

# THE PENINSULA

BAR & RESTAURANT

*Function Pack*



## 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




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1 Marco Polo Drive, 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 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 | \$39 PP

8 OPTIONS | \$47 PP

10 OPTIONS | \$59 PP

## HOT CANAPÉS

Chickpea battered prawn, smashed avo, kewpie, mayo (LD, LG)

Beef & cheese sausage roll, tomato chutney

Seasonal arancini, aioli (LD, LG, VG)

Cheeseburger spring roll, burger sauce

Roast pork croquette, onion cream, jus, fried shallots

Buttermilk fried chicken, maple bacon glaze, aioli (LD, LG)

Crispy fried squid, chilli salt, aioli (LD, LG)

Vegetable spring roll, sweet chilli sauce (LD, VG)

## COLD CANAPÉS

Freshly shucked oysters, smoked tomato & bacon vinaigrette (LD, LG)

Smoked salmon tart, roe, dill (LG)

Roast sweet potato hummus, fried chickpeas, paprika oil, flatbread (LD, LGO, V, VG)

Fried eggplant & tomato bruschetta, fetta, basil (LDO, LGO, V, VGO)

## SUBSTANTIAL \$12.5

(Not included in canape package)

Cheeseburger slider, pickle, cheddar, chips

Pulled pork slider, slaw, chips

Crispy chicken bao, cucumber, chilli, coriander, mint, kewpie

Crispy pork belly bao, masterstock dressing, cucumber, chilli, coriander, mint, kewpie (LD)

Mini battered fish, chips, tartare, lemon (LDO, LGO)

Seasonal salad box (LDO, LGO, VO, VGO)

## SWEET CANAPES

White chocolate and raspberry coulis tart (LD, LG, V)

Churros, dark chocolate ganache (LD, LG, 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  
paprika salt, aioli (LD, LG) \$110

Mini bruschetta, tomato, fried eggplant  
fetta, basil (LDO, LGO, V) \$90

Arancini, seasonal, aioli  
please ask for current flavour \$110

Roast pork croquettes  
onion cream, fried shallots, jus \$90

House made beef & cheese  
sausage rolls, tomato chutney \$115

Cheeseburger spring rolls,  
burger sauce dipper \$125

Lamb kofta, braised cabbage,  
pine nuts, jus (LG) \$130

Buttermilk fried chicken  
maple bacon glaze, aioli (LG) \$130

Bread & dips  
hummus, balsamic oil (LDO, LGO, V, VGO) \$90

Large chips,  
rosemary salt, aioli (LD, LG, V, VGO) \$30

## DESSERT PLATTERS

Churros  
dark chocolate ganache (LD, LG, V) \$100

White chocolate & raspberry  
coulis tarts (LD, LG, V) \$125

Assorted macarons (LDO, LG, VG) \$100

## GRAZING BOARDS

Charcuterie Board  
cured meats, jamon, sopressa, mortadella,  
cornichons, fetta, onion jam, olives,  
pesto, ciabatta (LDO, LGO) \$330

Vegan Grazing Board  
tempura eggplant, hummus, charred corn & salsa  
verde, olives, fried cauliflower, broccoli, coconut  
yoghurt, ciabatta (LD, LGO, V, VGO) \$280

Premium Cheese Board  
brie, fetta, heyson blue, maffra cheddar,  
cornichons, muscatels, quince paste, honey, fruits,  
walnuts, lavosh, ciabatta (LGO, 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, LG)

Roast sweet potato hummus, fried chickpeas, paprika oil, flatbread (LD, LGO, V, VGO)

## MAIN

Pan roasted chicken breast, squash, cannellini beans, kale, paprika oil (LDO, LG)

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

Five cheese ravioli, burnt butter, jamon, garlic, parmesan (VO)

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

## DESSERT

Coconut panna cotta, mandarin, oat crumble, mint (LD, LG, V, VGO)

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

## ADD ON SIDE

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

Garlic bread, garlic butter, sourdough (V) \$12

Charred corn, roast garlic butter, chives, parmesan (LDO, LG, V, VGO) \$15

Seasonal greens, garlic, burnt butter, almonds (LDO, LG, V, VGO) \$15

Side salad, cos, radish, pickled onion, mustard vinaigrette (LD, LG, V, VGO) \$12



# BEVERAGE PACKAGES

STANDARD	PREMIUM	DELUXE
2 HOURS \$51	2 HOURS \$63	2 HOURS \$73
3 HOURS \$65	3 HOURS \$75	3 HOURS \$87
4 HOURS \$78	4 HOURS \$89	4 HOURS \$100
<p>Mr Mason Sparkling Cuvee Brut NV Dottie Lane Sauvignon Blanc Hearts Will Play Rose Henry and Hunter Shiraz Cabernet</p> <p>Swan Draught James Squire Orchid Crush Hahn Super Dry 3.5% Hahn Super Dry</p> <p>Selection of soft drinks &amp; juice</p>	<p>Mr Mason Sparkling Cuvee Brut NV Mount Paradiso Prosecco Vivo Moscato Dottie Lane Sauvignon Blanc Virtus Vineyards Chardonnay Hearts Will Play Rose Sud Rose Willow Chase Shiraz Henry and Hunter Shiraz Cabernet Hallow Ground Cabernet Sauvignon</p> <p>Swan Draught Hahn Super Dry Hahn Super Dry 3.5%: James Squire Orchid Crush Apple Cider Stone &amp; Wood Pacific Ale Little Creatures Pale Ale James Squire Ginger Beer</p> <p>Selection of soft drinks &amp; juice</p>	<p>Mr Mason Sparkling Cuvee Brut NV Mount Paradiso Prosecco Howard Park 'Petit Jete' Sparkling Vivo Moscato Dottie Lane Sauvignon Blanc Mill Flat Sauvignon Blanc Pennello Pino Grigio DOC Xanadu 'Circa 77' Chardonnay Hearts Will Play Rose Sud Rose West Cape Howe Pinot Noir Palmetto Shiraz Henry &amp; Hunter Shiraz Cabernet Hallow Ground Cabernet Sauvignon</p> <p>All tap beers &amp; ciders</p> <p>Selection of soft drinks &amp; juice</p>

## + ADD ONS



Spirit Upgrade is available to add to all beverage packages, minimum of 20 guests +\$28pp



Treat your guests to a bespoke cocktail on arrival, minimum of 20 guests. + \$14pp

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