



Weddings
AT MAYFAIR LANE





Photography by Adam Levi Browne

COMFORTABLE. WELCOMING. GENEROUS.

Tucked away in the side streets of West Perth, Mayfair Lane is a charming local pub and dining room inspired by the timeless feel of a classic London local. With warm hospitality, vintage character and a relaxed yet refined atmosphere, it offers a beautiful setting for intimate wedding celebrations.

Perfect for engagement parties, rehearsal dinners, ceremonies and receptions, Mayfair Lane is made for bringing people together. Our unique spaces lend themselves just as easily to lively cocktail-style celebrations as they do to long, relaxed wedding dinners shared with family and friends, where plates are passed, glasses are refilled and the moments that matter most can be enjoyed together.

Available any day of the week, our quirky vintage décor and rustic charm provide a warm and memorable backdrop for your special day. Our team will work closely with you to ensure every detail is thoughtfully planned, creating a wedding celebration that feels personal, seamless and truly special.

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

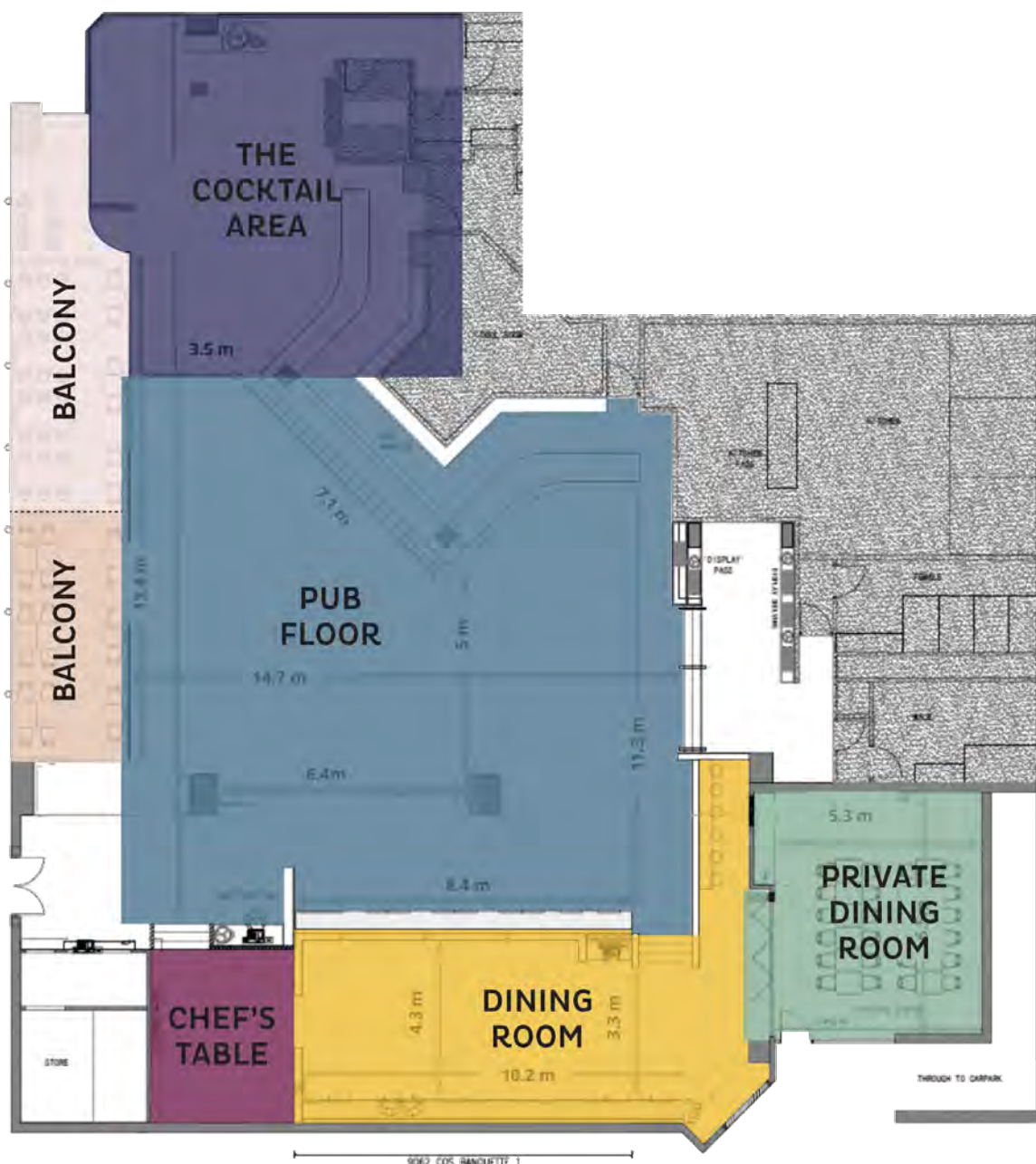
Prices on request

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.

