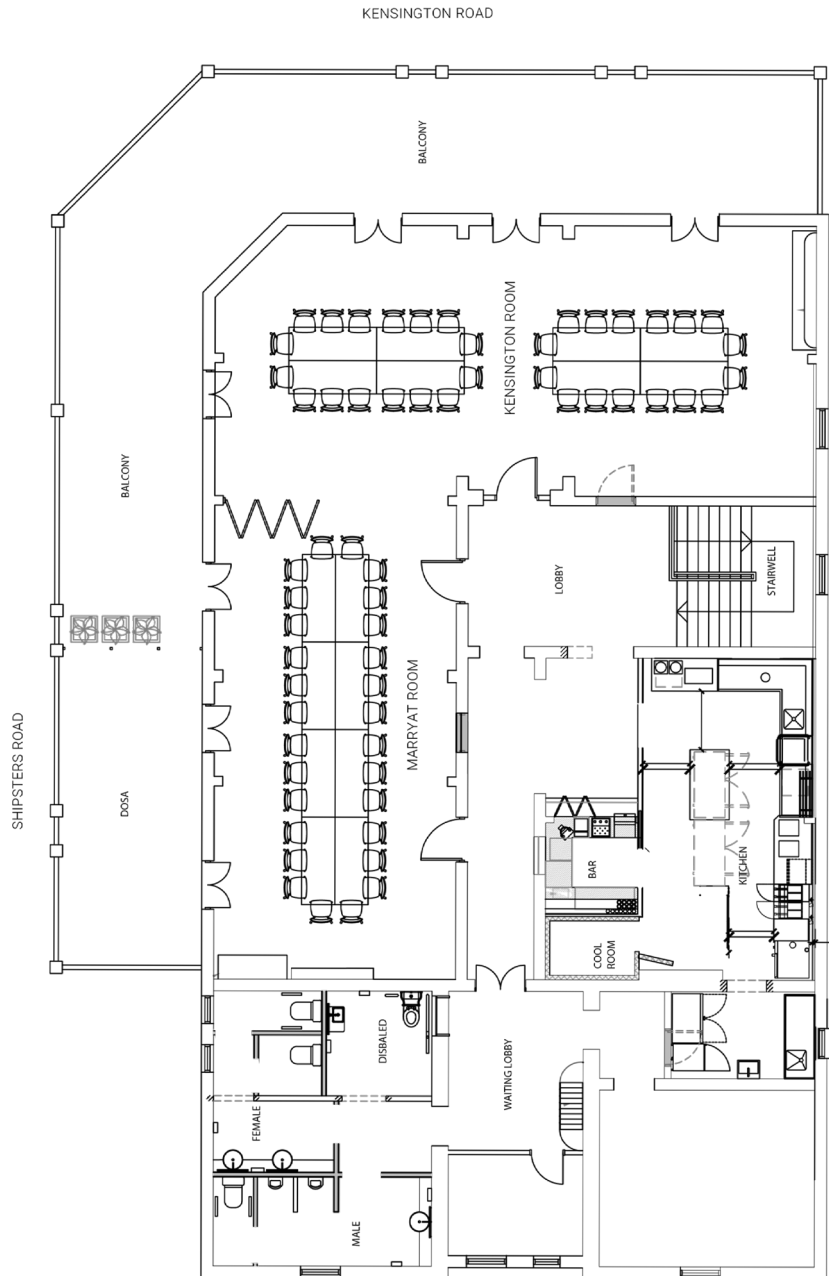
CAPACITY: 50 GUESTS SIT DOWN | 80 COCKTAIL

MINIMUM SPEND SUNDAY - THURSDAY: \$3,000

MINIMUM SPEND FRIDAY - SATURDAY: SUBJECT TO DAY & TIME







MARRYAT ROOM

THE MARRYAT ROOM IS LOCATED ON THE FIRST FLOOR OF THE HOTEL. FEATURING AN OPEN FIREPLACE, ACCESS TO A LARGE BALCONY AND COMPLETE AUDIO FACILITIES THAT INCLUDE:

- AV
- DATA PROJECTOR
- SMART TV
- FREE SECURED GUEST WIFI
- CORDLESS MICROPHONE
- SERVICE PAGING SYSTEM

SPACIOUS AND BRIGHT, THE MARRYAT ROOM IS GREAT FOR YOUR NEXT CORPORATE OR PRIVATE EVENT.

