



THE  
**MARRYATVILLE**

**AUTUMN / WINTER 2026**

**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

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 WIFI
- Cordless microphone
- Built in speakers (connect your own device or use our house music)

Whether you are hosting a cocktail-style gathering or a seated celebration, The Kensington Room offers a versatile and elegant space to mark any special occasion.

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 WIFI
- Cordless microphone
- Built in speakers (connect your own device or use our house music)

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.*

## MARRYAT + KENSINGTON ROOM

Need something a bit bigger? The Marryat and Kensington Rooms can join and open up to a large function space.

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, DRIED CHORIZO, OLIVE, SQUID INK CRISP <sup>GF, DF</sup>

LOUISIANA FRIED CHICKEN BITES, RANCH

COCKTAIL BEEF + PEPPER PIES, SMOKY BOURBON BBQ SAUCE

THAI CHICKEN SAUSAGE ROLLS, SWEET CHILLBI SAUCE

PUMPKIN + CHEVRE ARANCINI, SAGE AIOLI, GRANA PADANO <sup>V</sup>

SLOW ROASTED PORK BELLY SKEWERS, PICKLED APPLE,  
STICKY MAPLE GLAZE <sup>GF, DF</sup>

HOISIN DUCK SPRING ROLLS, HOT + SOUR SAUCE <sup>DF</sup>

VEGETABLE SPRING ROLLS, SOY + SESAME SAUCE <sup>VG, GF</sup>

SEEDED MUSTARD RARE BEEF, CHARCOAL SOURDOUGH CROUTE,  
HORSERADISH CREAM <sup>GFA</sup>

SWEET POTATO CROQUETTE, HARISSA AIOLI, SALSA VERDE <sup>GF, V, VG</sup>

BBQ GRILLED PRAWNS, LEMON MAYO, CHILLI CRUMB <sup>GF, DF</sup>

FRIED PORK & CHIVE DUMPLINGS, KEWPIE MAYO, PONZU <sup>DF</sup>

SUMAC POPCORN MUSHROOMS, TAHINI + LEMON MAYO,  
MOJO VERDE <sup>GF, V, VG</sup>

CRISPY COD TACO, WOMBOK SLAW, WASABI KEWPIE,  
PICKLED SPANISH ONION <sup>DF</sup>

LEMON PEPPER GRILLED CHICKEN SLIDER, LETTUCE,  
AVOCADO + TOMATO SALSA, SRIRACHA MAYO

AMERICAN CHEESEBURGER SLIDER, PICKLES,  
MUSTARD, KETCHUP, CHEESE

LEMON MERINGUE TART <sup>GF, V</sup>

CHOCOLATE GANACHE WAFFLE CONE <sup>V</sup>

CHERRY + COCONUT FRIANDS <sup>V, GF</sup>





## THE SHARE TABLE | \$40PP

**A VIBRANT SELECTION OF GOURMET SMALL BITES DESIGNED FOR SHARING. PERFECT FOR SOCIALISING, THIS ABUNDANT SPREAD CATERES 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

