

MOLLY'S

PRIVATE PARTY?





Can't find what you're looking for?

Can't decide which area you'd like or want to chat over options, contact our events manager to help you find the perfect space.

KAREN@THECOLLEYHOTEL.COM.AU

OUR SPACES

VENUE

Looking for the perfect spot to celebrate, schmooze, or just have a bloody good time? Whether it's a birthday bash, a work do, or just an excuse to celebrate - we'll bring the fun, the food, and the party.

PRIVATE DINING

Raucous feast or intimate dinner?

UP TO 12 GUESTS



RESTAURANT

Get the iconic Molly's experience in our dedicated dining space.

UP TO 10 GUESTS



BALCONY

A seaside view with a side of Molly's? Yes please.

UP TO 9 GUESTS



BALCONY ROOM

Conference or celebration, let's get cozy!

50 GUESTS COCKTAIL

30 GUESTS SIT DOWN



MOLLY'S LOUNGE

Bottle service? Why not!

UP TO 25 GUESTS



BAR & CASUAL

Keep it casual with our high tables.

UP TO 16 GUESTS





FOOD

FEED ME

Whether your group is 6 people or 60, everyone is guaranteed to enjoy our feed me menu.*

All large groups above 6 people dine in our 'feed me' menu.

\$75pp

MOLLY'S FAVES

LET MOLLY FEED YOU WITH HER FAVOURITE DISHES

[CLICK HERE TO VIEW OUR MENU](#)

\$90pp

PREMIUM

ALL OF MOLLY'S FAVES + 1KG T-BONE FOR A LITTLE SOMETHING EXTRA

[CLICK HERE TO VIEW OUR MENU](#)

EXPERIENCES

+\$20pp WINE TASTING

Upgrade your experience at Molly's with a carefully crafted paired wine tasting.

*The food offering is an extension of our current menus giving our team the opportunity to change with seasons and to utilise the freshest food available in South Australia including a range of vegetarian, vegan and gluten-free options.

CORPORATE PACKAGES

Work might be boring but the experience doesn't have to be. Reward your team with a delicious snack...or two.*

\$10pp

MORNING/
AFTERNOON
TEA

Choice of 2 items from our sweet or savoury list.

- SWEET

ZEPPOLI

V

Italian custard, cherry

BISCOTTI

V

Assorted nuts and fruit

MINI CANNOLI

V

Lemon ricotta

ALMOND & RICOTTA
CAKE

GF

V

Assorted cookies, freshly baked

FRUIT PLATTER

GF

V

Seasonal fresh fruit

- SAVOURY

HERB AND
TOMATO FOCACCIA

House-made bread, cultured butter

FRITTATA

Seasonal vegetables, Grana Padano

BRUSCHETTA

House-made bread, capsicum, eggplant, zucchini, white balsamic

\$20pp

WORKING LUNCH

Choice of 2 sandwiches and 2 salads

PIZZA SANDO

GFA

GF mini pizza available as a substitute

PROSCIUTTO

18-month San Danielle prosciutto, fior di latte, rocket, shaved parmesan, garlic oil

PORCHETTA

Pork belly, fior di latte, burnt apple sauce, rocket, garlic oil, chilli glaze

VEGETARIAN

VEA

Marinated capsicum, eggplant, zucchini, rocket, white balsamic, fior di latte, parmesan, garlic oil,

WAGYU BRESAOLA

Wagyu bresaola, fior di latte, rocket, black garlic, pickled vegetables, garlic oil,

- SALADS

BEETROOT

VEA

GF

Rocket, beetroot, walnut, ricotta salata, white balsamic

ROAST MUSHROOM

Spinach, roast carrot, fetta, Italian chilli crisp

VEA

GF

GARDEN SALAD

Salad mix, cucumber, tomato, radish, olives, red onion, carrot, alfalfa, capsicum, house-made dressing

