

MARRYATVILLE

WINTER SPRING 2025

EVENTS PACK

CELEBRATIONS | BIRTHDAYS | ENGAGEMENTS

WEDDINGS | PRESENTATIONS | MEETINGS

EVENT LAUNCHES | CONFERENCES

ENQUIRE TODAY

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.

KENSINGTON ROOM

THE KENSINGTON ROOM IS LOCATED ON THE FIRST FLOOR OF THE HOTEL, ACCESSED VIA AN ELEVATOR OR STAIRCASE.

THIS LIGHT + BRIGHT SPACE IS A UNIQUE AND SPACIOUS ROOM FOR YOUR NEXT PRIVATE EVENT. THE KENSINGTON ROOM LEADS ON TO A LARGE SECTION OF THE BALCONY AND HAS ACCESS TO OUR UPSTAIRS BAR AND BATHROOMS.

IT HAS COMPLETE AUDIO FACILITIES THAT INCLUDE:

- A V
- -DATA PROJECTOR
- -LARGE 4X4M SCREEN
- -FREE SECURED GUEST WIFI
- -MICROPHONE

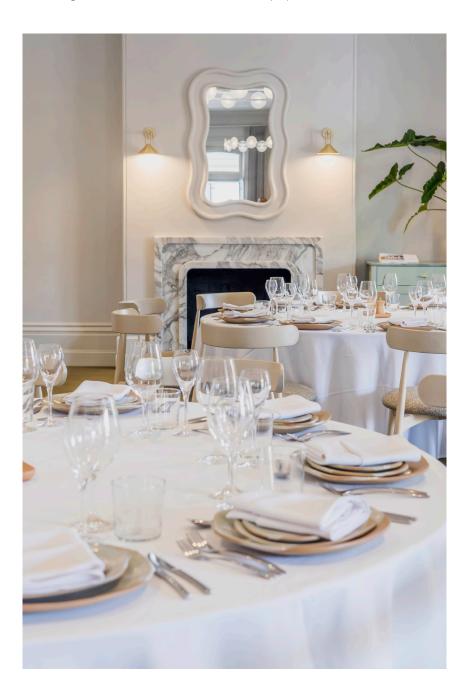
THE KENSINGTON ROOM IS THE IDEAL SPACE FOR A COCKTAIL OR SIT DOWN EVENT TO MARK THAT SPECIAL OCCASION.

CAPACITY: 50 GUESTS SIT DOWN | 80 COCKTAIL

ROOM HIRE: \$250 FOR 4 HOURS
EXTENDED DURATION AVAILABLE UPON REQUEST

FOOD PACKAGES REQUIRED, MINIMUM FOOD SPEND REQUIRED ALL DRINKS ORGANISED IN ADVANCE
ALL FOOD IS TO BE PAID IN ADVANCE





MARRYAT ROOM

THE MARRYAT ROOM HAS A MODERN AND VERSITLE DESIGN, WITH LARGE WINDOWS CREATING A LIGHT + BRIGHT SPACE.

IT IS LOCATED UPSTAIRS, ACCESSED VIA AN ELEVATOR

OR STAIRCASE AND FEATURES AN OPEN FIREPLACE. IT HAS ACCESS

TO A LARGE SECTION OF THE BALCONY, A BAR AND COMPLETE AUDIO FACILITIES THAT INCLUDE:

- A V
- -SMART TV
- -FREE SECURED GUEST WIFI
- -CORDLESS MICROPHONE

SPACIOUS AND BRIGHT, THE MARRYAT ROOM IS AN IDEAL LOCATION FOR YOUR NEXT EVENT.

CAPACITY: 40 GUESTS SIT DOWN | 80 COCKTAIL

ROOM HIRE: \$250 FOR 4 HOURS

EXTENDED DURATION AVAILABLE UPON REQUEST

FOOD PACKAGES REQUIRED, MINIMUM FOOD SPEND REQUIRED ALL DRINKS ORGANISED IN ADVANCE
ALL FOOD IS TO BE PAID IN ADVANCE

MARRYAT + KENSINGTON ROOM

NEED SOMETHING A BIT BIGGER? THE MARRYAT AND KENSINGTON ROOMS CAN JOIN AND OPEN UP TO A LARGE FUNCTION SPACE, WITH PRIVATE ACCESS TO THE BAR AND BATHROOMS.

