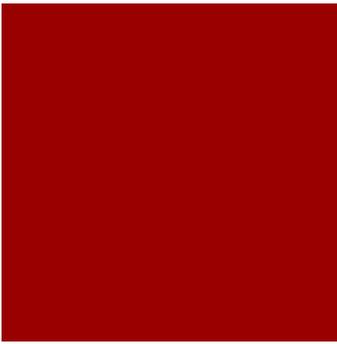


## Functions Compendium

You have all the tools at your fingertips to make your event the most memorable and we are here to help. Take a look at what the Railway Hotel has to offer.



# + Introduction:

## Leave it to us ...

Have you always wanted to host an event but not have to worry about doing the dishes, cleaning up or even having to offer around food? Well the Railway Hotel is here to help. With a team of experienced function coordinators and customer service gurus, we can create a memorable event for you without the hassle.

Since all our foods are prepared on the premises, we're happy to work with you to customize your menu. All of our dishes incorporate a modern - Australian theme of fresh and local produce as well as ethnic flavors to suit your taste buds.

It isn't a party without the alcohol so just let us know what your interested in and we will customize a beverage package for your event.

The Railway Hotel Marian is all about tailoring to our guests needs and that is exactly how we will organize your next event. Whether you would like us to host your function on premises or if you have a preferred location - we will bring the event to you.



# Canapés

Tuna tartar with wasabi mascarpone and pickled baby beets

Herb fish goujons with house made tartare sauce

Lemon pepper calamari with lemon mayonnaise

Tempura prawns with chipotle aioli

Prawn arancini with chilli jam

Calamari date rocket and pine nut prosciutto rolls

Oysters bloody Mary shooters

Oysters natural with white balsamic and chipotle tobacco

Natural with soy mirin pearls

Half shell mussels with chorizo tomato and olive

Atlantic salmon on truffle mash with dill hollandaise

Bacon and egg quiches 'hickory smoked bbq pork sliders

Mini burgers with cheese pickles and house bbq sauce

Cajun chicken lollipops and house ranch dressing

Sticky pork bites with toasted sesame

Rockmelon and prosciutto skewers with vincotto

Crocodile skewers and mango pineapple kafir lime salsa

Sticky black rice rolls and mango salsa

House made beef pies

Chocolate mousse with raspberry

Buttermilk panacotas with tropical fruits

Mango lassi shooters with fizzy mango explosions

White chocolate mousse and passionfruit

Minimum of 20 guests,

5 items 18 p/p

6 items 21 p/p

7 items 24 p/p

8 items 27 p/p

- Some items are available in vegetarian

- Please notify staff of any allergies before ordering off this menu



# Platters

## Oyster Platter -

- Shooters bloody Mary
- Natural with soy mirin pearls
- Kilpatrick bacon and tomato

Minimum of 15 guests,  
\$60 per platter

## Mixed Platter -

- Mini beef pies
- Quiches
- Mini burgers
- Sticky pork with sesame

Minimum of 15 guests,  
\$22 per platter

## Fruit Platter -

- Mixed seasonal fruit

\$30 per platter  
Serves 15

## Cheese Platter -

- 3 Australian cheeses
- Pickles dried fruit nuts grapes and crackers

\$30 per platter  
Serves 15

## Sandwich Platter -

- Made with local bushman's bread and a variety of fillings including egg salad ham chicken and celery cheese and onion

\$45 per platter  
Serves 20

## Gourmet Sandwich Platter -

- Mixed fresh rolls and bread with a variety of fillings including smoked chicken and brie, bacon lettuce and tomato and beef with tomato relish and salad

\$50 per platter  
Serves 20



# Buffets

## Barbeque Buffet -

- Rib fillet steaks
- Lamb and herb sausages
- Grilled marinated chicken
- Charred corn with garlic butter
- Potato salad with bacon sour cream and chives
- Pasta salad with capsicum Italian parsley and honey mustard dressing
- Fresh iceberg salad cucumber tomato and tasty cheese
- Fresh bread rolls with butters

\$55 per person

Minimum of 50p

## Dinner Buffet -

- Fresh bread rolls with butters
- Potato salad with bacon sour cream and chives
- Antipasto platter salami olives pickles shaved ham cheese and croutes
- Roasted or mashed potatoes with fresh herbs
- Wither lamb pork or beef rib roast with traditional accompaniments
- Mixed seasonal vegetables with herb butter
- Greek salad cucumber olives tomato and fetta
- Assorted desserts

\$60 per person

Minimum of 50p



# Buffets

## Gourmet Buffet -

Oyster's platters

Fresh peeled prawns with seafood sauce

Fresh bread rolls with truffle mascarpone

Baked Atlantic salmon with dill hollandaise

Roasted pumpkin pine nut sweet potato and feta salad

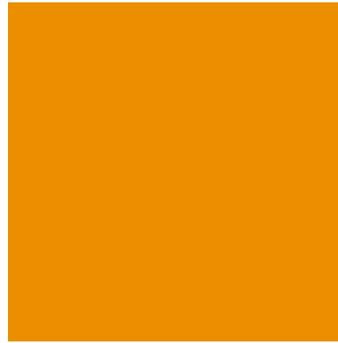
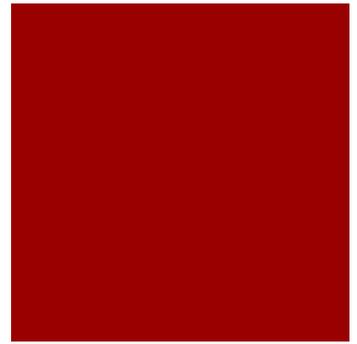
Mesclun salad with tomato and cucumber

Roast pork lamb or beef traditional accompaniments

Char grilled chicken with Tunisian sauce

\$70 per person

Minimum of 60p



# Hire Fees

## For on-site and off-site functions

As we are a busy restaurant we do recommend room hire to ensure the privacy of your event.

Depending on the type and size of your function, there may be a small charge for the hire of a room.

Quotes will be given upon request so please do not hesitate to contact us for any questions you may have regarding your next event at the Railway Hotel Marian.

For weddings and events as such, we also offer linen hire, cool room hire, glassware and crockery hire.

If you require any further assistance with the hire of other equipment we can assure you we will be able to help.



## Railway Hotel Marian

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