CAPACITY: 40 GUESTS SIT DOWN | 80 COCKTAIL
MINIMUM SPEND SUNDAY - THURSDAY: \$2,500
MINIMUM SPEND FRIDAY - SATURDAY: SUBJECT TO DAY & TIME

MARRYAT + KENSINGTON ROOM

NEED SOMETHING A BIT BIGGER? THE MARRYAT AND KENSINGTON ROOM OPEN UP TO OUR LARGE FUNCTION SPACE, SUITED FOR UP TO 160 GUESTS.

THIS CONTEMPORARY SPACE HAS A PRIVATE ENTRANCE FOYER, PERFECT TO WELCOME YOUR GUESTS TO YOUR EVENT. PRIVATE BALCONY, BAR AND COMPLETE AUDIO FACILITIES AS LISTED ABOVE. IT IS THE PERFECT SPOT FOR CORPORATE OCCASIONS, PRIVATE DINNERS OR TWENTY-FIRST BIRTHDAY CELEBRATIONS AND MORE.

CAPACITY: 110 GUESTS SIT DOWN | 160 COCKTAIL
MINIMUM SPEND SUNDAY - THURSDAY: \$6,000
MINIMUM SPEND FRIDAY - SATURDAY: SUBJECT TO DAY + TIME

BISTRO DINING

THE BISTRO DINING SPACE IS PERFECT FOR A PRIVATE DINNER OR COCKTAIL PARTY. THIS LIGHT FILLED BRIGHT SPACE IS IDEAL FOR YOUR NEXT EVENT.

MINIMUM 50 GUESTS*

MINIMUM SPEND MAY VARY DEPENDING ON FUNCTION DATE

ALFRESCO & OUTDOOR PLAYGROUND

THE ALFRESCO OUTDOOR SPACE IS PERFECT YOUR NEXT CHILD FRIENDLY EVENT. THIS SPACE INCLUDES OUR PLAYGROUND, IDEAL FOR BIRTHDAYS AND OTHER SPECIAL EVENTS. THIS SPACE OFFERS ROOM FOR SEATED AND COCKTAIL EVENTS.

CAPACITY: 30 - 60 GUESTS

MINIMUM SPEND \$30 ADULTS | \$16 CHILDREN

**PLAYGROUND NOT AVAILABLE FOR EXCLUSIVE USE*



CHRISTMAS SHARED MENU

SHARED MENU \$70PP

ENTREE

GRILLED PRAWNS, MANGO & PINEAPPLE SALSA, LIME MAYO
CHERRY TOMATO TARTE TATIN, GRUYERE & PROSCIUTTO
DUCK PARFAIT MACARONS, CRANBERRY RELISH

MAIN

SLOW COOKED PORCHETTA, HAZELNUT & LENTIL SALAD,
POMEGRANATE, FIOR DE LATTE, VINCOTTO

ROASTED TURKEY, CRISPY KIPFLER POTATOES,
ROAST CARROT, BUTTERED BEANS, PUMPKIN PUREE,
STUFFING, CRANBERRY SAUCE AND GRAVY