CAPACITY: 100 GUESTS SIT DOWN | 160 COCKTAIL

ROOM HIRE: \$400 FOR 4 HOURS

EXTENDED DURATION AVAILABLE UPON REQUEST

FOOD PACKAGES REQUIRED, MINIMUM FOOD SPEND REQUIRED ALL DRINKS ORGANISED IN ADVANCE





CHRISTMAS IN JULY SPECIAL | \$70pp

BRING SOME FESTIVE CHEER TO THE HEART OF WINTER! THROUGHOUT JULY, WE'RE SERVING A SPECIAL CHRISTMAS-INSPIRED MENU TO WARM YOUR SPIRIT AND SATISFY YOUR SEASONAL CRAVINGS. COSY, CELEBRATORY, AND CRAFTED JUST FOR THIS TIME OF YEAR—JOIN US FOR A MIDYEAR TRADITION WORTH CELEBRATING. AVAILABLE FOR A LIMITED TIME ONLY.

entree

CRUMBED PRAWNS
WARM CHICKPEA + CHORIZO SALAD, GREMOLATA

main

CHOICE OF ONE

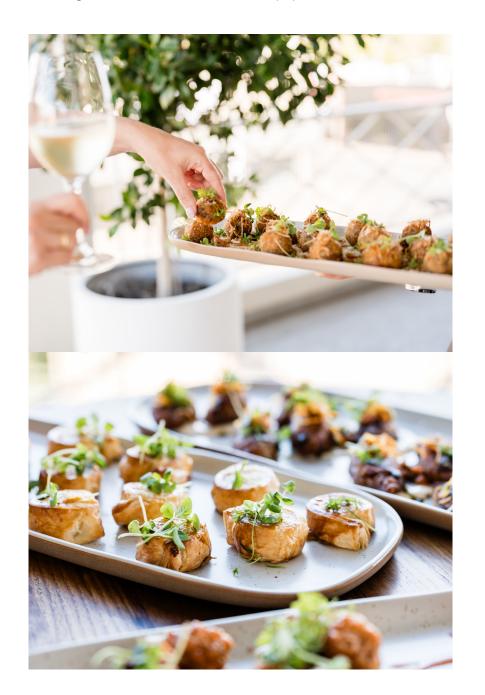
ROAST TURKEY
MEDITERRANEAN VEGETABLE MEDLEY, CRISPY BABY POTATOES,
GREEN BEANS, PANCETTA AND PARMESAN STUFFING

