
THE
MIAALL

FUNCTION & EVENT PACKAGES
2023-2024





INTRODUCTION

Welcome to The Maali

We understand every client is different. The Maali stands as your ultimate destination for hosting truly exceptional and unique events. From gala events to corporate dinners, conferences or social gatherings, we work closely with each client to create memorable and unique experiences.

We also embrace sustainability-focused initiatives and our catering team leans into these philosophies by minimising wastage and using ethical, locally sourced produce whenever possible.

Elevate your events at The Maali, where every detail is designed to perfection.

Make an appointment with our team to see how we can help you create some memories together, the possibilities might surprise you.

Breakfast

Start your day at the zoo with a delicious breakfast. If you are looking for something unique, we offer a networking breakfast in our rooms or outside amongst our animals in their natural habitat.

Minimum numbers 30 guests, and our packages include coffee and tea and juice part of the 1.5 hour package.



Build Your Own Grazing

Select 5 items

COLD

Grilled pineapple, lime, coconut yoghurt pots (V) (LG)

Greek yoghurt, cacao, quinoa, orange marmalade (vg) (lg)

Bircher muesli, Gaby's rolled oats, yoghurt, coconut, raisins, sunflower seeds, pepitas (V)

Croissant, butter & berry jam (V)

Zoo-inspired baked muffins, daily selection may include - Banana Emperor Tamarin, Orangutan choc, Red Panda velvet, Coconut and lemon Lemur (V)

Toasted banana bread, whipped maple butter (V)

House-made baked mini friands, raspberry compote (V) (LG)

HOT

Puff pastry breakfast pie, maple bacon, free range eggs, cheddar

Vegetable frittata, roasted sweet potato, red onion, thyme, cherry tomatoes (V) (LG)

Breakfast burrito corn wrap, Mexican re-fried beans, avocado, baby spinach, tomato salsa (V) (LG)

Toasted smashed avocado, NSS sourdough, collapsed vine tomatoes, roasted chickpeas & pepitas (V)

V - VEGETARIAN

VG - VEGAN

LG - LOW GLUTEN

Plated Breakfast

Pre-set on the table, seasonal fresh fruit platter and Zoo-inspired baked muffins.

SELECT ONE

'Good morning chia bowl', Kakadu plum, coconut, chia, pineapple wafer, chocolate crumbs, labneh (VG) (LG)

Eggs Benedict, poached eggs, bacon slab, English muffin, hollandaise, smoked paprika

Portobello mushrooms on toasted rye, smoked mozzarella, kale, hazelnuts, fig Saba (V, LG option available)

House hot smoked Atlantic salmon, poached egg, potato tortilla, tomato romesco, Pedro sherry vinegar, chives (LG)

Buttermilk pancakes, vanilla mascarpone, lemon myrtle, cacao, cherry honey (V)

Morning & Afternoon Tea Options

SWEET

Raw slice, coconut, cherry and date (VG) (KG)

Apricot, almond, nigella seed, **bliss balls** (V) (LG)

Baked Valrhona chocolate and bunya bunya nut **brownie** (V)

Homemade sweet muffin selection, varieties may include: orange and chocolate, lemon and coconut, red velvet (V)

Scones served with fruit condiments and double cream (V)

Gourmet biscuits varieties may include: cranberry & chocolate / raspberry hearts / ANZACs with honey, oats & shredded coconut / passionfruit yo-yo's (V)

Baby donuts, vanilla & cinnamon, snow sugar (V)

Seasonal fruit platter (VG) (LG)

SAVOURY

Braised brisket mini gourmet pie, olive oil mash, cheddar melt

Green mango, tofu, edamame **rice paper rolls** (V) (LG)

Pumpkin & sage scones, tomato relish (V)

Pork sausage rolls, braised fennel, apple & sage

Beetroot & fetta arancini, salsa verde (V)

Smoked salmon bruschetta, tarragon, confit cherry tomato

Mini toasty, NSS bread, shaved beef, grain mustard, cheddar cheese

Balsamic mushroom bite, fetta, green olive tapenade (V) (LG)

Classic Working Lunch

GOURMET RANGE

Assorted NSS sourdough, panini, wraps or baguettes (2pp)

Low gluten bread available on request

Please select two from the below range:

Smashed egg, mayonnaise, lettuce, cucumber (V)

Rare roasted beef, horseradish cream, cheddar, roma tomato

Chargrilled pumpkin, barrel aged feta, basil, rocket (V)