OVEN ROASTED SALMON, WATERMELON MINT RADISH SALAD,
WHIPPED FETTA, SMOKED ALMONDS

DESSERT

CHRISTMAS PUDDING TRUFFLES
PAVLOVA, LEMON CURD & FRESH BERRIES
HAZELNUT GELATO CONES, CHOCOLATE & PRALINE

CHRISTMAS SET MENU

SET MENU CHOICE \$80PP

ENTREE

GRILLED PRAWNS, MANGO & PINEAPPLE SALSA, LIME MAYO
CHERRY TOMATO TARTE TATIN, GRUYERE & PROSCIUTTO
DUCK PARFAIT MACARONS, CRANBERRY RELISH

MAIN

SLOW COOKED PORCHETTA, HAZELNUT & LENTIL SALAD,
POMEGRANATE, FIOR DE LATTE, VINCOTTO

ROASTED TURKEY, CRISPY KIPFLER POTATOES,
ROAST CARROT, BUTTERED BEANS, PUMPKIN PUREE,
STUFFING, CRANBERRY SAUCE AND GRAVY

OVEN ROASTED SALMON, WATERMELON MINT RADISH SALAD,
WHIPPED FETA, SMOKED ALMONDS

GNOCCHI PRIMAVERA, ASPARAGUS, PEAS, CHERRY TOMATO,
SPINACH, FETA

DESSERT

CHRISTMAS PUDDING TRUFFLE
PAVLOVA, LEMON CURD AND FRESH BERRIES
HAZELNUT GELATO CONES, CHOCOLATE & PRALINE

CONFERENCING

10 GUESTS MINIMUM

CONFERENCE FACILITIES

AV
DATA PROJECTOR
LARGE 4X4M SCREEN
SMART TV
FREE SECURED GUEST WIFI
MICROPHONE
SERVICE PAGING SYSTEM

OPTION 1 | \$40PP

MORNING TEA

SELECTION OF DANISHES + FRUIT PLATTER

LUNCH

SELECTION OF FRESH BAGUETTES + GREEK SALAD (INCLUDES VEGETARIAN OPTIONS)

AFTERNOON TEA

BANANA CAKE + CHEESE PLATE

OPTION 2 | \$45PP

MORNING TEA

CHOOSE 1 ITEM FROM THE SWEET & SNACK SELECTION MENU

LUNCH

CHEF 'S SELECTION OF 1 HOT DISH & 2 SEASONAL SALADS

AFTERNOON TEA

CHOOSE 1 ITEM FROM THE SWEET & SNACK SELECTION MENU

OPTION 3 | \$25PP + LUNCH ORDER

MORNING TEA

CHOOSE 1 ITEM FROM THE SWEET & SNACK SELECTION MENU

LUNCH

LUNCH ON CONSUMPTION FROM OUR BISTRO MENU

**STAFF CAN MAKE A BOOKING IN THE BISTRO OR MEALS CAN BE SERVED IN THE ROOM*

AFTERNOON TEA

CHOOSE 1 ITEM FROM THE SWEET & SNACK SELECTION MENU

CONFERENCING | MENU

SWEET & SNACK SELECTION

SCONES WITH JAM & CREAM
ASSORTED DANISHES
ROASTED & CANDIED NUTS SELECTION
ASSORTED SWEETS AND CAKES (GF ON REQUEST)
FRESH FRUIT SELECTION (GF, VE, LF)
COMTÉ & D'AFFINOIS CHEESE PLATE WITH LAVOSH + RELISH (GF ON REQUEST)

BREAD SELECTION

SANDWICHES (GF + VG ON REQUEST)
FILLED WITH A SELECTION OF MEATS + SALADS
(INCLUDES VEGETARIAN OPTIONS)

ADD ON PLATTERS (SERVES 10-12 PAX)

TWO HOUSE MADE DIPS \$40
MEAT + CHEESE BOARD \$80
SEASONAL FRUIT \$40
HOUSE MADE PETIT FOURS (30 ITEMS) \$80
BEVERAGES

ALL CORPORATE PACKAGES INCLUDE SOFT DRINKS AND JUICE SERVED AT LUNCH. BARISTA STYLE COFFEE AVAILABLE ALL DAY \$5.50.

