

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

(08) 9534 9899
1 Marco Polo Drive, 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	N/A	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 (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 CANAPÉS

White chocolate & 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	\$125
Lamb kofta, tzatziki, 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 \$74PP

3 COURSE \$84PP

ENTRÉE

Cured meats; jamon, sopressa, 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, VG)

MAIN

Pan roasted chicken breast, tomato & eggplant sugo, cannellini, kale (LD, 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, VG)

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, herb butter, almonds (LDO, LG, V, VGO)	\$15
Side salad, cos, radish, pickled onion, mustard vinaigrette (LD, LG, V, VG)	\$10

BEVERAGE PACKAGES

STANDARD

2 HOURS \$51

3 HOURS \$65

4 HOURS \$78

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 Super Dry 3.5%

Hahn Super Dry

Selection of soft drinks & juice

PREMIUM

2 HOURS \$63

3 HOURS \$75

4 HOURS \$89

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

Swan Draught

Hahn Super Dry

Hahn Super Dry 3.5%:

James Squire Orchid Crush Apple Cider

Stone & Wood Pacific Ale

Little Creatures Pale Ale

James Squire Ginger Beer

Selection of soft drinks & juice

DELUXE

2 HOURS \$73

3 HOURS \$87

4 HOURS \$100

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 & Hunter Shiraz Cabernet

Hallow Ground Cabernet Sauvignon

All tap beers & ciders

Selection of soft drinks & juice

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



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

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.