



MAYLANDS HOTEL
FUNCTION PACK

WELCOME TO THE MAYLANDS HOTEL

With a new lease on life following a tradition defying refurbishment in 2021, just a 5-minute drive from Adelaide CBD, The Maylands Hotel Bar and Kitchen is a delightful century-old neighbourhood pub. A recognised landmark to the local community, we offer a classic front bar, casual and intimate private and semi-private function spaces for groups of all sizes – the perfect location for your next occasion.

If you don't see what you are looking for in our function package or require additional touches, please speak to our Function Manager who will tailor a package to suit your needs.

Please email info@maylandshotel.com.au or call **(08) 8362 1810**.
Our functions team can assist in finding the best space for your event.



SPACES



ONYX BAR

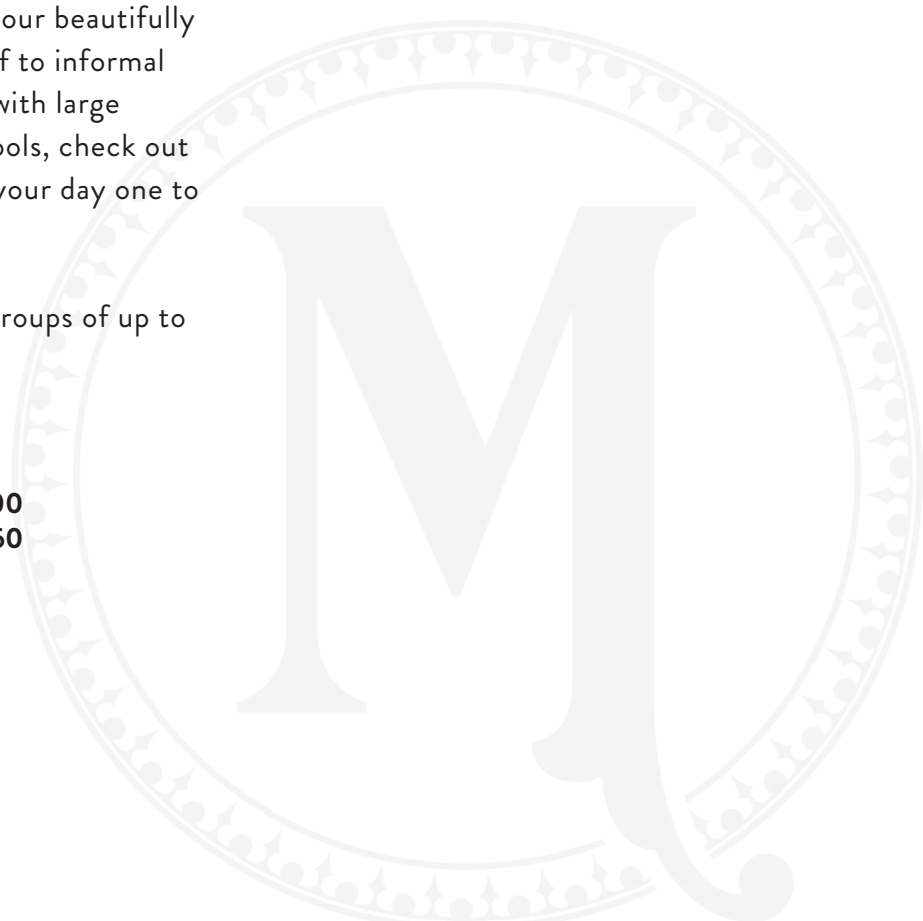
Experience the heritage of the hotel in our beautifully restored Onyx Bar. This area lends itself to informal gatherings and celebrations. Equipped with large screen tv, darts board, high bars and stools, check out page 16 for our event add ons to make your day one to remember.

We recommend this space for smaller groups of up to 30 guests.