*WE WILL CONFIRM MENU TWO WEEKS PRIOR TO YOUR EVENT. DIETARY REQUIREMENTS WILL BE CATERED FOR WITH PRIOR NOTICE

ROOM HIRE

MONDAY - FRIDAY \$150 PER ROOM | COMBINED \$250
SATURDAY + SUNDAY \$350 PER ROOM | COMBINED \$500





CANAPÉ MENU

ANY 5 FOR \$30PP (LAND | GARDEN | SEA SELECTION)

\$5PP FOR EACH ADDITIONAL

LAND

BEEF TARTARE, KIMCHI, SESAME, SOY CURED EGG YOLK

LOUISIANA FRIED CHICKEN TENDERLOIN, RANCH

THAI CHICKEN SAUSAGE ROLLS, SWEET CHILLI SAUCE

PORK KATSU SANDO, TONKATSU, KEWPIE, WOMBOK

HOISIN DUCK SPRING ROLLS, HOT + SOUR SAUCE

LITTLE BANG STOUT PIES, ARRABIATA RELISH

LAMB KOFTA SKEWERS, TABOULI, TZATZIKI

DUCK PARFAIT, CRANBERRY, BRIOCHE CROUTE, ROAST PISTACHIO

GARDEN

CORN + JALAPENO FRITTER, AVOCADO YOGHURT,
TOMATO + LIME SALSA

HEIRLOOM CHERRY TOMATO + SHALLOT TARTE TATIN, GOATS CURD

ROAST MUSHROOM + SHALLOT TART, VINCOTTO, FETA, PINE NUTS

PUMPKIN & TALEGGIO ARANCINI, WITH ARRABIATA RELISH & HERB OIL

SKORDALIA, ROAST BEETROOT, LABNEH, MINI PITA

VEGAN THAI CURRY PIE

CANAPÉ MENU

SEA

BARRAMUNDI BITES, ROMANESCO MAYO

GRILLED CHILLI PRAWN SKEWERS, HONEY PINEAPPLE DRESSING

CRISPY FRIED SOFT SHELL CRAB, MANGO + CHILLI SALSA, KEWPIE

CURED OCEAN TROUT, AIOLI, PICKLED FENNEL, RICE CRACKER

SOUTHERN BAKED SALMON CROQUETTE,
THOUSAND ISLAND DRESSING

SUBSTANTIAL BITES

\$10 PER SERVE

TOGARASHI PORK MEATBALLS WITH DASHI SAUCE,
YUZU SESAME SEEDS & CORIANDER

CAJUN SALT & PEPPER BABY SQUID,
PRESERVED LEMON AIOLI, CHIPS

LEMON PEPPER BARRAMUNDI BITES,
YOGHURT TARTARE, CHIPS

CRISPY CHILLI & FENNEL CAULIFLOWER, TAHINI MAYO

BAKED HONEY SOY CHICKEN BITES





SHARING PLATTERS

INDIVIDUAL PLATTERS, APPROXIMATELY 10 GUESTS

\$45 PLATTERS

NATURAL OYSTERS, WAKAME, GINGER & CHILLI MIGNONETTE (12)

KILPATRICK OYSTERS, BAROSSA BACON, BALSAMIC BBQ SAUCE (12)

SEASONAL FRUIT PLATTER

HOUSE MADE DIPS, SELECTION OF THREE

\$60 PLATTERS

ANTIPASTO, SELECTION OF CURED MEATS,
CHARGRILLED VEGETABLES, MARINATED FETA, OLIVES,
HOUSE-MADE DIP, TOASTED CIABATTA BREAD

CHEESE, CHEF SELECTION OF HARD, SOFT & BLUE, FRESH FRUIT,
QUINCE PASTE, LAVOSH CRACKER

CAJUN SALT & PEPPER BABY SQUID, PRESERVED LEMON AIOLI

KARRAGE CHICKEN, SRIRACHA MAYO, LIME

PETIT FOURS

\$3.5 PER PIECE (MINIMUM 10PCS)

