

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 ANY
OCCASION.

WE STRIVE TO CREATE AN UNFORGETTABLE EXPERIENCE FOR YOU AND YOUR GUESTS. OUR HIGHLY TRAINED STAFF WILL METICULOUSLY PLAN AND DELIVER YOUR SPECIAL DAY.

WITH TWO DEDICATED UPSTAIRS FUNCTION SPACES, YOU AND YOUR GUESTS CAN ENJOY PRIVACY THROUGHOUT YOUR EVENT.

ADDITIONALLY, THE OPTION TO COMBINE THESE SPACES ALLOWS US TO ACCOMMODATE LARGER FUNCTIONS FOR UP TO 160 GUESTS.

UNLIKE MANY VENUES, THE MARRYATVILLE HOTEL BOASTS A LARGE
PLAYGROUND, MAKING IT SUITABLE FOR VARIOUS EVENTS, FROM A 1ST
BIRTHDAY TO A 60TH CELEBRATION. WE CATER TO ALL OCCASIONS.

OUR FUNCTION PACKAGES ARE DESIGNED TO GUIDE YOU IN PLANNING YOUR NEXT EVENT.



CONTENTS

KENSINGTON FUNCTION ROOM	4
MARRYAT FUNCTION ROOM	6
BISTRO DINING + ALFRESCO	7
CHRISTMAS SET MENU	8
CONFERENCE PACKAGES	9
CANAPES MENU SELECTIONS	11-12
SHARED PLATTER SELECTIONS	13
SIT DOWN MENU SELECTIONS	15
BEVERAGE PACKAGES	16
TERMS & CONDITIONS	17

KENSINGTON ROOM

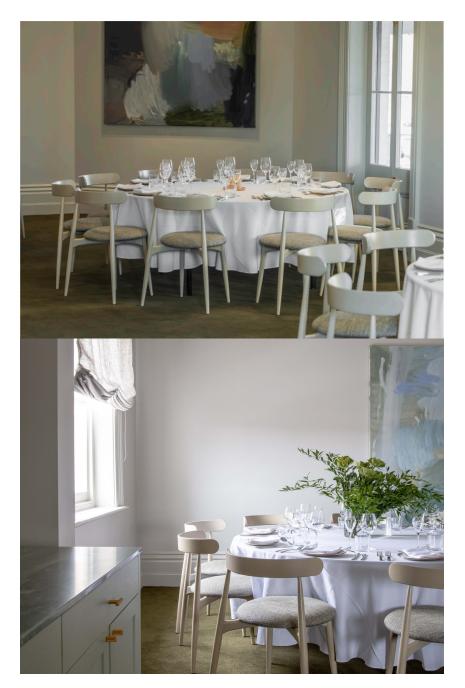
THE KENSINGTON ROOM IS LOCATED UPSTAIRS IN OUR NEW FUNCTION SPACE. THE KENSINGTON ROOM HAS ACCESS TO A LARGE BALCONY AND COMPLETE AUDIO FACILITIES THAT INCLUDE:

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

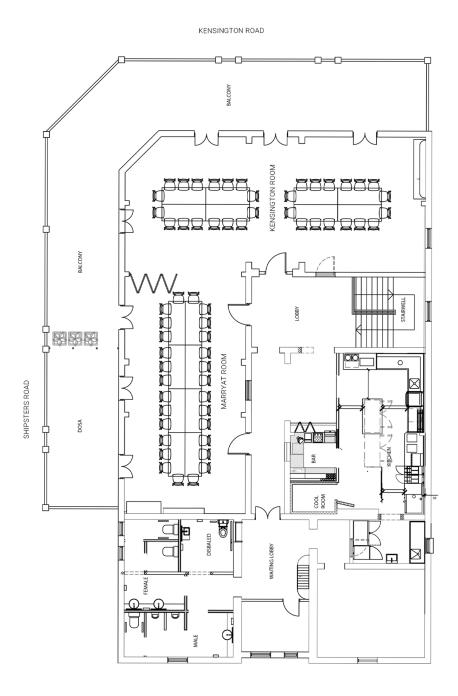
THE KENSINGTON ROOM IS PERFECT FOR YOUR NEXT CORPORATE OR PRIVATE EVENT. IT IS THE IDEAL SPACE FOR A COCKTAIL OR SIT DOWN EVENT TO MARK THAT SPECIAL OCCASION.

