

Marquee Function Package



Thank you for your enquiry into holding your function at Jells.

Jells Park is an “Oasis” in the suburban hustle and bustle of everyday life. A magnificently quiet and peaceful setting, the open spaces, the grassy slopes, the beautiful gardens, the wild bush-lands, the glistening lake and the local fauna all provide the perfect backdrop for that perfect event.

Your function will be known for its uniqueness, not just for the setting but for the whole function experience. From the time your guests drive through the tree-lined entrance and absorb their first breath of the crisp fresh air, they are drawn into the relaxing and peaceful atmosphere of the park.

The superb environment and the professional catering service will ensure that your special day is a success.

24 Hour Exit

Once in the park all exits from the park have 24 hour access.

Functions in The Park @ Jells

Jells Park has many different and magnificent locations to hold your function or event. Whether it be for 5 or 5000 there are a wealth of options available to you.

Marquees

Please contact Madeline's at Jells Function Staff to discuss pricing of Marquees, tables, chairs, linen and any other function requirement you may have.

Terms and Conditions

Please check the current pricing and terms and conditions before confirming your function

OPTION # 1



The Madeline's Roast - \$19.90 per person

MEATS

(Select two items from the following)

Prime Roast Beef
Succulent Roast Pork
Tender Roast Lamb

Sliced Champagne Ham
Oven Roasted Chicken

SALADS

(Select three items from the following)

Home Style Coleslaw

With creamy mayonnaise

Chunky Greek Salad

Cos lettuce, tomato, cucumber, Spanish onion, olives and feta

Roquette Salad

W lemon infused Olive Oil Sea salt & parmesan cheese

Pasta Salad

Penne, Asparagus, semi sundried tomatoes feta & olive oil

Potato Salad

w bacon, egg, chive & mayonnaise

Served Buffet Style w Gravy, Condiments & Fresh Bread & Butter

Dessert Optional Extra \$5.00 per person

Dessert

(Select one item from the following)

Mud Cake
Carrot Cake
Fresh Chunky Fruit Salad

***Price includes service staff, disposable cutlery, crockery & napkins.
Marquee, tables, chairs and linen are not included***

OPTION # 2



The Madeline's Buffet - \$19.90 per person

MEATS

(Select three items from the following)

MEATS

Marinated Sirloin Medallions

Lamb Kofta's

Bratwurst Chipolatas

Chicken Satay

Potato & vegetable Rosties

SALADS

(Select three items from the following)

Home Style Coleslaw

With creamy mayonnaise

Chunky Greek Salad

Cos lettuce, tomato, cucumber, Spanish onion, olives and feta

Roquette Salad

W lemon infused Olive Oil Sea salt & parmesan cheese

Pasta Salad

Penne, Asparagus, semi sundried tomatoes feta & olive oil

Potato Salad

w bacon, egg, chive & mayonnaise

Served Buffet Style w Gravy, Condiments & Fresh Bread & Butter

Dessert Optional Extra \$5.00 per person

Dessert

(Select one item from the following)

Mud Cake

Carrot Cake

Fresh Chunky Fruit Salad

***Price includes service staff, disposable cutlery, crockery & napkins.
Marquee, tables, chairs and linen are not included***

OPTION # 3



The Gourmet Roast - \$29.90 per person

MEATS

(Select three items from the following)

Prime Roast Beef
Succulent Roast Pork
Tender Roast Lamb

Sliced Champagne Ham
Oven Roasted Chicken

POTATOES

Baked Jacket Potatoes served with butter, sour cream & chives

SALADS

SALADS

(Select four items from the following)

Home Style Coleslaw

With creamy mayonnaise

Chunky Greek Salad

Cos lettuce, tomato, cucumber, Spanish onion, olives and feta

Roquette Salad

W lemon infused Olive Oil Sea salt & parmesan cheese

Pasta Salad

Penne, Asparagus, semi sundried tomatoes feta & olive oil

Potato Salad

w bacon, egg, chive & mayonnaise

Waldorf Salad

Cos lettuce, walnuts, apple w house made mayo

Mediterranean Salad

Gilled eggplants, zucchini, capsicum & mushrooms w basil dressing

Chickpea Salad

Chickpea , roasted pumpkin, sundried tomatoes, spring onion & lemon vinaigrette w crisp pita bread

Served Buffet Style w Gravy, Condiments & Fresh Bread & Butter

DESSERTS

(Select one item from the following)

Tennessee Mud Cake
Carrot Cake
Fresh Chunky Fruit Salad

Price includes service staff, disposable cutlery, crockery & napkins.

Marquee, tables, chairs and linen are not included

Terms and Conditions

Confirmation:

Confirmation of the tentative reservation is made upon receipt of the booking form and deposit. Paying of the deposit acknowledges the terms and conditions of booking. If the deposit is not received within the allocated time the Management reserves the right to cancel the tentative booking.

Deposit:

Deposit can be made by using Major Credit Cards, Company Cheque, Cash or Direct Deposit.

Cancellation:

Clients are permitted one postponement of their booking with the deposit being transferred to the revised date.

A postponement made within 21 days of the function date will incur a \$100 admin fee.

A postponement made within 14 days of the function date will incur a \$150 admin fee.

A postponement made within 7 days of the function date will incur a \$200 admin fee.

If you are required to cancel your booking the deposit will be refunded upon re-booking of the date and time of your booking.

Final Numbers:

Guaranteed minimum final numbers will be required seven (7) days prior to the function. If this day is a weekend then the previous working day is the requirement. This minimum final number will form the basis of the charging.

Final Payment:

Final Payment based on guaranteed minimum numbers will be required three (3) working days prior to the function date. Unless by prior arrangement. Any charges incurred on the day of the function must be paid at the conclusion of the function. The final payment will not be refunded if the function is cancelled before the function is held or if number of attendee's falls below the confirmed number of guests.

Prices

Please note that prices may change without notice. Please check the current pricing and terms and conditions on your event before confirmation. Menu items may be substituted where required without notice

Damages/Cleaning:

Clients are financially responsible for any damages sustained to the venue and its contents and property, prior to during and after the event by the client, guests or contractors engaged by the client. Clients are responsible for costs incurred due to excessive cleaning required of the venue caused by the client, guests or contractors engaged by the client.

Bond:

If determined by the venue a bond may be applicable.

The refunding of the bond is at the sole discretion of the venue.

Factors considered for non return of Bond. Excessive cleaning required after event including room, toilets and gardens. Cleaning or damage caused by decorations not removed or while being removed. Failure of guests to follow venue BYO policy. Damage caused by guests to venue or property.

All 18th and 21st Birthday Parties will incur a bond of \$500.

Public Liability:

The client needs to determine its public liability responsibilities for activities undertaken by the client, guests or contractors engaged by the client. The venue will not be held liable for activities undertaken by the client, guests or contractors.

BYO FOOD OR DRINK IS NOT PERMITTED UNDER ANY CIRCUMSTANCES

Agreement: Paying of the deposit is acknowledgment of these conditions.

At Madeline's at Jells we pride ourselves on using fresh, quality and local produce. Our meals are market and seasonally driven, and as such, produce elements may be subject to change according to seasonal variation.