MINIMUM SPEND

Weekday
Weekend

\$500
\$750





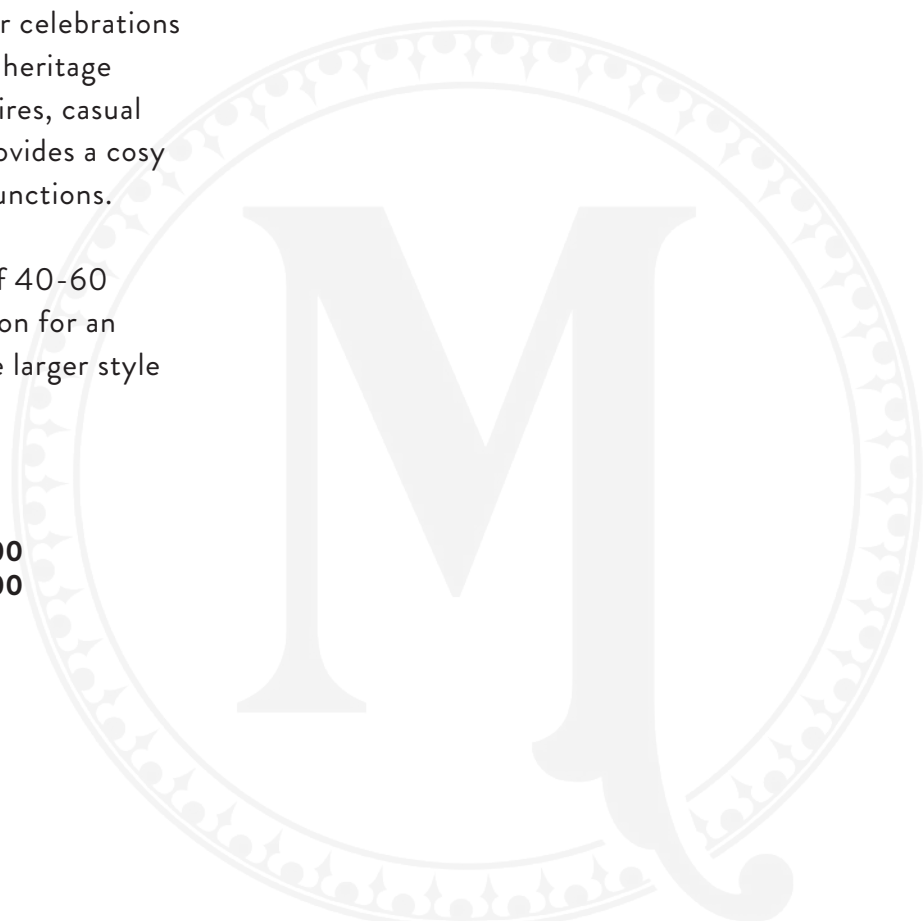
LIBRARY

The library is the perfect quiet space for celebrations with close access to the Hotels original heritage Onyx Bar. Boasting ambient open gas fires, casual booth and bench seating, the library provides a cosy experience for intimate cocktail style functions.

We recommend this space for groups of 40-60 guests. Book our Onyx bar in conjunction for an additional \$500.00 and welcome those larger style functions of up to 80 attendees.

MINIMUM SPEND

Weekday	\$2000
Weekend	\$2500





IVY ROOM

The hotel's own private dining room, Ivy, is the perfect space for intimate private events and business conferences. Glass chandeliers, high ornate ceilings and art deco interior makes this space the perfect fit for that next event set to impress. In close vicinity to our heritage Onyx Bar, book these spaces in conjunction to enjoy those pre and post event drinks.

We recommend up to 40 guests seated in this space. Please contact our events team to develop a table plan best suited to your occasion.

MINIMUM SPEND

Weekday	\$500
Weekend	\$850



THE LOUNGE

The lounge is our largest function space, vibrant with an array of flexible casual seating options. This space is perfect for all ages, overlooking the Cruickshank Reserve, our large bifold windows open up to invite the outside in. This area includes ambient open gas fire, the capacity for live music, along with all important direct access to the hotels main bar.

We recommend this space for groups of 70-130 guests standing cocktail. Perfect for those milestone birthday celebrations, end of year festivities and memorable family events, please see our event add on options to make your day one to remember.

