



# FUNCTION PACKAGES

Peninsula Farm Cafe caters to a range of functions, including: Baby Showers, Bridal Showers, Birthdays, Anniversaries, and Corporate Events.

We are able to host events from 2.30pm to 5pm, Wednesday to Sunday throughout the year.

For function enquiries please contact our cafe manager Jaclyn via:  
**[enquiries@peninsulafarmcafe.com.au](mailto:enquiries@peninsulafarmcafe.com.au)**

2c Johnson Road, Maylands  
[@peninsulafarmcafe](https://www.peninsulafarmcafe.com.au) | [peninsulafarmcafe.com.au](https://www.peninsulafarmcafe.com.au)







## GRAZE UNDER THE GUMS ON THE BANKS OF SWAN RIVER

Nestled under the gum trees on the banks of the Derbal Yerrigan (Swan River), Peninsula Farm Cafe is a destination cafe with an ethos of sustainability and simplicity.

The cafe is set in the grounds of the National Trusts' Peninsula Farm - one of Perth's earliest colonial residences - an area known as Wu-rut Woorat, that has been the land of the Wadjuk people for thousands of years.

Peninsula Farm Cafe can accommodate sit down functions, as well as cocktail style functions, and we offer a number of spaces to accommodate your special occasion.

# SET MENU OPTIONS

PENINSULA *farm cafe*

## FARM HIGH TEA

An indulgent High Tea, with four delicious savoury items, four sweet treats and home-baked scone, with unlimited tea and coffee.



## FARM GRAZING BOARDS

A relaxed, feast-style menu, made from local produce, to share amongst guests, with steady flow of dishes.



## FARM CANAPES

Set menu consisting of a selection of wholesome canapes, mostly savoury, and some sweet for dessert.  
Flow of dishes.



*Sample menus to follow.*



# FARM HIGH TEA

**Cost \$72 per person**

## *Savoury items*

Sweet Corn, Feta & Thyme Fritters with Smoked Salmon and Avocado

Assorted finger sandwiches:

Chicken, Celery and Walnut / Egg, Mayonnaise and Cucumber

Braised Lamb Shank Pie in Flaky Pastry with Tomato Chutney

Goats Cheese, Caramelised Onion & Pumpkin Tartlet

## *Sweet items*

Lemon Meringue Tart

Homemade Scones with Jam and Dollop Cream

Chocolate Caramel Tart

Mixed Berry Friand

*Sample menu subject to seasonal changes.*

*Prices valid until June 2025.*



## FARM GRAZING & GARDEN BOARDS

**\$30 per person**

### GRAZING BOARD

Three cheeses, San Daniele Prosciutto, Chicken and Tarragon Rillette, Marinated Olives, Sweet Corn Feta and Thyme Fritters, Pickled Vegetables, Spiced Nuts, Pickled Watermelon Rind, Fresh Seasonal Fruits, Sourdough Bread and Crisp Bread

### GARDEN BOARD

Two Cheeses, Marinated Olives, Sweet Corn Feta and Thyme Fritters, Roasted Mushrooms, Falafel, Pickled Vegetables, Spiced Nuts, Pickled Watermelon Rind, Fresh Seasonal Fruits, Sourdough Bread and Crisp Bread

*Sample menu subject to seasonal changes. Prices valid until June 2025.*

## ADDITIONAL ITEMS

MINIMUM OF 12 PER ITEM

Apple & Thyme Sausage Rolls \$5pp

Assorted Mini Quiches \$5pp

Vegetable Frittata \$5pp

Manchego Potato Crisps \$7 per bowl (serves 4)

Extra Crisp Bread \$2pp

Extra Sourdough Bread \$3pp

### FARM BAKED SWEET TREATS

MINIMUM OF 12 PER ITEM

Mini Lemon Meringue Tart \$5pp

Mini Chocolate Caramel Tart \$5pp

Salted Caramel Raw Ball \$4pp | Mixed Berry Friand \$6pp

Passionfruit Bundt Cake \$6pp | Orange & Almond Cake \$7pp

Chocolate and Walnut Brownie \$7pp

*Prices valid until June 2025.*



## FARM CANAPE MENU

**\$75 per person**

Beef Brisket & Tomato Chutney Sliders

Beef & Mushroom Pies

Apple & Thyme Sausage Rolls

Lemon Myrtle Chicken Skewers (gf)

Chicken or Vegetable Rice Paper Rolls with Sweet Chilli Sauce (gf)

Sweet Corn, Feta & Native Thyme Fritters with Avocado Salsa (gf)(v)

Smoked Salmon Mini-Bagel with Cream Cheese Dill & Pickled Red Onion

Pumpkin, Feta & Spinach Frittata (gf) (v)

