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MARY ELLEN  
HOTEL

FUNCTION PACKAGE

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# FINGER FOOD MENU

TO ORDER, WRITE THE QUANTITY OF EACH ITEM ON THE CORRESPONDING LINES BELOW.

<hr/> QTY	<p><b>GRAZING BOARD 200</b></p> <p>A Selection of Local &amp; Imported Cheeses, Cured Continental Meats, House-Made Dips, Pickled Vegetables, Seasonal Fruits &amp; Gourmet Crackers.</p>		<p><b>SLIDER BURGERS 150</b></p> <p>30 PIECES OF EACH</p> <p><b>WAGYU BEEF SLIDERS</b> Pickles, American Cheese, House BBQ Sauce</p> <p><b>PERI PERI CHICKEN SLIDERS</b> Sgylaw, Nashville Sauce</p> <p><b>BATTERED KING DORY SLIDERS</b> Lettuce, Creamy Aioli</p>
<hr/> QTY	<p><b>INDIVIDUAL PLATTERS 135</b></p> <p>50 PIECES OF EACH</p> <p><b>FOUR CHEESE ARANCINI (VG)</b> w/ Basil Pesto &amp; Shaved Parmesan</p> <p><b>SOUTHERN FRIED CHICKEN STRIPS</b> w/ Nashville Hot Sauce</p> <p><b>SALT &amp; PEPPER SQUID (GF)</b> w/ Roast Garlic Aioli, Lemon</p> <p><b>VEGETABLE SPRING ROLLS (VG)</b> w/ Chilli Caramel</p> <p><b>TEMPURA KING DORY GOUJONS (DF)</b> w/ Caper Mayo</p> <p><b>PUMPKIN &amp; SAGE FRITTATA (GF/VG)</b> w/ Candied Balsamic</p> <p><b>WAGYU BEEF MEATBALLS (GF/DF)</b> w/ Smoked BBQ Glaze</p> <p><b>PORK BELLY BITES (DF)</b> w/ Glazed Kaffir Lime-Infused Sweet Soy</p>	<hr/> QTY	<p><b>PIZZAS</b></p> <p><b>MARGHERITA 20</b> Tomato Sugo Base, Oregano, Double Mozzarella</p> <p><b>PRAWN 25</b> Garlic Prawns, Cherry Tomato, Spanish Onion, Feta</p> <p><b>MOROCCAN 25</b> Harissa Spice Lamb Rump, Cherry Tomato, Spanish Onion, Roast Peppers</p> <p><b>HAWAIIAN 25</b> Double Smoked Ham, Roast Pineapple</p> <p><b>THE MARY 25</b> Ham, Bacon, Chorizo, Roast Peppers, Spanish Onion</p> <p><b>AL FUNGHI (VG) 25</b> Wild Mushrooms, Feta, Cherry Tomato, Wild Rocket, Basil Pesto</p>
<hr/> QTY		<hr/> QTY	

# FINGER FOOD MENU

<p>QTY</p>	<p><b>ASSORTED FINGER SANDWICHES</b> <b>165</b></p> <p>100 PIECES OF EACH</p> <ul style="list-style-type: none"> <li>- Ham &amp; Swiss Cheese</li> <li>- Egg &amp; Lettuce</li> <li>- Roast Beef &amp; Pickle</li> <li>- Chicken &amp; Avocado</li> <li>- Tuna &amp; Spanish Onion</li> </ul>	<p>QTY</p>	<p><b>PARTY PLATTER</b> <b>110</b></p> <p>48 PIECES</p> <p>Mixed Platter of Party Pies &amp; Sausage Rolls, Tomato &amp; BBQ Sauce</p>
<p>QTY</p>	<p><b>FILLED CROISSANTS</b> <b>215</b></p> <p>36 PIECES</p> <ul style="list-style-type: none"> <li>- Virginia Leg Ham &amp; Swiss Cheese</li> <li>- Swiss Cheese, Roma Tomato &amp; Wild Rocket</li> </ul>	<p>QTY</p>	<p><b>ASIAN PLATTER</b> <b>120</b></p> <p>50 PIECES</p> <p>Dim Sims, Cocktail Vegetable Spring Rolls, Chicken Karaage, Chilli Caramel</p>
<p>QTY</p>	<p><b>PASTIZZI</b> <b>100</b></p> <p>60 PIECES</p> <p>Spinach &amp; Feta Triangles</p>	<p>QTY</p>	