PAN FRIED BARRAMUNDI MUSSELS, PIPI, BRAISED FENNEL, IN A SEAFOOD BRODO

SLOW ROASTED EYE FILLET CELERIAC FONDANT, BLACKBERRY BÉARNAISE, BROCCOLINI, JUS

dessert

CHRISTMAS PUDDING BRANDY ANGLAISE, DOUBLE CREAM



CANAPÉ MENU

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

SPICY TUNA TARTARE, CHILLI, LIME MAYO, POLENTA CRISP GF, DF

LOUISIANA FRIED CHICKEN BITES, RANCH

ROAST CHERRY TOMATO & SHALLOT TARTE TATIN, GOATS CURD V

THAI CHICKEN SAUSAGE ROLLS, SWEET CHILLI SAUCE

ROASTED MUSHROOM FONTINA ARANCINI, FRIED ENOKI, ARRABIATA SAUCE GF, V

CRISPY PORK BELLY BITES, POMEGRANATE & CHILLI GLAZE, ROAST APPLE MAYO GF, DF

HOISIN DUCK SPRING ROLLS, HOT & SOUR SAUCE DF

SHIITAKE & SWEET SOY SPRING ROLLS, ORANGE HOT & SOUR SAUCE VG

FRIED PORK & CHIVE DUMPLINGS, KEWPIE MAYO, SPRING ONIONS, PICKLED DAIKON, YUZU SESAME DF

CHICKEN MEATBALLS, SAFFRON SAUCE, ROASTED ALMONDS, MANCHEGO GF

CRUMBED HALOUMI FRIES, RED PEPPER SAUCE, SALSA VERDE GF, V

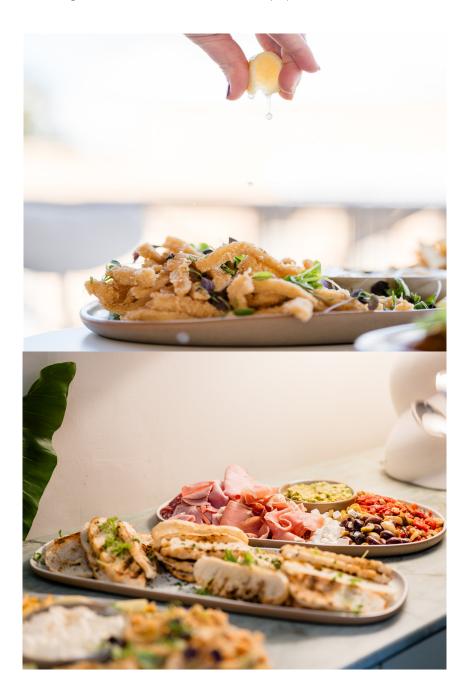
SMOKEY PAPRIKA GRILLED PRAWNS, LEMON MAYO, CHORIZO GF, DF

MOROCCAN PUMPKIN & CHICKPEA FRITTER, SALSA, TAHINI LIME MAYOGF, V, VG

COCONUT + CHILLI CRUSTED BARRAMUNDI GOUJONS. DILL MAYO

LAMB KOFTA SLIDER, HUMMUS, TZATZIKI, TOMATO SALSA

AMERICAN CHEESEBURGER SLIDER, PICKLES, MUSTARD, KETCHUP, CHEESE 7



SHARING PLATTERS

ADD ON ONLY, A WONDERFUL ADDITION TO CANAPES OR SIT DOWN MEALS INDIVIDUAL PLATTERS, APPROXIMATELY 10-12 GUESTS

\$50 PLATTERS

- -SEASONAL FRESH FRUIT GF, VG
- -BRUSCHETTA, CHEF SELECTION OF THREE VARITIES GFA, V
- -THREE HOUSE MADE DIPS, CRUDITÉ, OLIVES, TOASTED CIABATTA GFA, V
- -CORN CHIPS, SALSA, GUACAMOLE, SOURCREAM, QUESO CHEESE, MEXICAN BEANS GF, V, VGA

\$70 PLATTERS

- -ANTIPASTO, VARIETY OF CURED MEATS, CHARGRILLED VEGETABLES, MARINATED FETA, PICKLES, TOASTED CIABATTA GFA
- -CHEESE, CHEF SELECTION OF HARD, SOFT & BLUE, FRESH FRUIT. OUINCE PASTE. LAVOSH CRACKERS GFA, V
- -BAKED HALF SHELL SCALLOPS, SWEETCORN SOUBISE, CHORIZO & MACADAMIA CRUMB GF
- -CAJUN SALT & PEPPER BABY SQUID, CHIPS, PRESERVED LEMON AIOLI
- -KARAAGE CHICKEN PLATTER, SRIRACHA MAYO, LIME

\$60 DESSERT PLATTERS

- -SEASONAL CHEESECAKE BITES
- -LEMON CURD TARTS
- -CHOCOLATE TARTS

THIRD PARTY CAKES

- \$3.5PP FOR OUR CHEFS TO CUT. PLATE & SERVE WITH COULIS & CREAM
- \$50 FLAT RATE TO CUT & SERVE YOURSELF (WE PROVIDE PLATES, NAPKINS, FORKS & CAKE KNIFE)

