

the maid

MAID for Functions...



Available on the
App Store

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Maid To Feel Welcome

Located on the eastern outskirts of the Adelaide CBD, you will find the iconic Maid and Magpie Hotel. First established in 1848, rich in history this landmark is one of South Australia's oldest historical licenced premises. 166 years later..... we welcome you to the recently renovated, smart, stylish and sophisticated venue now known as "The Maid".

The perfect place to get together with friends, celebrate a birthday or gather with work colleagues. Get cosy next to our warm fire places in the cooler months, and enjoy the beautiful warmer months, in our beer garden, deck and courtyard areas.

With two "exclusive" function areas on offer and several non exclusive spaces The Maid can offer you the perfect destination for any occasion.

The Loft

Located upstairs, this function space is fully self contained and exclusive, just for you and your guests. With a stunning illuminated white quartz bar, a balcony that gives you amazing views of the city and stylish décor, this room is the perfect space for your next event. No matter if it's for business or for pleasure, this room suits all cocktail style events.

The Loft comes equipped with 3 plasma screens, ipod connection, private toilets, amenities, audio visual facilities and a great little lounge retreat.

Room Hire Fees	Sunday – Thursday	\$250
	Friday – Saturday	\$500

Minimum Spend	Friday – Saturday	\$3500
	(inclusive of room hire, food and beverages)	



Eastern Wing

Licensed for 80 guests cocktail style or up to 60 guests for a sit down dinner, our recently renovated lounge is multi functional and exclusive to you and your guests. Normally part of our dining room, this area has the option of being fully enclosed and includes table & drink service in the privacy of your own room. With a multitude of set menu options this is the perfect area to celebrate your momentous occasion.

This space can also be offered as a corporate area to hold boardroom meetings for up to 30 people. With the convenience of pre order menu options, morning tea or breakfast menus available, tea and coffee facilities and 2 large plasma screens for power point presentations.

Room Hire Fees	Sunday – Thursday	\$200
	Friday Nights	\$300
	Not Available Saturday Nights For Private Room Hire	
Minimum Spend	Friday	\$3000
	(Inclusive of room hire, food and beverages)	

City View Bar

Towards the very front of the hotel, you will find our City View Bar. With a unique white quartz bar, soft elegant lighting and the atmosphere of a busy bar, this is the perfect area for those more casual affairs and less formal gatherings. Suited for numbers up to 100 people we can section off an area to suit, which still includes a side lounge room, full bar and access to the balcony. This is an exclusive space of the hotel but not fully private due to being half of the front of the venue, so no room hire is incurred

Minimum Spend	Friday – Saturday	\$2000.
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The Deck

In the heart of our establishment, which opens up into the beer garden oasis, this area is great to celebrate any occasion. Whether it be a birthday celebration, going away, work get together, this renovated decked area has a place to suit the intimate less formal gatherings. In this non exclusive area we can reserve a table for 10 + people or alternatively we can create space for up to 80 people. This area is also suitable for laid back lunches also for up to 50 guests



Cocktail Food

Lighter Options

Dips – (GF – please request)	\$50
chef selection of 3 dips served with char grilled pita bread and carrot, celery and cucumber crudities	
Cheese Platter (GF – please request)	\$70 (serves 30)
chef selection of three local cheeses served with quince paste, lavosh, mixed nuts and dried fruit	
Sushi (GF)	\$90 (30 pieces)
selection of mixed	
Seafood Platter (GF)	\$120 (serves 40)
fresh cooked prawns, natural oysters (subject to availability) and marinated baby octopus served with fresh lemon and aioli	
Citrus Glazed Duck (GF)	\$ 70 (24 spoons)
served on Asian style slaw with mirin and orange dressing	
Slow Cooked Pork Meatballs	\$ 70 (24 spoons)
topped with Roma tomato sugo and parmesan cheese	
Char Grilled Kangaroo	\$60 (24 canapes)
a top Lavosh with beetroot, feta and caramelised onion	
Smoked Salmon and Fried Capers	\$60 (24 canapes)
served on cucumber rounds with sour cream and dill	
Rare Tasmanian Beef Fillet	\$60 (24 canapes)
with horseradish cream, red currant jelly and chives, served on a sour dough cruton	
Vegetable Quiche	\$70 (30 canapes)
creamy fromage filling topped with roasted vegetables and fresh basil	

