

TERMS AND CONDITIONS

BOOKING CONFIRMATION

Tentative bookings will be held for 7 days, once your booking is confirmed on a required receipt of a paid deposit. The price of this deposit will range from what price the room hire is for the space you have requested.

Confirmation of your event guest numbers need to be received no less than 14 days prior to the event. More than a 10% variation in guest numbers may forfeit the deposit.

Our minimum spend is a requirement for our function space, although if you are unable to reach the minimum spend for your space, then we hold onto the initial deposit although if you can reach this requirement the deposit will be removed from the total of your final bill.

MENU SELECTIONS

In order for us to provide you with high quality service and cuisine, all menu selections must be confirmed with the Maid of Auckland Hotel no less than 14 days prior to the event. All hot platters will be served by 9:00pm. Any cakes required to be cut and served after 9pm will incur an additional charge.

PAYMENT OF YOUR ACCOUNT

Payment of your function is due upon the conclusion of your event. Any additional charges after such time are required upon completion of your function or otherwise negotiated. No individual payments. Prices are subject to change, but will be secured by the payment of your deposit.

CANCELLATIONS

Cancellations of functions less than 30 days before the event may forfeit the deposit. Cancellations of functions less than 7 days prior to the function are non-refundable.

FUNCTION ROOMS

We reserve the right to relocate your event due to unforeseen circumstances. If your numbers increase or decrease significantly from those advised at time of reservation, we may substitute a more appropriate area for your event. We will discuss any changes with you prior to your event. Should we be unable to provide facilities reserved due to circumstances beyond our control, no further claim other than entitlement to a full refund including deposit may be made.

DECORATIONS

Decorations are allowed, but must be negotiated with the management of the Maid of Auckland Hotel prior to the event.

EVENT CONCLUSION

All events must be concluded and guests vacate by 11pm Monday, Tuesday & Sunday, and 1am Wednesday thru Saturday.

RESPONSIBLE SERVICE OF ALCOHOL

We reserve the right to refuse service to anyone that is deemed by staff as exhibiting intoxicated or inappropriate behavior. Alcohol that may have been given as a gift is not allowed to be consumed on the hotel premises. Any guests that are deemed intoxicated will be refused service. If staff considers any patron to be behaving in an inappropriate manner, they will be asked to leave the premises immediately. It is illegal to serve alcohol to any persons under the age of 18 years, all guests may be asked to provide proof of age at the commencement of the function and may be required to wear a wrist band indicating they are 18 years or older.

MINORS

Minors are welcome on the hotel premises when accompanied and supervised by a legal guardian. Minors are not to purchase or consume alcohol whilst on the premises and must vacate the licensed premises by 12 midnight.

FOOD & BEVERAGES

No food or beverages may be brought into the hotel premises for consumption during the event without prior notice. We welcome guests to bring their own wine although there is a \$15 corkage fee per bottle required. A cakeage fee is also required if a cake is brought onto the premises. Please see the food section for the cakeage options and prices.

We need to be aware of any dietaries for guests coming to your event prior. Please ensure you are aware of any allergies or sensitivities to certain food or drinks from your guest list and inform us about these requirements as soon as possible.

DAMAGE/LOSS OF GOODS

Please note that you are financially responsible for any damage sustained to the hotel or its fittings during your event. The hotel is not responsible for the loss or damage of any goods that a brought to or left at the hotel.

PARKING

Parking is available on site free of charge. Please note that all parking is subject to availability

ADVERTISING

Prior permission is required to use the hotel name and/or logo in print and/or audio visual display. All proposed artwork must be approved by hotel management prior to publication.

FUNCTION ROOM ACCESS

Please note that guaranteed access is 1 hour prior to your function. Early access may be arranged at an additional cost, if required discuss with our function manager.

CLEANING

General and ordinary cleaning is included in your room hire. Additional charge or the loss of deposit may be incurred where the event has created cleaning requirements considered to be beyond general and ordinary cleaning.

Hurleys
MAID
OF AUCKLAND

926 South Rd, Edwardstown SA 5039

t: 8293 1641

e: functions@maidofauckland.com.au



Hurleys
MAID
OF AUCKLAND

FUNCTIONS
2025



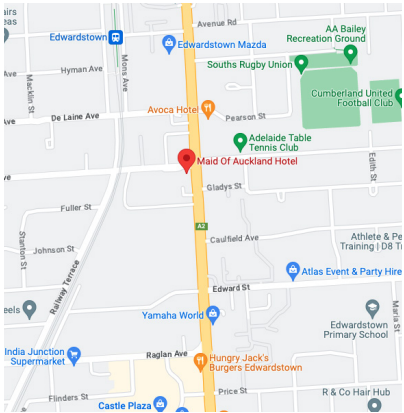
WELCOME

Welcome to The Maid of Auckland Hotel, a traditional family owned and operated Hotel. We pride ourselves on customer service excellence coupled with a professional experienced team. We, at the Maid, will aim to ensure that your function is memorable, successful, hassle free and delivered with a smile.

