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the maid



MAID *for* FUNCTIONS

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. 168 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 four "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, stylish decor and a balcony that gives you amazing views of the city, 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

Monday – Thursday	No R/H
Friday and Sunday	\$200
Saturday	\$400

Minimum Spend

Friday	\$2000
November/ December	\$3500
Saturday	\$3000
November/December	\$3500



The Barn

A New Intimate addition to our function spaces here at the Maid. With a high ceiling and elegant lighting this room is perfect for your next cocktail style event, no matter what the occasion.

A 75" LCD screen, great natural light and privacy make the barn the spot for your next day conference, meeting, product launch and anything else you can think of!

Room Hire Fees

Conference	full day \$250
	half day \$150
Friday and Saturday nights	\$300

Minimum Spend

Friday and Saturday nights	\$2000
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The Eastern Wing

Licensed for 80 guests cocktail style or up to 60 guests for a sit down dinner, this space is multi functional and can be 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. The set menu option makes this is the perfect area to celebrate your momentous occasion from Birthdays to Christenings, to corporate events to Christmas. This space is perfect for all occasions.

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 audio visual requirements.

Room Hire Fees

Friday and Saturday Nights Private Room Hire: **\$350**
(conditions apply – must have set menu for minimum 40 pax)

Sunday - Wednesday Conferences: full day **\$250**
half day **\$150**



The 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



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 for up to 50 guests

Set MENU

Entrée

Pork and Beef Meatballs braised in a rich tomato sugo topped with fresh basil and shaved parmesan

Melanzane Fritters fried eggplant croquettes, topped with a rich vibrant Napoli sauce, fresh basil and parmesan **V**

Seafood Pot Pie mixed Australian Seafood in a rich mornay sauce topped with puff pastry

Mustard and Molasses Lamb Cutlet On a salad of roasted sweet potato, white cannellini beans, semi dried tomatoes and baby spinach with a tomato relish **GF**

Paella Arancini a delicious combination of Australian seafood with spicy chorizo and Arborio rice, served with a roasted capsicum aioli

Main Course

Mediterranean Lamb Shank slow cooked in a vegetable stew with olives and porcini, served on sweet potato mash and baby broccolini

Crispy Skin Salmon Fillet with white bean puree and a roasted seasonal vegetable medley **GF**

Piri Piri Chicken tender chicken thigh fillets, chargrilled and basted in piri piri spices, served on rice pilaf with preserved lemon and natural yoghurt

200g Eye Fillet served on sea salt dusted roasted kipfler potatoes, asparagus and red wine glaze

Dessert

Plum and Almond Tart sour cream pastry served with double cream, brandy snaps and a plum compote

Deconstructed White Chocolate Cheesecake served with vanilla crumb, fresh berries and salted caramel

Apple Pie Ice Cream served in gingerbread tart with caramelised white chocolate and praline

Lemon Curd Tart with mandarin sorbet and coconut meringue straws



GF = Gluten Free **V** = Vegetarian



Menu Options

2 entrée/ 3 main **OR** 3 main / 2 dessert **\$48pp**

2 Entrée/ 3 Main / 2 Dessert **\$55pp**

Extra entrée or dessert choice \$10pp

Extras \$5 pp

- Hand made Sourdough with butter, olive oil and salt flakes
- Steamed mixed vegetables tossed in sage butter
- Greek Salad with balsamic dressing

**Minimum 20 people - prices include table cloths, linen napkins and centrepieces for the table*



Cocktail FOOD

Cold Items

Scallop served on sticky rice with wakami, teriyaki and Japanese mayo (20 pieces) **\$80**

Local South Australian Oysters served Natural with fresh lime (GF) (24 pieces) **\$70**

Vietnamese Banh Mi Rolls (Pork or Chicken) - Asian slaw, coriander and Nahm Jin dressing (20 pieces) **\$80**

Zucchini and Parmesan Tartlet with basil pesto and semi dried tomatoes (V) (20 pieces) **\$60**

Mixed Sushi served with wasabi, soy and pickled ginger (GF) (V) on request) (20 pieces) **\$60**

Smoked Salmon and Chive Tartlet with crème fraiche (20 pieces) **\$70**

Smoked Duck Breast on an Asian salad with house made hoisin (20 pieces) **\$60**

On The Bar To Start

Dips - Chef selection of 3 house made dips, vegetable crudités and chargrilled pita (V) (GF) on request) (serves 30) **\$60**

Cheese Platter - Chef selection of three local cheeses served with quince paste, lavosh, mixed nuts and dried fruit (GF) on request) (serves 30) **\$70**

Hot Items

Chermoula Chicken Tenderloin Skewers with tzatziki dipping sauce (GF) (30 pieces) **\$75**

Italian Style Meatballs in rich tomato sugo and shaved parmesan (24 spoons) **\$70**

Oysters Kilpatrick with crispy chorizo and a smokey brandy sauce (24 pieces) **\$80**