MINIMUM SPEND

Weekday	\$2000
Weekend	\$2500

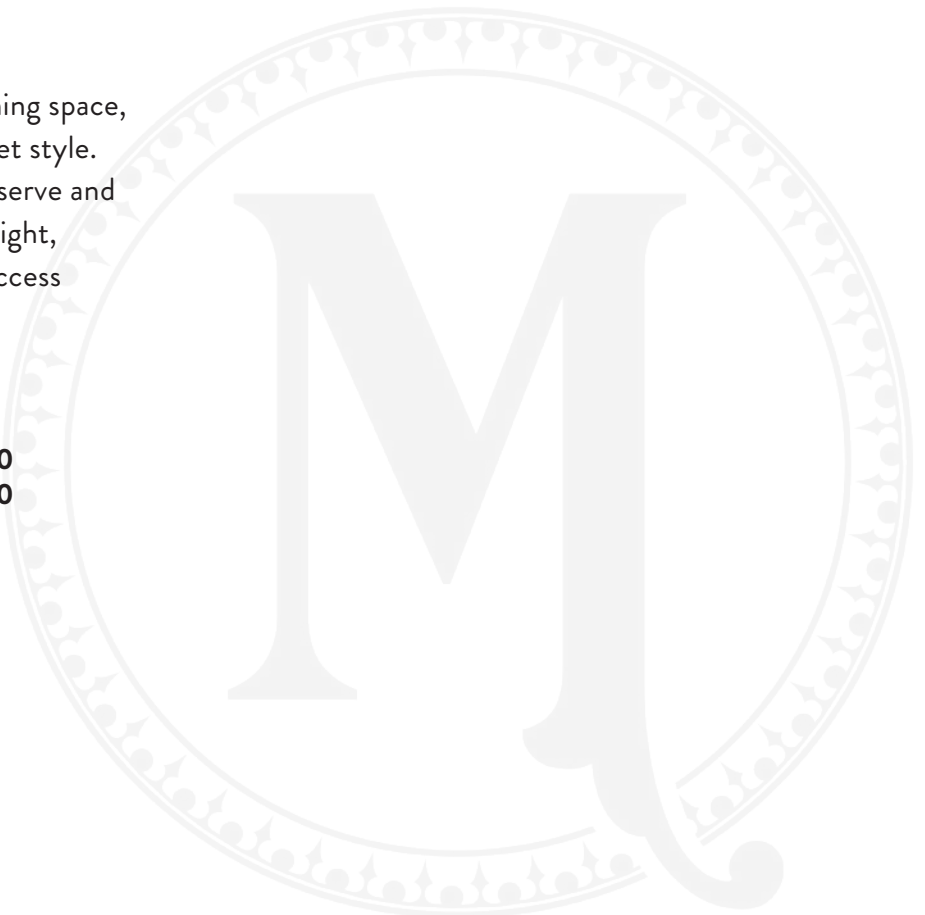


LOWER DINING

The heart of our hotel. This is our main dining space, catering for up to 70 guests seated banquet style. With beautiful views over Cruickshank Reserve and retractable bifold windows, this space is bright, spacious and contemporary with ease of access from the hotels main entrance.

MINIMUM SPEND

Weekday	\$1500
Weekend	\$2500



A top-down view of a wooden table filled with several plates of gourmet food. The dishes include a large platter with bread, cheese, and vegetables; a plate with pastries and small round items; a plate with several round pastries; a plate with oysters on a white tray; a plate with bread topped with meat and cheese; and a plate with dark, glazed items. The text 'FUNCTION FOOD' is overlaid in the center.

FUNCTION FOOD

Our carefully designed event offerings showcase only the finest, freshest and most seasonal South Australian producers. Can't see something you are after? Reach out to our friendly team, chances are we are able to accommodate.



CHRISTMAS PLATTERS

Minimum of 10 guests

TURKEY LAAB	75.0
<i>Baby cos, seared turkey mince, pickled green papaya, avocado, puffed black rice. (GF,DEVO)</i>	
BLUE SWIMMER CRAB CAKES	80.0
<i>Chipotle lemon mayo, dill, fresh lime, soft herbs. (GF/DF)</i>	
TURKEY SLIDERS	105.0
<i>Sesame brioche, turkey mince, melted Monterey Jack, mulled cranberry relish. (GFO,DFO)</i>	
FIG & JAMON BRUSCHETTA	95.0
<i>Whipped Barossa Artisan blue cheese, Adelaide Hills fig, jamon serrano, local honey. (GFO,DFO,V)</i>	
TURKEY & NDUJA SAUSAGE ROLLS	85.0
<i>Crisp puff pastry, lemon aioli, crispy basil.</i>	
SWEET WHITE RUM RICOTTA CANNOLI	110.0
<i>Whipped sweet ricotta, white rum, candied orange, crushed pistachio. (VEG)</i>	
FRUIT MINCE TART	95.0
<i>Sweet shortcrust pastry, fruit mince filled, powdered sugar. (V)</i>	

DIETARY KEY

*GF Gluten free, GFO Gluten free option, DF Dairy free,
DFO Dairy free option, V Vegetarian, VO Vegetarian option.*