CHEF SELECTIONS



SIT DOWN MENU

YOUR SELECTION OF: 3 ENTREES | 3 MAIN COURSES | 2 DESSERTS
ADDITIONAL SELECTION (ANY COURSE) \$10PP PER CHOICE

SHARED

2 COURSE \$65PP | 3 COURSE \$80PP

SERVED FAMILY STYLE IN THE CENTRE OF THE TABLE

*INDICATES THAT ITEMS AVAILABLE AS PART OF
THE SHARED PACKAGE

ALTERNATE DROP

2 COURSE \$65PP | 3 COURSE \$80PP

CHOICE

MINIMUM GROUP SIZE 30 PEOPLE

2 COURSE \$75PP | 3 COURSE \$90PP

SERVED INDIVIDUALLY TO EACH GUEST

ENTRÉE

*OYSTERS, TOSAZU, FINGER LIME, WAKAME ^{GF}

CRISPY FRIED BUTTERMILK QUAIL, CREAMY POLENTA,
PEPPER SALSA

ITALIAN BRAISED MEATBALLS, BASIL PESTO,
GRANA PADANO, CHARRED CIABATTA

TUNA CRUDO, WASABI, SWEET SOY, CUCUMBER, DAIKON ^{GF}

SEASONAL VEGETABLE TART, CARAMELISED SHALLOTS,
STRACCIATELLA, OLIVE TAPANADE

DUCK PARFAIT, CRANBERRY + BEETROOT RELISH,
ROAST PISTACHIO, BRIOCHE CROUTE

SIDES \$10 PER SERVE

*CRISPY FRIED KIPFLERS, PAPRIKA SALT,
CONFIT GARLIC MAYO

*MIXED LETTUCE SALAD, RED WINE + SHALLOT VINAIGRETTE

*CHARRED BROCCOLINI, ROMANESCO, SMOKED ALMONDS

SIT DOWN MENU

MAIN

BARRAMUNDI, CONFIT KIPFLER POTATOES,
GOATS CURD ZUCCHINI FLOWER, TOMATO, ANCHOVY, CAPERS

EYE FILLET, POTATO PAVE, CAVOLO NERO,
HORSERADISH CREAM, GLAZE ^{GF}

ORECCHIETTE PRIMAVERA, PEAS, ASPARAGUS, SPINACH,
CHERRY TOMATOES, BURRATA ^V

APRICOT GLAZED ROAST CHICKEN BREAST, POMMES PUREE,
ASPARAGUS, CANDIED PECANS, JUS ^{GF}

CRISPY PORK BELLY, BLACK PUDDING, CELERIAC REMOULADE,
SPINACH, APPLE PUREE, JUS ^{GF}

MORROCCAN SPICED LAMB BACKSTRAP, COUSCOUS,
ALMOND + CURRANT SALAD, POMMEGRANATE YOGHURT

DESSERT

SNICKERS CHEESECAKE, PEANUT BRITTLE,
SALTED CARAMEL ICE CREAM

BLACK FOREST BAVAROIS, CHOCOLATE CRUMB,
CHERRY KIRSCH COMPOTE ^{GF}

LEMON PUDDING, BLOOD ORANGE SORBET,
BURNT ORANGE SAUCE

VEGAN SULTANA BLONDE, VANILLA ICE CREAM,
CARAMEL, COULIS ^{GF}

*CHEESE PLATE, QUINCE PASTE, FRESH FRUIT, LAVOSH

*CHILLI + OREGANO FRIES

*ROCKET + PEAR SALAD, GRANA PADANO

*CRISPY FRIED KIPFLERS, PAPRIKA SALT, CONFIT GARLIC MAYO

BEVERAGE MENU

STANDARD PACKAGE

3 HOURS \$40PP

4 HOURS \$55PP

WINERY ROAD SPARKLING
POMONA ROAD SAUVIGNON BLANC
POMONA ROAD SHIRAZ
KOONARA MOSCATO

