
C·L·U·B M·A·R·I·O·N

FUNCTIONS



CONTACT

Functions Coordinator

A: 262 Sturt Road Marion SA 5043

T: (08) 8296 8444

E: functions@clubmarion.org.au

WELCOME

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

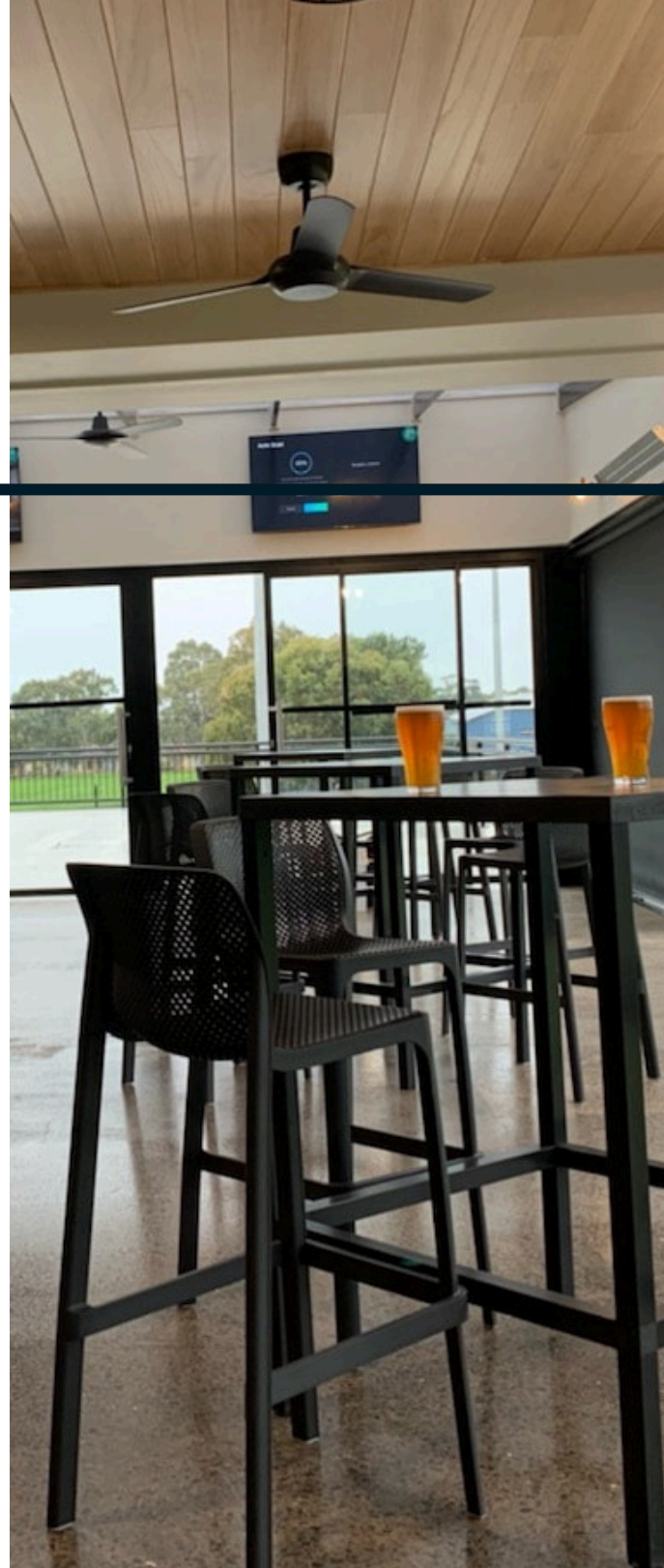
With beautiful and modern rooms overlooking our expansive grounds and surrounding hills, Club Marion can cater for large receptions, Corporate events or intimate family gatherings. Our exceptionally friendly staff will ensure your event runs smoothly.

Whether you are after a sit down meal or a cocktail party, our menu options are varied with something for any occasion.

Club Marion has exceptional bar facilities, catering for either purchases over the bar, bar tabs or drinks packages (on request). Subsidised drinks are also available.

Club Marion has extensive car parking facilities, wheelchair access and amenities. Contact us for a personal tour of our venue and learn more about the functions we offer.

Thank you for considering Club Marion for your upcoming function. Whatever the occasion we have the facilities and menu options to suit your needs and budget, and to help your function to be a memorable one.





YOUR FUNCTION

We offer several catering options for the 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 a casual and delicious option. Your guests can mingle freely as our staff serve your chosen selection of delectable finger food from our extensive options on our menu.

If you are looking for a more 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 allowing you to design your own menu from our selection of courses.

For the corporate client, whether you are gathering for a short meeting or an all-day event, you are welcome to customise your 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 day in the privacy of any of our function rooms.

Optional extras can be provided for any function such as tea and coffee and table linen. Please contact us for a personal quote.