Christmas function platters are only available November and December





CHRISTMAS SPECIALS

Daily deals available for the month of December

MAINS

TURKEY MIGNONS 34.0

Prosciutto wrapped turkey medallions, roasted garlic & sage butter, honey roasted pumpkin puree, golden potato hash, heirloom baby carrots, jus, crispy sage. (GF,DFO)

LAMB LOIN SALAD 28.0

Char-grilled spice rubbed lamb loin, local honey, minted Fleurieu yoghurt, roasted beetroot, pearl barley, radicchio, baby greens, fresh herbs, aged balsamic vinaigrette, hazelnut dukkah. (GFO,DFO)

DESSERT

CHRISTMAS PUDDING 16.0

Traditional Christmas fruit pudding, vanilla bean crème anglaise, berries, local figs, baby mint. (V)

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COCKTAIL (SMALLER)

20 pieces per platter

Substantial: 7-8 pieces per person

Average: 5 pieces per person

Light: 2-3 pieces per person



PUMPKIN & SAGE ARANCINI (V) 85.00
Whole egg aioli, grated parmesan, crispy sage.

PORK & FENNEL ARANCINI 85.00
Basil mayo, grated parmesan, crispy basil.

COFFIN BAY OYSTERS (GF/DF)
 • NATURAL – 115.00
Fresh lemon, cracked peppercorn.
 • POMELO – 120.00
Juiced pomelo, ponzu, baby cucumber.
 • KILPATRICK – 130.00
Kilpatrick sauce, crispy smoked pancetta, parsley.

SMOKED SALMON CROSTINI (NF) 80.00
Cold smoked salmon, avocado, whipped dill cream cheese, salmon caviar.

SEARED LAMB LOIN CARPACCIO 75.00
Tonnato tuna mayo, shaved pecorino, crispy baby capers.

BLUE SWIMMER CRAB CAKES (GF/DF) 80.00
Chipotle lemon mayo, dill, fresh lime, soft herbs.

DUCK RILLETTES (GFO/DF) 70.00
Spiced duck leg rillettes, cornichon & mustard seed mayo, dill, crostini.

SEA SALT AND BLACK PEPPER GREENS (GF/DF/V) 75.00
Crispy fried broccolini tops & asparagus - Fresh lemon, crispy basil.

GRAIN-FED FILLET STEAK ROSTI (GFO/DF) 85.00
Crispy potato rosti finger - Chermoula rubbed & seared sirloin - onion jam, garlic chives, grated horseradish.

CRISPY BUTTERMILK CHICKEN 70.00
Chipotle lemon mayo, garlic chives, spring onion.

BEECH MUSHROOM BRUSCHETTA (GFO/V) 90.00
Kris Lloyd Artisan feta, salsa verde, charred ciabatta.

CRISPY PORK BELLY BITES 75.00
Spiced hoisin and lime - sesame, cucumber ribbons, garlic chives, spring onion.

FILLET STEAK TARTARE CROSTINI 100.00
Cornichon & mustard seed mayo, chives, grated cured egg yolk & horseradish.

SPICED PORK SAUSAGE ROLLS (DFO) 85.00
Crisp puff pastry - Sesame, BBQ relish, garlic chives.

OVEN BAKED ARTISAN CAMEMBERT 110.00
Baked 'Barossa Artisan mini camembert' halves - Raw honeycomb, roasted garlic & thyme, charred ciabatta.

DIETARY KEY:

GF - Gluten Free

GFO - Gluten Free Option

PB - Plant Based

PBO - Plant Based Option

NF - Nut Free

DF - Dairy Free

VEG - Vegetarian

COCKTAIL (LARGER)



SEA SALT & PEPPERBERRY LOCAL SQUID	80.00
<i>Fresh lemon, parsley, crispy basil.</i>	
STEAMED BAO BUNS	
<ul style="list-style-type: none"> - KARAAGE CHICKEN BAO 110.00 <li style="padding-left: 20px;"><i>Mild spiced Korean chicken sauce, sesame, cucumber, kewpie mayo, spring onion.</i> - PORK BELLY BAO 110.00 <li style="padding-left: 20px;"><i>Spiced hoisin & lime, sesame, herbed kohlrabi & granny smith apple remoulade, cucumber.</i> - CRISPY SOFT-SHELL CRAB BAO 130.00 <li style="padding-left: 20px;"><i>Green goddess herb mayo, finger lime crema, cucumber, garlic chives.</i> 	
ARTISAN HALOUMI BURGER (GFO/V)	95.00
<i>Crispy fried haloumi – Mini brioche, gem lettuce, cucumber, tomato relish.</i>	
PRAWN PO'BOY ROLLS	105.00
<i>Rubbed & barbequed prawn cutlets – Gem lettuce, avocado, cornichon & mustard seed mayo.</i>	
WAGYU CHEESEBURGER SLIDERS (GFO)	115.00
<i>Wagyu beef patty, melted cheese, bread & butter pickles, ketchup, mustard.</i>	
'PINSA' ROMAN STYLE PIZZA (3)	75.00
<i>Mixture of our favourites - Margherita / salumi & nduja / BBQ spiced chicken / Taleggio & chilli honey.</i>	

