



FUNCTIONS

THE MOSAIC HOTEL
37 Turner Dr, West Lakes SA 5021

WELCOME TO THE MOSAIC HOTEL

At The Mosaic, food is at the heart of every gathering, whether you're raising a glass with friends, hosting a team celebration, or marking a milestone. Our function and event menus are crafted to suit a variety of styles, from elegant sit-down dinners to relaxed grazing and cocktail parties.

With fresh, seasonal ingredients and flexible packages, we make it easy to create a memorable event that feels just right for your guests, and your budget. Pair that with our welcoming service, stylish spaces and the bonus of on-site entertainment upstairs with X-Golf and Hey Caddy, and you've got every reason to choose The Mosaic for your next celebration.

[Click here](#) to checkout our Instagram!
@mosaic.hotel

SPACES



THE ATRIUM

Light-filled and versatile, the Atrium is your go-to space for grazing stations, cocktail events, team presentations or award nights. Private, or semi-private, with flexible layout options, it's a blank canvas for both casual gatherings and more polished functions.

PERFECT FOR

Standing cocktail events, team bonding, end of life celebrations, speeches and awards.

CAPACITY

Up to 120 standing / 70 seated

80 seated (utilising the booths)

[CLICK HERE FOR VIRTUAL TOUR](#)



THE DINING ROOM

Warm, welcoming, and effortlessly stylish, the Mosaic Dining Room is ideal for long-table lunches, milestone celebrations, and corporate gatherings. With friendly table service and a focus on modern pub classics and curated set menus, this space captures the best of Mosaic's hospitality in a setting made for connection.

PERFECT FOR

Seated meals, team events, birthdays, intergenerational gatherings.

CAPACITY

Seated up to 90 guests

[CLICK HERE FOR VIRTUAL TOUR](#)

SPACES



FULL VENUE HIRE

Ever dreamed of having an entire pub to yourself? At the Mosaic, you can. Full venue hire means the whole pub is yours. Picture this; bar staff pouring cocktails, chefs plating up your favourites, music filling the space, and every room reserved just for you and your guests. It's bold, exclusive, and one of the coolest ways to celebrate in the West.

PERFECT FOR

Perfect for milestone birthdays, wedding receptions, corporate parties, school reunions or end-of-year celebrations.

CAPACITY

200 seated with areas to mingle and a dance floor.

[CLICK HERE FOR VIRTUAL TOUR](#)



MEETING ROOM

Need a spot to kick off your off-site day, host a workshop, or make a quick presentation before the fun starts? Our flexible meeting room at The Mosaic is a FREE add-on to a meal at The Mosaic and is equipped with AV/ TV screen.

PERFECT FOR

Morning meetings, hybrid team days, planning sessions.

CAPACITY

6-8 people.

[CLICK HERE FOR VIRTUAL TOUR](#)

SPACES COMING SOON



THE OVAL VIEW ROOM

due for completion in December 2025

With sweeping views over Football Park, the Oval View Room is our premier space for large-scale events, corporate training days, sit-down dinners, or elegant cocktail functions. Featuring full AV capabilities, flexible room configurations, and catering by the Mosaic Hotel. This space delivers professionalism with a stunning backdrop.

PERFECT FOR

Conferences, presentations, awards nights, gala dinners, milestone celebrations.

CAPACITY

Up to 100 seated / 150 cocktail

(Now taking expressions of interest for functions in 2026)



MENUS TO MINGLE



CANAPÉS AND PLATTERS

Bite sized. Big flavour. Perfect for mingling. A delicious mix of hot and cold bites designed for stand-up functions. Ideal for cocktail parties and networking events where guests can graze and roam.

GRAZING TABLE(S)

Feast your eyes and your appetite. Abundant and beautifully styled. A grazing table is perfect for informal gatherings or stylish sundowners with charcuterie, cheeses and seasonal accompaniments.