Hand Crafted Traditional Vegetarian Samosas with a tamarind and mint yoghurt dipping sauce (V) (30 pieces) **\$90**

Aloo Tikki Chaat Spoon pea and potato fritter on chickpea masala with tamarind chutney and mint yoghurt (20 pieces) **\$60**

Mini American Cheese Burgers with beef pattie, cheddar cheese, mustard, pickles and tomato sauce on a mini brioche bun (20 pieces) **\$80**

Spinach and Feta Pastries (V) (40 pieces) **\$85**

Asian Selection spring rolls, dim sims (V) (72 pieces) **\$70**

Pakora Prawns Australian tiger prawns, in a besan batter and accompanied with a mint yoghurt (GF) (30 pieces) **\$85**

Paella Arancini cocktail sundried tomato and basil arancini accompanied with a garlic aioli (GF) add \$5) (V) (20 pieces) **\$70**

Gourmet Pastry Selection pies, pasties, sausage rolls with tomato sauce (36 pieces) **\$95**

Semi Dried Tomato and Baby Spinach Arancini coated in a parmesan crumb and served with a garlic aioli (GF) add \$5) (V) (40 pieces) **\$70**



Standard Pizzas (30 pieces) **\$60**

-Hawaiian
-Meat Lovers
-Supreme

Gourmet Pizzas (30 pieces) **\$70**

-Mediterranean Lamb with harissa, roma tomatoes and roquette
-Butter chicken with minted yoghurt
-Roasted pumpkin, baby spinach and feta (V)
-Pulled BBQ brisket with chorizo

(GF) add \$5)

Hot Fork Cocktail Items (minimum 20) **\$8 per bowl**

- Beef Rendang
- Butter Chicken
- Lamb Masala
- Chana Masal
- Moroccan Lamb Tagine and cous cous
- Pork and veal meatballs with pasta and tomato sugo
- Samosa Chaat
- Beef and Stout Pot Pie with mashed potato
- Beef Larp Salad
- Piri Piri Chicken on rice pilaf

Cocktail Desserts (20 pieces) **\$70**

Mini Chocolate Eclairs

choux pastry filled with chocolate mousse

Almond and Cherry Tartlets

served warm with coulis

Salted Caramel and Chocolate Tartlets

with caramel popcorn

Mini Sticky Date Puddings

with butterscotch icing

Miniature Lemon Meringue Cheese Cakes

Mini SA Made Gelati Cones

topped with delicious Belgian chocolate. Mixed flavours including Vanilla, Chocolate, Mango and Strawberry.



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
Not available in Barn

Products and prices are subject to availability and may change without notice



White Gold Package

Wines

The Lane 'Lois' Blanc de Blanc
Penny's Hill 'Agreement' Sauvignon Blanc
St Johns 'Blood and Courage' Shiraz

Tap Beers

Coopers Pale Ale, West End Draught,
Hills Cider

Non Alcoholic

Post mix and Juices

3 hours: **\$40 per person**

4 hours: **\$45 per person**

5 hours: **\$55 per person**

Gold Package

Wines

Bird In Hand Sparkling
St Clair Sauvignon Blanc
Turkey Flat Rose
Grant Burge Moscato
O'Leary Walker Shiraz

Tap Beers

Coopers Pale Ale, West End Draught, Hahn
Super Dry, Hills Cider, Hahn Premium Light

Non Alcoholic

Post mix and Juices

3 hours: **\$46 per person**

4 hours: **\$53 per person**

5 hours: **\$60 per person**

Platinum Package

Wines

Jansz Premium Cuvee
Bird In Hand Sparkling
Kooyong Faultline 2010 Chardonnay
Vickery Riesling
Nocton Sauvignon Blanc
Langmeil 'Valley Floor' Shiraz
Kooyong 'Massale' Pinot Noir
Yalumba 'Cigar' Cabernet Sauvignon
Guigal Cote Du Rhone Rouge GSM

Bottled Beers

Corona, Heineken, Becks, Stella Artois,
Bulmers

Tap Beers

Coopers Pale Ale, West End Draught,
Hahn Super Dry, Hills Cider

Non Alcoholic

Post mix, Antipodes Sparkling Water
and Juices

3 hours: **\$55 per person**

4 hours: **\$67 per person**

5 hours: **\$72 per person**

Conferences and MEETINGS

Break Times

Minimum 12 pax

Chefs Selection of Mixed Sandwiches
House Made Dips and Hand Made Pita Bread
Mini Handmade Traditional Vegetarian Samosas
Mini American Style Cheese Burgers
Scones With Jam and Cream
Mini Chocolate Éclairs
Variety of Mini Premium Gelati Cones

1 for **\$6pp** 2 for **\$11pp** 3 for **\$15pp**

Added Extras:

