

FUNCTIONS AT



Functions Manager
CLAIRE SAMPSON
csampson@themaids.com.au
functions@themaids.com.au

Ph. 8362 6053
Monday to Saturday: 9am - 3am
Sundays: 9am - 12 midnight

Introduction

The iconic 'Maid' building, located on the major intersection of Magill and Payneham Roads was first established in 1848 and is one of the oldest, licensed establishments in South Australia.

This historical landmark has undergone major renovations since 2005 and is fully complete and running very successfully.

We offer two dining areas with two styles of menu. Our 'Signatures Restaurant' offers a Modern Australian with a French inspired A-la-Carte menu with full table service and our bistro area offers a 'Pub Fare' style menu, also with table service. Our talented and innovative kitchen team offers a vast array of culinary delights and daily specials.

Tucked away in an intimate corner, 'Signatures Restaurant' offers a fabulous wine list, with local and imported varieties, meticulously selected to complement our seasonal dishes. Whether an intimate dinner for two, or a large group, 'Signatures' offers a complete dining experience.

Our courtyard is also available for alfresco dining, which attaches to our Bistro area.

Enjoy the unique décor of The Front Bar and our 'open air' beer garden. We also have a spacious Gaming lounge for those who enjoy a flutter.

In addition we offer our clientele two private function areas, the first, affectionately called 'The Barn', exclusive to the party and guests, which has a traditional timber bar and has fully self contained facilities.

Upstairs 'The Loft Lounge Bar' is open for exclusive events and your more 'formal' private functions.

So come on in and take a look around, we would love to have you.

Kindest Regards,

CLAIRE SAMPSON
Functions Manager

Bistro Set Menu

3 Course \$40

2 Course \$34

Entrée

Tasting Plates for the table: Coconut crumbed prawns, salt and pepper squid with aioli dipping sauce, two house made dips with pita bread, marinated mushrooms, fetta cheese and kalamata olives and proscuitto ham

Warm Bread

Mains

Moroccan Spiced Pan Fried Chicken Breast served with cous cous, rocket and slow roasted cherry tomatoes

Baked Barramundi Fillet served with wok tossed Asian greens, egg noodles and sesame with soy and oyster sauce

Chargilled Sirloin Steak with potato au gratin, broccolini and a red wine jus

Pan fried Gnocchi in a light rose sauce with basil pesto and shaved grana padano

Dessert

Lemon and Passionfruit Cheesecake with mixed berry compote

Sticky Date Pudding with butterscotch sauce and vanilla bean ice cream

*\$10 per person required within 7 days of making a booking.
Final Payment due on the day of the booking.
Menus and prices subject to change without notice.*

Signatures Set Menu

2 Course \$45
3 course \$60

Warm Ciabatta Bread with sticky balsamic, extra virgin olive oil
and Signatures butter

Entrée

Harvey Bay ½ Shell Scallops baked with soffrito,
chorizo and mixed herb salad

Shredded Roast Duck Salad with radicchio, hazelnuts,
pickled cherries and EVOO

Pan fried Potato Gnocchi with sun dried tomatoes, baby spinach,
Kalamatta olives and shaved grana padano

Mains

Free Range Chicken Galatine with chestnut stuffing, braised celery, honey
poached cranberries and baby fondant potatoes

300gm Sirloin with truffle mash and mushroom jus

Swordfish with herb braised white beans and confit capsicum

Dessert

Warm Chocolate Fudge Cake with freeze dried raspberries, double cream
and fairy floss

Sticky Date Pudding with espresso infused butterscotch sauce
and vanilla ice cream

Individual Cheese Plate with local cheeses served with sweet potato paste,
toasted nuts, lavosh and grissini

*\$20 per person required within 7 days of making a booking.
Final Payment due on the day of the booking.
Menus and prices subject to change without notice.*

Cold Platter Selections

Dips Platter

\$30 (serves 20 people)

served with grilled pita bread

Dips Platter

\$40 (serves 20 people)

served with vegetable crudités

Fruit Platter

Large \$50 (serves 40)

Small \$30 (serves 20)

Sun dried tomato, Danish feta and carmelised onion on croutons

\$55 (50 pieces)

Rare Roast Beef on croutons with beetroot jam

\$55 (50 pieces)

Caesar prawn salad on parmesan croutons

\$65 (40 pieces)

Vegetarian Frittata

\$40 (40 pieces)

Cheese Platter

\$50 (serves 20 people)

Menus and Prices subject to change without notice

Hot Platter Selections

Wedges with sweet chilli sauce and sour cream

\$40 (serves 30 people)

Crispy Peppered Squid with dipping aioli

\$50 (serves 40 people)

Crispy Skinned Chicken Strips

\$60 (40 pieces)

Gourmet Pies served with tomato sauce

\$60 (40 pieces)

Supreme Pizza Slab (vegetarian available upon request)

\$40 (40 pieces)

No half/half pizzas available.