Smoked salmon, dill, crème fraiche, cucumber, rocket

Roast beef, cream cheese, caramelised onions, iceberg lettuce

Chicken breast, tomato, provolone cheese, garlic mayo, salsa verde, spinach

Buffalo mozzarella, tomato, avocado, garlic mayo, basil pesto, spinach (V)

Parma ham, bresaola, provolone cheese, tomato relish, olive tapenade, spinach

SALADS

Please select one. Chefs' selection gourmet salad (V), varieties may include:

Romaine lettuce, ranch dressing, pecorino, green onions (V)

Crisp seasonal garden salad, finger lime dressing (VG) (LG)

Pickled vegetables, pearl couscous, apple balsamic dressing, za'atar (V)

Panzanella salad, bell pepper, tomato, cucumber, panini croutons, sumac dressing (VG)

Additional Upgrades

HOT

Ricotta gnocchi, burnt butter & sage, cavolo nero, broad beans, pepitas (V)

Corn fed free range chicken breast, shaved beets, grilled leeks, radish, balsamic (LG)

COLD

Gingin grass-fed roast beef striploin, baby potato, seeded mustard, charred onions, crème fraiche (LG)

Grilled Shark Bay calamari fillets, green mango slaw, green mojo sauce (LG)

Post Meeting Canapés & Drinks

Enjoy our Chef's selection of three canapes and our standard beverage package to finish off the day.



V - VEGETARIAN

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Canapés

Create your own canapé menu with our delicious and beautifully presented menu items. Impress your guests with pre-dinner canapés and drinks outside in one of our many spaces.

Minimum number 20 guests and select from either our cold or hot options, plus sweet and substantial options.

- 2 hrs – 6 canapés, 1 substantial
- 3 hrs – 8 canapés, 2 substantial
- 4 hrs – 9 canapés, 3 substantial



Canapés

COLD

- Almond cheese**, casava cracker, flax seed, sprout (VG)
- Albany akoya oysters**, lemon aspen mignonette (LG)
- Mushroom tarte fine**, whipped chevre curd, cavolo nero, chervil (V)
- House smoked salmon tartlet**, green tomato, muddled capers, dill
- Wheat bread crostini**, chicken serrano, sea asparagus, romesco sauce
- Compressed cucumber**, shaved bresaola, quark, pea tendrils (LG)
- Lime sugar cured Rottneest swordfish ceviche**, finger lime, coriander (LG)
- Cherry tomato**, bocconcini, fresh basil skewers (V)(LG)
- Ballot's Saucer scallops**, wasabi, pickled ginger (LG)

HOT

- Crushed garden peas crostata**, ricotta, mint (V)
- Zucchini flower**, almond labneh, oregano, (V)
- Blistered tomato tartlet**, white anchovy, thyme (LG)
- Wagyu quail breast drunken**, grand Marnier glaze, mountain pepper berry (LG)
- Pork jowl bacon**, brussels sprout wrapped, maple (LG)
- Gingin grass-fed beef**, pressed herb bread, glaze kumquat, almond soil
- Braised brisket mini gourmet pie**, olive oil mash, cheddar melt

SUBSTANTIALS

- Roasted cauliflower**, super grains, coriander, tahini labneh (LG)
- Slow-cooked beetroot**, goats curd, apple balsamic vinegar, sunflower seeds (VG) (LG)
- Prawn po'boy**, Exmouth prawns, baguette, lettuce, garlic mayo
- Pork and fennel sausage roll**, Davidson plum ketchup
- 'Little Creatures' Pale Ale battered whiting fillet**, hand cut chips, tartar sauce
- Swordfish skewer**, forbidden rice, kaffir lime (LG)
- Pulled brisket brioche slider**, chipotle and cabbage slaw

SWEET

- Cannoli, vanilla custard**, raspberry sugar, cacao nibs (V)
- Mini Eton mess** – sugared cream, blood orange compote, meringue, dandelion (V) (LG)
- Churros**, cinnamon sugar, dark chocolate, dunking sauce (V)
- Raspberry profiteroles**, whipped cream, pistachio, champagne glaze (V)
- Cherry and almond crumb**, crème patisserie, white chocolate pearls (V)

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Plated

For a two-course menu, select one entrée or one dessert and two mains served alternating.

For a three-course menu, select one entree, one dessert and two mains served alternating.

Minimum numbers 20 guests and all served with Artisanal local NSS bakery bread, local Jingilli olive oil, pepe saya butter and freshly brewed tea and coffee.