CHICKEN SOUVLAKI SKEWERS, LEMON & OREGANO MAYO

SPINACH & FETA PARCELS

SEASONAL VEGETARIAN ARANCINI

### **COLD SECTION:**

PROSCIUTTO

SOPRESSA SALAMI

MANCHEGO

MARINATED FETA WITH HERBS & OLIVE OIL

HUMMUS

BABA GHANOUSH

TZATZIKI

GRILLED ZUCCHINI & EGGPLANT

MIXED OLIVES

ZESTY CHERRY TOMATOES & CUCUMBER TABOULI

WARM FLATBREAD + FOCACCIA

GRISSINI

QUINCE PASTE

SEASONAL GRAPES

## 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

### BREAD

CHARCOAL SOURDOUGH, TRUFFLE BUTTER

### FIRST COURSE

SEARED TUNA CARPACCIO, FENNEL, SAMPHIRE + RED AMARANTH, CHILLI, LIME + CAPER DRESSING

### PALATE CLEANSER

PEAR + LIMONCELLO GRANITA

### SECOND COURSE

FENNEL SPICED LAMB RIBS, GOATS CURD TZATZIKI, CHARRED LEMON

### THIRD COURSE

WHOLE SLOW ROASTED EYE FILLET, BEETROOT + HORSERADISH SOUBISE, KALETTE, PANCETTA + HERB PANGRATTATO, RED WINE JUS

### FINAL COURSE

PISTACHIO TRUFFLE, BAVARIAN CHEESECAKE, PASSIONFRUIT + CREAM ROULADE





## SIT DOWN MENU

ALL SIT DOWN PACKAGES COME WITH BREAD + BUTTER

### 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 COURSES (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

### ADD A STARTER

ANTIPASTO PLATE FOR EACH GUEST | + \$10PP

cured meats, mixed marinated vegetables, fetta, olives, peppered turkish croutons