Coconut Prawn Skewers with mango dipping sauce

\$65 (30 items)

Mini Beef Burgers with cheese and tomato relish

\$60 (30 items)

Peanut Chicken Satays served with satay sauce

\$65 (40 pieces)

Mushroom Aroncini Balls

\$60 (40 items)

Thai Style Fish Cakes

\$65 (50 pieces)

Combination Platter Small \$50 (serves 40 items)

Combination Platter Large \$90 (serves 80 items)

Includes: Vegetarian Spring Rolls, Spicy Curry Samosas, Handmade Pork Dim Sims.

Served with soy dipping sauce

Bronze Drinks Package

Bottle Wine Selection

Angas Brut Sparkling
Oxford Landing Sauvignon Blanc
Oxford Landing Cabernet Sauvignon Shiraz

Draught Beer Selection

Boags Draught
Hahn Premium Light

Soft Drink Selection

Post Mix, Filtered Water and Orange Juice

3 hours \$34 per person

4 hours \$36 per person

5 hours \$38 per person

Additional half hour \$6 per person
(in addition to the 5 hour package)

Additional Draught Beer Selection

Coopers Pale Ale \$4 per person, per hour
(in addition to the above package price)

Imported Beer Selection \$7 per person, per hour
(in addition to the above package price)

*All prices, selections and vintages subject to change without notice.
These prices are non negotiable.*

Silver Drinks Package

Bottled Wine Selection

Jansz Premium NV
Primo Estate La Bondina Colombard
Giesen Sauvignon Blanc
Rymill MC² Merlot Cabernet
Jim Barry Cover Drive Cabernet Sauvignon
O'Leary Walker Shiraz

Draught Beer Selection

Boags Draught
Coopers Pale Ale
Hahn Premium Light

Soft Drink Selection

Post mix, filtered water and Orange juice

3 Hours \$38 per person

4 Hours \$44 per person

5 Hours \$48 per person

Additional half hour \$6 per person
(in addition to the 5 hour package)

Additional Draught Beer Selection

Tooheys Extra Dry \$5 per person, per hour
(in addition to the above package price)
Imported Beer Selection \$7 per person, per hour
(in addition to the above package price)

Champagne Toast Package (3/4 glass)

Angus Brut \$4 per person
Jansz Premium Cuvee Brut \$6 per person
Pol Roger Imperial \$20 per person

*All prices, selections and vintages subject to change without notice.
These price are non negotiable*

Gold Drinks Package

Bottle Wine Selection

O'Leary Walker Hurtle Pinot Noir Chardonnay
Jansz Premium NV
Mesh Riesling
Maven Sauvignon Blanc
Kooyong Clonale Chardonnay
Rymill Cabernet Sauvignon
Tin Shed 3 Vines GSM
Langmeil Valley Floor Shiraz

Draught Beer Selection

Boags Draught
Coopers Pale Ale
1 x Import - Heineken
Hahn Premium Light

Package Beer Selection

Heineken
Tooheys Extra Dry
Boags Premium
Kirin

Soft Drink Selection

Post mix, filtered water and Orange juice

3 Hours \$67 per person

4 Hours \$69 per person

5 Hours \$75 per person

Additional half hour \$8 per person (in addition to the 5 hour package)

Champagne Toast Package (3/4 glass):

Angus Brut \$4 per person

Jansz Premium Cuvee Brut \$6 per person

Pol Roger Imperial \$20 per person

*All prices, selections and vintages subject to change without notice.
These price are non negotiable*

Function Rooms

The Barn

Licensed for 120 guests cocktail style, 50 seated

Sundays – Thursdays \$200

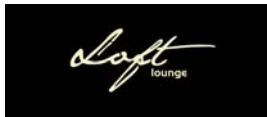
Fridays & Saturdays \$300

Day Conferences \$150 - Room available until 5pm only

The Barn has a Minimum Bar Spend of \$1000 on Fridays and Saturdays – conditions apply

(Tea and Coffee available **upon request** and subject to availability)

Room Facilities: DVD player, Large rear projection TV, Ipod Connection, 5 disc CD player, Projector, Pool Table, Male and Female Toilet Facilities, Small Connecting Courtyard.



Licensed for 90 guests cocktail style – **Not available for 21st Birthday's or sit down functions.**

Sundays – Thursday \$250

Fridays \$350

Saturdays \$500

The Loft has a Minimum Bar Spend of \$1500 – conditions apply

OR

Option of Drinks Package

Room Facilities: DVD player, 3 Large Plasma Screens, Ipod Docking Station, Male and Female Toilet Facilities, Outdoor Balcony

Other Information

FUNCTIONS IN OTHER AREAS OF THE HOTEL AND OTHER FUNCTION INFORMATION

The Beer Garden is a public area and unfortunately cannot be booked exclusively for functions.

