





## WELCOME TO THE PEN

The Peninsula Mandurah is the perfect venue for hosting your next corporate event, business meeting, or special occasion.

Whether you're celebrating a birthday, hosting a special event, or organising a corporate function, our friendly functions team can help you create the perfect event to suit any occasion.

Choose from our private dining room, beer garden, or book a section on the vergola!

THE  
PEN




(08) 9534 9899  
1 Marco Polo Dr, Mandurah WA 6210  
[info@thepenmandurah.com](mailto:info@thepenmandurah.com)






# FUNCTION SPACES

## Restaurant

Perfect for more intimate and private dining. The restaurant can cater to tables of up to 80 guests for a sit-down dining experience or a long table dinner with close friends and family. Chat to our team about our two course and three course seasonal menus and book in advance to enjoy a seated celebration.

		
50 - 80	N/A	N/A




		
N/A	N/A	Y






# FUNCTION SPACES

## Beer Garden

Our beer garden is the perfect area for soaking up the sunshine with good food, drinks and great company. Available for bookings up to 100, treat your guests to waterfront views, sunshine and a laidback atmosphere.




		
N/A	100	N/A




		
N/A	N/A	N/A



## Beer Garden Waterside

Overlooking the foreshore with stunning views and space for up to 30 guests to enjoy your next event. This popular space will be ideal for your next event! Three spaces available: Beer Garden Waterside | Waterside Garden | Green

		
N/A	30	N/A

		
N/A	N/A	Y








# FUNCTION SPACES

## Vergola Gardenside

Our glass – walled water facing vergola makes the ideal space for celebrating all year-round. Capable of holding events up to 70 guests whilst facilitating for both high and low seating, the vergola is our most popular area for entertaining. Hosting a larger party? Ask our team to join this space with Vergola Bridgeside or Beer Garden Waterside to celebrate with up to 110 guests.

		
N/A	40-70 Exclusive 120	Y




		
N/A	Y	Y



## Vergola Bridgeside

The bridgeside vergola space is the perfect location for an intimate seated function of up to 50 guests or a casual cocktail event from 50 - 100.

		
50	30-50 Exclusive 120	Y

		
N/A	N/A	Y





# CANAPÉ PACKAGES

MIN 35 PAX

6 OPTIONS | \$35 PP

8 OPTIONS | \$46 PP

10 OPTIONS | \$58 PP

## HOT CANAPÉS

Chickpea battered prawn, aioli (LG, LD)  
Beef & cheese sausage roll, tomato chutney  
Seasonal arancini, aioli  
Cheeseburger spring roll, burger sauce dipper  
Roast pork croquette, onion cream, jus, fried shallots  
Buttermilk fried chicken, maple bacon sauce (LG)  
Crispy fried squid, chilli salt, aioli (LD, LG)  
Vegetable spring roll, house sweet chilli sauce (LD, VG)

## COLD CANAPÉS

Freshly shucked oysters, shallot verjuice (LD, LG)  
Smoked salmon tart, roe, dill  
Beef tartare, parmesan crisp, cornichon, croute (LG)  
Pumpkin hummus, pepita dukkah, paprika oil, flatbread (LD, LGO, VG)  
Charred eggplant & tomato bruschetta, fetta, basil (LDO, LGO, V, VGO)

## SUBSTANTIAL \$10

Mini beef slider, cheese, pickle, burger sauce (LDO)  
Pulled pork slider, bbq mayo, slaw (LDO)  
Crispy soy and sesame chicken bao, cucumber, chilli, coriander, mint, bean shoots, kewpie (LDO)  
Battered blue spot emperor, chips, tartare, lemon (LD, LGO)  
Crispy pork belly bao, masterstock dressing, cucumber, chilli, coriander, mint, bean shoots, kewpie (LDO)  
Seasonal salad box (LDO, LGO, VO, VGO)

## SWEET CANAPES

White chocolate and raspberry coulis tart (V)  
Churros, dark chocolate ganache (V)  
Assorted macarons (LDO, LG, VG)





## PLATTERS 25 PIECES

Vegetable spring rolls, house sweet chilli sauce (LD, VG)	\$90
Tomato, caramelized onion, pumpkin & goats cheese tartlets (V)	\$100
Crispy fried squid chilli salt, aioli (LD, LG)	\$110
Mini bruschetta, charred eggplant, tomato, fetta, basil (LDO, LGO, V, VGO)	\$90
Arancini, seasonal variety, aioli please ask for current flavour	\$90
Roast pork croquettes onion cream, fried shallots, jus	\$90
House made beef & cheese sausage rolls, tomato chutney	\$110
Cheeseburger spring rolls, burger sauce dipper	\$120
Lamb kofta, braised cabbage, pine nuts, jus (LD, LG)	\$120
Buttermilk fried chicken maple bacon sauce (LG)	\$120
Bread & dips hummus, balsamic oil (LD, LGO, V, VGO)	\$90
Large chips, rosemary salt, aioli (LD, LG, V, VGO)	\$30

## DESSERT PLATTERS

Churros dark chocolate ganache (V)	\$100
White chocolate & raspberry coulis tarts (V)	\$125
Assorted macarons (LDO, LG, VG)	\$100