Choose from:

Two courses

Three courses

Chef's selection canapés on arrival



Plated

ENTRÉE

Caramelised onion and burrata tart, roasted pepitas, pumpkin oil, chard leaves (V)

Exmouth tiger prawn, tomato butter sauce, chorizo floss, chilli threads (LG)

Rottneest Island scallops, speck, cauliflower cream, sherry vinegar, chervil (LG)

Smoked duck breast, green apple remoulade, bunya bunya nut granola (LG)

Grass-fed Flat iron steak, sea asparagus, lemon aspen, potato crisps, bone marrow emulsion (LG)

Free range chicken breast, king oyster mushroom, sautéed kale, burnt butter hollandaise, tarragon (LG)

MAINS

Ricotta gnocchi, Kent pumpkin, saffron cream, stracciatella, pine nuts, basil (v)
Cone Bay Barramundi, kipfler potato, braised fennel, broccolini, citrus butter sauce, nasturtium (LG)

Free range corn fed chicken breast, cauliflower grain, caramelised witlof, rosella flower, salsa verde, bone jus (LG)

Berkshire pork belly, pot roast apple, parsnip cream, walnut soil, sage, calvados jus (lg)

Confit Wagin duck leg, braised chou rouge, bacon lardon, roast young onion, golden raisins, orange glaze (LG)

Gingin grass-fed beef tenderloin, potato gratin, green beans, fondant leek, tarragon jus (LG)

Dorper lamb shank, verjuice glaze, pommes anna, baby carrot, brussels sprout, lavender (LG)

SIDES

Brussels sprouts, black garlic, parsley, shallots (VG) (LG)

Beef tallow potatoes, fennel salt (VG) (LG)

Roasted cauliflower, pomegranate, tahini yoghurt, nigella seeds (V) (LG)

Hand cut chips, tomato relish, crème fraiche (V) (LG)

Romaine lettuce, ranch dressing, pecorino, green onions (V)

Seasonal greens, Jingilli virgin olive oil, za'atar, sesame seeds (VG) (LG)

DESSERT

Baked custard tart, cassia bark, vanilla pashmak, freeze dried blue berries (V)

Baba au rhum, spiced rum molasses, whipped cream, coconut, pistachio soil, viola (V)

Brown sugar Eton mess, lavender, berries, double cream, meringue, (V) (LG)

Valrhona and hazelnut semi freddo, honeycomb, orange crisp, chocolate soil (V) (LG)

Flourless Callebaut chocolate cake, pickled cherries, cream (V) (LG)

Western Australian cheese from Cambray – Nannup, toasted breads and crisps, dried apricots, fruit pastes and morish nuts (low gluten crisps available upon request)

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Shared Platters

Antipasto Board - \$22 pp

Locally sourced salumi's, grilled seasonal vegetables, NSS breads, crackers

Cheese Board - \$22 pp

Western Australian cheese from Cambray – Nannup, NSS breads, and crisps, dried apricots, fruit pastes and morish nuts

Cheese & Antipasto Board - \$25 pp

Western Australian cheeses from Cambray – Nannup, locally sourced salumi's, grilled seasonal vegetables, NSS Bakery breads, fruit pastes and morish nuts

'Chu Bakery' - \$25pp

Local bakery in Highgate supply, petit fours, tartlets, slices, pastries

Western Australia ocean board - market price

Exmouth tiger prawns, house hot smoked salmon, Akoya oysters from Albany, Shark Bay whiting, citrus, NSS rye bread, condiments

Plant Forward Plated Menu

CANAPES

Almond cheese, casava cracker, flaxseed, sprout (LG)

Cauliflower & cumin pakora, tomato kasundi (LG)

ENTRÉE

Heirloom tomato, green olive soil, basil, pine nuts, lemon extra virgin olive oil (LG)

Beetroot tartare, cornichons, fried capers, eschalot dressing, parsley (LG)

MAIN

Slow cooked kabocha squash, toasted farro, labneh, chicory, edamame beans,

Davidson plum dust (LG)

Pan roast lion's mane mushroom, leek velouté, asparagus, walnut soil, puff wild rice (LG)

DESSERT

Roasted pineapple, palm sugar, puffed rice, vanilla bean coconut cream (LG)

Aquafaba meringue tart, muddled strawberry, candied mint (LG)

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BBQ Menu

Looking for something different, enjoy the beauty of our outdoor setting with a barbecue. This menu is a favourite for groups from 30 adults, be it a company day out or a family celebration.

Served outside with bio-degradable cutlery, crockery and napkins with the option to add additional items to your menu.

Select 2 main items and 4 side items.