SPACE	CAPACITY - SITTING	CAPACITY - STANDING	COVERAGE	PA+AV
DINING ROOM	60		Y	OPTION
CHEF'S TABLE	10		Y	OPTION
PRIVATE DINING AREA	30	40	Y	OPTION
THE COCKTAIL AREA		100	Y	OPTION
FULL VENUE		420	Y	OPTION
THE BALCONY	80	180	Y	OPTION



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.



THE BALCONY

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.

½ BALCONY	COCKTAIL	40
FULL BALCONY	COCKTAIL	80



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THE COCKTAIL AREA

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.

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



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SEATED PACKAGES

SET MENUS

2 Courses \$79 | 3 Courses \$95

STARTERS

Roast cauliflower, almond cream, chili & caramelised onion, toasted almond *VE/DF/GF/N*

Salt & pepper squid, aioli, lemon *DF*

Mayfair's steak tartare, dijon, cornichon, shallot, caper, egg yolk, crisp bread *DFO/GFO*

MAINS

Leek & caramelised shallot risotto, crispy leek, fresh herbs, parmesan *V/VEO/DFO/GF*

Fisherman's catch *GFO/DFO*

Australian scotch fillet (*\$5 surcharge*), served medium rare, triple cooked potatoes, rocket, peppercorn sauce *DFO/GF*

DESSERTS

Chocolate tart, strawberry coulis, fresh strawberry, homemade vanilla ice cream *v*

Stone fruit salad, preserved Perth Hills stone fruit, mascarpone, oat & brown sugar crumb *V/VEO/DFO/GFO*

Cheese plate, pear, honeycomb, quince, crisps, focaccia *V/GFO*



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

Starting at \$100pp

Chef's choice on the day.



CANAPÉ PACKAGES

PACKAGE A - \$26 PER HEAD

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

PACKAGE B - \$32 PER HEAD

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

PACKAGE C - \$44 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

(\$7 PER PIECE - MINIMUM ORDER 20)

Natural oysters, mignonette *DF/GF*

Tomato, red onion, basil & parmesan bruschetta *V/DFO/GFO*

House smoked salmon blini, caramelised fennel purée, dill *DFO/GFO*

Steak tartare crostini *DF/GFO*

Prosciutto fritto, Manchego cheese *DFO*

SOMETHING HOT

(\$8 PER PIECE - MINIMUM ORDER 20)

Chef's arancini *V/VEO/GFO*

Fried onion rings, mustard mayonnaise *V/DF*

Sausage rolls, tomato relish

Chicken skewers, dipping sauce *DFO/GF*

Pork belly, nam jim *GF/DF*

Med veg skewer *V/VEO/GF/DFO*

Pea & ham croquettes, Mayfairston pickle, baby mustard greens

SOMETHING SUBSTANTIAL

(\$9 PER PIECE - MINIMUM ORDER 20)

Falafel taco, grilled capsicum, caramelised onion, lettuce, tahini sauce *GFO/DF/V*

Harvey beef steak skewers, dipping sauce *DFO/GF*

Mini fish & chips, tartare sauce *DF*

Fried chicken sliders, cheese, tomato, salad, aioli *GFO*

Lamb kofta, raita *GF/DFO*

SOMETHING SWEET

(\$6 PER PIECE - MINIMUM ORDER 20)

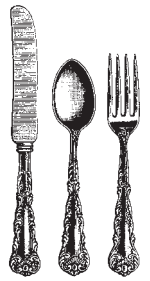
Mini ice cream cones *V/VEO/DFO/GFO*

Lemon tart *v*

Dark chocolate brownie *v*

SHARED PLATES

(SERVES APPROXIMATELY 4 GUESTS)



MAYFAIR VEGETARIAN PLATTER 47

Grilled seasonal vegetables, pickles, dip, olives, feta cheese, toasted bread *V/VEO/DFO/GFO*

ANTIPASTO BOARD 56

Prosciutto, finocchiona, dips, house pickles, sourdough *GFO/DFO*
Add cheese 9

CHEESE PLATTER 48

Selection of 5 cheeses, honeycomb, chef's chutney, crackers, Granny Smith apples *V/GFO*

ADDITIONAL EXTRAS

Freshly shucked oysters, mignonette *DF/GF* 36/70

Pea & ham croquettes, Mayfairston pickle, baby mustard greens 22

Salt & pepper squid, aioli, lemon *DF* 24

Sausage on a stick, smoked chorizo, hot honey, lemon, parsley bread *DF/GFO* 21

Confit pinenut & garlic hummus, sumac, Greek oregano, EVOO, sourdough *V/VE/DF/GFO/N* 14

