



Functions and Events

2024/2025

THE HANGAR

Maylands
golfcourse

Host Your Event With Us

Welcome to The Hangar at Maylands Golf Course.

Located just 10 minutes from Perth CBD and offering plenty of free parking, The Hangar at Maylands is the perfect venue for your next private or corporate event. Whether it's a conference, birthday party, or casual gathering, we provide a variety of versatile function spaces to suit any occasion.

Our experienced chef and dedicated team provide personalized food and beverage packages tailored to your event. Whether your gathering is grand or intimate, we ensure it will be an im

General Information

- Parking** Plenty of free parking available.
- Opening Hours** Can be customized depending on your function and event.
- Payment Options** Cash and card accepted.
- Accessibility** We are a disabled access-friendly venue.

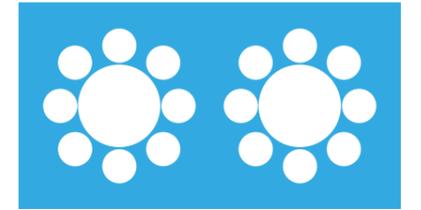


Our Venue

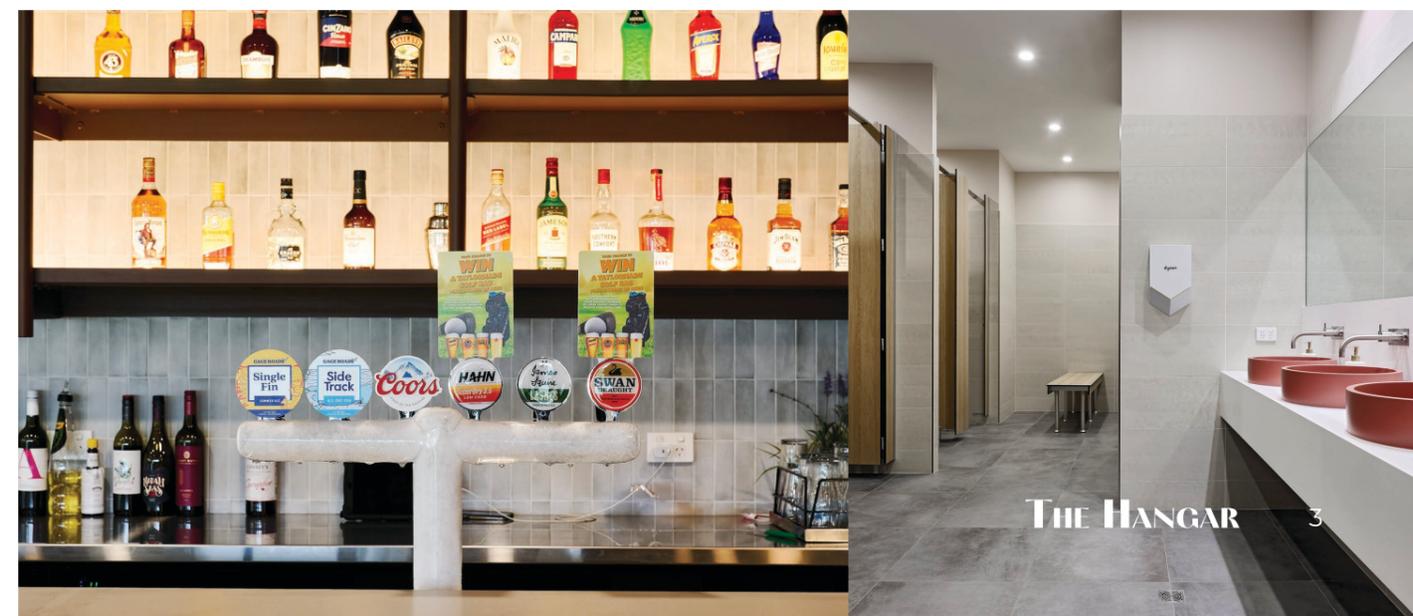
Restaurant: The Hangar

Hire cost | \$200

Restaurant, non-exclusive hire regarding bar facilities/bathrooms but can reserve entire space. Suitable for long table bookings or casual dining experience. Not able to have private music.



Banquet Guests | 45 PAX

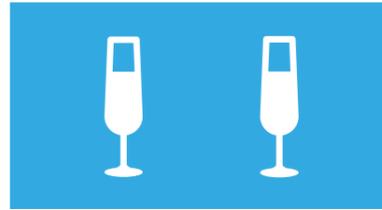


Our Venue

The Flight Deck (Beer Garden)

Hire cost | \$100 (Half hire) or \$250 (Exclusive)

Variety of high and low seating.
Not suitable for large sit-down dinners.