BBQ Menu

MAINS

Beef sausage and bun, tomato relish, onion flakes

Chicken tenderloin skewer, lemon and rosemary marinade (LG)

Wagyu rump skewer, pepper berry BBQ glaze (LG)

Lamb merguez sausage, mini pita bread, harissa relish, cucumber yoghurt

Greek halloumi skewer, oregano, yoghurt, red pepper salsa (V)

HOT SIDES

Coal grilled corn on the cob, buffalo butter sauce (V) (LG)

Roasted sweet potato, black beans, caramelised red onion, cilantro verde (VG) (LG)

Heirloom baby carrots, toasted chickpea, Persian feta, flax seeds, raisins (V) (LG)

Glass new season potatoes, garlic butter, parsley, capers (V) (LG)

Kent pumpkin, Tuscan kale, quinoa granola, vincotto (V)

Courgette, garden pea, speck, pickled onion, tarragon, grain mustard dressing (V) (LG)

COLD SIDES

Green apple and cabbage vinegar slaw, pistachio crumbs (V) (LG)

Kipfler potato salad, caper & parsley crème fraiche dressing, redgum smoked salt (V) (LG)

Pickled vegetables, pearl cous cous, yoghurt dressing, za'atar (V)

Panzanella salad, bell pepper, tomato, cucumber, panini croutons, sumac dressing (V)

Heirloom beetroot, tomato, cracked farro, stair anise drizzle (V)

SWEET

Zoo inspired baked muffins, daily selection may include - Banana Emperor Tamarin, Orangutan choc, Red Panda velvet, Coconut and lemon Lemur

Raw slice, coconut, cherry and date (VG) (LG)

Baked valrhona chocolate and bunya bunya nut **brownie (V)**

Baby donuts, vanilla & cinnamon, snow sugar (V)

Churros, cinnamon sugar, dark chocolate dunking sauce (V)

Seasonal fruit platter (VG) (LG)

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Beverages

Select from either our beverage packages, our on-consumption beverage options. Minimum numbers 20 guests for beverage packages. Beverages on consumption require a minimum spend plus a labour fee.



Beverage Packages

STANDARD

Folklore Sparkling Brut NV
Heatherlie Semillon Sauvignon Blanc, SA
Wise Wine Sea Urchin Shiraz
Swan Draught
Great Northern Mid
James Squire 150 Lashes
Assorted soft beverages, water and juice

DELUXE

Castelli The Sun Organic Sparkling
Devils Lair Honeycomb Semillon Sauvignon Blanc, WA
Akoomi Grazing Shiraz, WA
Akoomi Grazing Rose, WA
Little Creatures Pale Ale
Great Northern Mid
Single Fin
James Squire 150 Lashes
Assorted soft beverages, water and juice

SOFT DRINKS

Assorted soft beverage, juice and water

PREMIUM

Willow Bridge Estate 'Blancs de Blancs', WA
La Gioiosa Prosecco
Cullen 'Mangan Vineyard' SBS, WA
Wildflower Pinot Grigio, WA
Cullen 'Dancing in the Moonlight' Rose, WA
Wise Wine Leaf Reserve Shiraz
Wildflower Cabernet Sauvignon, WA
Peroni Mid Strength
Little Creatures Pale Ale
Stone & Wood Pacific Ale
5 Seeds Crisp Cider
Assorted soft beverages, water and juice

Beverages On Consumption

SPARKLING

Folklore Sparkling Brut NV
Castelli The Sum Organic Sparkling
Willow Bridge Estate 'Blancs de Blancs' WA
La Gioiosa Prosecco

WHITE WINE

Heatherlie Semillon Sauvignon Blanc
Devils Lair Honeycomb Semillon Sauvignon Blanc
Cullen 'Mangan Vineyard' SBS
Wildflower Pinot Grigio WA
Saltram 1859 Chardonnay

ROSÉ

Akoomi Grazing Rose
Cullen 'Dancing in the Moonlight' Rose

RED WINE

Wise Wine Sea Urchin Shiraz
Akoomi Grazing Shiraz
Wise Wine Leaf Reserve Shiraz
Wildflower Cabernet Sauvignon

BEER & CIDER

Swan Draught
Great Northern Mid
Single Fin
James Squire 150 Lashes
Little Creatures Pale Ale
Stone & Wood Pacific Ale
Corona
Peroni
Sommersby Cider

CHAMPAGNE

Piper Heidsieck Brut

SPIRITS

Assorted basic spirits
Premium sprits

SOFT BEVERAGES

Assorted juices
Assorted soft drinks



Contact us

If you are considering hosting an event with us, feel free to get in touch to book a tour or request a quote.

Prices inclusive of GST and menus are seasonal and subject to change.

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