



THE
MARRYATVILLE

SPRING SUMMER 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:

- AV
- 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 | 100 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 VERSITILE 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:

- AV
- 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: 60 - 100 GUESTS SIT DOWN | 100 - 250 COCKTAIL

ROOM HIRE: \$400 FOR 4 HOURS
EXTENDED DURATION AVAILABLE UPON REQUEST

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





CANAPÉ MENU

ANY 5 FOR \$40PP

\$6PP FOR EACH ADDITIONAL

SALMON SASHIMI, RICE CRISP, SESAME DRESSING, TOBIKO ^{GF, DF}

LOUISIANA FRIED CHICKEN BITES, RANCH

ASPARAGUS + ZUCCHINI TARTLET, FIOR DE LATTE, ROMESCO, BASIL ^V

THAI CHICKEN SAUSAGE ROLLS, SWEET CHILLI SAUCE

SPINACH + RICOTTA ARANCINI, SAFFRON + TOMATO RELISH, GRANA PADANO ^{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}

BEEF TARTARE, CRISPY WONTON, WASABI AVOCADO ^{GF, DF}

SWEET POTATO CROQUETTE, HARISSA AIOLI, SALSA VERDE ^{GF, V, VG}

SMOKEY PAPRIKA GRILLED PRAWNS, LEMON MAYO, CHORIZO ^{GF, DF}

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

MOROCCAN PUMPKIN & CHICKPEA FRITTER, SALSA, TAHINI LIME MAYO ^{GF, V, VG}

ZAATAR CRUMBED TOMMY RUFF GOUJONS, BEETROOT + KOHLRABI REMOULADE

PORK KATSU SLIDER, WOMBOK, KEWPIE, TONKATSU SAUCE

AMERICAN CHEESEBURGER SLIDER, PICKLES, MUSTARD, KETCHUP, CHEESE

SHARING PLATTERS

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

\$60 PLATTERS

-BRUSCHETTA, CHEF SELECTION OF THREE VARIETIES ^{GFA, V}

-WHIPPED RICOTTA, HOT HONEY, ROASTED WALNUTS,
ROSEMARY + LEMON OIL, CHARRED TURKISH BREAD ^{GFA, V}

\$80 PLATTERS

-ANTIPASTO, VARIETY OF CURED MEATS, CHARGRILLED
VEGETABLES, MARINATED FETA, PICKLES, TOASTED CIABATTA ^{GFA}

-COLD ROASTED SIRLOIN, CHIMICHURRI, PICKLED GIARDINIERA,
HOUSE DRIED TOMATOES, GRANA PADANO, TURKISH BREAD ^{GFA}

- CRISPY PORK BELLY SKEWERS, POMEGRANATE & CHILLI GLAZE,
ROAST APPLE MAYO ^{GF DF}

- SUMAC GRILLED HALLOUMI, OLIVES, TZATZIKI,
LEMON CUCUMBER + TOMATO, PITA CHIPS ^{GFA, V}

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

-KARAAGE CHICKEN PLATTER, SRIRACHA MAYO, LIME

\$60 DESSERT PLATTERS

-LEMON CURD TARTS ^V

-CHOCOLATE TARTS ^V

THIRD PARTY CAKES

- \$3.5PP FOR OUR CHEFS TO CUT, PLATE & 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*