Cocktail Food Continued

Hot Options

Gourmet Pastry Selection –	\$95 (36 pieces)
Gourmet pies, pasties and sausage rolls	
Pizza Slab (one topping per pizza)	\$55 (30 x 50 cm)
<ul style="list-style-type: none">▪ Hawaiian- ham, pineapple and mozzarella cheese▪ Mediterranean- lamb, harissa, roma tomatoes and yoghurt▪ BBQ Meat lovers- beef, bacon and chicken with red onion and BBQ sauce▪ Gourmet Vegetarian – roasted pumpkin, baby spinach and feta (V)	(approx. 27 pieces)
*Please note Pizza Bases can be made GF for an added extra cost	
Spinach and Feta Pastry Triangles (V)	\$80 (40 pieces)
Mushroom and Mozzarella Arancini Balls (V)	\$70 (40 pieces)
with roasted garlic aioli	
*Please not arancini balls can be made GF for an added extra cost	
Pakora Prawns (GF)	\$85 (40 pieces)
in a besan batter and accompanied with a mint yoghurt	
Asian Selection	\$70 (72 pieces)
spring rolls, samosa and dim sims	
Homemade Mini Samosa (V)	\$95 (40 pieces)
accompanied with a soy and bonito dipping sauce	
Spicy Vegetarian Sliders (V)	\$80 (20 pieces)
indian style potato and green pea patty on a mini brioche bun with tomato and mango chutney	
Mini Cheese Burgers	\$80 (20 pieces)
beef patty, cheddar cheese, pickles and tomato sauce on a mini brioche bun	
Chipotle Chicken Skewers	\$75 (30 pieces)
accompanied with a smokey lime aioli	
Beef Satays	\$75 (30 pieces)
accompanied with a creamy peanut and chilli sauce	

Cocktail Food Continued

Sweet Options

House Made Cinnamon Donut Holes	\$80	(30 pieces)
accompanied with a hot chocolate dipping sauce		
Mini MaidMess	\$80	(30 pieces)
crispy mini meringue topped with fresh fruit, cream and coulis		
White Chocolate Mouse Spoons	\$70	(30 pieces)
topped with fresh strawberries		
Mini Mango Cheese Cake	\$80	(30 pieces)
topped with fresh passionfruit		
Mini Croque-en-bouche		POA
handcrafted and great idea to sit on the bar or on the table for people to help themselves		

Breakfast Option

– Minimum 20 people –

Choice of the following

Big Breakfast – Bacon, grilled chorizo, scrambled eggs, tomato, hash browns and sourdough toast

Pancakes – 2 large pancakes served with maple syrup and topped with either

- Mixed berry compote
- OR
- Caramelised banana

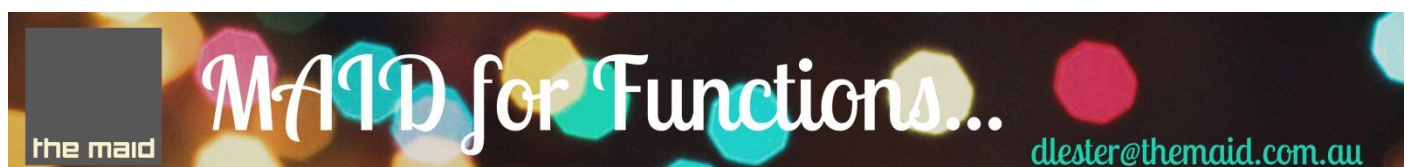
Vegetarian Delight – Two poached eggs served in a chickpea and spinach ragu, topped with dukkah and mint chutney