Cocktail Guests | 150 PAX

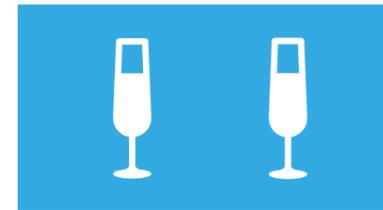


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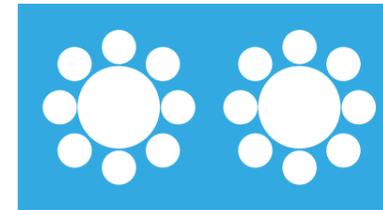
The Landing (Alfresco facing games on grass)

Hire cost | \$100

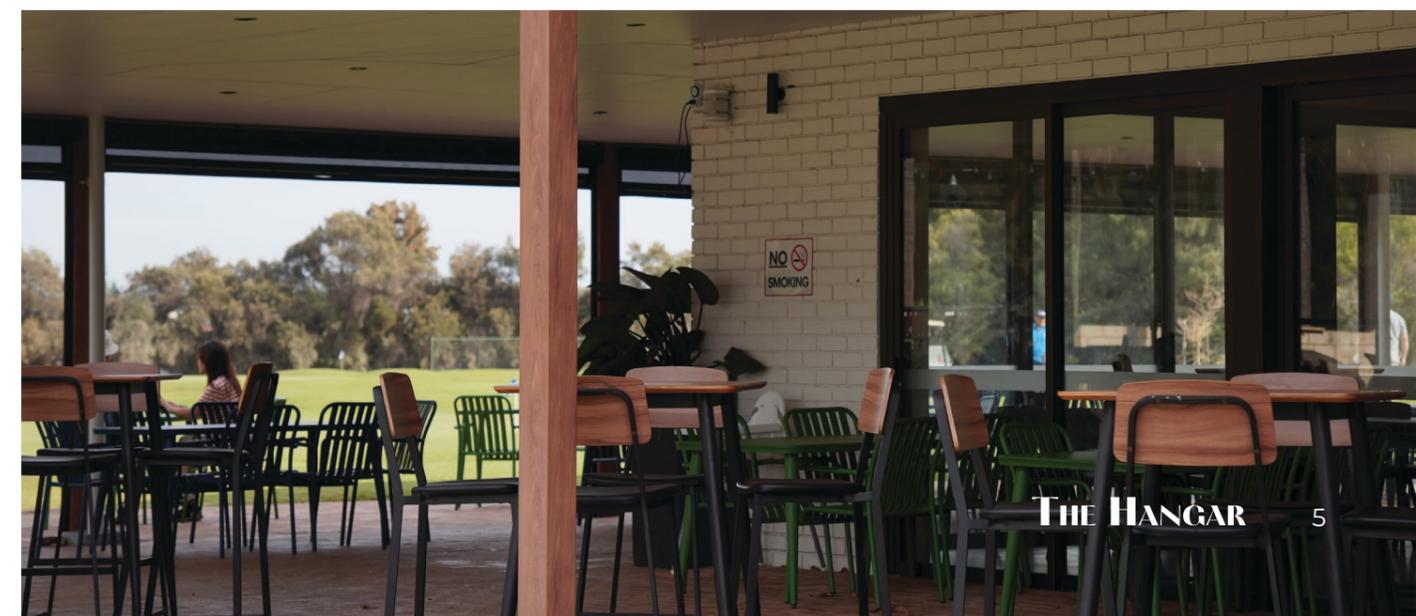
Suitable for casual long table bookings up to 20.
Casual catchups - variety of low and high seating.
Low tables can be removed for cocktail style space.



Cocktail Guests | 50-60 PAX



Sit-down Guests | 50-60 PAX

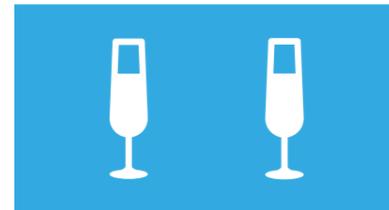


Our Venue

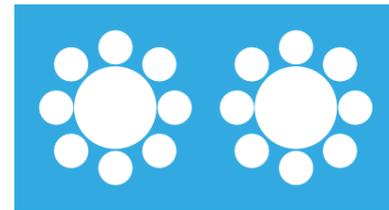
The Green (Grass area outside coffee window)

Hire cost | \$150 (Exclusive, bar included) or \$100 (Half hire, bar not included)

Suitable for cocktail-style bookings.
Not suitable for large sit-down dinners.