PLATTERS (SUBSTANTIAL)



DIPS PLATE	60.00
<i>Chefs selection of dips – Charred ciabatta, sea salt lavosh bark, artisan crackers.</i>	
CURED MEATS & CHEESE (GFO)	160.00
<i>Locally-cured sliced meats, pickled vegetables, local olives, dip, Adelaide Hills cheese, raw honeycomb, smoked almonds, artisan crackers, charred ciabatta.</i>	
ADELAIDE HILLS CHEESE (GFO/V)	140.00
<i>Collection of Adelaide Hills cheeses, nashi pear paste, local raw honeycomb, fresh fruits & berries, artisan crackers, sea salt lavosh bark.</i>	
SEASONAL FRUIT (GF/DF/V)	120.00
<i>Local fresh fruits & berries.</i>	
LOCAL PASTRIES	POA
<i>Bite-sized – Assorted continental petit fours.</i>	

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BEVERAGE OPTIONS

BAR TAB

Nominate a designated amount and what drinks are to be made available to your guests. Staff will be available to communicate with you during the event and confer upon reaching your tab limit. Want to organise a welcome drink or signature celebration cocktail on arrival? Please contact our event team.

BEVERAGE PACKAGES

A great value option, beverage packages ensure that everyone is taken care of. Please enquire for further details.



STANDARD BEVERAGE PACKAGE 66.⁰⁰ /PP

Tap beers and cocktails
Selection of house wines
Soft drinks

PREMIUM BEVERAGE PACKAGE 86.⁰⁰ /PP

Tap beers and cocktails
Exclusive Hesketh wines
Soft drinks

PLATINUM BEVERAGE PACKAGE 100.⁰⁰ /PP

Tap beers and cocktails
Selection of premium wines
Base spirits
Soft drinks

SPECIAL ADDITIONS FROM OUR SUPPLIERS

HESKETH
WINES

As a small, family owned producer of high quality wines, the Hesketh Wine Company works with local growers and processes their own fruit in the traditional method. But rather than follow the path most travelled and attempt to be all things to all people from one region, their approach is to focus solely on the strengths of various growing regions. This is done quite simply, for reasons of quality - to make better wine. Specifically designed to meet all of your needs, choose Hesketh exclusive selection for your next function.

*Little Juniper
Distilling*

Little Juniper Distilling located in the beautiful foothills of Adelaide, South Australia, sources a collection of organic botanicals locally to produce premium small batch, hand-crafted South Australian spirits.

With a love for fine spirits and a curiosity for the alchemy of flavour, Little Juniper proudly follow sustainable business practices with a mix of traditional distilling and modern technology. See our functions additions to have Little Juniper at your next event.

MISS MAYS HIGH TEA

Delight in a morning to remember at the Maylands Hotel. A sumptuous High Tea adds a hint of nostalgia to your next special occasion. Select your preferred beverage package to make for the perfect celebration.

Please note this offering is only available Saturdays and Sundays in the hotels Ivy Room space. High tea sessions run for a total period of 2 hours. Subject to condition of 20+ attendees.

\$70 PER PERSON

• 20 person minimum



Your package includes:

NICCOLO PROSECCO

A piccolo just for you.

TEA & COFFEE

Your choice of a cup of barista made coffee, or a pot of hot tea. Please see our selection.

HOUSE MADE SCONES (TO SHARE)

Selection of Beerenberg spreads, clotted cream to share.

O.G SAUSAGE ROLL

Crisp puff pastry – sesame, cucumber yoghurt, garlic chives.

PRAWN PO'BOY ROLLS

Rubbed & barbequed prawn cutlets – gem lettuce, cornichon & mustard seed mayo.