Fresh Fruit Platters To The Table

Tea or Coffee Made To Order

Orange Juice To The Table

\$30 per person –



Seated Menu Options

Set Menu – Minimum 20 people -

TO START

Citrus Glazed Duck Leg – with Asian slaw finished with orange and mirin dressing

Lemon and Rosemary Lamb Fillet – served on grilled vegetables with sesame aioli and fresh mint (GF)

Aloo Tikki Chaat – Indian spiced potato fritters served on chickpea masala with mint yoghurt, sweet tamarind chutney and fresh coriander (V) (GF)

Baked Prawn Risotto – South Australian King Prawns in a delicate saffron risotto

MAINS

250g Eye Fillet – on crushed kipfler potatoes and broccolini finished with rich red wine glaze (GF)

Chicken Breast Kiev – marinated in chipotle spices, with sweet potato wedges, steamed asparagus and smokey lime aioli

Dukkah Crusted Barramundi Fillet – served with lemon mayo, snow pea tendrils and crispy chickpeas

Grilled Pork Fillet – wrapped in prosciutto and served on potato galette with baby spinach

Roasted Vegetable and Fromage Tart – handmade puff pastry filled with creamy fromage and topped with a roasted vegetable medley (V)

DESSERT

Macadamia and Brandy Steamed Fruit Pudding – served with double cream

Pear and Berry Crumble – topped with vanilla ice cream

Strawberries and Cream – vanilla panna cotta with fresh berries and strawberry consommé

Spanish Churros – accompanied with a warm chocolate dipping sauce

2 Courses

\$49 per person

Choice of 3 x Entrée / 3 x Main or 3 x Main / 3 x Dessert

3 Courses

\$56 per person

Choice of 3 x Entrée / 3 x Main / 3 x Dessert

Greek salad, seasonal steamed vegetables and sour dough rolls for the table can be added for \$3 per person

The Price Includes Table Cloths, Linen Napkins and Candle Centrepieces for the table



Beverage Options

Consumption Tab – Choose your own customised drinks tab selection to suit your budget and needs. Please ask our functions manager for a copy of our extensive wine list and other options

Subsidised Tab – we do accommodate subsidised tabs. Please ask our functions manager for more details

Drinks Packages – Minimum 40 people – products and prices are subject to availability and may change without notice

White Gold

The Lane "Louis" Blanc de Blanc

Penny's Hill "Agreement" Sauvignon Blanc

St Johns Blood and Courage Shiraz

Tap Beers -

Coopers Pale Ale, West End Draught

Hahn Light

James Squire Orchid Crush

Non Alcoholic -

Post mix and Juices

3 hours: \$39 per person

4 hours: \$44 per person

5 hours: \$55 per person

Gold Package

Bird In Hand Sparkling Pinot

St Clair Sauvignon Blanc

Bird In Hand Rose

West Cape Howe Riesling

Grant Burge Moscato

O'Leary Walker Shiraz

The Barry Bro's Shiraz Cabernet

Tap Beers –

Coopers Pale Ale , West End Draught, Hahn Super Dry

James Squire Orchid Crush Cider

Non Alcoholic-

Post mix and juices

3 hours: \$45 per person

4 hours: \$50 per person

5 hours: \$60 per person

Platinum Package

Jansz Premium Cuvee

Bird In Hand Sparkling

Kooyong 'Clonale' Chardonnay

Pikes Riesling

Cloudy bay Sauvignon Blanc

Langmeil 'Valley Floor' Shiraz

Kooyong 'Massale' Pinot Noir

Yalumba 'Cigar' Cabernet Sauvignon

Guigal Cote Du Rhone Rouge GSM

Beer Selection -

Corona, Heineken, Becks, Stella Artois, Hills Cider

Tap Beer -

Coopers Pale Ale, Boags Draught

Hahn Super Dry, Hahn Light

James Squire Orchid Crush Cider

Non Alcoholic -

Post mix, Antipodes Sparkling Water and Juices

3 hours: \$70 per person

4 hours: \$75 per person

5 hours: \$80 per person



Terms and Conditions

Booking Confirmation: Once a tentative booking has been made a \$500 deposit (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 prior to the event will lose their full deposit unless the area can be re-sold for another event. 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 a current function price list.