THIS APPLIES TO ONE CAKE OR SERVING OF CUPCAKES, IF ADDITIONAL DESSERTS ARE BROUGHT AN EXTRA CHARGE WILL INCUR



SIT DOWN MENU

ADDITIONAL SELECTION (ANY COURSE) \$10PP PER CHOICE

THE ALTERNATE DROP

YOUR SELECTION OF: 2 ENTREES | 2 MAIN COURSES | 2 DESSERTS 2 COURSE \$65PP | 3 COURSE \$80PP

THE SELECTION

FOR GROUPS OF 10 - 30PAX

YOUR SELECTION OF: 1 ENTREE | 2 MAIN COURSE CHOICE | 1 DESSERT 2 COURSE \$70PP | 3 COURSE \$85PP

THE CHOICE

FOR GROUPS OF 30 OR MORE

YOUR SELECTION OF: 2 ENTREES | 3 MAIN COURSES | 2 DESSERTS 2 COURSE \$75PP | 3 COURSE \$90PP SERVED INDIVIDUALLY TO EACH GUEST

ENTRÉE

CRISPY FRIED BUTTERMILK CHICKEN, CREAMY POLENTA, PEPPER SALSA

CHARRED OCTOPUS, SAFFRON MAYO, CHORIZO, PUFFED KIPFLER, PEPERONATA

PAPRIKA CRUMBED HALOUMI, ROMESCO SAUCE, FRESH HERBS GF, V

BEEF SALTIMBOCCA, POTATO ROSTI, LEEK & GORGONZOLA SAUCE

ROASTED MUSHROOM FONTINA ARANCINI, FRIED ENOKI, ARRABIATA SAUCE GF, V

CATALAN CHICKEN MEATBALLS, SAFFRON SAUCE, ROASTED ALMONDS, MANCHEGO, TOASTED TURKISH BREAD $^{\mathsf{GF}}$

MAIN

PAN FRIED SALMON, FENNEL ROSTI,
TOMATO & MUSSEL BRODO, DILL MAYO, ORANGE

EYE FILLET, TRUFFLE CAULIFLOWER GRATIN, TRUSS TOMATOES, BROCOLLINI, JUS GF

RISOTTO VERDE, PEAS, SPINACH, ROAST OYSTER MUSHROOM, TOMATO COULIS, RICOTTA SALATA V

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

LAMB SHANK RAGU GNOCCHI, GREMOLATA, GRANA PADANO

MOROCCAN BRAISED BEEFCHEEK, CREAMY POLENTA, ALMOND & CURRENT SALAD, POMEGRANATE YOGHURT

DESSERT

CHOCOLATE MARQUISE, FRANGELICO GLAZE, RASPBERRY SORBET GF, V

TIRAMISU, TIA MARIA CARAMEL, RASPBERRY SORBET V

VEGAN CHURROS, CHOCOLATE GANACHE, BERRY COMPOTE VG

FRANGIPANE TART, BLUEBERRY & RHUBARB CRUMBLE, CINNAMON MASCARPONE V

CHEESE PLATE, QUINCE PASTE, FRESH FRUIT, LAVOSH GFA, V

SIDES

CHOOSE 2 FOR \$5PP (ADDITIONAL CHOICE \$2PP)

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

GARLIC TURKISH LOAF, LEMON HERB BUTTER



THE CLASSICS | \$40PP

CLASSIC MEALS TO CELEBRATE WITH

A SHARED STARTER WITH YOUR SELECTION OF THREE MAINS FROM THE BELOW LIST FOR YOUR GUESTS TO CHOOSE FROM ON THE DAY, SERVED INDIVIDUALLY ADDITIONAL SELECTION \$10PP PER CHOICE

