



**THE PARTY
DOESN'T START
TILL I WALK IN**



**FUNCTIONS & EVENTS
PACKAGE 2021**

WELCOME TO MAYFAIR LANE

Comfortable, welcoming and generous.
Mayfair Lane is a lovable local pub &
dining room nestled in the side streets of
West Perth.

Be it an office party, an engagement
celebration, a wedding, wine tastings, a
team bonding session with a twist or simply
meeting up with friends and family. Get in
touch with the team and we'll be happy to
make it happen.

✉ functions@mayfairlane.com.au

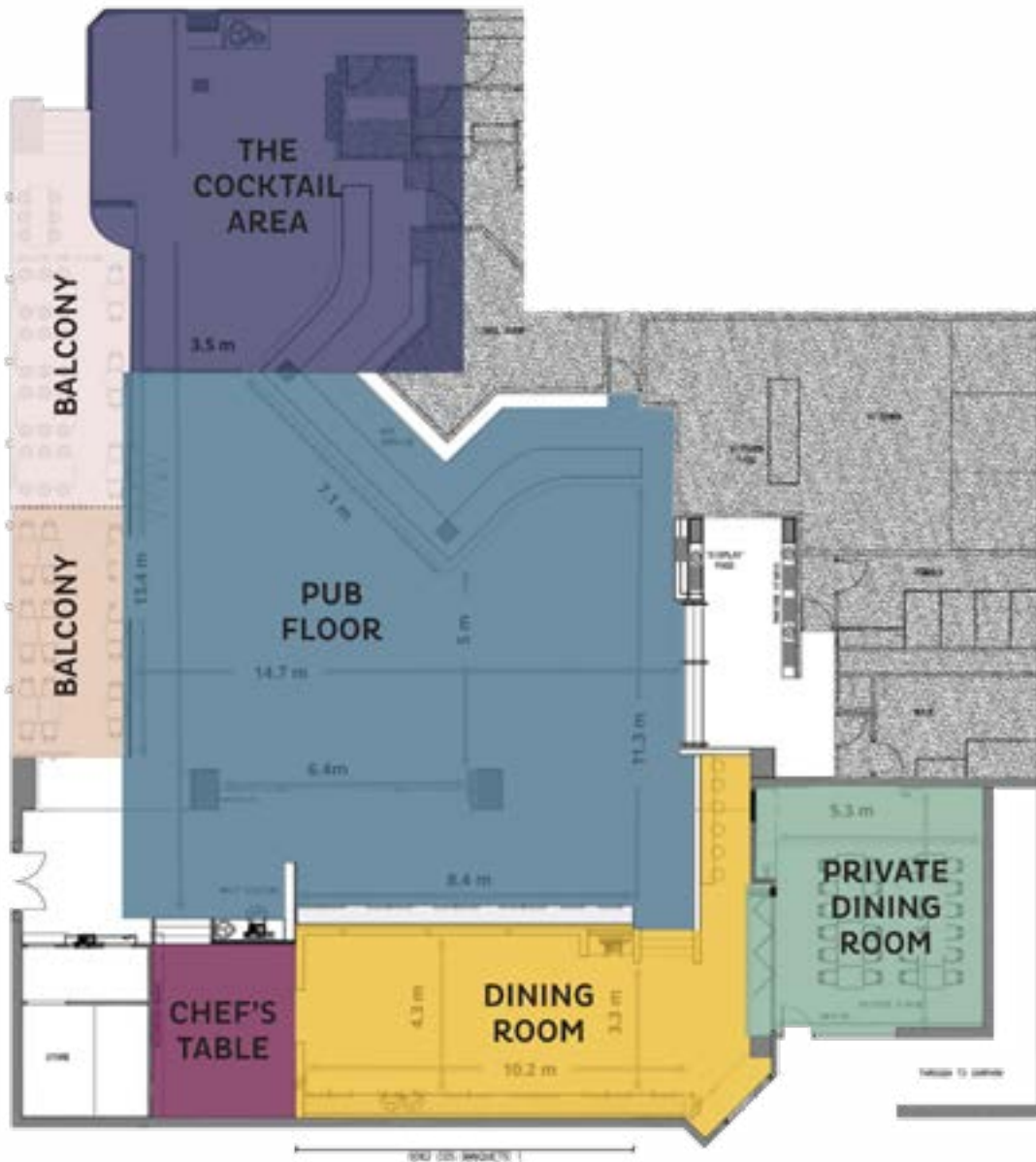
☎ 9425 5222

📍 72 Outram Street, West Perth

mayfairlane.com.au

f @mayfairlanewa





FUNCTION SPACES

We offer a range of spaces which can host functions and events of any size. If you have a particular group size, let us know and we'll recommend the best area for you.

Please note that hire fees & minimum spends may apply for these spaces. Please contact us for more information.

PRIVATE DINING AREA

BOARDROOM	16
BANQUET (TRESTLES)	33
COCKTAIL	40
THEATRE	40
U-SHAPE	18
MODIFIED U-SHAPE	24
CLASSROOM	24

When only mum's best china will do, our secluded Private Dining Room is the perfect escape from the bustle of the bar.

We offer our enjoyable feasting menu or set menu options for up to 33 people for an intimate long table dinner. The space can also be used for 40 guests standing for a cocktail and canapé function.

SCREEN	PROJECTOR	AIR-CON	HEATING	DIMMABLE LIGHTING	CHALKBOARD	SPEAKERS
✓	✓	✓	✓	✓	✓	✓





DINING ROOM

CHEF'S TABLE	10
SEATED	60
DINING ROOM + CHEF'S TABLE	70

Our Dining Room is full of old world charm. With wooden features, shelves laden with wine bottles and moody candles, it's perfect for ambient celebratory dinners or a seated intimate wedding.



CHEF'S TABLE

Enjoy an intimate experience within the ambience of the Dining Room. Perfect for a semi-private dinner for 10 guests.

THE COCKTAIL AREA

STANDING	UP TO 100
STANDING + ½ BALCONY	140
STANDING + FULL BALCONY	180