## SOMETHING SWEET

<p>QTY</p>	<p><b>PETIFORES</b> <b>320</b></p> <p>85 PIECES</p> <p>A Selection of Mini Tarts, Macaroons &amp; Cheesecake</p>	<p>QTY</p>	<p><b>MINI CROISSANTS</b> <b>120</b></p> <p>48 PIECES</p> <p>Served w/ Strawberry Preserve</p>
<p>QTY</p>	<p><b>MINI MUFFINS</b> <b>110</b></p> <p>40 PIECES</p> <p>Freshly Baked Assorted Mini Muffins</p>	<p>QTY</p>	<p><b>BLUEBERRY GHEESEGAKE</b> <b>110</b></p> <p>50 PIECES</p>
<p>QTY</p>		<p>QTY</p>	<p><b>GARROT &amp; WALNUT CAKE</b> <b>110</b></p> <p>50 PIECES</p>

FINGER FOOD SUGGESTED TIMES :

# BOOKING FORM

## BOOKING DETAILS

NAME \_\_\_\_\_

PHONE \_\_\_\_\_

EMAIL \_\_\_\_\_

EVENT DATE \_\_\_\_\_ DIETARY REQUIREMENTS \_\_\_\_\_

EVENT TYPE \_\_\_\_\_

START TIME \_\_\_\_\_

TEA / COFFEE STATION REQUIRED? +\$80      YES      NO

BAR TAB REQUIRED?      YES      NO      IF YES, LIMIT \$ \_\_\_\_\_

We will require holding a credit card on the day. Wrist bands required for bar tab.

### ADDITIONAL TABLES / EQUIPMENT

(Cake Table, Table Cloths, Gift Table, Projector etc.)

# TERMS & CONDITIONS

## BOOKING CONFIRMATION

The booking form is to be filled out and emailed to: [maryellenbrasserie@gmail.com](mailto:maryellenbrasserie@gmail.com) or handed in to the Event Manager. Final, payment, numbers & meal selection must be completed 2 weeks prior to the event, along with all dietary requirements.

## TYPE OF EVENT

The Mary Ellen Hotel welcomes all types of events, whether an engagement party, birthday, wake or anniversary. However due to licensing restrictions, we do not accept 18th birthday celebrations.

## PRICING

Please note prices listed are subject to change at our discretion. The price you will be charged will be the valid price when you confirm your event.

## PAYMENT

Final payment and food selection is due 2 weeks prior to your event. If you are paying via bank account transfer, a transfer receipt will be emailed to you.

## FOOD & BEVERAGE

The Mary Ellen Hotel is a licensed venue; therefore, no external food or beverages is allowed to be brought into the premises. We allow a cake to be brought for celebrations at no additional cost. We can store the cake until it is required and can supply a knife, plates, spoons, and napkins.

## DECORATION

Set-up may commence 1 hour prior to your event start time. Only Blotak is to be used for your decorations. Strictly no glitter, confetti or sticky tape is to be used in the hotel. All decorations must be taken down at the end of your event.

## DAMAGE & CLEANING FEE

You are financially liable to any damage to The Mary Ellen Hotel property, inclusive of fixtures & fittings whether administered by yourself or guests. There will be a cleaning fee for confetti or damages to the Room. Credit card is to be kept on file until the completion of your event for any charges. A quote will be emailed before any processing.

## LOSS

Every effort will be made to ensure that your property & equipment is protected, however it is your responsibility to guard against theft.

## CANCELLATION

Function bookings will not receive a refund of the deposit. Any cancellations for functions will be accepted until 1 week prior to the event.