Tea and Coffee - Made To Order	\$4 per cup
House Made Biscuits	\$2.5 pp
Individual Flavored Yoghurts	\$5 pp
House Made Bircher Muesli and Berry Compote	\$6 pp
Fresh Fruit	\$2.5 pp
Muffins	\$6.5 pp

Working Lunch

Option 1 **\$25pp**

Selection of Sandwiches and Wraps
Fresh Fruit Platters
Orange Juice / Soft Drink Jugs
Freshly Baked Muffins and Biscuits

Option 2 **\$30pp**

Choice of 2 Hot Fork Dishes
Bread Roll and Butter
Choice of 2 Salads
Fresh Fruit Platters
Orange Juices / Soft Drink Jugs

Option 3 **\$38pp**

Chefs Selection of Sandwiches
Choice of 3 Hot Fork Dishes
Choice of 2 Salads
Bread Roll and Butter
Fresh Seasonal Fruit Bowl
Cheese Boards
Orange Juice / Soft Drinks Jugs

Hot Fork Dish Selection

Traditional Beef Lasagne – Ground Beef Layered with Béchamel and Fresh Pasta, Topped with Mozzarella

Vegetarian Lasagne – Roasted and Chargrilled Vegetables Layered with Béchamel Sauce and Mozzarella Cheese

Traditional Butter Chicken and Jeera Rice
Moroccan Spiced Lamb Tagine with Apricot and Almond Cous Cous

Beef and Pork Rissoles with Gravy, Caramelized Onion and Mashed Potato

Chicken or Beef Stir-Fry with Vegetables and Noodles (Prawns \$3 extra pp)

Beef Rendang, Lamb Masala or Chana Masala Served with Rice

Pork and Veal Meatballs Served with Pasta in a Rich Tomato Sugo

Atlantic Salmon served with Roasted Kipfler Potatoes and Steamed Asparagus

Salad Selection

Greek Salad – Adelaide Hills Olives, Feta, Cucumber, Cherry Tomatoes, Red Onion and Mixed Leaf Lettuce with Olive Oil and Balsamic Dressing

American Style Coleslaw – Creamy Sweet Mixture of Cabbage, Carrot and Onion

Chicken Caesar Salad – Cos Lettuce, Crispy Chorizo, Soft Boiled Eggs with Parmesan and Sourdough Croutons

Roasted Butternut, Pepitas tossed with Cherry Tomatoes, Baby Spinach and Feta with a Honey Balsamic Dressing

Dessert Selection

Chocolate Mousse and Espresso Panna Cotta Cups

Hand Made Custard Cannoli

Passion Fruit Curd Tartlets

Mixed Berry and Apple Crumble

Mini Sticky Date Pudding

Water and mints come complimentary with all meetings and conferences

Breakfast

minimum 20 people
Great For Conferences – Meetings /
Christmas and Fundraisers



Continental Buffet **\$21.50pp**

Stand Up Meeting - Best Suits Loft, Barn, Deck, Eastern Wing and Bistro Dining Area

Bircher Muesli Glasses, layered with berry compote and honey yogurt

Platters of Seasonal Fruits

Freshly Baked Pastries and Muffins

Apple, Orange or Cranberry Juice

Optional Extras **\$6pp**

Freshly Squeezed Juices

Egg and Bacon Muffins

Freshly Baked Ham, Avocado and Brie Croissant

House Made Pear and Raspberry Bread

Plated Hot Breakfast **\$30pp**

Sit down - Best Suits Eastern Wing, Bistro, Deck or Barn

Table service of:

Espresso Coffee and Tea (2 cups)

Choice of Juice (1 glass)

Bircher Muesli Glass and fresh fruit platters on arrival

Choice of 2 of the following:

100g Porterhouse steak, bacon, roasted tomato, sautéed mushroom, potato rosti and 2 fried eggs

2 Baked eggs served on fragrant chickpea ragu topped with Dukkah, fresh coriander and mint chutney

Pumpkin, basil and feta frittata served with house made tomato jam, sautéed spinach and sourdough toast

Cannellini bean and chorizo casserole served with bacon jam, roasted roma tomato, sautéed spinach and sourdough

Belgium Waffle topped with Maple syrup, banana and pistachio ice cream

Smoked salmon scrambled eggs served with avocado, Bocconcini and tomato jam

*Add \$10pp for the choice of an additional option

Terms and CONDITIONS

Booking Confirmation: Once a tentative booking has been made a \$400 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 \$35 will be charged for all birthday/event cakes. The kitchen will cut and plate and our staff will 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.

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 _____

Telephone (m) _____

(w) _____

Email address _____

Event date _____ Number of guests _____

Function room _____

Set Up _____ Official Start Time _____ Finish _____

Deposit Payment

Once a tentative booking has been made, a deposit of \$400 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 (please circle) VISA CHEQUE MASTERCARD DINERS AMEX EFT CASH

Card number _____ Expiry Date _____

Name on card _____ CCV Number _____

Signature Amount _____ 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 _____