*Sample menu subject to seasonal changes.*

*Prices valid until June 2025.*

# DRINKS



Five Senses coffee		
<b>Specialty Coffee</b>		
Flat White / Caffè Latte / Cappuccino		5/5.5
Short Macchiato / Piccolo		4.5
Long Macchiato		5.5/6
Hot Chocolate / Mocha / Chai Latte		5/5.5
Matcha Latte / Turmeric Latte		5.5/6
Espresso / Double Espresso		4/4.5
Long Black		4.5/5
Iced Long Black		6
Iced Latte / Matcha		6.5
Iced Coffee / Chocolate / Mocha / Chai (all with ice cream)		8
Affogato		7
<b>Extras</b>		
Alternative milks/syrups +1 dollar		
Additional shot/decaf +50 cents		
Farm smoothies		
<b>Monkey Business</b> Banana, cacao, dates, peanut butter & honey with almond milk + protein powder 5		10.5
<b>Green Machine</b> Spinach, green apple, mango, banana & lime with coconut water + protein powder 5		10.5
Farm milkshakes		
Banana / Vanilla / Strawberry / Spearmint / Caramel / Chocolate		9
Mayde tea		
<b>Organic Loose Leaf Tea</b>	Pot for 1	Pot for 2
Breakfast Tea / Earl Grey / Green Tea / Chai Tea	6	10
<b>Australian Native</b> A blend of strawberry gum, lemon myrtle, peppermint gum, aniseed myrtle, rosella & lemongrass	6	10
<b>Digest</b> A blend of peppermint, liquorice, fennel & calendula	6	10
Squished juice		
<b>Cold-pressed Juice</b>		
VALENCIA Orange		9.5
ISAAC NEWTON Apple		9.5
HAKUNA MATATA Watermelon, strawberry & apple		9.5
BAZINGA Carrot, pear, lime, ginger & pineapple		9.5
TROPIC LIKE ITS HOT Passion fruit, pineapple, mango, apple & orange		9.5
Farm soft drinks		
<b>Waves &amp; Caves</b>		
Sparkling Water		5
Lemon, Lime & Bitters / Ginger Beer / Cola		6
<b>Somersault</b> Raspberry vanilla organic soda		6
<b>rok</b> Passionfruit rap kombucha		6
<b>Mayde Tea</b> Seasonal home-brewed iced tea		6

Sample menu subject to seasonal changes. Prices valid until June 2025



## VENUE AREAS & FEES

VENUE FEES ARE IN ADDITION TO MENU COST

**Inside Cafe** (20 people) - \$350

**Inside Cafe + Enclosed Veranda** (40 people) - \$600

**Half Deck Outdoors** (40 people) - \$600

**Full Deck Outdoors** (60 people) - \$1,200

**Whole Cafe Venue** (60+ people) - \$2,500





### **DECORATIONS**

You are welcome to bring decorations and fresh flowers for your table(s). Please let us know what decorations you have in mind so we can assist with access times. In order to protect the beautiful natural surrounds of the cafe, we ask that you do not bring balloons, confetti or candles (with the exception of birthday cake candles).

### **MUSIC & SOUND EQUIPMENT**

Peninsula Farm Cafe is subject to noise restrictions, being in peaceful natural surrounds and being located close to residential areas. Microphones or amplifiers are not permitted, but you are welcome to play acoustic music.

### **MENU / DIETARY REQUIREMENTS/ FINAL NUMBERS**

We request that all menu choices and final numbers are provided 14 days before the function date. Any no shows on the day will be charged for. Should numbers increase, we will endeavour to accommodate you, however full payment of additional costs must be made on the day of the function.

The price of all set menus is subject to change. The menu provided is subject to seasonal changes and product availability.

If you or your guests have special dietary requirements, please inform us at least 14 days in advance. Wherever possible, Peninsula Farm Cafe will endeavour to meet your requests however we cannot guarantee that we can cater for all dietary requirements.

### **BOOKING & PAYMENTS**

Venue Hire is payable on booking. The remaining amount is payable at least one week (7 days) before the function date. Payment for all other drinks and food consumed by guests, plus corkage and cakeage, is required on the day of the function.

If the final payment is not met on the day of the function, Peninsula Farm Cafe reserves the right to deduct the balance from the credit card information supplied.

A 1.32% surcharge applies to EFTPOS and credit card payments, and a 2.75% charge for AMEX.

### **CANCELLATIONS**

All cancellations must be made in writing 30 days before the function for a full refund of the venue hire cost. If not, the venue hire will be forfeited.

### **DRINKS**

Peninsula Farm Cafe is a BYO venue. There is a corkage fee of \$5 per person which includes glassware, service and ice bucket.

### **BRING YOUR OWN CAKE**

You are more than welcome to bring a celebration cake to your event. There is a cakeage fee of \$3 per person and chef will plate for your guests. We also have a range freshly baked cakes on offer at the cafe.

### **WEATHER RISK**

The outside areas may be subject to weather, whether it be rain or cold/hot conditions. While Peninsula Farm Cafe will make every effort to move customers to an inside area in the case of adverse weather conditions, this is subject to availability. We provide sunscreen for all guests to use.



**RESPONSIBLE SERVICE OF ALCOHOL**

Peninsula Farm Cafe is a BYO venue. Clients are to be responsible and assist with ensuring the orderly behavior of their guests during an event. Responsible service of alcohol and related laws will be enforced during the function.

**SECURITY**

It is a customer's responsibility to secure their personal belongings and equipment for the duration of the function. To ensure the security of larger events, a guest list may be requested to maintain the privacy of your function.

**GOODS & SERVICES TAX (GST)**

All prices are inclusive of goods and services tax.

**EVENT FINISH TIME**

Please note, our trading restrictions do not allow us to facilitate events past 5pm, so we ask that guests leave the venue at that time. Thank you for your understanding.

We look forward to hosting your special function!