## GRAZING BOARDS

Cured meats, jamon, sopressa, mortadella, cornichons, fetta, onion jam, olives, pesto, ciabatta (LDO, LGO)	\$330
Vegan grazing board, charred corn, olives, tumeric fried cauliflower, potato bravas, ciabatta pumpkin hummus, glazed tempura eggplant, vege crisps, condiments (LD, LGO, VG)	\$280
Premium cheese grazing board, brie, fetta, heyson blue, mafra cheddar, cornichons, muscatels, quince paste, honey, fruits, walnuts, lavosh, ciabatta (LG, V)	\$330

## PAELLA PARTY

Treat your guests to a traditional  
paella cooked by your own personal chef  
in your function area  
Minimum of 30pax | Select from 1 flavour

**CHICKEN & CHORIZO (LD, LG)**  
**\$30PP**

**SEAFOOD (LD, LG)**  
**\$35PP**

**SEASONAL SALAD BOWLS**  
**(LDO, LGO, VO, VGO) \$50EA**



## SET MENU

GUESTS CAN SELECT FROM THE MENU BELOW ON THE DAY

2 COURSE \$69PP

3 COURSE \$79PP

### ENTRÉE

Cured meats, jamon, soppressa, mortadella, olives, onion jam, cornichons, ciabatta (LGO, LGO)

Paprika dusted squid, spiced chipotle mayo, rocket, lemon (LD, LGO)

Roast pumpkin hummus, pepita dukkah, paprika oil, flat bread (LD, LGO, VG)

### MAIN

Pan roasted chicken breast, roast pumpkin, freekeh, wild rice, kale, sumac labneh (LDO, LGO)

Crispy skin barramundi, soba noodle salad, masterstock dressing, bean shoots, peanuts, chilli, garlic, charred sweet potato (LD, LGO)

House made pappardelle, fried eggplant, grape tomato, sugo, basil, stracciatella (LDO, V)

Upgrade your selection for +\$10pp  
300g 100 day grain fed sirloin steak (medium), chips, salad, jus (LDO, LG)

### DESSERT

Coconut panna cotta, candied pistachios, blueberry coulis (LG, V)

Sticky date pudding, vanilla ice cream, butterscotch (V)

## ADD ON SIDE

Chips, rosemary salt, aioli (LD, LG, V, VGO) \$12

Charred corn, paprika mayo, parmesan, coriander (LD, LG, V, VGO) \$14

Potato bravas, romesco, aioli (LD, LG, V, VGO) \$14

Heirloom tomato, grilled zucchini, chickpea, confit garlic yoghurt, lemon dressing (LDO, LG, V, VGO) \$16

Turmeric fried cauliflower, tzatziki, pickled onions, pomegranate (LDO, LG, V, VGO) \$20



# BEVERAGE PACKAGES

STANDARD	PREMIUM	DELUXE
2 HOURS \$44	2 HOURS \$55	2 HOURS \$65
3 HOURS \$57	3 HOURS \$67	3 HOURS \$78
4 HOURS \$69	4 HOURS \$80	4 HOURS \$90
<p>Mr Mason Sparking Curvee Brut NV Dottie Lane Sauvignon Blanc Hearts Will Play Rose Henry and Hunter Shiraz Cabernet</p> <p>Swan Draught James Squire Orchid Crush Hahn Superdry 3.5% The Penny Drops Lager</p> <p>Selection of soft drinks and juice</p>	<p>Mr Mason Sparking Curvee Brut NV Dottie Lane Sauvignon Blanc Spy Valley Sauvignon Blanc Ara Single Estate Pinot Gris Hearts Will Play Rose Henry and Hunter Shiraz Cabernet Robert Oatley Signature Series Cabernet Sauvignon</p> <p>Swan Draught Hahn Superdry Hahn Superdry 3.5%: James Squire Orchid Crush Apple Cider The Penny Drops Lager Little Creatures Pale Ale James Squire Ginger Beer</p> <p>Somersby Apple Cider Somersby Pear Cider White Claw Seltzer Mango</p> <p>Selection of soft drinks and juice</p>	<p>Alpha Box &amp; Dice Prosecco Howard Park Petit Jete Sparkling Ara Single Estate Pinot Gris Spy Valley Sauvignon Amelia Park Trellis Chardonnay Bertaine Rose Marques De Teziba Tempranillo Henry &amp; Hunter Shiraz Cabernet Howard Park 'Flint Rock' Pinot Noir Robert Oatley Signature Series Cabernet Sauvignon</p> <p>Swan Draught James Squire Orchid Crush Hahn Superdry 3.5% James Squire Ginger Beer Pirate Life South Coast Ale Little Creatures Pale Ale Stone &amp; Wood Pacific Ale James Squire Hazy Lager</p> <p>White Claw Seltzer Mango Billsons Vodka Fruit Tangle Canadian Club &amp; Dry</p> <p>Selection of soft drinks and juice</p>

+

ADD ONS



Spirit Upgrade is available to add to all beverage packages, minimum of 20 guests +\$27pp



Treat your guests to a bespoke cocktail on arrival, minimum of 20 guests. + \$13pp

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.



Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.



Pop up beverage station Beer Garden only 1 hour set up charged \$50 per hour