Fabulous for a sophisticated knees-up, the eclectic atmosphere this area is ideal for lounging, casual dining or cocktail events.

With your own section of the bar and restroom facilities, the space feels totally exclusive without blocking out the atmosphere and buzz of the main bar. This area can be sectioned off with white picket fencing to create a semi-exclusive feel.

You could even try your hand at one of our private cocktail classes. See Experiences & Masterclasses on page 14.





THE BALCONY

½ BALCONY	COCKTAIL	40
FULL BALCONY	COCKTAIL	80

Our tree-lined Balcony is a stunning spot for after work sun-downers, casual dining or simply a relaxed drink al fresco style.

Perfect for cocktail parties and canapé functions it can also be combined with the Cocktail Area to provide a large space for up to 180 guests. This area can be sectioned off with white picket fencing to create a semi-exclusive feel.

FULL VENUE

CAPACITY

420

If you're keen to get raucous, Mayfair Lane is a buzzing ballroom for stand-up, cocktail or seated style events & is available for exclusive hire.

The space can be tailored for any casual or fine dining experience, consisting of bar tables & stools, as well as an area for a DJ or band to set up.

Our quirky, rustic interior is the perfect canvas for any event.



MEETINGS AT MAYFAIR

Day Delegate Rates Available

CAPACITY

BOARDROOM	16
BANQUET (TRESTLES)	33
COCKTAIL	40
THEATRE	40
U-SHAPE	18
MODIFIED U-SHAPE	24
CLASSROOM	24

Prices on request

INCLUSIONS

Room Hire
All day Tea, Coffee & Biscuits
A la Carte Lunch
Projector screen, Chalkboard
WI-FI

WEDDINGS

The team at Mayfair Lane understand that you want nothing less than perfect on your big day. Available any day of the week, our quirky, vintage decor & rustic charm will provide you with the perfect backdrop for your big day along with a relaxed & up-market atmosphere for any type of wedding ceremony, dinner or reception.