VEA

GF

DF

\$35pp

HOT LUNCH

Choice of 2 hot mains and 2 sides

HOT MAINS

RIGATONI ALLA VODKA

GFA

V

Vodka, chilli, parmesan cream, basil

RISOTTO MARINARA

GF

SA seafood, chilli, parsley, confit garlic

POLLO AL MIELE

GF

Half chicken, hot honey, pickled vegetables

PORCHETTA

GF

Pork belly, crackling, sundried tomato, burnt apple, chilli caramel

WAGYU BEEF CHEEK

GF

Milk braised beef, capsicum, tomato, sultana, almond

- SIDES

SEASONAL GREENS

Sauteed, confit garlic, evoo

GF

V

RICE PILAF

GF

V

Parsley, confit shallot

HOUSE-CUT CHIPS

GF

Duck fat, herb salt, aioli

BABY CARROTS

GF

V

Ricotta, chilli honey, walnut, chive

BEETROOT SALAD

Rocket, walnut, ricotta salata, white balsamic

GF

V

*Minimum 6 people required.



DRINKS

DRINKS
PACKAGES

Pick your drink package, set and forget! This package applies to all guests in attendance.



STANDARD

2hrs \$45pp 3hrs \$55pp 4hrs \$65pp

WINE

Tarot Prosecco
Cantina di Gambellara Pinot Grigio DOC
Yangarra Estate Grenache Rose
Mandrarossa Nero D’Avola DOC

BEER & LAGER

Peroni Red
James Boags Premium Light

SOFT DRINK

SUPERIOR

2hrs \$55pp 3hrs \$65pp 4hrs \$75pp

WINE

Tarot Prosecco
Cantina di Gambellara Pinot Grigio DOC
Mandrarossa Fiano
Murdoch Hill Sauvignon Blanc
Yangarra Estate Grenache Rose
The Other Wine Co Sangiovese
Majella Composer Cabernet Sauvignon
Hentley Farm Villain & Vixen Shiraz

BEER, LAGER & CIDER

Peroni Red
James Boags Premium Light
Coopers Mild Ale
Asahi Super Dry
Little Creatures Pipsqueak Cider

SOFT DRINK

GRAND

2hrs \$60pp 3hrs \$75pp 4hrs \$90pp

WINE

Chandon NV
Castello di Roncade Pinot Grigio DOC
Oliver's Taranga Fiano
Murdoch Hill Sauvignon Blanc
Minuty M Rosé
Yangarra GSM
Langmeil Massimo Montepulciano
Primitivo
Winra Winra Farmers Heart Grenache
Whistler Wines ‘Atypical Shiraz’

BEER, LAGER & CIDER

Peroni Red
Corona
Asahi
James Boags Premium Light
Coopers Mild Ale
Asahi Super Dry
Little Creatures Pipsqueak Cider

SOFT DRINK & JUICE

ALTERNATIVE

BAR TAB

You pay for your guests drinks on consumption (it’s like shouting your friends a drink, but all night). You choose the menu and set the limit.

[CLICK HERE TO VIEW OUR DRINKS MENU](#)



ADD ONS

+\$15pp COCKTAILS ON ARRIVAL

Choose two options

Aperol Spritz, Molly’s Modern Martini, Colley Spritz, Strawberry Sorbet, Italian Espresso Martini

+\$10pp PER HOUR FOR FIRST POUR SPIRITS



BOTTLE SERVICE

Let us look after you! Relax in our VIP lounge and our staff will bring you premium drinks straight to your table.

CHAMPAGNE

MOET & CHANDON Épernay, FR	138
LOUIS RODERER ROSÉ Reims, FR	350
RUINART BLANC DE BLANC Reims, FR	375
VEUVE CLICQOUT MAGNUM Reims, FR	525
DOM PERIGNON Épernay, FR	675

SPIRITS

Mixers come free with any spirits

BELVEDERE	250
CIROC	300
GREY GOOSE	320
BELVEDERE 10	575
BOMBAY	250
MALFY	300
TANQ 10	350
HERRADURA PLATA	250
818 REPO	330
HERRADURA ULTRA	425
HERRADURA LEGEND	700
CLASE AZUL	875
PLANTATION PINEAPPLE	300
RON ZACAPA XO	650
WOODFORD RESERVE	250
GENTLEMAN JACK	320
WHISTLEPIG 15YO	750
NAKED MALT	250
GLENMORANGIE	320
MACALLAN 12YO	450
CHIVAS 18YO	450
JOHNNY WALKER BLUE	800
HENNESSY VS	250
REMY MARTIN VSOP	375

ADD ONS

+\$15 FOR 5 PREMIUM MIXERS
Spirits come free with any mixers or add a premium mixer
Fever tree, Redbull



KEEP THE PARTY GOING...

