

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 100 people or up to 150 for cocktail style functions, 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



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 (V)

Salt & Pepper Squid (GF)

Crumbed Chicken Drumettes

Home Made Sausage Rolls

Mini Quiches (Veg. Option)

Party Pies

Mini Dim Sims – 3 per serve

Ribbon Sandwiches (Veg. Option)

Baked Potato Skins w Sweet Chilli Sauce & Sour Cream (V))

\$12 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

Satay Chicken Skewers

Traditional Indian Samosa (V)

Mini Lamb Burgers

\$15 per person – Choose 5 pieces or combine your selection from both packages

A range of 9-inch Pizzas are available to complement your selected package @ \$16 each

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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 Six)

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

Buffet Options

Main Only \$38.00 per person Main & Dessert \$45.00 per person

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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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 \$38 per person, you get to decide...

Entrées (Choose 2)

Salt & Pepper Calamari on a fresh Salad <u>w</u> Sweet Chili Aioli Marinated Chicken Tenders wrapped in Prosciutto on a Mediterranean Style Salad

Lamb Skewers on a Mediterranean Couscous Salad Pork Belly Bites on a Rustic Rocket, Caramelised Onion & Fetta Salad

Mains (Choose 2)

Black Angus Scotch Fillet

 \underline{w} Garlic & Rosemary 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 Roasted Chat Potatoes, Spring Onions, Asparagus & Olives, topped w Hollandaise

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

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À-la-Carte Menu

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Main Course Only
Entrée & Main
From \$38.00 per person
From \$47.00 per person
From \$45.00 per person
From \$45.00 per person
From \$53.00 per person

Additional Options / Extras

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 f 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	\$10.00 per person
Hot Seafood Platter Beer Battered Barramundi, Tiger Prawns, Scallops, Salt & Pepper Calamari	\$10.00 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.
- 5. 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			
Additional De			

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