



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

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 ranging from 30 - 100 guests, treat your guests to waterfront views, sunshine and a laid back 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, fennel & orange vinaigrette (LD, LG)
Smoked salmon tart, roe, dill
Beef tartare, parmesan crisp, cornichon, croute (LG)
Hummus, za'atar, fried chickpeas, confit tomatoes, flat bread (LGO, LD, V, VG)
Charred eggplant & tomato bruschetta, fetta, basil (LDO, LGO, V, VGO)

SUBSTANTIAL \$10 PER ITEM

(Not included in canape package)

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 fish, 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)

Hummus, za'atar, fried chickpeas, confit tomatoes, flat bread (LGO, LD, V, VG)

MAIN

Pan roasted chicken breast, confit potato, carrot puree, fried kale (LG, LDO)

Crispy skin barramundi, soba noodle salad, charred sweet potato, peanuts, chilli, garlic, shallots, coriander, mint, coconut, master stock dressing (LD, LGO, NFO)

Pumpkin and almond tortelloni, roast pumpkin, burnt butter, sage, dukkah, stracciatella (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 (LD, VG)

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

ADD ON SIDE

Chips, rosemary salt, aioli (LD, LG, VGO)	\$12
Charred corn, paprika mayo, parmesan, coriander (LG, V, VGO)	\$15
Patatas bravas, romesco, aioli (LD, LG, VGO)	\$16
Broccoli, coconut labneh, harissa dressing, chopped dates, coriander (LD, LG, V, VG)	\$18
Turmeric fried cauliflower, green tahini, fried shallots, pomegranate, dukkah (LD, LG, V, VG)	\$21

BEVERAGE PACKAGES

STANDARD

2 HOURS \$44

3 HOURS \$57

4 HOURS \$69

Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry and Hunter Shiraz Cabernet

Swan Draught
James Squire Orchid Crush
Hahn Superdry 3.5%
Hahn Superdry

Selection of soft drinks and juice

PREMIUM

2 HOURS \$55

3 HOURS \$67

4 HOURS \$80

Mr Mason Sparkling Cuvee Brut NV
Mill Flat Sauvignon Blanc
Spy Valley Sauvignon Blanc
Mandoletto Pinot Grigio
Hearts Will Play Rose
Henry and Hunter Shiraz Cabernet
Marques De Tezona Tempranillo

Swan Draught
Hahn Superdry
Hahn Superdry 3.5%
James Squire Orchid Crush Apple Cider
Stone & Wood Pacific Ale
Little Creatures Pale Ale
James Squire Ginger Beer

Somersby Apple Cider
Somersby Pear Cider
White Claw Seltzer Mango

Selection of soft drinks and juice

DELUXE

2 HOURS \$65

3 HOURS \$78

4 HOURS \$90

Mount Paradiso Prosecco
Howard Park Petit Jete Sparkling
Mandoletto Pinot Grigio
Mill Flat Sauvignon Blanc
Paloma Riesling
Sud Rose
Marques De Tezona Tempranillo
Henry & Hunter Shiraz Cabernet
West Cape Howe Pinot Noir
Millbrook GSM

Swan Draught
James Squire Orchid Crush
Hahn Superdry 3.5%
James Squire Ginger Beer
Pirate Life South Coast Ale
Little Creatures Pale Ale
Stone & Wood Pacific Ale
Little Creatures Hazy Lager 3.5%

White Claw Seltzer Mango
Billsons Vodka Fruit Tangle
Canadian Club & Dry

Selection of soft drinks and juice

+ 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