

Function Package

Thank you for your interest in the Marong Family Hotel for your upcoming function. Located only 15 minutes from Bendigo's CBD with plenty of onsite parking, we are easily accessible for you and your guests travelling from all directions.

We have three function areas consisting of our main formal dining room which seats up to 60 people, another smaller dining room which seats up to 40 people & the outdoor entertainment area which can comfortably seat 150 people complete with your own bar & stage.

All areas are perfect for any function, including birthdays, anniversaries, Christmas parties, meetings and much more.

Our extensive function menu has numerous options including Finger Food, À-la-Carte and Buffet. All menus can be tailored to suit you and your guests needs including limited menus from our main dining menu if required.

We understand the need for special dietary requirements, and with sufficient notice we can easily accommodate.

The mfh is fully licensed until 1am with all drinks charged at bar prices.

We are more than happy to discuss your specific requirements and will endeavour to tailor your event to ensure the event runs smoothly for you and your guests to enjoy.

Please call us on 5435 2206 if you have any questions regarding the enclosed package.







P: 5435 2206

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Fingerfood

The Finger Food option is great for every kind of special occasion.

Birthdays, Anniversaries, Work Functions & much more...

Let us organize the food, so you can relax & enjoy!

Favourites Package

Spring Rolls / Mini Dim Sims
Salt & Pepper Squid (GF)
Crumbed Chicken Drumettes
Home Made Sausage Rolls
Mini Quiches (Veg. Option)
Party Pies
Mini Dim Sims
Ribbon Sandwiches (Veg. Option)

\$10 per person - Choose 5 pieces

Premium Option

Semi Dried Tomato & Feta Arancini (V)
Roasted Mediterranean Vegetable Skewers (V)
Lamb Skewers (GF)
Pork Belly Bites (GF)
Garlic Prawn Twisters
Baked Potato Skins (Veg. Option)
Assorted Sushi (GF) (Veg. Option)
Satay Chicken Skewers
Thai Beef Salad
Mini Lamb Pizzas
Mini Lamb Burgers

\$15 per person – Choose 5 pieces \$28 per person – Choose 10 pieces

If you have your own cake, we offer:
Cut & Plated with Chantilly Cream and Berry Coulis for \$3.50 per person; or
on a Platter for \$1.00 per person

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Buffet

The Buffet option is perfect for larger functions.

Main (Choose Two)

Rotisserie Style Roasted **Beef**, **Pork** or **Lamb** served with Bread Rolls <u>w</u> Butter and;

Side Dishes (Choose Five)

Honey Roasted Pumpkin & Pine-Nut Salad Garlic & Parmesan Potato Bake Beetroot, Feta & Rocket Salad Potato, Bacon & Pesto Salad Fresh Seasonal Vegetables Fresh Garden Salad Pasta Salad Coleslaw

Desserts (Choose Two)

Sticky Date Pudding <u>w</u> Butterscotch Sauce Pavlova Mess <u>w</u> Berry Coulis & Fresh Strawberries Brandy Snap Basket <u>w</u> Home-Made Ice Cream Choc Fudge Cake <u>w</u> Chantilly Cream & Berries Cheese Cake <u>w</u> Chantilly Cream

Buffet Options

Main Only

Main & Dessert

Main & Own Dessert Cut & Placed on Platters

Main & Own Dessert Cut & Plated w Cream & Berry Coulis

\$35.00 per person

\$36.00 per person

\$36.00 per person

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À-la-Carte Menu

What we offer

For that something a little bit more formal, our A-la-Carte menu is just the thing. From just \$35 per person, you get to decide...

À-la-Carte Options

Main Course Only	\$35.00 per person
Entrée & Main	\$45.00 per person
Main & Dessert	\$43.00 per person
Entrée, Main & Dessert	\$50.00 per person
Fingerfood & Main	\$40.00 per person
Fingerfood, Main & Dessert	\$47.00 per person
Fingerfood, Entrée, Main & Dessert	\$55.00 per person

Entrées (Choose 2)

Salt & Pepper Calamari on a fresh Salad infused <u>w</u> Lime & Sweet Chili Aioli Marinated Chicken Tenders wrapped in Prosciutto on a Mediterranean Salad Lamb Skewers on a Mediterranean Couscous Salad Pork Belly Bites on a Rustic Rocket, Caramelised Onion & Fetta Salad

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À-la-Carte Menu

Mains (Choose 2)

Black Angus Scotch Fillet

<u>w</u> Garlic & Rosemary Kipfler Potatoes, Vegetable Medley & Red Wine Jus **Chicken Galantine** (GF)

filled <u>w</u> Spinach, Feta & Semi Dried Tomato. Served <u>w</u> Sweet Potato Mash, Vegetable Medley & Hollandaise Sauce

