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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.

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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**, sourdough, collapsed vine tomatoes, roasted chickpeas & pepitas (V)

V - VEGETARIAN

VG - VEGAN

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## 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)



# Conference Package

In-built audio visual, coffee & tea, iced water, notepads and pens, fruit bowl, flipchart, whiteboard in every package.

Full-day conference, select 2 items for morning tea and 1 for afternoon tea from our sweet or savoury selection. For half-day conferences, select either two morning tea or two afternoon tea items. Our lunch includes our gourmet sandwich range and salad, with additional bowl food options available.





## 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**, bread, shaved beef, grain mustard, cheddar cheese

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

## Classic Working Lunch

### GOURMET RANGE

Assorted 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 Canapes & Drinks

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



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# Canapes

Create your own canape menu with our delicious and beautifully presented menu items. Impress your guests with pre-dinner canapes 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.





# Canapes

## 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)
- Waggin 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 bakery bread, local Jingilli olive oil, butter and freshly brewed tea and coffee.





# 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 (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

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

### Cheese Board

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

### Cheese & Antipasto Board

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

### 'Local Bakery'

Local bakery 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, 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.





# 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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