PREMIUM PACKAGE

4 HOURS \$55PP

5 HOURS \$65PP

LANE LOIS BLANC DE BLANC
LANE SAUVIGNON BLANC
LANE PINOT GRIS
BREMERTON RACY ROSÉ
GEMTREE TEMPRANILLO
GEMTREE SHIRAZ

PACKAGE INCLUSIONS

ALL PACKAGES INCLUDE
TAP BEER: HAHN SUPER DRY | COOPERS PALE
SOFT DRINK & JUICE | ESPRESSO COFFEE & T BAR TEAS

*SPIRITS ON CONSUMPTION

*ON CONSUMPTION WINE LIST AVAILABLE UPON REQUEST

LUXURY PACKAGE

4 HOURS \$65PP

5 HOURS \$75PP

NV CLOVER HILL SPARKLING
RIESLINGFREAK NO 4
SHAW + SMITH SAUVIGNON BLANC
MURDOCH HILL CHARDONNAY
MAISON SAINT AIX ROSÉ
MURDOCH HILL PINOT NOIR
YANGARRA SHIRAZ

BAR TAB

WE ALSO HAVE THE OPTION FOR
A DRINKS TAB. SELECT FROM A
RANGE OF BEVERAGES TO
OFFER YOUR GUESTS AND SET
THE LIMIT.

CHARGED ON CONSUMPTION



2023 TERMS & CONDITIONS

CONFIRMATION OF A FUNCTION MUST BE MADE WITHIN (48 HOURS/DAYS) OF THE ORIGINAL RESERVATION. PAYMENT OF ROOM HIRE/PRE-AUTHORISATION AND COMPLETION OF TERMS & CONDITIONS IS REQUIRED TO CONFIRM ALL TENTATIVE BOOKINGS. FAILURE TO PROVIDE THE ROOM HIRE/PRE-AUTHORISATION PAYMENT AND SIGNED COPY OF THE TERMS AND CONDITIONS WITHIN (48 HOURS/DAYS) MAY RESULT IN THE CANCELLATION OF THE BOOKING WITHOUT NOTICE.

FOOD PAYMENT MUST BE MADE 1 WEEK PRIOR TO THE DAY OF THE FUNCTION. PLEASE NOTE THAT OUR FOOD AND BEVERAGE MENU IS SUBJECT TO CHANGE.

ITEMISED INVOICES ARE AVAILABLE BY PRIOR ARRANGEMENT WITH STAFF. THE BALANCE OF ANY ACCOUNT WILL BE CHARGED TO THE CREDIT CARD DETAILS PROVIDED. [THIS INCLUDES ANY UNUSED MINIMUM SPEND]

FINAL NUMBERS ARE REQUIRED 1 WEEK PRIOR TO THE EVENT ALONG WITH ARRIVAL TIMES AND FOOD SERVICE TIMES

COMPLIANCE - THE ORGANIZER WILL CONDUCT THE EVENT IN ACCORDANCE TO THE MARRYATVILLE HOTELS POLICY AND ALL OTHER LAWS. MANAGEMENT RESERVE THE RIGHT TO EXCLUDE OR EJECT ANY OBJECTIONABLE PERSONS FROM THE MARRYATVILLE HOTEL WITHOUT LIABILITY

ORGANISERS ARE FINANCIALLY RESPONSIBLE FOR ANY DAMAGE/ BREAKAGES SUSTAINED TO THE MARRYATVILLE HOTEL BY THE ORGANISER, ORGANISER'S GUESTS, INVITEES OR OTHER PERSONS ATTENDING THE FUNCTION. THE MARRYATVILLE HOTEL WILL NOT ACCEPT ANY RESPONSIBILITY FOR THE DAMAGE OR LOSS OF MERCHANDISE LEFT PRIOR TO OR AFTER THE FUNCTION.

