



Mary G's

Functions & Events

Planning a Function or Event?

We can help create a unique experience with minimal stress and at a reasonable price too! We cater for groups from 10 to 200. Whether its a birthday, work lunch, team event, bucks' party, social drinks, cocktail party & more. Our experienced host team offer flexibility and consideration to suit your occasion. We have canapes, share platters, set menu, beverage packages or any combination of these to suit your needs and budget.



Seating & Menus

Whether your group is large or small, we can create a range of table sizes and configurations to suite your event.

Generally, groups of more than 15 people will be seated on more than one table. We can create a range of table sizes and configurations and will happily recommend what we believe will work best for your group. We have 3 areas available for functions: Restaurant, Cocktail Lounge or Nightclub. Please call or email us to discuss your preferences.

You can select from the attached function menus, most of which will change seasonally. Groups of 15 or less may also choose to simply order from our current Bistro Menu if they prefer.

Please call (02) 6622 2924

03 MARY G'S LISMORE | FUNCTION PACK



Light & Substantial Canapés

SPRING ROLLS, SAMOSA 40

20 of each per platter, total 40 pieces

CHICKEN & BEEF SKEWERS W/ SATAY SAUCE 45

12 of each per platter, total 24 pieces per platter

SELECTION OF WARM QUICHES 45

Ham & asparagus – tomato & mushroom - chicken & leek

20 tartlets per platter

TAPAS PLATTER W/ DIPS & GRILLED TURKISH BREAD 40

Grilled & marinated vegetable, chorizo, haloumi & dips

TEMPURA KING PRAWN SKEWERS 50

25 per platter served w/ a sweet & spicy dipping sauce

HOME MADE GOURMET SAUSAGES ROLL

IN PUFF PASTRY 45

20 per platter

FISH & CHIPS SERVED IN INDIVIDUAL BOXES 4.5 EACH

Minimum order is 12

MINI GOURMET PIES 2.25 EACH

Minimum order of 10

THAI YELLOW CHICKEN CURRY 4.50 EACH

Topped with bean shoot & coriander

Served in individual cups (minimum order of 12)

THAI BEEF SALAD IN A BOX 4 EACH

Rare roast beef with lettuce, sprouts & herbs

Minimum order of 10

PASTA CUPS W/ PESTO, TOMATO & PARMESAN CREAM 3.5 EACH

Minimum order of 10 (vegetarian)

MINI ROLLS

(CHOICE OF 1 PER PLATTER. 10 ROLLS PER PLATTER) 40

Rare roasted beef w/ rocket & horseradish cream

Smoked turkey w/ avocado & mayonnaise

Char-grilled vegetable w/ a pesto mayonnaise

ARANCINI (RISOTTO BALLS) 40

Roasted pumpkin with fresh herbs & cheese

20 per platter



Sit Down Menus

SET MENU A - \$35 PER PERSON

(Alternate serve menu OR preorder your choices prior to function)

APPETIZER

Tomato salad w/ bocconcini, basil, avocado, olives, rocket & balsamic glaze

Chicken & avocado salad w/ lemon myrtle dressing, tomato & endive

MAIN

Chicken chasseur (tarragon, mushrooms) w/ sautéed kipfler potatoes, bacon & spinach

Grain fed Porterhouse steak w/ fries & Café de Paris butter
Tea & Coffee

SET MENU B - \$45 PER PERSON

APPETIZER

(To share)

Tapas platter w/ grilled Turkish bread

Caesar salad

MAIN

Preorder your choice from the following:

Ravioli w/ pumpkin, spinach & cherry tomatoes

Crispy skin salmon w/ kipfler potatoes, seasonal greens & lemon beurre blanc sauce

Grain fed Porterhouse steak w/ fries & Café de Paris butter
Tea & Coffee

SET MENU C - \$50 PER PERSON

(Alternate serve menu OR preorder your choices prior to function)

APPETIZER

Tomato salad w/ bocconcini, basil, avocado, olives, rocket & balsamic glaze

Prawn cocktail on chiffonade iceberg lettuce topped w/ classic cocktail sauce

MAIN

Crispy skin salmon w/ kipfler potatoes, seasonal greens & lemon beurre blanc sauce

Grain fed Porterhouse steak w/ roasted chat potatoes & garlic prawns

DESSERT

Chocolate plate w/ whipped cream

Sticky date pudding w/ butterscotch sauce & cream

Tea & Coffee



TERMS & CONDITIONS

BOOKING, CONFIRMATION & PAYMENT: Bookings will be considered tentative and held for a maximum of five (5) days until the Booking Form is completed, signed, and returned in person, by fax, or email. A 50% deposit must also be made, and credit card details provided.