Mustard Crusted Lamb Rack

served on Sweet Potato Mash, Vegetable Medley & Red Wine Jus

Crispy Skinned Atlantic Salmon Fillet

served on Crushed Kipfler Potatoes, Spring Onions, Asparagus & Olives, topped <u>w</u> Hollandaise

Quinoa & Chickpea Balls w Asian Slaw (VE)

Tempura Battered Balls of Quinoa, Cauliflower, Chickpeas, Mint, Coriander & Spring Onions, topped <u>w</u> a Sweet Chilli Dressing & served on a Fresh Asian Slaw

Twice Cooked Pork Belly (GF)

served on Sweet Potato Mash, Vegetable Medley & Apple Chutney

Roasted Butternut Pumpkin Risotto (V)

Semi Dried Tomatoes, Spinach, Pumpkin, Mushrooms & Cashews

Desserts (Choose 2)

Sticky Date Pudding <u>w</u> Butterscotch Sauce
Pavlova Mess <u>w</u> Berry Coulis & Fresh Strawberries
Brandy Snap Basket <u>w</u> Home-Made Ice Cream
Choc Fudge Cake <u>w</u> Chantilly Cream & Berries
Cheese Cake <u>w</u> Chantilly Cream

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À-la-Carte Menu

Additional Options / Extras

Table Cloths are available to dress your tables, provided at cost price.

Your Dessert, Cut & Plattered	\$1.00 per person
Your Dessert, Cut & Individually Plated w a Side of Chantilly Cream & Berry Coulis	\$3.50 per person
Dip Platters Trio of House Made Dips Served <u>w</u> Turkish Bread	\$3.00 per person
Chefs Tasting Plate A Tantalizing mix of delicacies from our kitchen including Char Grilled Vegetables, Cured Meats & Assorted Cheeses	\$5.00 per person
Cold Meat Platters A selection of Cured Cold Meats	\$5.00 per person
Cold Seafood Platter Tiger Prawns, Fresh Oysters, Smoked Salmon, Scallops	\$9.00 per person
Hot Seafood Platter Beer Battered Barramundi, Tiger Prawns, Scallops, Salt & Pepper Calamari	\$9.00 per person
Cheese Platter Chefs selection of Gourmet Cheeses & Crackers	\$6.00 per person
Fresh Fruit Platter Range of Seasonal Fresh Fruit	\$5.00 per person

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Terms & Conditions

- 1. To secure our outdoor dining area exclusively, we request a minimum number of 60 guests during the summer months. A \$500 deposit is required to book this area for exclusive use. The deposit will then be deducted from your total account at the conclusion of your event.
- 2. To ensure your event runs smoothly, we request the number of guests to be finalized fourteen (14) days prior to the date of the function. We will agree that the total cost of the function shall be determined on that number of guests.
- 3. Final food choices are required fourteen (14) days prior to your function, as well as any dietary requirements necessary for your guests.
- 4. Whilst multiple functions on the same day are avoided where possible, we reserve the right to hold functions simultaneously or concurrently.
- We would appreciate final payment of your function to be paid on the night of your event. Cash, debit or credit card accepted.
 Unfortunately, we cannot process Diners Club cards.
- 6. The staff at mfh follow the Responsible Service of Alcohol guidelines and reserve the right to not serve children under the age of 18 years or intoxicated/unruly guests.
- 7. All prices quoted are inclusive of GST.

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Event Details

Date Time	No. of Guests DINING / OUT
Name	Company
Phone	Mobile
Event	

Fingerfood

Favourites (5)

Spring Rolls (V)
Salt & Pepper Squid (GF)
Crumbed Chicken Drumettes
Home Made Sausage Rolls
Party Pies
Mini Quiches (Veg. Option)
Mini Dim Sims

Ribbon Sandwiches

Premium (5 or ALL)

Semi Dried Tomato & Feta Arancini (V)
Roasted Vegetable Skewers (V)
Lamb Skewers (GF)
Pork Belly Bites (GF)
Garlic Prawn Twisters
Baked Potato Skins (Veg. Option)
Assorted Sushi (GF) (Veg. Option)
Satay Chicken Skewers
Thai Beef Salad
Mini Lamb Pizzas

Buffet Meat (2)

Beef Pork Lamb

Sides

Potato Bake
Pumpkin Salad
Beetroot Salad
Potato Salad
Pasta Salad
Coleslaw
Vegetables
Salad

Dessert (2)

Sticky Date Pudding
Pav Mess
Brandy Snap
Choc Fudge Cake
Cheese Cake
Own Cake

À-la-Carte Entrée (2)

S&P Squid (GF) Chicken Tenders Lamb Skewers Pork Belly Bites

<u>Mains</u> (2)

Quinoa Balls (V)
Chicken Galantine (GF)
Scotch
Lamb Rack
Salmon Fillet
Pork Belly
Pumpkin Risotto

Dessert (2)

Sticky Date Pudding Pav Mess Brandy Snap Choc Fudge Cake Cheese Cake Own Cake

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Event Details

Additional Details	
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