Subsidised Drinks: Subsidised drinks monies will be ready for collection following the day of the event or a post date organised with function coordinator.

Delivery / Pickup of Goods: The Maid Hotel will not accept responsibility for damage to or loss of goods before, during or after the event. All goods belonging to persons attending a function must be claimed and removed from the venue within 24 hours of the event. Organisers should also advise the Event Manager of any goods being delivered to the Hotel.

Damages/ Theft: The function organisers are financially responsible for any damage/ theft sustained to Hotel property by organisers, or guests of the organiser. Nothing is to be nailed, screwed or adhered to in anyway, to any wall, door or part of the hotel (including sticky tape on painted walls and glass) No Scatters / confetti or Candles are permitted. Charges will be incurred by the organiser for repairs arising from unauthorised actions

Cleaning: General cleaning is included in the cost of the function. If carpets require immediate dry cleaning after the event due to excessive food, cake and beverage stains, additional charges will be incurred. You will be notified immediately and payment due within 7 days of the event.

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. The Maid Hotel reserves the right to close down the function if guests are behaving inappropriately or if a large number of guests are deemed intoxicated.

Responsible Service: The Maid Hotel and its staff are trained and practice responsible service of alcohol. Any persons deemed to be intoxicated may be refused the service of alcohol.

Minors must be accompanied by an adult at all times and must be off the premises by 12am.

It is an offence to serve or have someone supply a minor or intoxicated patron with alcohol.

Insurance: The Maid Hotel 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 14 days prior to the function. Numbers given at this time will be considered final and the organiser will therefore be deemed responsible to pay the full amount booked for, barring extenuating circumstances.

Menu Selections: We ask that all function requirements be confirmed with your Event Manager no less than 2 weeks prior to the event. No food or beverages may be brought into the Hotel for consumption during an event unless prior authorisation has been sought (birthday/ event cakes excluded).

Cakeage: A flat cakeage charge of \$30 will be charged for all birthday/ event cakes that require the kitchen to cut and plate with our staff to serve. You will not be allowed to cut and plate your own cake. Extra charges incur if you wish your cake to come with any accompaniments

Audio Visual: We will endeavour to help assist with any audio visual requirements needed for the event. These things take time and patience. We ask that everything is tested well prior to the date of the event so any issues can be ironed out with plenty of time to spare. We will not take responsibility for things not working if they haven't been tested prior.

Security: Please enquire if you think you may require security for your function

Wristbands: Wristbands are available for you event at a small cost. Please inquire if this is something you think you will require.

Payment of your Account: Full payment for food catering is required prior to the event. Any additional charges and beverage charges after such time are required on departure, unless credit has been approved by our management team, whereby settlement of 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

Agreement Policy: When booking a function at The Maid Hotel you agree to the terms and conditions set out above. You accept that The Maid Hotel as part of the Fahey Hotel Group have an obligation to the 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.



General Booking/ Deposit Form

Please note that despite a deposit being paid, your booking is not considered confirmed until the General Booking Form is complete and signed by the client and the functions department

Client Details

Event/ Company Name _____

Contact person/s _____

Telephone (m) _____ (m2) _____

(w) _____ (fax) _____

Email address _____

Event date _____ Number of guests _____

Function room _____ Start time _____ Finish Time _____

Deposit Payment

Once a tentative booking has been made, a deposit of \$500 or otherwise agreed amount must be paid for to confirm your booking. Tentative bookings will be held for seven (7) days only. After such time, management reserves the right to cancel your function and re-allocate the room without notice.

Deposit Method VISA CHEQUE MASTERCARD DINERS AMEX EFT CASH

Card number _____ Expiry Date _____

Name shown on the card _____ CCV Number _____

Signature _____ Amount Authorised _____

Deposit Taken By _____

Acceptance

I agree with the information outlined, on both Terms and Conditions and the General Booking Form within The Maid function package

Printed name _____ Signature _____

Date signed ____/____/____

Function Coordinator _____ Date signed ____/____/____

