

THE
PENINSULA
BAR & RESTAURANT

FUNCTION PACK

THE PEN

WELCOME TO THE PENINSULA MANDURAH

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!











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.

SPACE TYPE						
SPACE NAME I	50-80	-	N	N	N	Y

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.

SPACE TYPE						
OUTDOOR	-	100	N	N	N	N









BEER GARDEN WATERSIDE

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.

SPACE TYPE						
OUTDOOR	-	30	N	N	N	Y

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.

SPACE TYPE						
INDOOR	-	40-70 Exclusive 120	N	N	N	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.

SPACE TYPE						
INDOOR	50	30-50 Exclusive 120	Y	N	N	Y



CANAPES

Minimum of 35 guests required.

6 PIECES \$39PP | 8 PIECES \$47PP | 10 PIECES \$59PP

HOT

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

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)

SWEET CANAPES

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

Churros, dark chocolate ganache (LD, LG, V)

Assorted macarons (LDO, LG, VG))

SUBSTANTIAL \$12.5

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)

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.



PLATTERS

25 PIECES

VEGETABLE SPRING ROLLS \$90
house sweet chilli sauce (LD, VG)

TOMATO, CARAMELIZED ONION \$100
pumpkin & goats cheese tartlets (V)

CRISPY FRIED SQUID PAPRIKA SALT \$110
aioli (LD, LG)

MINI BRUSCHETTA, TOMATO \$90
fried eggplant fetta, basil (LDO, LGO, V)

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

ROAST PORK CROQUETTES \$90
onion cream, fried shallots, jus

HOUSE MADE BEEF & CHEESE SAUSAGE ROLLS \$90
tomato chutney

CHEESEBURGER SPRING ROLLS \$125
burger sauce

LAMB KOFTA \$130
tzatziki, braised cabbage, pine nuts, jus (LG)

BUTTERMILK FRIED CHICKEN \$130
maple bacon glaze, aioli (LG)

BREAD & DIPS HUMMUS \$90
balsamic oil (LDO, LGO, V, VGO)

LARGE CHIPS \$30
rosemary salt, aioli (LD, LG, V, VGO)

DESSERT PLATTERS

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

WHITE CHOCOLATE & RASPBERRY \$125
coulis tarts (LD, LG, V)

ASSORTED MACARONS \$100
(LDO, LG, VG)

GRAZING BOARDS

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

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

PREMIUM CHEESE BOARD \$330
brie, fetta, heyson blue, maffra cheddar, cornichons, muscatels, quince paste, honey, fruits, walnuts, lavosh, ciabatta (LGO, V)

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, 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, 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

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BEVERAGE PACKAGES

* Please note, all packages subject to product availability

CLASSIC

2HR \$51PP | 3HR \$65PP | 4HR \$78PP

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

2HR \$63PP | 3HR \$75PP | 4HR \$89PP

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

2HR \$73PP | 3HR \$87PP | 4HR \$100PP

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



BEVERAGE ADD ONS

BAR TAB ON CONSUMPTION

A bar tab can be set at the beginning of your function with a specified limit or amount in mind that you feel comfortable with spending. This can be reviewed as your function progresses and increased if need be. However, we will always ensure that you are in control of the amount throughout the event. At any point, you are welcome to turn the bar into a cash bar so your guests can purchase their own drinks.

CASH BAR

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

SPIRITS UPGRADE

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

COCKTAIL ON ARRIVAL

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

POP UP BAR

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



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CONTACT US

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