CANCELLATIONS: Cancellations made four (4) weeks in advance will receive a full refund. Cancellations made less than four (4) weeks in advance will forfeit the deposit. Cancellations made less than seven (7) days in advance will forfeit all payment/deposit.

FINAL PAYMENT: Mary G's accepts cash, credit card, or EFTPOS for all payments in advance or on the day of the event. Bar tabs will require a credit card at the beginning of the function, with the card details kept on file until the account is paid in full. Personal cheques will not be accepted. Credit card details provided when securing the booking may be used if any costs remain after the conclusion of the event.

SELECTION & FULL PAYMENT: Selection and full payment for food items are required no later than seven (7) days prior to the event. Beverage payments can be made in advance or at the completion of the event.

FINAL NUMBERS: Final numbers for your function must be confirmed seven (7) days prior to the event. Any additional headcount will be subject to seat availability.

LENGTH OF FUNCTIONS: The duration of functions will be determined before the event and coordinated with the venue's trading hours. In cases where there are back-to-back bookings, guests are required to vacate the area one hour before the second scheduled function begins. The venue does not reserve spaces past 9pm.

DAMAGE: The client will be held responsible for any loss or damage caused to the hotel by any guests attending the function.

CAKE: Clients are welcome to bring one (1) cake of their choice. The venue will provide a cake knife, plates, and serviettes free of charge.

DECORATIONS:

Simple decorations and theming are at the discretion of the hotel. Please note that any decorations left at the end of a function will be disposed of unless otherwise arranged in writing beforehand.

ATTIRE: The venue enforces a minimum dress code of casual attire for all dining guests.

CONFIRMATION: Prices and the selection of beverages, canapés, and platters are subject to change. Minors are only allowed in specific areas of the hotel and certain function areas until 9pm. As part of the hotel's license, minors may only be in authorized areas and must be accompanied and in the immediate presence of a Responsible Adult (parent or Legal Guardian) at all times. The attendance of minors under the age of 18, babies, and infants must be approved by management before the function.

LEFTOVER FOOD: Our function food is intended to be consumed at the event. If you choose to take home leftover food, please notify your function coordinator before the start of the event. We cannot take responsibility for the food once it has left our premises. A waiver must be signed by the client.

CLAUSE: When booking a function, it is the host's responsibility to provide accurate details regarding the type of function and its guests. If a guest falsifies information or if a function is booked under false pretenses, Mary G's reserves the right to cancel the function without notice and at the expense of the guest.

FINAL PAYMENT: Please note that payments made with Amex will incur a surcharge.

ACKNOWLEDGEMENT: By booking with us, you acknowledge that you have read and understood the terms and conditions stated above. You recognize that this constitutes a legally binding contract. The hotel reserves the right to refuse entry without exception.

18TH BIRTHDAY PARTIES: Regrettably, we do not accept bookings for 18th birthday parties at Mary G's.

RESPONSIBLE SERVICE OF ALCOHOL AND COMPLIANCE: At Mary G's, we are fully committed to upholding the Responsible Service of Alcohol at all times. We take the safety and well-being of our patrons seriously. Therefore, we want to clarify our policies regarding responsible alcohol service and compliance with local regulations: Mary G's and its Licensee bear the responsibility for the conduct of all individuals on our premises. We retain the right to deny entry, refuse service, or eject any person whose behavior is in violation of government regulations or our house policies. It is our strict policy that no individuals who are visibly intoxicated, whether from alcohol or any other substance, will be granted entry or allowed to remain on our premises. If someone is asked to leave our establishment and refuses to do so, we are obligated by law to promptly notify the police. In such cases, the individual may face fines for failure to vacate a licensed premises. Any person engaged in criminal activities such as violence, the sale or use of illegal drugs, or the possession of weapons will be reported to law enforcement authorities without hesitation. Please understand that no compensation will be provided to any member of a function or its host if a member of the function is denied entry, refused service, or removed from our premises in accordance with these policies. We appreciate your cooperation and understanding in helping us maintain a safe and enjoyable environment for all our guests.