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:

- A V
- -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 AREA IS IDEAL FOR YOUR NEXT EVENT, WHETHER IT'S AN INTIMATE DINNER OR A LARGER GATHERING OF UP TO 50 PEOPLE, SEATED OR STANDING.

ADDITIONALLY, IT IS WITHIN CLOSE VIEW OF THE PLAYGROUND, MAKING IT CONVENIENT FOR GUESTS WITH CHILDREN WHO WANT TO USE THE PLAY AREA.

MINIMUM 50 GUESTS*

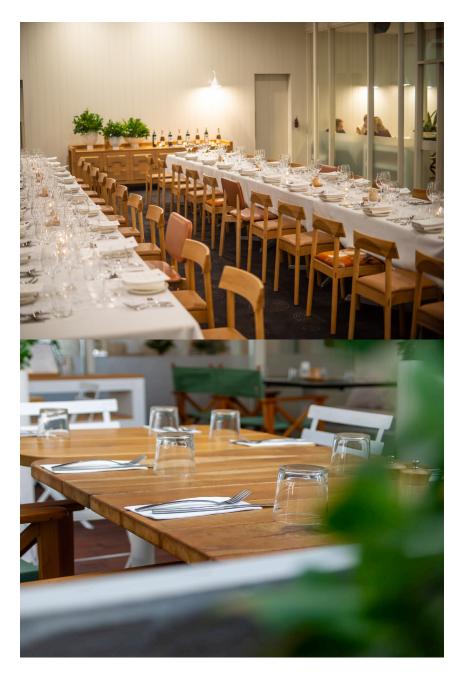
MINIMUM SPEND MAY VARY DEPENDING ON FUNCTION DATE

ALFRESCO & OUTDOOR PLAYGROUND

THE ALFRESCO OUTDOOR SPACE IS IDEAL FOR YOUR NEXT CHILD-FRIENDLY EVENT. IT INCLUDES A PLAYGROUND, MAKING IT PERFECT FOR BIRTHDAYS AND OTHER SPECIAL OCCASIONS. THIS VERSATILE AREA CAN ACCOMMODATE BOTH SEATED AND COCKTAIL EVENTS.