Cocktail Guests | 50 PAX



Banquet Guests
Minimal Seating



Our Venue

The Hall (Function Room)

Hire cost | \$450 (Exclusive Hire Only)

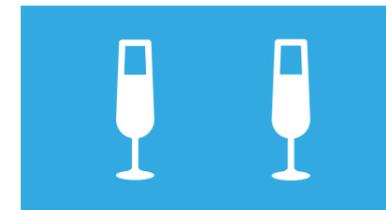
Inclusive of tablecloths.

Additional costings for seating covers, please enquire.

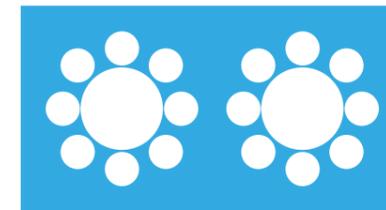
Security fee of \$250 may be asked for security guard, depends on event setting.

Variety of layout options

Audio visuals and private music, exclusive bar, karaoke and dancefloor extras.



Cocktail Guests | 250 PAX



Sit-down Guests | 120 PAX



Food Menu

Standing Canape Menu

MINIMUM 20 PAX

5 pieces per person \$35 | 7 pieces per person \$45 | 9 pieces per person \$55

Eves Garden

Pumpkin Arancini (V, VG, GF)

Vegan mayo, roquette

Sweet Potato Croquette (V)

Tomato chutney, parmesan

Charred Corn Bruschetta (V, VG, GF)

Ricotta, balsamic

Caprese Sliders (V)

Mozzarella, tomato, basil, balsamic, garlic butter

Edamame Spring Rolls (V)

Nam Jim dressing

From The Ocean

Tempura Prawn Cutlets

Lime mayo, togarashi

Beer Battered Barramundi Bites

Dill & caper mayo, lemon

Scallop Ceviche Carpaccio (GF)

Shallots, chilli, coriander, yuzu pearls, garlic lime soy & sesame dressing

Smoked Salmon Mousse Tartlets (GF)

Baby capers, dill

Surfing Coconut Tuna Ceviche (GFO)

Fried wonton, shallots, cucumber, chilli, coriander, garlic lime soy sesame dressing

Additional Grazing Options | MINIMUM 20 PAX

Cheese Platter (GFO) | \$95

A selection of Australian cheeses, artisan crackers, house pickles, olives, seasonal fruit

Golfers Platter (GFO) | \$100

A selection of cured cold meats, bocconcini, charred Turkish bread, house pickles, olives, condiments

Oceanic Platter (GFO) | \$160

Freshly shucked oysters (5), chilled cooked tiger prawns (10), Fremantle marinated octopus, surfing coconut crab, smoked Tasmanian salmon, Aisan style scallop ceviche carpaccio (5), green lip mussels with a chilli salsa, lemon wedges, burnt butter crisps, array of condiments

Trio of Dips with Grilled Assorted Bread (V, VGO, GFO) | \$75

Chef selection of dips - charred capsicum & whipped cream cheese, chunky avocado & spicy salsa

From The Grill

Cheeseburger Sliders

Beef patty, american cheese, house pickles, pink herb mayo

Sticky Honey Soy Pork Belly (GF)

Casava cracker, bean sprout, mint, coriander, nouc cham, sesame seeds

Thai Chicken Skewers (GF)

Coconut cream, fried shallots, coriander, lime

Rare Roast Beef Crostini

Whipped Horseradish cream, roquette, shallots

Pork Sausage Rolls

Tomato chutney

Something Sweet

Jam Donuts

Whipped cream, icing sugar

Biscoff Cheesecake Tarts

Popcorn, caramel sauce, black sea salt

Mini Apple Pie Bites

Custard, icing sugar

20 piece platter option available for some selections.

Food Menu

Set Menu

MINIMUM 10 PAX

Bookings and selections are required 1 week prior.

2 course (entrée & main) \$55 | 3 course entrée, main & dessert) \$65

Starter To Share

Served on arrival

Char Grilled Turkish Bread (GFO)

Served with hummus, crispy chickpeas & zaatar spice

Entrée

Choice of 2

Seared Shark Bay Scallops (GF)

Cauliflower puree, herbed pangrattato, lemon burnt butter sauce & micro herbs

Slow Roasted Timber Hill Pork Belly (GF)

Butternut pumpkin puree, apple & fennel parsley salad, green oil & jus

Stracciatella Cheese & Heirloom Tomatoes Caprese (M)

Basil, balsamic glaze, burnt butter crisp

Main

Choice of 2

Pan Fried Barramundi (GF)

Citrus radicchio salad, lemon beurre blanc sauce & herb oil

Sou Vide Chicken Breast (GF)