INCLUSIONS

- Exclusive venue hire for the full day
- A dedicated Wedding Planner to coordinate your special day
- A friendly & professional service team
- Menu tasting for the Bride & Groom (conditions apply)
- Tailored menus & Mayfair Lane
- Napkins In house flowers & candles
- All cutlery, crockery & glassware
- Bentwood chairs
- Set up of wedding favours & placecards

FULL VENUE HIRE

Prices on request

COCKTAIL STYLE	350
SIT DOWN - ROUND TABLES INCLUDING BRIDAL TABLE	100
SIT DOWN - RECTANGLE TABLES INCLUDING BRIDAL TABLE	150

We will work with you on the perfect menu for your wedding.



SEATED PACKAGES

SET MENUS

2 Courses \$65 | 3 Courses \$75



STARTERS

Beef cheek croquettes
smoked tomato jam, parmesan mousse

Chicken parfait, onion jam, caper berries
toasted sourdough

Polenta, roasted cherry tomato
goat curd, basil oil VO/DFO/GFO

MAINS

Pork belly
garlic mash, braised red cabbage,
baked apple, red wine jus DF/GF

Fish & chips
pea purée, pickled onions, tartare sauce
beer battered or **grilled** DF/GFO

Eggplant cannelloni, feta, spinach,
pine nuts, roasted zucchini, confit flat
musroom, pumpkin puree VEO/DFO/GF/N

Stirling Ranges Scotch fillet steak
cooked medium rare, duck fat potatoes,
rocket salad, red wine jus GF/DFO
(\$5 supplement)

DESSERTS

Sticky toffee pudding
butterscotch sauce, date puree,
vanilla bean ice-cream v

Cheese plate
Brie, house-made piccalilli,
apple & raisin chutney, crisp bread, GFO

Apple tart, pecan, maple v

FEASTING MENU

If you're hungry let us feed you.

Our feasting menu provides the ideal sharing dining option, with a variety of different fanfare selected from our seasonal menu. This menu is designed to have your guests leave with a huge smile and a satisfyingly full belly.

SET MENUS

3 Course Feasting Menu \$85

4 Course Feasting Menu \$95

Chef's choice on the day.



CANAPE PACKAGES

PACKAGE A - \$20 PER HEAD

- 2 OPTION SOMETHING COLD
- 1 OPTION SOMETHING HOT
- 1 OPTION SOMETHING SUBSTANTIAL

PACKAGE B - \$25 PER HEAD

- 1 OPTION SOMETHING COLD
- 2 OPTION SOMETHING HOT
- 1 OPTION SOMETHING SUBSTANTIAL
- 1 OPTION SOMETHING SWEET

PACKAGE C - \$35 PER HEAD

- 2 OPTION SOMETHING COLD
- 2 OPTION SOMETHING HOT
- 2 OPTION SOMETHING SUBSTANTIAL
- 1 OPTION SOMETHING SWEET OR AN EXTRA SOMETHING COLD

SOMETHING COLD

(\$4 PER PIECE - MINIMUM ORDER 20)

- Shark Bay king prawns, cocktail sauce GF/DF
- Tomato, red onion, basil & feta bruschetta v
- Freshly shucked oyster, lemon, tabasco GF/DF
- Steak tartare crostini GFO/DF
- Chicken liver parfait, red wine jelly, grilled crusty bread GFO
- Local whiting rillettes GFO
- High Tea finger sandwiches vo

SOMETHING HOT

(\$5 PER PIECE - MINIMUM ORDER 20)

- Pumpkin, sage & feta arancini v
- Gourmet beef pies
- Beef cheek croquettes, smoked tomato jam, parmesan mousse
- Pork & fennel seed sausage roll
- Smoked paprika & lemon chicken skewer GF/DF
- Falafal bite VEO
- Fishcake, tartare suace

SOMETHING SUBSTANTIAL

(\$7 PER PIECE - MINIMUM ORDER 20)