CANAPÉS (Over a 2hr duration)

4x Options \$25pp

6x Options \$32pp

8x Options \$45pp

COLD

Thai chicken wonton cups

Smoked salmon on rye

Roast beef and horseradish

Duck breast with quince glaze

Oysters with pickled ginger and sesame [GF]

HOT

Wild mushroom tarts with truffle oil [VE]

Slow braised pork belly with fragrant herbs [GF]

Chicken, camembert tarts with cranberry

Beef & caramelized onion, potato topped pies

Lamb & tomato rustic tarts with sticky balsamic

Potato spinach frittata with kalamata & pesto [V]



PLATTERS & SUBSTANTIALS



PACKAGES

LIGHT BITES

4 Platter items \$25pp

SOCIAL SELECTION

6 Platter item \$30pp

PARTY TIME

8 Platter items \$40pp

LINGER LONGER

10 Platter items \$45pp

THE DINNER UPGRADE

8 Platter items +1 Substantial \$45pp

THE CROWD PLEASER

Spring rolls, arancini, pizza, party pies, chicken satay
+ 50/50 substantials (squid & chips and beef sliders)
\$30pp (Min 30pax)

COLD PLATTERS

COLD ROLLS [GF]

\$90

BBQ chicken, vermicelli noodles, fragrant herbs, julienne vegetables, hoi sin sauce

SUSHI [GF, V]

\$80

Assorted vegetarian Californian rolls

BRUSCHETTA [V]

\$80

Tomato and feta on toasted ciabatta

WONTON TARTS

\$80

Teriyaki chicken, peanuts, coriander, crisp vegetables

CROSTINI

\$85

Hummus, rare roast beef, fried onion, rocket

FINGER SANDWICHES

\$85

Chefs' selection of finger sandwiches
[GF and V available]

PLATTERS & SUBSTANTIALS

HOT PLATTERS

| | |
|--|-------------|
| JALAPENO BITES [V] | \$85 |
| Fried cheesy jalapeno bites, tomato chutney | |
| SPINACH TRIANGLES [V] | \$85 |
| Spinach & feta golden pastry triangles, tomato relish | |
| ARANCINI [V] | \$85 |
| Assorted vegetarian arancini, garlic aioli | |
| MAC & CHEESE BITES | \$85 |
| Golden fried mac & cheese bites, hickory smoked BBQ sauce | |
| SPRING ROLLS [DF] | \$80 |
| Cocktail spring rolls, sweet chill sauce and ketchup manis | |
| SOUTHERN FRIED CAULI [GF, DF] | \$75 |
| Spiced and battered cauliflower pieces, smoky aioli dipping sauce | |
| CRISPY FRITTERS [GF, VE] | \$70 |
| Indian spiced vegetable fritters, yoghurt raita | |
| PASTRIES PLATTER | \$90 |
| Cocktail beef pies, pasties and sausage rolls, tomato sauce | |
| MEATBALLS [GF] | \$85 |
| House-made beef meatballs in Napoli sauce with parmesan cheese | |
| LAMB KOFTA [GF, DF] | \$90 |
| Mediterranean inspired lamb kofta with tzatziki | |
| CHICKEN SATAY [GF, DF] | \$90 |
| Marinated chicken skewers, peanut satay sauce | |
| PIZZA | \$90 |
| Chef selection of wood oven pizzas including meat and vegetarian options | |
| PRAWN CONES | \$90 |
| Marinated prawns in crisp spring roll pastry, sweet chilli dipping sauce | |
| SALT AND PEPPER SQUID [GF, DF] | \$90 |
| House made salt & pepper squid, garlic aioli dipping sauce | |

SUBSTANTIALS

| | |
|---|------------|
| FLATHEAD & CHIPS | \$8 |
| Deep fried, crumbed flathead, chips & lemon | |
| POPCORN CHICKEN | \$9 |
| Southern fried popcorn chicken pieces, chips | |
| BEEF SLIDERS | \$6 |
| House-made beef sliders, stacker pickles, cheese, and tomato sauce on a brioche bun | \$6 |
| CHICKEN SLIDERS | |
| Southern fried chicken, slaw and aioli on a brioche bun | \$8 |
| PULLED PORK SLIDERS | |
| BBQ pulled pork, slaw and aioli on a brioche bun | \$6 |
| SQUID & CHIPS [GF] | \$6 |
| Salt and pepper squid, chips | |
| WEDGES [V] | \$6 |
| Seasoned potato wedges, sour cream and sweet chilli sauce | |

DIETARY KEY

| | |
|------------------|-----------------|
| GF – Gluten Free | DF – Dairy Free |
| V – Vegetarian | VE – Vegan |

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GRAZING STATIONS



CHEESE [V] \$180

Chefs' selection of cheese, including brie, blue vein and cheddar, quince paste, dried fruits, artisan crackers and crisp breads

