MOLLY'S

PRIVATE PARTY?



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 VIP

Bottle service? Why not!

UP TO 25 GUESTS



BAR & CASUAL

Keep it casual with our high tables.

UP TO 16 GUESTS



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.

KARENB@THECOLLEYHOTEL.COM.AU



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.

PLATTERS

Private party or corporate lunch, let Molly cater for you.

20 PIECES PER PLATTER









$70 EA

ARANCINI (V)
Roast butternut and sage

FRITTATA (V) (GF)
Traditional baked egg and vegetable tart

FOCACCIA (VE) (DF)
House-made bread, olives, tomato, rosemary

CAPRESE SKEWERS
Cherry tomato, bocconcini, basil, balsamic
(VEA) (GF)

$90 EA

POLPETTE
House-made meatball, sugo, parmesan

MUSHROOM BRUSCHETTA (VEA) (GFA)
House made crouton, mushrooms, ricotta, herbs

PORCHETTA BITES
Pork belly, crispy skin, chilli caramel
(GF) (DF)

BURRATA (V) (GF)
Mini burrata, honey, sumac

FRITTELLA DI ZUCCHINE
Zucchini fritter, ricotta, citrus
(V)

$120 EA

OYSTERS (GF) (DF)
Natural SA oysters, lemon

SALUMI BOARD (GF) (DF)
Selection of cured meats, olives, pickled vegetables

RIGATONI ALLA VODKA
Rigatoni, vodka, chilli, parmesan
(VEA) (GFA)

SICILIAN MARGHERITA PIZZA (VEA) (GFA)
House-made thick cut pizza, Napolitana, fior di latte, basil

SICILIAN SALAMI PIZZA
House-made thick cut pizza, Napolitana, fior di latte, Calabrese salami, hot honey
(VEA) (GFA)

$100 EA

MINI CANNOLI (V)
Lemon ricotta

FRUTTA (VE) (GFA)
Plate of seasonal fruit

ZEPPOLI (V)
Italian donut, icing sugar

2 HOURS COCKTAIL FOOD SERVICE

$35PP PICK AND MIX CANAPES

Choose two items from platters 1, 2 and 3 to customise your own canapè selection served by Molly's staff.

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	3hrs	4hrs
$45pp	$55pp	$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	3hrs	4hrs
$55pp	$65pp	$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	3hrs	4hrs
$60pp	$75pp	$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

Wirra Wirra 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



VIP BOTTLE SERVICE

Let us look after you! Relax in Molly's VIP lounge overlooking the dance floor and our staff will serve you with premium drinks straight at your table. Skip the line with priority entry and experience Molly's like a VIP.

CHAMPAGNE

MOET & CHANDON
Èpernay, FR

LOUIS RODERER ROSÉ
Reims, FR

RUINART BLANC DE BLANC
Reims, FR

VEUVE CLICQOUT MAGNUM
Reims, FR

DOM PERIGNON
Èpernay, FR

SPIRITS

Mixers come free with any spirits

BELVEDERE
CIROC
GREY GOOSE
BELVEDERE 10
BOMBAY
MALFY
TANQ 10
HERRADURA PLATA
818 REPO
HERRADURA ULTRA
HERRADURA LEGEND
CLASE AZUL
PLANTERAY PINEAPPLE RUM
RON ZACAPA XO
WOODFORD RESERVE
GENTLEMAN JACK
GLENMORANGIE
MACALLAN 12YO
CHIVAS 18YO
JOHNNY WALKER BLUE
HENNESSY VS
REMY MARTIN VSOP
GREY GOOSE 4.5L VODKA
REMY MARTIN VSOP

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.

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

HAVE A QUESTION?

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

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I LIKE WHERE THIS IS GOING...

BOOK NOW