ROUND OF CANAPES | + \$6PP PER CHOICE

choices found on page 6

### ENTRÉE

CRUMBED CALABRIAN CHILLI CHICKEN, ROCKET + SWEET POTATO,  
CREAMY GORGONZOLA SAUCE

KINGFISH CARPACCIO, TOMATO VINAIGRETTE, CHORIZO, OLIVE,  
SQUID INK TUILLE <sup>GF, DF</sup>

CRUMBED HALLOUMI SALAD, TABBOULEH, MINT + CUMIN YOGHURT <sup>GFA, V</sup>

RARE BEEF TAGLIATA, TRUFFLE VINAIGRETTE, PINE NUTS, PARMESAN,  
PICKLED RADICCHIO <sup>GF, DF</sup>

PUMPKIN + CHEVRE ARANCINI, SAGE AIOLI, GRANA PADANO <sup>V</sup>

CHARGRILLED LAMB BACKSTRAP, PEARL COUSCOUS + CAULIFLOWER  
SALAD, HARRISA YOGHURT, DUKKAH <sup>GFA, DFA</sup>

### MAIN

PAN FRIED BARRAMUNDI, WATERMELON + RADISH SALAD, WHIPPED  
FETA, MINT, CASHEW + PROSCIUTTO CRUMB <sup>GF, DFA</sup>

200GM GRAIN FED EYE FILLET, SWEET POTATO SOUBISE, SHALLOT  
SPINACH + FETA TART TATIN, RED WINE JUS <sup>GFO</sup>

SUMAC GRILLED CAULIFLOWER STEAK, QUINOA, TOMATO + ASPARAGUS  
SALAD, LEMON HERB AIOLI <sup>VG, GF</sup>

CHICKEN SALTIMBOCCA SAGE, PROSCIUTTO, LEMON HERB + ORZO,  
SPINACH, ROAST HEIRLOOM TOMATO, CAPER ANCHOVY SAUCE

ROASTED PORK BELLY, STICKY RED LENTILS,  
APPLE FENNEL SALAD, JUS <sup>GF</sup>

SICILIAN SEAFOOD RISOTTO, MUSSELS, PRAWNS, SQUID, CHERRY  
TOMATOES, PEAS, GREMOLATA, GRANA PADANO

### DESSERT

RICH CHOCOLATE PANNA COTTA, COCONUT TUILLE,  
CHERRY COMPOTE <sup>GF, V</sup>

RASPBERRY CLAFOUTIS TART, CINNAMON DOUBLE CREAM,  
RASPBERRY GLAZE <sup>V</sup>

VEGAN CINNAMON DONUTS, COULIS <sup>GF, VG</sup>

STICKY TOFFEE PUDDING, WHISKY CARAMEL, ROAST WALNUTS,

VANILLA BEAN ANGLAISE <sup>V</sup>

### ADD SHARED SIDES | \$5PP

CRISPY FRIED KIPFLERS, PAPRIKA SALT, CONFIT GARLIC MAYO

+

CHARRED BROCCOLINI, TAHINI + LEMON SAUCE, SMOKED ALMONDS, SALSA VERDE

## THE FAMIGLIA FEAST | \$45PP

### A CELEBRATION OF ITALIAN FLAVORS

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

BURRATA PRESERVED PEACH, CANDIED PECANS, BASIL OIL, CHARRED SOURDOUGH <sup>V</sup>

### SHARED MAINS

PLEASE CHOOSE THREE

SPAGHETTI ALL'AMATRICIANA, PANCETTA, CHILLI, TOMATO, PECORINO

FETTUCINI POLLO ALFREDO, CREAMY CHICKEN, GRANA PADANO

ORECCHIETTE FUNGHI, MIXED FOREST MUSHROOMS, CREAMY WHITE WINE SAUCE, PECORINO, TRUFFLE OIL <sup>V</sup>

PENNE ALLA NORMA, ROASTED EGGPLANT, RICH TOMATO SUGO, BASIL, RICOTTA SALATA <sup>V</sup>

TOMATO + RED WINE BRAISED BEEF, RIGATONI, GRANA PADANO, GREMOLATA

### SHARED SIDES

TRUFFLE PARMESAN FRIES <sup>GF, V</sup>

CHARRED BROCCOLINI, TAHINI + LEMON SAUCE, SMOKED ALMONDS,

SALSA VERDE <sup>GF, V</sup>

### ADD DESSERT | \$10PP

TIRAMISU, TIA MARIA CARAMEL <sup>V</sup>





## THE CLASSICS | \$45PP

### 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 FOR GROUPS OF 25 OR MORE

### SHARED STARTER

WHIPPED RICOTTA, HOT HONEY, ROASTED WALNUTS, ROSEMARY + LEMON OIL, CHARRED TURKISH BREAD <sup>v</sup>

### MAINS

PLEASE CHOOSE THREE

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

ROAST BEEF, POMMES PUREE, ROAST CARROTS, PUMPKIN, BROCCOLINI, YORKSHIRE PUDDING, GRAVY

VEGAN PUMPKIN GNOCCHI, SPINACH, SAGE, PINENUTS, VEGAN CHEESE, BASIL PISTOU <sup>VG, GF</sup>

LEMON PEPPER GRILLED AUSTRALIAN DEEP SEA COD, PANZANELLA SALAD, KIPFLER POTATOES, LEMON VINEGARETTE <sup>GFA</sup>

LAMB BACKSTRAP SALAD, FETA, CHERRY TOMATO, SPANISH ONION, CUCUMBER, BALSAMIC DRESSING, POMEGRANATE, PINE NUTS, CRISP FLATBREAD, CUMIN YOGHURT

### ADD DESSERT | \$10PP

TIRAMISU, TIA MARIA CARAMEL <sup>v</sup>

## ADD ON PLATTERS

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

### \$60 PLATTERS

- BRUSCHETTA, CHEF SELECTION OF THREE VARIETIES <sup>GFA, V</sup>
- BURRATTA BOARD, MARINATED OLIVES, HOUSE MIX NUTS, CHARRED CAPSICUM, HOUSE ROASTED TRUSS TOMATOES, STRACCIATELLA, CORNICHONS, MARINATED ARTICHOKE <sup>GFA, V</sup>

### \$80 PLATTERS

- ANTIPASTO, VARIETY OF CURED MEATS, CHARGRILLED VEGETABLES, MARINATED FETA, PICKLES, TOASTED CIABATTA <sup>GFA</sup>
- COLD ROASTED SIRLOIN, SALSA VERDE, PICKLED GIARDINIERA, HOUSE DRIED TOMATOES, GRANA PADANO, TURKISH BREAD <sup>GFA</sup>
- 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 <sup>GFA, V</sup>
- CAJUN SALT & PEPPER BABY SQUID, CHIPS, PRESERVED LEMON AIOLI
- KARAAGE CHICKEN PLATTER, SRIRACHA MAYO, LIME

### 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*





## 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



## 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	10.2
HAHN SUPERDRY	10.6

\*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 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 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](mailto: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.