Horseradish paris mash, watercress and fennel salad & jus

Pan Fried Ricotta Gnocchi (V, GFO)

Mushroom medley, parsley, garlic, parmesan, white wine cream sauce, crispy cavolo nero

Desserts

Choice of 2

Raspberry Choc Brownie (GF)

Belgium chocolate sauce, toasted marshmallow & vanilla bean ice cream

Nana Sticky Date (GF)

Butterscotch sauce, vanilla bean ice cream, dehydrated bananas

Pavlova (GF)

Seasonal fruits, whipped cream, lemon curd & Davidson plum dusting



Drinks

Tabs can be set up and settled on the day.
Inclusions/Limitations to tab is up to the client.
Wristband included free of charge - to be arranged prior to event.

Extra Add Ons

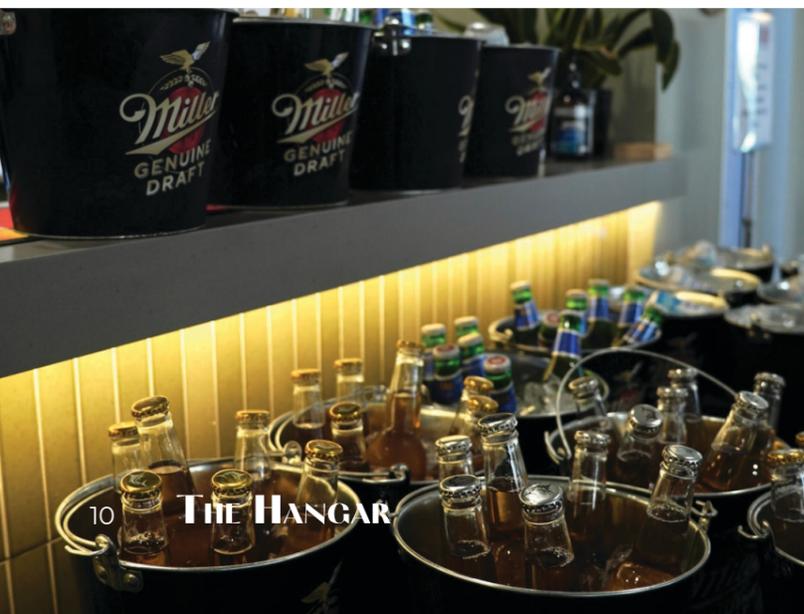
Cocktail on arrival | \$10-15pp (Minimum 20 PAX)

Helium balloons package | \$80-100

Range of colours and foil balloons (no confetti)

Dance Floor | \$150-250

Karaoke | \$100



Terms & Conditions

18th or 21st Birthdays

We do not allow 18th or 21st birthdays on premise.

Tentative Bookings

Bookings will be considered tentative until a deposit is paid. Tentative bookings can be held without obligation for a period of 7 days only. Management reserves the right to cancel any unconfirmed booking without notice and reallocate the date to other enquiries unless a deposit has been paid.

Confirmation of Guest Numbers

Confirmation of the final numbers, along with food and beverage selections, must be provided at least 7 days before the function. At this point, payment for the final food amount is required in full. For set menus or beverage packages, charges will be calculated based on the final headcount.

Payment

Payment must be made in full at least 7 days prior to the event date with a copy of the EFT confirmation sent through to the Functions Manager, this includes any packages food and drinks. Bar tabs can be settled on the day of the event.

Cancellation

Any cancellations must be made in writing and confirmed by The Hangar. Cancellations received more than 14 days prior to the function date will receive a full. Cancellations made less than 7 days prior to the function date will not be entitled to a refund of the deposit.

BYO

No food or drink may be brought onto the premise, the only exception being celebration cakes.

Minor & License Restrictions

Individuals under 18 years of age may attend the event when accompanied by a parent or legal guardian. If you plan to have minors present, please consult with management before the event.

Guest Responsibilities

The client is required to ensure that their function is conducted in a lawful and respectful manner, and they are accountable for the behaviour of their guests and invitees. Any damages incurred to the premise, the grounds, or its staff will be charged to the client. Additionally, please be aware that in accordance with Australian laws regarding responsible alcohol service, management reserves the right to end a function, decline service to any visibly intoxicated guest, or take appropriate measures to escort intoxicated individuals from the premises. Discrimination or abusive behaviour of any kind towards any staff member or patron will result in instant eviction of the premise.

Decorations

Decorations are permitted subject to the approval of management. Confetti, glitter, and party poppers are not permitted in the venue unless discussed with management prior to use. A cleaning fee may apply.

Contact Us

Website | maylandsgolf.com.au/events-and-functions

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Phone | (08) 6375 9055

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Maylands WA 6051

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