The Front Bar can be sectioned off for group bookings. A Minimum of \$10 per person worth of food to be ordered to have an area sectioned off.

The Courtyard can be booked out for stand up cocktail functions for up to 40 people, however Minimum of \$15 per person to be spent on food. Alternatively up to 25 people for sit down functions can be taken.

New Years Eve and Christmas Eve Functions will incur a higher rate.

This Hotel does not host 18th Birthday Parties.

All minors must leave the premises by midnight.

In terms of decorations we do not allow any hard adhesives to be stuck to the walls or glitter table scatters.

Meeting Package

ROOM HIRE \$150 FOR DAY
(available until 5pm only)
- Includes Instant Coffee, Assorted Teas and filtered water

EXTRA TIME \$30 per hour

MORNING TEA OPTIONS

Selection of Danishes and Pastries \$4 per person

Mini Muffins - Blueberry \$3 per person

Fruit Platter - small (serves up to 20) \$30 per platter
- large (serves up to 40) \$50 per platter

LUNCH OPTIONS

Assorted Baguettes \$10 per person

Preorder from Bistro Menu \$prices from menu
You can have this either in the function room or in the bistro)

AFTERNOON TEA OPTIONS

Dips Platter with pitta bread (serves up to 20) \$30 per platter

Fruit Platter - small (serves up to 20) \$30 per platter
- large (serves up to 40) \$50 per platter

Cheese Platter (serves 20 people) \$50 per platter

Function Guidelines

Booking Confirmation

Once a tentative booking has been made, your total room hire (or otherwise agreed amount), must be paid to confirm your booking. Tentative bookings will be held for 7 days only. After such time, management reserves the right to cancel your function and re-allocate your room without notice.

Cancellations

Confirmed bookings cancelled 21 days or less prior to the event will lose their full deposit. Cancellations 7 days prior to the event will lose full payment.

Price Variations

Every endeavour is made to maintain prices as published, however prices are subject to change without notice. All prices are GST inclusive. It is the responsibility of the organiser to ensure they have an up to date Function Price List.

Subsidised Drinks

A subsidised drink tab means that your guests pay an agreed amount towards specified drinks on your bar tab and the remaining cost is charged to your account.

Delivery/Pickup of Goods

The Maid Hotel will not accept responsibility for damage to or loss of goods. All goods belonging to persons attending a function must be claimed and removed from the venue within 24 hours. Organisers should also advise the Function Coordinator of any goods being delivered to the Hotel.

Damages

The function organisers are financially responsible for any damage sustained to Hotel property by organisers, or guests of the organiser.

Inappropriate Behaviour

The Maid Hotel reserves the right to expel any person or persons who behaves in an objectionable manner. We also reserve the right to expel anyone deemed intoxicated from the venue or under the age of 18 years of age after midnight.

Insurance

The Maid will not be held responsible or pay any premiums on any insurance policies against injury, damage to or loss of equipment, merchandise or personal property of guests left on the premises prior to, during or after a function.

Final Numbers

Numbers must be confirmed 3 days prior to the function. Numbers given at this time will be considered final and the hirer will therefore be deemed responsible to pay the full amount booked for, barring extenuating circumstances.

Menu Selections

We ask that all catering requirements be confirmed with your Event Manager no less than 1 week prior to the event. No food or beverages may be bought into the Hotel for consumption during an event unless prior authorisation has been sought (cakes excluded).

Payment of your Account

Full function payments are required on the day of the event unless credit has been approved, whereby settlement of the account is required within 7 days of the function date. Preferred payment is by cash or bank cheque; however we do accept Visa or MasterCard. Personal cheques are also accepted providing credit facilities have been pre-established. Please note that a 2.5% surcharge will apply if a function is paid for using American Express or Diners Club after the date of the function.

the maid

FUNCTION AGREEMENT CONTRACT

Name of the Function Organiser: _____

Contact number for Organiser: _____

Name of Hotel Function Coordinator: _____

I _____ have read and fully understand the Function Guidelines outlined in The Maid's Function Package.

I will take full responsibility for my function being held on _____ . I understand that any damages made by myself or any of my guests will be paid for in full following the function.

I understand that the Fahey Group of Hotels have an obligation to Responsible Service of Alcohol and have the right to refuse service of anyone who we believe is intoxicated. If problems persist we also have the right to close down the function.

Signed (Organiser): _____ Date: _____

Signed (Coordinator): _____ Date: _____