- Mini beef burger & bacon slider, high melt cheese, McClure pickle, tomato, mustard
- Mini fish & chips, tartare sauce DF
- Lil' bangers & mash, onion gravy
- Pork belly bites, apple sauce DF/GF
- Amelia Park lamb rib, HP sauce, puffed grains GF/DF
- Chip butty, tomato sauce v

SOMETHING SWEET

(\$4 PER PIECE - MINIMUM ORDER 20)

- Florentines
- Dark chocolate brownie
- Caramel slice
- Lemon tart
- Treacle tart



SHARED PLATES

(SERVES APPROX 3-4 GUESTS)

MAYFAIR GRAZING PLATTER 43

Grazing platter made up of Chef's selection

MAYFAIR GLUTEN FREE PLATTER 36

Locally farmed ham, English cheddar, house-made piccalilli, olives, gluten free bread ^{GF}

COVENT GARDEN MARKET PLATE 39

Market selection of seasonal grilled & pickled vegetables, falafel, mixed nuts & seeds, olives ^{V/VEO/DFO/GFO/N}

SMITHFIELD MARKET MEAT BOARD 43

Chef's selection of deli meats & chicken parfait, house-made piccalilli, grilled crusty bread ^{DFO/GFO/N}

CHEESE PLATTER 45

Selection of 5 cheeses, house-made piccalilli, honeycomb, apple & raisin chutney, water biscuits, grilled crusty bread ^V

TOASTED SOURDOUGH & FRENCH ONION DIP ^{GFO} 17



ADDITIONAL EXTRAS

Marinated Eagle Vale olives 12 ^{V/DF/GF}

Crispy fried local squid, 20 ^{DF/GFO}

Wedges, sour cream & sweet chilli 15 ^{V/GF}

Chips & aioli 10 ^{VO/DF/GF}

Chicken parfait, onion jam, caper berries
toasted sourdough 21 ^{GFO}

Polenta chips, blue cheese & sour cream dip 14 ^V

Pork & fennel seed sausage rolls, tomato sauce 16

Grilled chorizo, grilled crusty bread & lemon 16 ^{GFO/DF}

Beef cheek croquettes, smoked tomato and
chilli chutney, parmesan mousse 22



Chicken wings ⁽⁶⁾, sweet or spicy 22



DRINK PACKAGES

These packages are an easy way to provide drinks for your guests without the need for a tab or cash bar. With a selection of packages and run times, all you have to do is choose the tipples that suits you best. Cheers!

MINIMUM 20 GUESTS

	2HR	3HR	4HRS+
	\$40 PP	\$49 PP	\$60 PP
	Mayfair Lane Sparkling, Margaret River, WA Mayfair Lane Semillon Sauvignon Blanc, Margaret River, WA Mayfair Lane Cabernet Merlot, Margaret River, WA Selected beers & ciders Soft drinks & juices		
	\$55 PP	\$67 PP	\$80 PP
	Chandon Brut Pinot Noir, Yarra Valley, VIC Leeuwin Estate Siblings Sauvignon Blanc, Margaret River, WA Hancock & Hancock Home Vineyard Fiano, McLaren Vale, SA Tabazeta Shiraz, Margaret River, WA West Cape Howe Tempranillo, Frankland River Perth Hills, WA Selected beers & ciders Soft drinks & juices		
	\$70 PP	\$90 PP	\$110 PP
	Laherte Freres Extra-Brut Ultratradition, Champagne, FR Castle Rock Estate Riesling, Porongurup, WA Cape Mentelle Sauvignon Blanc Semillon, Margaret River, WA Forest Hill Vineyard Chardonnay, Mount Barker, WA Kalleske Moppa Shiraz, Barossa Valley, SA Vasse Felix Filius Cabernet Sauvignon, Margaret River, WA Luna Estate Pinot Noir, Martinborough, NZ Selected beers & ciders Soft drinks & juices		

BESPOKE DRINK PACKAGES ALSO
AVAILABLE ON REQUEST

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PLEASE CHECK OUT OUR FULL WINE LIST



MASTERCLASSES & EXPERIENCE

Are you looking for something a little different for your next knees-up? Make your next corporate function or team building session one to remember.

