

C·L·U·B M·A·R·I·O·N



FUNCTION PACKAGES



Located on Sturt Road Marion, 500m east of Westfield Marion, Club Marion is a convenient and exceptional venue to host any celebration.

With beautiful rooms overlooking our expansive grounds and modern rooms overlooking the surrounding hills, Club Marion can cater for large receptions or intimate family gatherings.

Our exceptionally friendly staff will ensure your event runs smoothly.

Whether you are after a sit down meal or a cocktail party our menu selection is varied and there is something for any occasion. Club Marion has exceptional bar facilities, catering for either purchases over the bar, bar tabs or drinks packages on request.

Club Marion has outstanding car parking facilities, wheelchair access and amenities. We would be happy to show you around the premises and help you one on one to organise your function.

For further enquiries please call our Function and Events Coordinator.

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WELCOME

Thank you for considering Club Marion for your upcoming function. Whatever the occasion we have a menu to suit your needs and budget. With our choice of function rooms we have a variety of packages available to make sure your event is a memorable one.

YOUR FUNCTION

We offer several catering options for our different rooms suitable for any celebration. Whether it is a casual birthday party, glamorous engagement or corporate event our Party Platter menu is ideal for an intimate and indulgent experience. Your guests mingle freely as our staff serve your chosen selection of delectable finger food from our extensive menu, don't forget to check out our new grazing board, a large nearly meter long platter, ideal for your guests to mingle around and chat while grazing on the beautiful spread.

If you are looking for a formal event. Whether it be a wedding reception, presentation dinner or an end of year work celebration, we have your needs covered. Our set menu options offer many choices for a seated dinner party and you can design your own menu from our selection of courses to ensure the event has a personal touch.

For the corporate client we have a basic conference package available. Whether you are gathering for a short meeting or an all-day event, you are welcome to customise the package with options from our party platters to add that little bit extra. From tea and coffee through to working lunch we can service your catering needs for the success of your working day in the privacy of our function rooms.

Optional extras can be provided for any function such as tea and coffee, table linen or cheese courses. Please contact us for a personal quote. We are also able to cater for children, vegetarians and other dietary specifics if notified in advance of requirements. If you have any alternative suggestions please contact us so we can tailor a menu to fit your individual needs.

We have a range of facilities, free of charge:

- Microphone
- Lapel Microphone (Hills Rooms only)
- Projector Screen
- Plasma Screen
- Laptop
- White Board
- iPod Input
- Lectern
- Stage Blocks

FUNCTION ROOMS AND ROOM HIRE

With four exceptional, modern function rooms, all with their own unique attributes, we have function rooms for any occasion that will suit all your needs. All room hire charges include audio visual equipment, set up and break down of the room and private bar facilities.

HILLS ROOMS \$400.00

A large function room boasting beautiful 12ft ceilings, expansive windows and a large private bar. This room has state of the art audio visual equipment including HDMI and iPod Input, two 60" LCD TV's , 70" HD LCD TV, full HD Sony projector and a 150" automatic wall mounted projector screen.

- Theatre Style – 200 people
- Seated (round tables) – 150 people
- Cocktail Style – 220 people

HILLS ROOM (EAST) \$250.00

Divided by sound proof acoustic doors, this room is suited to more intimate functions. With private bar facilities, 60" LCD TV, 70" HD LCD TV, HDMI and iPod input, it is ideal for smaller seminars, seated or cocktail style functions.

- Theatre Style – 70 people
- Seated (round tables) – 60 people
- Cocktail Style – 70 people

HILLS ROOM (WEST) \$250.00

Divided by sound proof acoustic doors, this room is perfect for smaller corporate functions and meetings with exceptional audio visual equipment including a 60" LCD TV, full HD Sony projector, 150" automatic wall mounted projector screen, HDMI and iPod input.

- Theatre Style – 70 people
- Seated (round tables) – 60 people
- U Shape – 25 people

OVAL VIEW ROOMS \$400.00

A spacious modern room that is surrounded by floor to ceiling windows which overlook our pristine ovals, it offers private bar facilities, two 50" LCD TV's, HDMI and iPod input. This impressive room is superb for seated set menu functions such as weddings and formal dinners or large cocktail functions such as engagements and birthdays.