CAPACITY: 30 - 60 GUESTS

MINIMUM SPEND \$30 ADULTS | \$16 CHILDREN



CONFERENCING

10 GUESTS MINIMUM

CONFERENCE FACILITIES

ΑV

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

CHRISTMAS SHARED MENU

SHARED MENU \$70PP

ENTREE

WHOLE COOKED PRAWNS, MANGO + PINEAPPLE SALAD, LIME MAYO

MOROCCAN SPICED SWEET POTATO TART TATIN, LIME CREMA, HOT SAUCE CARAMEL

PORK RILLETTES, BRIOCHE, CAPERBERRY + CURRANT SALSA, PANCETTA

MAIN

SLOW ROASTED EYE FILLET, HAZELNUT AND LENTIL SALAD, POMEGRANATE, CAVOLO NERO, VINCOTTO

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

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

PETIT FOURS SELECTION

CHRISTMAS PUDDING TRUFFLE

PAVLOVA, LEMON CURD AND FRESH BERRIES

HAZELNUT GELATO CONES, CHOCOLATE AND PRALINE

CHRISTMAS SET MENU

SHARED MENU \$80PP

ENTREE

WHOLE COOKED PRAWNS, MANGO + PINEAPPLE SALAD, LIME MAYO

MOROCCAN SPICED SWEET POTATO TART TATIN, LIME CREMA, HOT SAUCE CARAMEL

PORK RILLETTES, BRIOCHE, CAPERBERRY + CURRANT SALSA, PANCETTA

MAIN

SLOW ROASTED EYE FILLET, HAZELNUT AND LENTIL SALAD, POMEGRANATE, CAVOLO NERO, VINCOTTO

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

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

DESSERT

CHRISTMAS PUDDING, BRANDY ANGLAISE, CHANTILLY CREAM

WHITE CHOCOLATE SEMIFREDDO, CHERRY COMPOTE, TOASTED COCONUT

CHOCOLATE HAZELNUT AND CARAMEL TART, PRALINE, STRAW-BERRY COULIS, MASCARPONE





CANAPÉ MENU

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

LAND

BBQ BRAISED BEEF SLIDER, RED CABBAGE SLAW, JALAPENO, AMERICAN CHEESE, PICKLE

LOUISIANA FRIED CHICKEN BITES, RANCH

THAI CHICKEN SAUSAGE ROLLS, SWEET CHILLI SAUCE

CRISPY PORK BELLY BITES, ORANGE + SOY CARAMEL, SESAME KEWPIE

HOISIN DUCK SPRING ROLLS, HOT + SOUR SAUCE

LITTLE BANG STOUT PIES, ARRABIATA RELISH

BAKED SPICED LAMB EMPANADA, WHIPPED FETA, CORIANDER RELISH

DUCK RILLETTE, RED ONION JAM, CORNICHON, BRIOCHE CROUTON

GARDEN

ZAATAR SPICED ZUCCHINI + CHICKPEA FRITTER, CORN TOMATO SALSA,
TAHINI YOGHURT

ROAST CHERRY TOMATO + SHALLOT TARTE TATIN, GOATS CURD
HOISIN NOODLE VEGETABLE SPRING ROLL, HOT + SOUR SAUCE
PUMPKIN + RICOTTA ARANCINI, VINCOTTO MAYO, ROAST PINE NUTS
MISO + CASHEW BAKED MUSHROOM, CORIANDER CHUTNEY

VEGAN THAI CURRY PIE, SPICED YOGHURT SAUCE

CANAPÉ MENU

SEA

COCONUT + CHILLI CRUSTED BARRAMUNDI GOUJONS, DILL MAYO
SMOKEY PAPRIKA GRILLED PRAWNS, LEMON MAYO, DRIED CHORIZO
CRISPY SOFT SHELL CRAB SLIDER, MANGO SALSA, KEWPIE
WASABI CURED KINGFISH, SALMON ROE, SESAME MAYO, CASSAVA CRACKER
SOUTHERN BAKED SALMON CROQUETTE, THOUSAND ISLAND DRESSING
CAJUN SALT & PEPPER BABY SQUID, PRESERVED LEMON AIOLI, CHIPS

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 CHICKEN TENDERLOIN, CREAMY POLENTA, PEPPER SALSA

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

TUNA CRUDO, WASABI, SOY, LIME, CHILLI, SQUID INK CRISP GF

SEASONAL VEGETABLES, CARAMELISED SHALLOTS, FIOR DE LATTE, OLIVE TAPENADE

TOGARASHI SEARED BEEF (OR TARTARE) PONZU, WAKAME, SPRING ONION, CASSAVA

SIT DOWN MENU

MAIN

BARRAMUNDI, KOHLRABI REMOULADE, ASPARAGUS, ORANGE BEURRE NOISETTE, SEEDED MUSTARD

EYE FILLET, POTATO PAVE, CAVOLO NERO, HORSERADISH CREAM, GLAZE GF

ORECCHIETTE CAPONATA, BASIL PISTOU, RICOTTA SALATA, ROAST PINE NUTS

CHICKEN BREAST COTOLETTE, SWEET POTATO PUREE, CHARRED RADICCHIO, WALNUTS, SAGE DRESSING

CRISPY PORK BELLY, CELERIAC ROSTI, BLACK PUDDING, SPINACH, APPLE PUREE, JUS GF

MOROCCAN SPICED LAMB BACKSTRAP, COUSCOUS, ALMOND + CURRANT SALAD, POMEGRANATE YOGHURT

DESSERT

CHOCOLATE MARQUISE, FRANGELICO GLAZE, RASPBERRY SORBET

BLACK FOREST BAVAROIS, CHOCOLATE CRUMB, CHERRY KIRSCH COMPOTE GF

LEMON PUDDING, BLOOD ORANGE SORBET, BURNT ORANGE SAUCE

WARM FRANGIPANI TART, POACHED PEAR, SCORCHED ALMOND AND IRISH CREAM ICE CREAM

*CHEESE PLATE, QUINCE PASTE, FRESH FRUIT, LAVOSH

SIDES \$10 PER SERVE

*CRISPY FRIED KIPFLERS, PAPRIKA SALT, CONFIT GARLIC MAYO

*MIXED LETTUCE SALAD, RED WINE + SHALLOT VINAIGRETTE

*CHARRED BROCCOLINI, ROMANESCO, SMOKED ALMONDS

*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 SAUVIGNON BLANC
LANE PINOT GRIS
BREMERTON RACY ROSÉ
GEMTREE TEMPRANILLO
GEMTREE SHIRAZ

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

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



2025 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 ORGANISER 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.