Minimum numbers of 10 required.

MAKE YOUR OWN GIN	\$75PP
THE WORLD OF WHISKY	\$80PP
COCKTAIL MASTERCLASS	\$80PP
WINE APPRECIATION WITH FONI	(PRICE UPON REQUEST)
CRAFT BEER WORKSHOP	(PRICE UPON REQUEST)

TERMS & CONDITIONS



MUSIC

Mayfair Lane has an in-house music system which includes an extensive collection of regularly updated music; this plays throughout the venue. The volume of the music can be adjusted during your function to suit your specific needs - please be aware that on busy nights some residual noise is unavoidable. Due to the open plan nature of Mayfair Lane, functions are unable to have differing music throughout the venue. However, the secluded nature of our private dining room does enable groups to hire or provide their own music system; this room can also be hired to host meetings and has screen & projector facilities.

DECORATIONS

If you are considering decorations for your event please consult the events team to ensure these will be permitted in the venue. Please note that confetti or tables scatters of any form are not permitted.

CAKE

You are welcome to bring your own cake. We will require advance notice and a fee of \$25 applies for each cake.

MENUS

Please note that the food and beverage menus detailed in this document are subject to availability and change. Canapé and set menu choices require confirmation & final numbers 10 working days prior to the function date. Share food packages require 7 working days' notice. Depending on your numbers and other bookings, we may require a pre-order for set menu items.

FINAL NUMBERS FOR YOUR FUNCTION

Final numbers are required at least 7 business days before the function. Numbers declared on this date will become the minimum required with payment. If numbers increase past this date please inform us. Whilst we will do our best to facilitate any increases in numbers at short notice, this will be dependent on other existing bookings and the capacity of the venue on that day.

PAYMENT

Payment must be finalised by cash or credit card on the day, at the conclusion of the event or prior to the event taking place.

If the function booker is not going to be present for the full duration of the function, then they are required to inform the Mayfair Lane event staff prior to the function. The client is required to arrange and advise of the person's full name who will be settling the final payment. All prices are inclusive of GST.

PUBLIC HOLIDAYS & SUNDAYS

A surcharge of 20% of the total account will apply to all functions that fall on a public holiday or a Sunday.

INSURANCE

Mayfair Lane's staff are always extremely careful when looking after guests' belongings; however, the venue does not accept any responsibility for the loss or damage of property left in the venue prior to, during, or after a function. The onus to arrange insurance is that of the clients.

DUTY OF CARE

Under the liquor licensing laws of Western Australia, we have a duty of care to all our clients. We reserve the right to refuse service of alcohol to persons we feel are deemed to be approaching intoxication; refuse entry and service to underage persons; remove any persons creating a disturbance. Bar staff may request to see proof of age when serving alcohol; please ensure any of your guests, who are fortunate enough to look under-age, have a passport, Australian driver's licence or Western Australia proof of age card with them. To comply with WA law, all guests under 18 years of age must be accompanied by their own parents or legal guardian, who must stay with them for the duration of their time within Mayfair Lane. These guidelines reflect both the legal requirements and the desire of Mayfair Lane to be a caring and ethical leader in the leisure and hospitality industry

CANCELLATIONS POLICY (PRIVATE)

If cancelled less than 14 days prior, forfeiture of the deposit. If cancelled less than 3 days prior, you will be charged for any food ordered by the venue for your event.

CANCELLATIONS POLICY (CORPORATE)

Written notice is required - this can be by email. All cancellations will require forfeiture of the deposit, if one has been paid. If cancelled less than one month of the event - 50% of the anticipated food and beverage account will need to be paid. If cancelled less than 14 days of the event - 100% of the total anticipated food and beverage account will be charged.



FUNCTIONS & EVENTS PACKAGE 2021