



THE MARRYATVILLE



ALFRESCO FUNCTION PACK

KIDS BIRTHDAYS | CELEBRATIONS | BIRTHDAYS

CHRISTENINGS | BAPTISMS

SCHOOL FUNCTIONS

events@marryatvillehotel.com.au



THE ALFRESCO PLAYGROUND

The Alfresco area is an undercover space with café blinds ensuring that no matter the weather a good time is guaranteed. With multiple tables and a large playground taking center stage there is plenty of room to celebrate.

This versatile area can accommodate both seated and cocktail events. Minimal furniture rearrangement is available.

We strive to create an unforgettable experience for everyone who visits the marryatville and our highly trained staff will meticulously plan and deliver your special day.

Our function packages are designed to make the process of planning your event simple and stress free. For any additional questions our fantastic staff are here to assist.

Kid's functions are booked for two or three hours with one of our packages, set start times are either 10:00am or 2:30pm.

Please note that the alfresco seating area is a semiprivate space, depending on numbers booked it may be open to other patrons. the playground is open to all children at the venue at all times.

A function package is required when booking this space

KIDS PACKAGE 1

CAPACITY: UP TO 40 GUESTS

2 hour package: \$1200 / 3 hour package: \$1500

all food is served platter style on the tables. platters will be served at the same time or hot + cold seperately.

area: half of the undercover alfresco area - playground and alfresco area are not exclusive

PLATTERS:

1 x antipasto, variety of cured meats, chargrilled vegetables, marinated feta, pickles, toasted ciabatta

2 x cajun salt & pepper squid^(a), preserved lemon aioli

2 x thai chicken sausage rolls, sweet chilli sauce

2 x pumpkin + chevre arancini, sage aioli, grana padano ^v

1 x assortment of fresh fruit ^{vg}

chicken nuggets, tomato sauce (40pcs)

cheeseburger sliders (40pcs)

4 x bowls of fries

DRINKS INCLUDED:

tea + instant coffee station, one juice box per child, pepsi + lemonade jugs, still + sparkling water

cakeage fee: \$50 (cut and served yourself)

cakeage fee: \$140 (cut + served with cream + coulis)

A LITTLE BIT MORE? WE'VE GOT YOU COVERED:

BBQ bacon beef sliders (20pcs)

fairy bread (40pcs)

ham + cheese mini croissants (20pcs)

kids sausage rolls or party pies (30pcs)

+100

+40

+50

+60



KIDS PACKAGE 2

CAPACITY: UP TO 60 GUESTS

2 hour package: \$1800 / 3 hour package: \$2250

all food is served platter style on the tables. platters will be served at the same time or hot + cold seperately.

area: all of the undercover alfresco area - playground not exclusive

PLATTERS:

- 1 x antipasto, variety of cured meats, chargrilled vegetables, marinated feta, pickles, toasted ciabatta
- 1 x cheese platter, selection of soft, hard & blue, fresh fruit, quince paste, lavosh crackers
- 3 x cajun salt & pepper squid^(a), preserved lemon aioli
- 3 x thai chicken sausage rolls, sweet chilli sauce
- 3 x karaage chicken, sriracha mayo, lime
- 2 x pumpkin + chevre arancini, sage aioli, grana padano ^v
- 1 x assortment of fresh fruit
- chicken nuggets, tomato sauce (60pcs)
- cheeseburger sliders (50pcs)
- party pies (30pcs)
- 6 x bowls of fries

DRINKS INCLUDED:

tea + instant coffee station, one juice box per child, pepsi + lemonade jugs, still + sparkling water

cakeage fee: \$50 (cut and served yourself)
cakeage fee: \$210 (cut + served with cream + coulis)

A LITTLE BIT MORE? WE'VE GOT YOU COVERED:

- | | |
|--------------------------------------|------|
| BBQ bacon beef sliders (20pcs) | +100 |
| fairy bread (40pcs) | +40 |
| ham + cheese mini croissants (20pcs) | +50 |



KIDS PACKAGE 3

CAPACITY: UP TO 90 GUESTS

3 hour package: \$3000

all food is served platter style on the tables. platters will be served at the same time or hot + cold seperately.

area: all of the undercover alfresco area + walkway - playground not exclusive

PLATTERS:

1 x antipasto, variety of cured meats, chargrilled vegetables, marinated feta, pickles, toasted ciabatta

1 x cheese platter, selection of soft, hard & blue, fresh fruit, quince paste, lavosh crackers

1 x three house made dips, crudité, olives, toasted ciabatta

4 x cajun salt & pepper squid^(a), preserved lemon aioli

3 x thai chicken sausage rolls, sweet chilli sauce

3 x karaage chicken, sriracha mayo, lime

3 x BBQ bacon beef sliders

3 x pumpkin + chevre arancini, sage aioli, grana padano ^v

1 x assortment of fresh fruit

chicken nuggets, tomato sauce (80pcs)

mixed sausage rolls + party pies (20pcs each)

cheeseburger sliders (60pcs)

fairy bread (40pcs)

8 x bowls of fries

DRINKS INCLUDED:

tea + instant coffee station, one juice box per child,
pepsi + lemonade jugs, still + sparkling water

cakeage fee: \$50 (cut and served yourself)

cakeage fee: \$300 (cut + served with cream + coulis)





SIT DOWN PACKAGE OPTIONS

FOR GROUPS OF 20 - 50 PAX. SCATTERED SEATING AVAILABLE

SERVICE FEE OF \$200 FOR ALL BOOKINGS

TABLECLOTHES, STILL + SPARKLING WATER INCLUDED

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 ^v

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, pine nuts, vegan cheese, basil pistou ^{vg, gf}

lemon pepper grilled deep sea cod^(a), panzanella salad, kipfler potatoes, lemon vinaigrette ^{gfa}

slow braised lamb shoulder, parmesan polenta, broccolini, mint yoghurt

ADD DESSERT | \$10PP

tiramisu, tia maria caramel ^v

THE FAMIGLIA FEAST | \$45PP

A CELEBRATION OF ITALIAN FLAVOURS

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 warm caponata, roast pine nuts, basil pistou, toasted sourdough ^v

SHARED MAINS

PLEASE CHOOSE THREE

spaghetti all'amatriciana, pancetta, chilli, tomato, pecorino

fettuccine pollo alfredo, creamy chicken, grana padano

orecchiette funghi, mixed forest mushrooms, creamy white wine sauce, pecorino, truffle oil ^v

penne alla norma, roasted eggplant, rich tomato sugo, basil, ricotta salata ^v

tomato + red wine braised beef, rigatoni, grana padano, gremolata

SHARED SIDES

truffle parmesan fries ^{gf, v}

charred broccolini, tahini + lemon sauce, smoked almonds, salsa verde ^{gf, v}

ADD DESSERT | \$10PP

tiramisu, tia maria caramel ^v





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 ^{gfa, v}
- burrata board, marinated olives, house mix nuts, charred capsicum, house roasted truss tomatoes, stracciatella, cornichons, marinated artichokes ^{gfa, v}

\$80 PLATTERS

- antipasto, variety of cured meats, chargrilled vegetables, marinated feta, pickles, toasted ciabatta ^{gfa}
- cold roasted sirloin, salsa verde, pickled giardiniera, house dried tomatoes, grana padano, turkish bread ^{gfa}
- 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 ^{gfa, v}
- cajun salt & pepper baby squid^(a), 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

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.

PLAYGROUND, the use of the playground space is not exclusive and the space may be used by other patrons during your designated "booking time".

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.