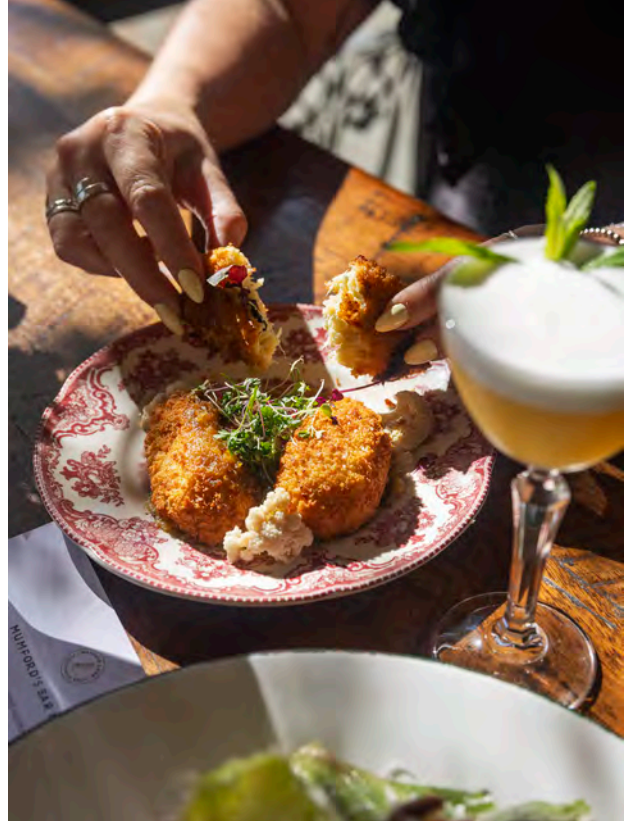
Chicken skewers, dipping sauce *GF/DF* 18

Sausage Rolls, tomato relish 16

Marinated olives *V/GFO* 12

Chips & gravy *V/VEO/DFO/GFO* 15

Wedges, sour cream & sweet chilli sauce
V/DFO/GFO 16



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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+
	\$43 PP	\$55 PP	\$70 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		
	\$58 PP	\$70 PP	\$89 PP
	Chandon Brut Pinot Noir, Yarra Valley, VIC Leeuwin Estate Siblings Sauvignon Blanc, Margaret River, WA Juniper Estate Three Fields Chardonnay, Margaret River, WA Tabazeta Shiraz, Margaret River, WA Toscolo Sangiovese, Chianti, IT Selected beers & ciders Soft drinks & juices		
	\$79 PP	\$100 PP	\$125 PP
	Veuve Cliquot Brut, Champagne, FR PN by Paul Nelson Riesling, Great Southern, WA Saint Clair Family Estate Sauvignon Blanc, Marlborough, NZ Peccavi Estate 'No Regrets' Chardonnay, Margaret River, WA Chaffey Bros Wine co. 'Synonymous' Shiraz, Barossa Valley, SA Vasse Felix Filius Cabernet Sauvignon, Margaret River, WA Moorooduc Estate Devil Bend Pinot Noir, Mornington Peninsula VIC Selected beers & ciders Soft drinks & juices		

BESPOKE DRINK PACKAGES ALSO
AVAILABLE ON REQUEST

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PLEASE CHECK OUT OUR FULL WINE LIST



PRIVATE DINING AREA

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 30 people for an intimate long table dinner. The space can also be used for 40 guests standing for a cocktail and canapé function.

BOARDROOM	16	SCREEN	PROJECTOR	AIR-CON	HEATING	DIMMABLE LIGHTING	CHALKBOARD	SPEAKERS
BANQUET (TRESTLES)	30	✓	✓	✓	✓	✓	✓	✓
COCKTAIL	40							
THEATRE	30							
U-SHAPE	16							
MODIFIED U-SHAPE	22							
CLASSROOM	24							



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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.



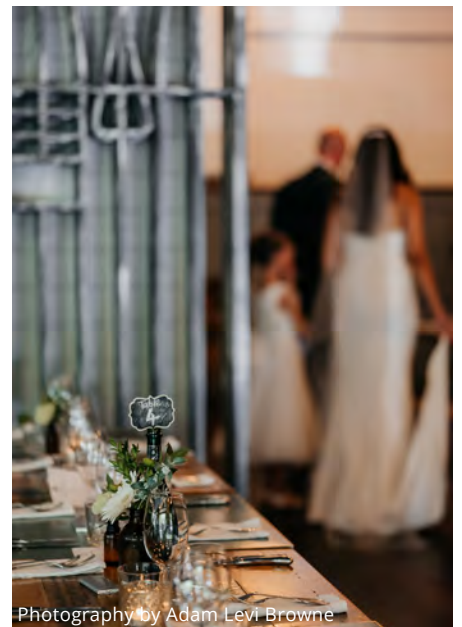
CHEF'S TABLE

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



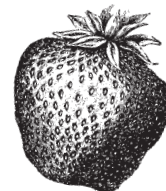


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TERMS & CONDITIONS



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 \$5 per person applies.

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 underage, 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.