SHARED STARTER

LOADED HUMMUS, CRISPY CHICKPEAS, POMEGRANATE, MARIANTED FETA, GRILLED TURKISH BREAD

MAINS

CHICKEN SCHNITZEL, CHIPS, HOUSE SALAD, CHOICE OF SAUCE: GRAVY/ PEPPER/ MUSHROOM

RED WINE BRAISED BEEF CHEEK CREAMY SWEET POTATO MASH, HONEY ROASTED HEIRLOOM CARROTS GFA

VEGAN GNOCCHI, PEPERONATA, ROAST HAZELNUTS, BASIL OIL, NOTZAFETTA VG

SOUTH AUSTRALIAN DEEP SEA COD, CHIPS, HOUSE SALAD, TARTARE SAUCE GFA

SLOW BRAISED LAMB ROAST, MEDITERRANEAN VEGETABLE MEDLEY, ROAST BABY POTATO, BEANS, GRAVY GF

ADD DESSERT | \$10PP

TIRAMISU, TIA MARIA CARAMEL

THE FAMIGLIA FEAST | \$45PP

A SHARED MEAL FOR ALL TO ENJOY

ITALIAN THEMED SHARED STARTER, MAINS AND SIDES

SHARED STARTER

BURRATA, PEPERONATA, ROAST HAZELNUTS, BASIL OIL, GRILLED TURKISH BREAD CIABATTA ROLLS + BUTTER

SHARED MAINS

SPAGHETTI ARRABBIATA, CHERRY TOMATO, CHILLI, GRANA PADANO, BASIL

PENNE CARBONARA, SPECK, CRACKED BLACK PEPPER, PECORINO

GNOCCHI CAPONATA, ROAST PINE NUTS, BASIL PESTO, FIOR DI LATTE VGA, GFA

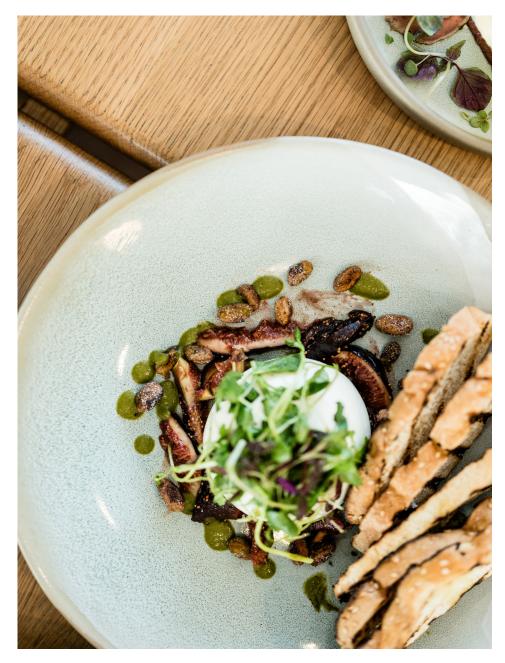
SIDES

CHARRED BROCCOLINI, WHIPPED FETA, ROAST PINE NUTS

ROCKET, PEAR + PARMESAN SALAD

ADD DESSERT | \$10PP

TIRAMISU, TIA MARIA CARAMEL





BEVERAGES

DRINK OPTIONS INCLUDE

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

WINE

MAXIMUM OF 6 CHOICES PLEASE FIND THE LINK TO OUR CURRENT WINE LIST HERE

BEER ON TAP*
COOPERS PALE ALE 9.7

HAHNS SUPERDRY 10

*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 SCHWEPPS ON TAP COKE CANS COKE NO SUGAR CANS LEMON LIME BITTERS TEA + COFFEE
UNLIMITED INSTANT
COFFEE + TEA STATION:

10 - 40 PA X 50 40 - 80 PA X 75 80 + 100

BARISTA MADE COFFEE AVAILABLE FOR INDIVIDUAL PURCHASE UPON REQUEST FOR GROUPS OF 20 OR LESS

COCKTAILS

APEROL SPRITZ 20 LIMONCELLO SPRITZ 20 NEGRONI 20

MAXIMUM OF THREE CHOICES, MUST BE ARRANGED IN ADVANCE

A SPRITZ TO START?
ORGANISE A WELCOME
DRINK TO TREAT YOUR
GUESTS ON ARRIVAL

BEVERAGE PACKAGES

SIGNATURE PACKAGE

4 HOURS \$45PP 5 HOURS \$55PP

PETE'S PURE PROSECCO
POMONA ROAD SAUVIGNON BLANC
DAY'S OF ROSÉ
POMONA ROAD SHIRAZ

DELUXE PACKAGE

4 HOURS \$55PP 5 HOURS \$65PP

LANE LOIS BLANC DE BLANC
WICKS PINOT GRIS
MAJELLA ROSÉ
HENTLEY FARM VILLIAN + VIXEN GSM
HENTLEY FARM VILLIAN + 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 & JUICE | TEA + INSTANT COFFEE STATION



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.