We are also able to cater for children, vegetarians and other dietary specifics if notified in advance. 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
- Smart phone connectivity
- Lectern
- Stage Blocks
- Wi-Fi Access

Please note there is a small fee of \$50 for AV equipment (Laptop, Projector, Microphone, TV's etc)

THE VENUE'S



ROOMS

With four exceptional, modern function rooms, all with their own unique attributes, we have a room to will suit your needs.

NOTE: All Financial Members receive a discount of \$100 on Room Hire.

HILLS ROOMS (\$500)

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 smart phone connectivity, two 60" LCD TV's , 70" HD LCD TV, full HD Sony projector and a 150" automatic wall mounted projector screen.

CAPACITY

200 | Theatre Style

150 | Seated (round tables)

200 | Cocktail Style



HILLS ROOM EAST (\$300)

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 smart phone connectivity,, it is ideal for smaller seminars, seated or cocktail style functions.

CAPACITY

80 | Theatre Style

60 | Seated (round tables)

100 | Cocktail Style



HILLS ROOM WEST (\$250)

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 smart phone connectivity.

CAPACITY

80 | Theatre Style

60 | Seated (round tables)

100 | Cocktail Style



OVAL VIEW ROOMS (\$500)

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 smart phone connectivity. This impressive room is superb for seated set menu functions such as weddings and dinners or large cocktail functions such as engagements and birthdays.

CAPACITY

150 | Theatre Style

120 | Seated (round tables)

150 | Cocktail Style



OVAL VIEW ROOM (WEST) (\$300)

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 smart phone connectivity. this room is suitable for seated, cocktail or corporate functions with an outstanding view.

CAPACITY

50 | Theatre Style

60 | Seated (round tables)

75 | Cocktail Style

25 | U Shape





ADDITIONS

BARS

Guests can purchase their own drinks from our wide selection of beers, wines, spirits, ciders, RTD's and soft drinks or we can organise an account to an amount that suits your budget.

You may 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.

BYO

Club Marion does not allow BYO of food or beverages to be brought into the venue. Celebration Cake permitted.

DECORATIONS

The rooms are set up and ready for you to come in and decorate any time from 12pm on the day of the function, however please contact us to confirm this. Blu-Tack may be used to adhere decorations to windows and walls, however we ask that care is taken when removing from the walls.

Table scatters are not permitted in any of the function spaces.

LINEN

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

A close-up photograph of a white rectangular plate filled with various food items. In the center, a white bowl is overflowing with golden-brown french fries. To the left of the bowl is a fresh green salad with arugula, sliced red onions, and shaved cheese. Above the salad is a piece of grilled salmon with distinct char marks. To the right of the fries, there are two round, breaded fried items, possibly falafel or croquettes, resting on a bed of red sauce. In the background, a piece of BBQ ribs is visible. A small white bowl containing a creamy dip and a lemon wedge are also partially visible on the right side of the plate. The entire image is overlaid with a dark blue vertical rectangle on the right side, which contains the word 'MENU'S' in white capital letters.

MENU'S

PLATTERS

COLD OPTIONS

Sandwiches 36pc An assortment of freshly made sandwiches, filled with: <ul style="list-style-type: none">• Roast chicken, lettuce & mayonnaise• Leg ham, cheddar cheese & tomato.• Cheddar cheese, tomato, cucumber & aioli (v)	\$70
Gluten free or vegan sandwiches (per sandwich - 4 pieces)	\$9
Bruschetta (v, voa) 25pc Toasted ciabatta, basil pesto, roasted cherry tomatoes, shaved parmesan, extra virgin olive oil & black pepper	\$65
Greek Salad Bites (v, gf, voa) 30pc Cucumber stuffed with feta, tomato, kalamata olives, onion & oregano	\$65
Individual Prawn Cocktails (gf) 25pc Chefs choice of 3 dips, served with vegetable crudites & grilled pita	\$75
Dips Selection (v) (voa) Chefs choice of 3 dips, served with vegetable crudites & grilled pita	\$70
King Island Cheese selection (v) Surprise Bay Cheddar, double cream brie & Roaring 40's Blue with accompaniments	\$110
Grazing board Chef's selection of sliced meats, King Island cheeses, dips, breads, pickles, olives & accompaniments, presented on a long wooden platter	\$250

HOT OPTIONS

BBQ Seasoned Potato wedges 2kg Served with a sweet chilli sauce & sour cream	\$55
Pastry Platter 24pc Mini pies & sausage rolls with tomato & barbecue sauce	\$70
Pizza Slabs (vo) 36pc Choose from: <ul style="list-style-type: none">• Loaded Pepperoni: Pepperoni, tomato sugo, mozzarella, oregano and did we say pepperoni?• Ham & Pineapple: Leg ham, pineapple, tomato sugo & mozzarella.• Three Cheese Margherita (V): Mozzarella, cheddar, parmesan, fresh basil & tomato sugo	\$70
Yum Cha (voa) 75pc Cocktail vegetable spring rolls, beef dim sims & curried vegetable samosas with dipping sauces	\$65
Mini Toasted Croissants 24pc Choose from: <ul style="list-style-type: none">• Leg ham & cheddar cheese• Tomato, black pepper & cheddar cheese	\$85
Salt & Pepper Squid 50pc Crispy Australian squid pieces tossed with sea salt, pepper, chilli & spring onion, served with garlic aioli	\$85
Haloumi Sliders (v) 20pc Grilled haloumi, baby spinach leaves & Beerenberg tomato chutney.	\$90
Cheeseburger Sliders 20pc Beef patty, USA cheese, mustard & tomato sauce	\$100
Southern Fried Chicken 30pc Boneless southern fried chicken pieces with chipotle mayonnaise	\$110