Here at the Maid, we can tailor your function package to suit your every need. With a number of function areas available to fit any style of function, our multi-purpose function room is available day or night, 7 days a week. With the capacity to cater for 15 to 200 people, our function rooms are ideal for a broad range of events including seminars, birthdays, cocktail parties, engagements, meetings, group dinners and anything in-between.

If you require any further assistance in helping to plan your next function or would like to make a booking, please don't hesitate to contact our

Functions Co-Ordinator
on 8293 1641
or via email functions@maidofauckland.com.au



Located on South Road, The Maid of Auckland Hotel, is centrally positioned just minutes from the Morphetville Racecourse, the beautiful suburb of Glenelg and the city center. First licensed in 1851, the Historically listed Hotel has a long and rich history of being a family owned & operated hotel, holding onto the traditional values of what a pub should be.

The Maid of Auckland Hotel is open from 9am till late Monday to Saturday, and 9am till Midnight Sunday's. The hotel is closed only two days a year, on Christmas Day and Good Friday.












FUNCTION AND LAYOUT CONFIGURATION

The Hill's Function room has a capacity for up to 70 people cocktail style or 60 people seated and can be extended to incorporate a section of the lounge bar to cater for up to 200 people cocktail style or 100 people seated.

HILLS LARGE + SMALL FUNCTION ROOM + LOUNGE BAR

CAPACITY		ROOM HIRE	\$350
	Cocktail	200	
	Sit Down	100	
		MINIMUM SPEND	
		Weekdays	\$2500
		Friday, Saturday	\$3000
		Sunday & Public Holidays	\$3500





-  80inch Full HD Screen – USB ready
-  Whiteboard
-  FOXTEL Sport Channels
-  WIFI Internet Access
-  Laptop plugins (HDMI)
-  Linen Table Clothes (+\$30 per event)
-  Wireless Microphone
-  In House Satellite Music
-  Lectern

HILLS LARGE + SMALL FUNCTION ROOMS










CAPACITY		ROOM HIRE	\$250
	Cocktail	120	
	Sit Down	100	
		MINIMUM SPEND	
		Weekdays	\$2000
		Friday, Saturday	\$2500
		Sunday & Public Holidays	\$3000




HILLS LARGE FUNCTION ROOM (PRIVATE)

CAPACITY		ROOM HIRE	\$200
	Cocktail	70	
	Sit Down	60	
MINIMUM SPEND		Weekdays	\$1500
		Friday, Saturday	\$2000
		Sunday & Public Holidays	\$2500



- 
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- 
FOXTEL Sport Channels
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Laptop plugins (HDMI)
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Wireless Microphone
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WIFI Internet Access
- 
Linen Table Clothes (+\$30 per event)
- 
In House Satellite Music

HILLS SMALL FUNCTION ROOM

CAPACITY		ROOM HIRE	\$150
	Cocktail	20	
	Sit Down	20	
		Conference table included, seats 12	
MINIMUM SPEND		Weekdays	\$1000
		Friday, Saturday	\$1500
		Sunday & Public Holidays	\$2000

RESTAURANT NOOK

CAPACITY		ROOM HIRE	\$100
	Cocktail	30	
	Sit Down	30	
MINIMUM SPEND		Weekdays	\$500
		Friday, Saturday	\$1000
		Sunday & Public Holidays	\$1500





MORNING & AFTERNOON TEA

\$8 per person
Tea, coffees and biscuits [GF option available]

\$14 per head
Selection of fresh juices, soft drinks, barista made coffee and tea, seasonal fruits, sweet muffins and mini assorted baguettes



COCKTAIL PLATTERS

- SERVED COLD**
- Dips Platter** [GF option available] \$50
Two homemade dips served with selection of carrot, cucumber, celery, capsicum and grilled pita bread
- Cocktail Sandwiches** [V option available] \$60
Mixed selection of sandwiches including; Chicken, basil, mayonnaise & lettuce. Ham, cheese, pickle & mustard. Pumpkin, sundried tomato, roast capsicum, olives, garlic aioli & baby spinach
- Meat & Cheese Platter** \$85
Selection of cured meats (kabana, salami, pepperoni and ham), mature cheese, cornichons, pickled onions, stuffed olives and Lavosh
- Sushi Platter** [V option available] \$90
Mixed sushi platter of vegetables, tuna and chicken rolls. Served with soya and wasabi dipping sauces