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

WHOLE COOKED KING PRAWNS, CHILLI TOMATO,
CELERIAC REMOULADE, CAPER SAUCE ^{GF}

PAPRIKA CRUMBED HALOUMI, ROMESCO SAUCE, FRESH HERBS ^{GF, V}

BEEF SALTIMBOCCA, POTATO ROSTI, LEEK & GORGONZOLA SAUCE

SPINACH + RICOTTA ARANCINI, SAFRON + TOMATO RELISH,
GRANA PADANO ^{GF, V}

LAMB KOFTA SKEWERS, ROAST TOMATO SALSA, MINT YOGHURT ^{GF}

SIDES

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

CRISPY FRIED KIPFLERS, PAPRIKA SALT, CONFIT GARLIC MAYO

MIXED LETTUCE SALAD, RED WINE + SHALLOT VINAIGRETTE

MAIN

HARRISA ROASTED BARRAMUNDI, ROASTED CAULIFLOWER,
TAHINI, PRESERVED LEMON, CAULIFLOWER PUREÉ,
POMEGRANATE SALAD ^{GF}

200GM GRAIN FED EYE FILLET, POMMES MACAIRE,
ASPARAGUS, SUNDRIED TOMATO BERNIASE, JUS ^{GF}

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

CHICKEN BREAST COTOLETTA, SWEET POTATO PUREE,
CHARRED RADICCHIO, WALNUTS, SAGE DRESSING ^{GF}

PAPRIKA ROASTED PORK FILLET, SWEET CORN SOUBISE,
PICKLED FENNEL + APPLE AND WALNUT SALAD, JUS ^{GF}

DUCK BREAST, CELERIAC PUREE, FONDANT POTATO,
PICKLED ZUCCHINI, PLUM GLAZE ^{GF}

DESSERT

CHOCOLATE MARQUISE, FRANGELICO GLAZE,
RASPBERRY SORBET ^{GF, V}

TRIPLE CHOCOLATE MOUSSE TART HAZELNUT PRALINE,
BLOOD ORANGE SORBET ^V

VEGAN CINNAMON DONUTS COULIS ^{GF, VG}

PASSIONFRUIT SEMIFREDDO, KIWI + MINT SALSA, TUILLE^V

CHARRED BROCCOLINI, ROMANESCO, SMOKED ALMONDS

CHILLI + OREGANO FRIES

ROCKET + PEAR SALAD, GRANA PADANO

TOASTED GARLIC FOCCACIA, 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

ROAST TURKEY BREAST, BAKED HAM, CRISPY KIPFLER POTATOES, ROAST CARROT, BUTTERED BEANS, PUMPKIN PUREE, PARMESAN & PANCETTA STUFFING, CRANBERRY SAUCE, GRAVY

VEGAN GNOCCHI, PEPPERONATA, ROAST HAZELNUTS, BASIL OIL, NOTZAFETTA ^{VG}

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

LAMB BACKSTRAP SALAD, FETA, CHERRY TOMATO, SPANISH ONION, CUCUMBER, BALSAMIC DRESSING, POMEGRANATE, PINE NUTS, CRISP FLATBREAD ^{GFA}

ADD DESSERT | \$10PP

TRIPLE CHOCOLATE MOUSSE TART HAZELNUT PRALINE, BLOOD ORANGE SORBET

THE FAMIGLIA FEAST | \$45PP

A SHARED MEAL FOR ALL TO ENJOY

ITALIAN THEMED SHARED STARTER, MAINS AND SIDES

SHARED STARTER

BURRATA, HEIRLOOM CONFIT CHERRY TOMATOES, BASIL OIL,
CHILLI CANDIED PINE NUTS, CHARGRILLED TURKISH BREAD V

SHARED MAINS

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

PENNE CARBONARA, SPECK, CRACKED BLACK PEPPER,
PECORINO

FETTUCCHINE, ROAST CHICKEN, BROCCOLINI,
CREAMY PESTO SAUCE, PARMESAN

SIDES

CHARRED BROCCOLINI, WHIPPED FETA,
ROAST PINE NUTS ^{GF, V}

ROCKET, PEAR + PARMESAN SALAD ^{GF, V}

ADD DESSERT | \$10PP

TRIPLE CHOCOLATE MOUSSE TART HAZELNUT PRALINE,
BLOOD ORANGE SORBET



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 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





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
HAHN 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

SCHWEPES ON TAP
COKE CANS
COKE NO SUGAR CANS
LEMON LIME BITTERS

COCKTAILS

APEROL SPRITZ	20
LIMONCELLO SPRITZ	20
ESPRESSO MARTINI	20

MAXIMUM OF THREE 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

2025 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 ACKNOWLEDGMENT 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 MONTHS' NOTICE: FULL REFUND OF DEPOSIT

-LESS THAN 2 MONTHS' NOTICE: 50% OF DEPOSIT REFUNDED

-LESS THAN 4 WEEKS' NOTICE: DEPOSIT IS FORFEITED

WRITTEN ACKNOWLEDGMENT OF CANCELLATION MUST BE OBTAINED TO PROCESS ANY APPLICABLE REFUND.

FOOD PAYMENTS: REFUNDED WITH AT LEAST 1 WEEKS' NOTICE

FOOD PAYMENTS: FORFEITED IF LESS THAN 1 WEEKS' NOTICE

POSTPONEMENT

IF AT LEAST 4 WEEKS' 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/ 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 12:00 MIDNIGHT, WITH 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 PRACTICES 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.