MORTADELLA SANDO

Mortadella, provolone, pickles, red onion.

Sweet treats supplied by none other than Muratti's cakes and Gateaux...

CROQUEMBOUCHE TART

Profiteroles, vanilla custard, sweet pastry.

CHOCOLATE ÉCLAIR

Choux pastry filled with vanilla creme patisserie & whipped cream, coated in dark chocolate.

STRAWBERRY TARTLET

Sweet pastry filled with vanilla creme patisserie, garnished with strawberry slices and pistachio.

ADD ONS

*Make your event one to remember,
upgrades and add on's.*

SMALL TOUCHES

NAME TAGS: \$2.5^{PP}

Send through your attendee list and let us take care of the little details

PICCOLO OF NICCOLO PROSECCO: \$17^{PP}

Name tagged for personalisation, your friends will take a piece of the party home with them

LINEN NAPKINS + TABLECLOTHS: POA

For the full kit and kaboodle

ADDITIONAL A.V

MICROPHONE: \$30

Special occasion requiring MC for the evening?
We have you covered

T.V OR PROJECTOR: \$30

Perfect for 'power-point presentations' and slideshows.

EXPERIENCES

MEET THE DISTILLER EXPERIENCE: \$350

Perfect for all those gin buffs out there! Located in The Adelaide Foot-hills, Little Juniper Gin has created an authentic local Australian distillery that celebrates some of the finest botanicals our country has to offer. Enquire to meet the distiller today.

Subject to availability.

FUNCTION TERMS AND CONDITIONS

LARGE BOOKINGS

We encourage group bookings throughout our hotel, however, to ensure prompt food delivery, bookings over 30 guests will be required to reduce their menu offering. Please work with our friendly functions manager to curate the perfect reduced menu for your needs.

BOOKING CONFIRMATIONS

We are happy to place tentative holds for your special date. Please note we can only hold your this in our reservation system for two weeks (14days) without a security deposit. Any bookings of 15 guests or more require a deposit of \$100. If we do not hear from you 7 days after your tentative two weeks, we will cancel the booking.

For large events and exclusive bookings, a security deposit of \$500 is required. Payment can be made via credit card or cash. Your deposit is redeemable on the day of your booking upon arrival of all of your guests. Deposit payment is considered an acknowledgement of these Terms and Conditions.

MINIMUM SPENDS

Minimum spends are required for exclusive bookings in all of our function spaces. In the event that this minimum spend is not reached by consumption of goods on the day – the balance due will be charged as a room hire fee.

CANCELLATIONS

In the unfortunate circumstance that a confirmed function is cancelled or needs to be transferred to another date, The Maylands Hotel reserves the right to withhold part or all of your deposit.

FINAL NUMBERS/PAYMENT/ORDERING

Final numbers of your guests will be required at least 7 days prior to the event date. If for unforeseen circumstances the numbers must be altered after this time, there will be no refund of security deposits. All outstanding payments must be finalized on the night. All food items to be selected and ordered no later than 7 days prior to your event.

CAKEAGE

Looking to celebrate with that extra special cake? We are more than happy for you to bring it in. If you are happy to cut and serve your own cake – we can supply napkins/plates and cutlery for \$1.50 per head OR if you would prefer for our talented Chef's to cut, plate and individually serve your cake \$3.50 per head will be charged.

MENU & PRICE CHANGES

We like to keep our food, wine & beer offerings fresh and new, prices and menus are subject to change.

BYO

We allow a maximum of 6 bottles BYO (wine only, we do not permit BYO of spirits). BYO is charged at \$20 per bottle.

DELIVERY/PICK UP OF GOODS

We are happy to hold onto your precious mementos and goods after the event. Please make sure that you clearly label anything you want us to hold onto, but we will only keep them with us for 24 hours. We will not be held liable for any loss or damage of any goods or equipment.

DECORATIONS

Please be advised we do not allow candles, party poppers, confetti, metallic scatters and balloons with confetti inside of them. Nothing can be nailed screwed or adhered to any wall or other surface. If you choose to use these items or stick things to wall, you will be subject to a \$150 clean up fee.

MINORS

Children are more than welcome to come and spend the time with you as you celebrate, however they must be supervised at all times by a parent or guardian. Due to our licensing agreement, minors must be off the property by midnight.



 TheMaylandsHotel
 themaylandshotel

www.maylandshotel.com.au

A MEMBER OF THE MATTHEWS HOSPITALITY GROUP