



— THE —
MARRYATVILLE



WINTER 2026

EVENTS PACK

CELEBRATIONS | BIRTHDAYS | ENGAGEMENTS

WEDDINGS | PRESENTATIONS | MEETINGS

EVENT LAUNCHES | CONFERENCES

ENQUIRE TODAY

events@marryatvillehotel.com.au



WELCOME TO THE MARRYATVILLE HOTEL

In the heart of metropolitan Adelaide, The Marryatville Hotel has two dedicated function rooms upstairs, private, light-filled and entirely yours for the occasion.

Both open onto the balcony and sit alongside the upstairs bar, with lift and staircase access for every guest. In winter, the Marryat Room's open fireplace does a lot of the atmosphere for you.

Combine the two rooms and the space grows to hold up to 100 seated guests or 250 cocktail style, making The Marryatville as suited to a milestone birthday as it is to a conference or wedding.

Our kitchen ranges from canapés and generous share tables through to the Signature Experience, a plated degustation for events worth lingering over. Beverage packages, bar tabs and a welcome spritz on arrival can all be arranged to suit.

Behind it all is a team who do this every week. From your first enquiry to last drinks, our events staff handle the planning, the timings and the details in between, so on the day you can simply be a guest at your own event.

Discover our spaces, capacities and food + drink options in the pages that follow. For any questions, our events team is only ever an email or phone call away. We look forward to working with you.

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^(a) crudo, chorizo, olive, squid ink crisp ^{gf, df}

louisiana fried chicken bites, ranch

cocktail beef + pepper pies, smoky bourbon BBQ sauce

thai chicken sausage rolls, sweet chilli sauce

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

slow roasted pork belly skewers, pickled apple, sticky maple glaze ^{gf, df}

hoisin duck spring rolls, hot + sour sauce ^{df}

vegetable spring rolls, soy + sesame sauce ^{vg, gf}

seeded mustard rare beef, charcoal sourdough croute, horseradish cream ^{gfa}

sweet potato croquette, harissa aioli, salsa verde ^{gf, v, vg}

BBQ grilled prawns ⁽ⁱ⁾, lemon mayo, chilli crumb ^{gf, df}

fried pork + chive dumplings, kewpie mayo, ponzu ^{df}

sumac popcorn mushrooms, tahini + lemon mayo, mojo verde ^{gf, v, vg}

crispy cod^(a) taco, wombok slaw, wasabi kewpie, pickled spanish onion ^{df}

lemon pepper grilled chicken slider, lettuce, avocado + tomato salsa, sriracha mayo

american cheeseburger slider, pickles, mustard, ketchup, cheese

lemon meringue tart ^{gf, v}

chocolate ganache waffle cone ^v

cherry + coconut friands ^{v, gf}





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, herbs + olive oil
hummus
baba ghanoush
tzatziki
grilled zucchini + eggplant
mixed olives
zesty cherry tomatoes + cucumber tabbouleh
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^(a), gazpacho, cucumber

BREAD

charcoal sourdough, truffle butter

FIRST COURSE

seared tuna^(a) 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, feta, 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

crispy cod^(a) bites, saffron + garlic aioli, red pepper salsa

crumbed halloumi salad, tabbouleh, mint + cumin yoghurt ^{gf,a,v}

rare beef tagliata, truffle vinaigrette, pine nuts, parmesan, pickled radicchio ^{gf,df}

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

sumac + tomato braised pork meatballs, green tahini yoghurt, za'atar, grilled pita

MAIN

gremolata crusted australian barramundi, potato rosti,
mussel^(a) + chilli tomato brodo, pickled fennel, rocket salad ^{gf}

200gm grain fed eye fillet, sweet potato soubise, shallot spinach + feta tarte tatin,
red wine jus ^{gfo}

sumac grilled cauliflower steak, warm quinoa, tomato, broadbeans,
lemon herb aioli ^{vg,gf}

chicken saltimbocca sage, prosciutto, lemon herb + orzo, spinach, roast heirloom
tomato, caper anchovy sauce

roasted pork belly, sticky red lentils, apple fennel salad, jus ^{gf}

sicilian seafood risotto, mussels, prawns, squid, cherry tomatoes, peas, gremolata,
grana padano ^(m)

DESSERT

triple chocolate ganache tart, hazelnut praline, coconut sorbet ^v

raspberry clafoutis tart, cinnamon double cream, raspberry glaze ^v

vegan cinnamon donuts, chocolate sauce, coulis ^{gf,vg}

sticky toffee pudding, whisky caramel, candied walnuts, double cream ^v

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 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





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

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





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 villain + vixen gsm

hentley farm villain + 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 super dry 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

schweppes 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

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.



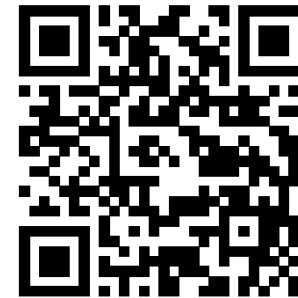
MAKE AN ENQUIRY TODAY



FILL OUT A BOOKING FORM AND OUR TEAM WILL
GET BACK TO YOU WITHIN 24 HOURS



PARTY FOR POINTS



JOIN OUR FIRST DRAUGHT LOYALTY PROGRAM
AND EARN POINTS DURING YOUR FUNCTION