- Theatre Style – 160 people
- Seated (round tables) – 120 people
- Cocktail Style – 200 people

OVAL VIEW ROOM (WEST) \$250.00

Divided by sound proof acoustic doors, this room offers all the benefits of the larger room in a smaller package. With a private bar, an LCD TV, HDMI and iPod input, this room is suitable for seated, cocktail or corporate functions with an outstanding view.

- Theatre Style – 80 people
- Seated (round tables) – 60 people
- Cocktail Style – 70 people
- U Shape – 25 people

Financial Members Discount (minimum 1 year membership) \$100.00

BAR

Guests can purchase their own drinks from our wide selection of beers, wines, spirits, RTD's etc, or we can organise an account to an amount that suits your budget. You will then choose to offer our standard package to your guests or create your own beverage menu for them to choose from. Alternatively, we offer subsidised drinks where your guests pay an agreed amount towards their beverage and the remaining amount will be charged to your account.. Alternatively, we offer subsidised drinks where your guests pay an agreed amount towards their beverages and the remaining costs will be charged to your account.

Our standard package includes Tap Beers, Tap Cider, De Bortoli House Wines, Angus Brut, Scared Hill Moscato and post mix soft drink.

For weddings or corporate functions there are drinks packages available on request from the function coordinator.

BYO

NO external food or beverage is to be brought on to the venue, but special requirements will be considered upon request.

DECORATIONS

Depending on each function the rooms are usually set up and ready for you to come in and decorate any time from 12pm on the day of the function. We will allow the use of Blu-Tack to adhere decorations onto windows and walls but do ask that you are careful when pulling it off of the walls. We **DO NOT** allow the use of table scatters.

LINEN

We have all of your linen requirements covered with high quality linen for hire. You can choose the standard but stylish crisp white cloths or for something classier we have jet black table cloths. We can cover all of your tables or just a selected few for only \$5 per cloth. The cost of linen is all inclusive if your choose one of our set menu options. Please contact our Function Coordinator for further details.

CONFERENCE OPTIONS

TEA AND COFFEE OPTIONS

Unlimited Tea and Coffee	\$4pp
Unlimited Tea and Coffee and biscuits	\$5pp
Unlimited Tea and Coffee, biscuits and fresh fruit	\$9pp

BASIC CONFERENCE OPTION (20 PEOPLE MINIMUM) \$20pp

Unlimited Tea and Coffee

MORNING TEA

Biscuits

LUNCH

An assortment of fresh cold meat and salad sandwiches

AFTERNOON TEA

Assorted mini muffins

Customise your own conference package by adding any of our delicious hot or cold platters for that little bit extra.

PARTY PLATTERS

Trio of Dips V House made dips with crudités and char-grilled pita bread (GFA) (120pce)	\$50
Sushi GF V A selection of mixed all sorted fresh sushi with wasabi and soy sauce (20pce)	\$50
Mini Bruschetta Bites A mixture of mini toast bites (60pce)	\$50
<ul style="list-style-type: none"> • Tomato, basil and bocconcini • Smoked salmon, horseradish cream, Spanish onion and fried capers • Salami, roasted red capsicum and olive tapenade 	
Cold Meat Platter A selection of salami, ham, prosciutto, chorizo and kabana accompanied with cubes of mature cheddar cheese, pickled onions and gherkins	\$70
Frittata GF V Baked frittata with pumpkin, spinach and semi-dried tomatoes (30pce)	\$60
Wedges V Served with sour cream and sweet chilli	\$35
Pastry Platter Cocktail pies, pasties and sausage rolls served with tomato sauce (36pce)	\$55
Meatballs Moroccan chicken with tzatziki, Italian beef with tomato relish (60pce)	\$60
Chorizo & Mushroom Arancini Crumbed risotto balls filled with mushroom, chorizo, baby spinach and cheese served with chipotle mayonnaise (50pce)	\$70
Macaroni & Cheese Croquettes V Served with smoky chipotle mayonnaise (40pce)	\$50
Sliders Your choice of the following (20pce)	\$60
<ul style="list-style-type: none"> • Pulled Pork Burgers, marinated & slow cooked pulled pork with coleslaw and spicy apple chutney • Cheese Burgers, house made beef pattie with cheese and tomato sauce 	
Sweetcorn & Chive Fritters V With mozzarella and baby spinach served with tomato relish (40pce)	\$60
Individual Skewers (50pce)	\$70
<ul style="list-style-type: none"> • Crumbed chicken with ranch and tomato relish (GFA) • Greek Lamb with tzatziki GF • Combo with tzatziki, ranch and tomato relish 	
Yum Cha Cocktail spring rolls, dim sims, samosas, prawn crackers and prawn twisters served with sweet soy and sweet chilli sauce (80pce)	\$60
Danishes An assortment of sweet Danishes (32pce)	\$70
Mini Muffins An assortment of mini muffins (32pce)	\$60
Fresh Fruit GF V Chef's selection of seasonal fruits	\$55
Grazing Board A talking point at any function. This large platter is a must with a selection of cheeses, cold meats, antipasto favourites, breads, crudités and dips, dried fruits and nuts	\$200
<ul style="list-style-type: none"> • Or go to the next level and add a selection of dukkha and fresh bread, fresh fruits, chocolates and popcorn (120cm X 30cm) 	\$300