Your party might have ended but ours is just beginning...
Enjoy Molly's DJ's every Friday to Sunday.

T&C'S

THE IMPORTANT STUFF

Let's get this party started...but first make sure you read some important info.

INCLUSIONS

Balcony Room includes:

- Portable high bar
- High speed Wi-Fi
- In-house Bluetooth sound system
- AV equipment including cordless microphone
- Laser projector - HDMI cable available for loan
- Access to the main balcony. Portion of the balcony will be kept for your exclusive use when booking the Balcony Room.

AVAILABILITY

General availability

9am - Midnight

Friday - Sunday

12pm - 5pm

7pm - Midnight

MINIMUM SPEND & DEPOSITS

Minimum Spend

Friday & Saturday* \$2000

Sunday* \$1500
(excluding long weekends)

Weekday Venue Hire

Balcony Room \$300

For cocktail functions, a minimum of 2 pieces of cocktail food per person must be ordered.

Venue Hire is waived if minimum spend requirements are met.

Deposit \$500

Deposit is required to secure your booking. Your booking will be considered tentative until the deposit is received.

CANCELLATIONS

Cancellation of confirmed bookings must be received by the Events Manager in writing. Should this notification be received less than 60 days prior to the event, the deposit will be forfeited. Deposits for bookings made within 60 days of the event are non-refundable.

Should we be unable to provide reserved facilities due to circumstances beyond our control, no further claim other than entitlement to a full refund of the deposit paid may be made.

Pre-payments for food and beverages are non-refundable.

IMPORTANT DATES

To enable us to cater and staff appropriately for your event, we require confirmation of final numbers, food selections and dietary requirements at least 7 days prior to your event.

Your food order and bar tab (minus deposit) is required to be paid in full 7 days prior to the event. Any balance in addition to this must be paid on conclusion of your event.

No food or beverage may be brought onto the hotel premises for consumption without prior approval from our Events Manager.

DECORATIONS

Decoration costs and set up are the responsibility of guests.

Please note that no glitter, scatters or confetti are permitted. Nothing is to be nailed, screwed or adhered to any wall or other surface or part of the building.

CLEANING & DAMAGES

General room cleaning is included in the room hire cost.

If cleaning is deemed excessive, additional charges will be required to be paid.

Responsibility

Organisers of the event are financially responsible for any damage or breakage sustained to the venue by the organiser, organiser's guests, invitees, or other people attending the event.

Molly's will not accept responsibility for any items lost or damaged prior to, during and after the event.

Please ensure your guests are familiar with the dress code at Molly's.

RESPONSIBLE SERVICE OF ALCOHOL

We reserve the right to refuse service and / or entry to anyone deemed to be exhibiting intoxicated or inappropriate behaviour.

Any guest refused service due to intoxication will be asked to leave the venue immediately, regardless of their association with the hirer or organiser/s. We maintain the right to cancel an event at any stage with no remuneration if the event or its guests are deemed unsafe, unhealthy, or unruly.

Minors

All minors must be accompanied by a parent or guardian and are required to leave Molly's at the conclusion of meal service (approximately 9pm).

Any guest found to be supplying a minor with alcohol or any minor found to be consuming alcohol will be required to leave the venue immediately.

HAVE A QUESTION?

If you require more info or want something custom, please contact our Events Manager.

[KAREN@THECOLLEYHOTEL.COM.AU](mailto:karenb@thecolleyhotel.com.au)

*Please note that minimum spend is subject to change during peak times.



**I LIKE WHERE
THIS IS GOING...**

[BOOK NOW](#)