LIQUOR LICENCING LAWS REQUIRE THAT: WE DO NOT SERVE ALCOHOL TO MINORS (CHILDREN UNDER THE AGE OF 18). CHILDREN MUST BE ACCOMPANIED BY AN ADULT. AND THAT CHILDREN MUST LEAVE THE PREMISES BY 12 MIDNIGHT.

CONFECTIONARY CHARGES (CAKES, LOLLY AND DESSERT BARS). THE MARRYATVILLE HOTEL WILL PROVIDE THE USE OF PLATES, SERVIETTES, CUTLERY & SERVING KNIFE SHOULD YOU WISH TO BRING A CAKE, CUPCAKES OR LOLLY, DESSERT BAR. THE FEE FOR THIS WILL BE \$50. IF YOU SHOULD NOT REQUIRE ANY OF THE ABOVE THE FEE IS \$12. A FEE OF (\$2.50PP) APPLIES IF GUESTS WOULD LIKE FOR STAFF TO CUT AND SERVE THEIR CAKE

CLEANING IS INCLUDED IN THE COST OF THE FUNCTION. IF CLEANING REQUIREMENTS FOLLOWING YOUR FUNCTION ARE JUDGED TO BE EXCESSIVE, AN ADDITIONAL CLEANING FEE MAY BE CHARGED. CONFETTI RICE OR OTHER SIMILAR PRODUCTS ARE NOT PERMITTED IN FUNCTION ROOMS OR ANY PART OF THE MARRYATVILLE HOTEL NOR WITHIN THE GROUNDS. A \$200 CLEANING BOND WILL BE REQUIRED TO ENSURE CLEANLINESS OF THE ROOM. IF THE CARPET OR FURNITURE IS DEEMED TO REQUIRE STEAM CLEANING, THE BOND WILL NOT BE REFUNDED.

SECURITY IF SECURITY IS DEEMED NECESSARY FOR CERTAIN OCCASION & WILL BE CHARGED ACCORDINGLY. THE PREFERRED SECURITY COMPANY USED BY THE MARRYATVILLE HOTEL IS THE ONLY SECURITY COMPANY TO BE USED IN SUCH CIRCUMSTANCES. ALL 21ST BIRTHDAY PARTIES ARE REQUIRED TO HAVE ONE SECURITY GUARD FOR THE ENTIRE DURATION OF THE FUNCTION. THIS WILL BE CHARGED AT THE RATE OF (\$60) PER HOUR.

EQUIPMENT - ORGANISERS ARE FINANCIALLY RESPONSIBLE FOR ANY DAMAGE/ BREAKAGES OF EQUIPMENT OWNED BY THE MARRYATVILLE HOTEL OR SUB-HIRED BY THE MARRYATVILLE HOTEL.

THE MARRYATVILLE HOTEL PRACTISES RESPONSIBLE SERVICE OF ALCOHOL ON ALL OCCASIONS. INTOXICATED INDIVIDUALS WILL NOT BE SERVED ALCOHOL.

DISPLAY AND SIGNAGE - NOTHING IS TO BE NAILED, SCREWED OR ADHERED TO ANY WALL OR OTHER SURFACE OR PART OF THE BUILDING. BLUETAC IS BY HOTEL MANAGEMENT APPROVAL ONLY

CANCELLATION - THE MARRYATVILLE HOTEL WILL REFUND DEPOSIT BOOKINGS WITH MORE THAN 2 MONTHS NOTICE. LESS THAN 2 MONTHS NOTICE WILL RESULT IN 50% OF THE DEPOSIT TO BE REFUNDED. LESS THAN 1 MONTH NOTICE THE DEPOSIT WILL BE FORFEITED. CANCELLATIONS MUST BE SUBMITTED IN WRITING. ACKNOWLEDGMENT OF WRITTEN CANCELLATION MUST BE SOUGHT IF CLAIMING REFUND.