SWEET OPTIONS

Assorted Mini-Danishes 30pc Freshly baked sweet pastries	\$80
Cinnamon Churros Bites (vgo) 50pc Served hot with fresh strawberries & liquid chocolate ganache.	\$75
Fresh fruit selection (gf) Chef's selection of seasonal freshly sliced fruits	\$95
Gluten Free Chocolate & Walnut Brownies (v,gf) 30pc Fudgy chocolate favourites that are gluten free	\$100

SET MENU OPTIONS

2 COURSE SET MENU

{30 PPL MIN}

ALTERNATE DROP

OPTION 1

Entrée + 2 Mains | **\$48pp**

OPTION 2

2 Mains + Dessert | **\$48pp**

3 COURSE SET MENU

{30 PPL MIN}

ALTERNATE DROP

OPTION 1

Entrée + 2 Mains + Dessert | **\$60pp**

OPTION 2

2 Entree + 2 Mains + 2 Desserts | **\$68pp**

OPTIONAL EXTRAS

If you would like your guests to have a choice on the above options, please add **\$7pp**

Tea and Coffee Station | **\$4pp**

Tea and Coffee Station with Biscuits | **\$6pp**

Tea and Coffee Station with Fruit Platter | **\$10pp**

CHILDREN'S MENU

For 12 years and under. Includes cup of ice cream with sprinkles | **\$15pp**

Chicken Nuggets

Served with chips and tomato sauce

Battered Fish Fillet

Served with chips, lemon and tartare

Pasta

Served with tomato sauce and cheese

Beef Sliders

Beef patty, USA cheese and tomato sauce in a lightly toasted bun served with chips

All set menu bookings include table cloths (black or white). These menus are only available for Private Function Bookings only - Room Hire applies - Minimum 30 guests.

All meals are served as alternate drop. We can offer choice for groups not exceeding 60 guests for a surcharge of \$7 per person - per course. All bookings incur a 1.6% surcharge for all EFTPOS payments. Menu's are subject to change.

SET MENU OPTIONS

ENTREE

Chef's Famous Soups (choose from)

Smoked ham hock and split pea (GF)

Pumpkin, coconut and coriander (VG, GF)

Creamy potato and leek (V, GF)

Salt & Pepper Szechuan Pepper Squid

Crispy squid pieces tossed with sea salt, Szechuan pepper and crispy shallots served with cucumber ribbons, pickled vegetables and aioli.

Southern Fried Chicken

Lightly spiced boneless fried chicken pieces with slaw and chipotle mayonnaise.

Prawn Cocktail (GF)

Chilled poached prawns with iceberg lettuce chiffonade and Marie Rose sauce.

Vegetable Gyoza (VG)

Lightly fried vegetable dumplings with Japanese dipping sauce, cucumber ribbons and pickled vegetables.

MAINS

Chicken Cordon Bleu

Crumbed chicken breast filled with leg ham & cheese, with mashed potatoes, hollandaise sauce & broccolini.

Barramundi (GF)

Grilled saltwater Barramundi fillet with mild Thai yellow curry sauce, steamed rice & broccolini.

Black Angus sirloin steak (GF)

Grilled to medium with potato & spring onion rosti, bordelaise sauce & broccolini.

Lamb Shank (GF)

Slow braised with tomatoes, fresh herbs & red wine. Served with mashed potato & broccolini.

DESSERTS

Chocolate & Walnut Brownie (GF)

Served warm with whipped cream & raspberry sauce.

Pavlova Alaska (GF)

With whipped cream, vanilla ice cream, strawberries & passionfruit couli.

Apple Crumble

With vanilla ice cream, fresh strawberries & maple drizzle.

Seasonal Fruit Medley (GF, VG)

Diced seasonal fruits with lemon sorbet & raspberry sauce.

OPTIONAL EXTRAS SERVED PRIOR TO MEAL

Ciabatta bread roll & butter. **\$2.50 ph.**

Gluten free bread roll & butter. **\$3.50 ph.**

Table shared garlic bread. **\$2.50 ph.**

We are happy to cater for your individual function requirements. If you have an alternative menu request please contact us.

COMMUNITY AT HEART

C·L·U·B M·A·R·I·O·N

HEART OF THE COMMUNITY

262 Sturt Road, Marion, SA 5043

clubmarion.org.au | 8296 8444 | functions@clubmarion.org.au