GF = GLUTEN FREE V = VEGETARIAN
DF = DAIRY FREE

COCKTAIL PLATTERS

- SERVED HOT**
- | | | | |
|--|------|--|-------|
| Salt & Pepper Chicken Bites (20) | \$70 | Spring Rolls, Dim Sims & Samosas (30) | \$45 |
| Salt & Pepper Tofu Bites (20) [V] | \$75 | Sweet Chilli & soy dipping sauce | |
| Arancini Balls (20) | \$60 | Panko Crumbed Prawns (20) | \$60 |
| Chargrilled zucchini, sundried tomato drizzled with basil pesto | | Cocktail sauce | |
| Buffalo Cauliflower (20) | \$60 | Crumbed mushroom (20) [V] | \$65 |
| [V] [DF option available] | | Cocktail sauce | |
| Crisp batter cauliflower tossed in buffalo sauce served with sour cream & chives | | Jalapeño Poppers (20) [V] | \$60 |
| | | Crumbed Jalapeno filled with cream cheese & risotto | |
| Local Pastries: | | PIZZA PARTY | |
| Sausage Rolls (12) | \$40 | 4 x 9 inch Pizzas | \$45 |
| Pies (12) | \$40 | [GF] | \$50 |
| Vegetarian Pasties (12) [V] | \$40 | 1x Hawaiian, 1x Supreme, 1x BBQ Chicken, 1x Vegetarian | |
| Meat Pasties (12) | \$40 | 4 x 12 inch Pizzas | \$90 |
| Beef Slider (10) | \$60 | [GF] | \$100 |
| House made beef pattie, cheese, tomato, lettuce, mayonnaise & BBQ sauce on a brioche bun | | 1x Hawaiian, 1x Supreme, 1x BBQ Chicken, 1x Vegetarian | |
| Chicken Slider (10) | \$60 | | |
| [GF option available] | \$65 | | |
| Grilled Chicken tenderloins, cheese, lettuce, creole aioli on a brioche bun | | | |

DESSERT PLATTERS

- Fruit Platter

Selection of seasonal fruits

\$70
- Trio of Cheese Platter

[GF] option available
Nuts, Dried Fruits & Lavosh

\$80
- Churros Platter

Cinnamon tossed Churro bites, served with chocolate dipping sauce, marshmallows, and strawberries

\$80
- Duo Of Tarts

Banana (15)

Pastry filled with caramel topped with whipped cream & banana

Chocolate (15)

Pastry Filled with chocolate ganache

\$60
- Cakeage - price per person

\$2.50

Cut and served on plates by Chefs with cream and coulis

\$1.50

Cut and served by guests (plates & cutlery included)

CAKEAGE CAPPED AT \$50



SET MENU OPTIONS

ENTREES

- Prawn

Chemoula marinated SA Prawns served on chiffonade iceberg lettuce finished with mango & chili aioli

[GF]
- Chicken

Crispy Spanish crusted chicken tenderloins served with bean salsa, sour cream & guacamole

[GF] option available
- Vegetarian

Vegetable Pakoras with minted yoghurt

[GF]

[V]
- Bouillabaisse

Seafood Bouillabaisse with barramundi, prawns & squid served with grilled baguette

[GF] option available
- Or choose something from à la carte entrees

MAINS

- Beef

200g Rump steak served with bacon, cheese and onion mash, broccolini & mushroom ragout

[GF]
- Chicken

Almond Crusted chicken breast served with potato bake, basil pesto sauce, broccolini

[GF] option available
- Fish

Baked Atlantic Salmon, wrapped in prosciutto served with sea salt kipfler potatoes & saffron velouté

[GF] option available
- Vegetarian

Vegetarian wellington, puff pastry filled with pumpkin, mushroom, sage, beetroot served with rocket & roast capsicum coulis

[V]

DESSERTS

- Chocolate

Housemade warm chocolate brownie with chocolate sauce & vanilla bean ice cream.
- Meringue

Chocolate dipped house made meringues served with orange curd & whipped cream

[GF]
- Banana Split

Crispy battered bananas with cinnamon sugar served with banana ice cream
- Cake

Baileys cheesecake with whipped cream and berry compote

GUEST CHOICE *

- 1 Entrée + 1 Main

\$35
- 2 Entrees + 2 Mains (or 2 Desserts)

\$49
- 1 Entrée + 1 Main + 1 Dessert

\$59
- 2 Entree + 2 Mains + 2 Desserts

\$69

• Each additional choice option + \$5

ALTERNATE DROP **

- 1 Entrée + 2 Mains

\$45
- 2 Mains + 1 Dessert

\$45
- 1 Entrée + 2 Mains + 1 Dessert

\$55

* Minimum 30 people for set menus
** Functions over 60 people require alternate drop

[GF] = GLUTEN FREE [V] = VEGETARIAN
[DF] = DAIRY FREE

DRINK PACKAGES

MOA HOUSE DRINK PACKAGE

Basic selection of tap beers, house wines, sparkling & soft drinks.

2 hours:	\$45 per person.
3 hours:	\$65 per person.
4 hours:	\$85 per person.

MOA PREMIUM DRINK PACKAGE

All tap beers, house wines, sparkling, base spirits & soft drinks.

2 hours:	\$65 per person.
3 hours:	\$85 per person.
4 hours:	\$105 per person.

SUBSIDISED DRINKS

You may choose upon our subsidised drinks option. Where you will decide how much your guests pay for drinks and the balance of that drink will be charged to a tab that you will pay at the conclusion of your event.

HOST BAR TAB

With a bar tab choice, you can pay for what you and your guests drink. You may choose your own drinks menu or selection for your occasion.

ON CONSUMPTION

You and your guests pay for your own drinks as you go.