SET MENU OPTIONS

2 COURSE SET MENU (30 PEOPLE MINIMUM)

Entrée • Choice of 2 Mains **\$36**

Choice of 2 Mains • Dessert **\$36**

3 COURSE SET MENU (30 PEOPLE MINIMUM)

Soup • Choice of 2 Mains • Dessert **\$40**

Entree • Choice of 2 Mains • Dessert **\$44**

Choice of 2 Entrée • Choice of 2 Mains • Choice of 2 Desserts **\$49**

Choice of 2 Entrée • Choice of 3 Mains • Choice of 2 Desserts **\$54**

OPTIONAL EXTRAS

Children's menu (12 and under) includes child's dessert **\$12**

Chicken Nuggets Served with seasoned chips, corn on the cob and tomato sauce.

Fish and Chips A fillet of grilled fish served with seasoned chips, corn on the cob and tomato sauce..

Cheese Burger House made beef pattie with cheese and tomato sauce on a toasted bun served with seasoned chips, corn on the cob and tomato sauce.

Chicken Wrap Grilled chicken tenders in warm tortilla wrap with lettuce, tomato and mayo.

Tasting Plate Shaved ham, carrot sticks, cucumber rounds, cheese cubes, crackers and dip.

We are happy to cater for your individual function requirements. If you have an alternative menu request please inform us so that we may be able to accommodate your preferences.

SET MENU OPTIONS

SOUPS

Honey Roasted Pumpkin

Roasted Vegetable

ENTRÉE

Marinated Rare Beef Salad with marinated rare beef fillet slices with crispy noodles, pickled cabbage and carrots, bean shoots, coriander and mint drizzled with a Asian dressing

Smoked Salmon & Wonton Stack layered with cherry tomatoes and Spanish onion drizzled with a lemon and tarragon dressing

Whole Swiss Mushroom topped with roasted pumpkin, fresh tomato, Spanish onion and roasted capsicum finished with fetta and basil pesto

Arancini Balls crumbed risotto balls filled with pumpkin, mushroom, baby spinach, sun-dried tomato and cheese, fried until golden served with rocket, Spanish onion and parmesan salad finished with roasted capsicum coulis

MAINS

Dill Crusted Atlantic Salmon served with chat potatoes, Dutch carrots, crispy fried capers and lemon aioli

Chargrilled Fillet Steak (med) served on a bed of colcannon mash with broccolini and finished with a spicy chipotle jus

Oven Baked Chicken Breast filled with bacon, baby spinach and camembert served on a bed of mushroom risotto finished with a creamy tarragon sauce

Seasoned Lamb Backstrap served with chat potatoes, blistered cherry tomatoes, broccolini and finished with a rich peppercorn jus

DESSERTS

Brandy Snap Basket served with fresh strawberries and ice-cream

Individual Pavlova with whipped cream, fresh strawberries finished with mixed berry compote

Raspberry Panna Cotta served with mixed nut praline

Chocolate Indulgence chocolate brownie, chocolate ice cream and white chocolate ganache with mixed berry compote