+18pp

ANTIPASTO [V] \$120

Marinated vegetables, fresh cheese, giardiniera, local mixed olives, toasted pita bread, hummus and artisan crisp breads

+12pp

CHARCUTERIE \$180

Double smoked ham, prosciutto, salami, grilled chorizo, beef pastrami, spicy sopressa, accompanying condiments, toasted ciabatta bread and crackers

+18pp

DIPS [V] \$100

Housemade hummus, kalamata tapenade, basil pesto, guacamole, tzatziki, vegetable crudities, toasted pita and grissini

+10pp

GRAZING \$160

Double smoked ham, salami, marinated vegetables, fresh cheese, local olives, toasted pita and crackers

+16pp

Each station comfortably serves 10 guests, with the option to accommodate additional guests as needed.

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PLEASE BE SEATED

THE MOSAIC HOTEL
37 Turner Dr, West Lakes SA 5021

REDUCED BISTRO MENU



Simple. Flexible. Fuss-free.

A tailored selection of Mosaic favourites for casual group bookings. Great for laid-back events and budget friendly dining.

MENU OPTIONS

| | |
|--|--------|
| Main only – x 4 choices | \$28pp |
| Shared entrée + Main (4) | \$35pp |
| Shared entrée + Main (4) + Cakeage | \$38pp |
| Shared entrée + Main (4) + Dessert (1) | \$48pp |
| Additional main options \$5 per option | |

ENTREE OPTIONS

Garlic Pizza
Dip Platter

MAIN OPTIONS

(Refer to current menu for choices)

Rump Steak, served medium with chips and salad
Chicken Schnitzel with chips and salad
Fish, battered, with chips, salad and tartare sauce
Salt and Pepper squid with chips, salad and aoli
Any bowl (with 1 choice of protein)
Any pizza
Any burger

DESSERT OPTIONS

Any standard dessert option,
excluding Mosaic Sundae

[VIEW CURRENT MENU](#)



SPRING SET MENU



Perfect for long-table lunches, corporate dinners or milestone celebrations. Choose the number of courses and how you'd like to start your meal.

Main Course includes a choice of 3 mains and one vegetarian option (4 choices total)

ONE COURSE

Main course only \$40pp
(choice of 3 + 1 vegetarian)

TWO COURSES

Dips platters, garlic pizza + main course \$50pp

Grazing Boards to share + main course \$55pp

THREE COURSES

Dips platters, garlic pizza, main course and a dessert \$70pp

Dips platters, garlic pizza, grazing boards, main course and a dessert \$75pp



SPRING SET MENU

ENTREE OPTIONS

GARLIC PIZZA [V]

Housemade wood oven pizza topped with confit garlic & mozzarella cheese

DIPS PLATTER [V]

Char-grilled pita bread with Chef's selection of vegetarian dips and crudities

GRAZING BOARDS

Double smoked leg ham, balsamic mushrooms, marinated bocconcini, semi dried tomatoes, mixed olives, Hungarian salami, grilled chorizo, house made dip and grilled ciabatta bread

MAINS

(Choose 3 plus 1 vegetarian)

SCOTCH FILLET STEAK [GF]

Scotch fillet steak, cooked medium rare, served with herbed potatoes, beans and red wine jus

BAKED CHICKEN BREAST

Oven baked chicken breast with parmesan polenta, peperonata and basil pesto

PORK FILLET [GF]

Marinated and char-grilled pork fillet, wrapped in prosciutto, served on seeded mustard mashed with port wine jus and seasonal greens

VEGETABLE FILO PARCEL [VE]

Roast seasonal vegetables wrapped in golden filo pastry with kalamata tapenade and herb oil

PRAWN SKEWERS [GF, DF]

Garlic prawn skewers on jasmine rice with creamy garlic white wine sauce and petite roquette salad

CHICKEN BREAST

Pan fried chicken breast on mushroom risotto with parmesan, seasonal greens and truffle oil

ROAST SIRLOIN [GF]

Whole roast beef sirloin, thick cut, served medium, with roast root vegetables seasonal greens, horseradish and red wine jus

BARRAMUNDI

Pan fried barramundi with a warm salad of roast red onion, pumpkin, capsicum and baby spinach, dressed with a red wine vinaigrette

DESSERT

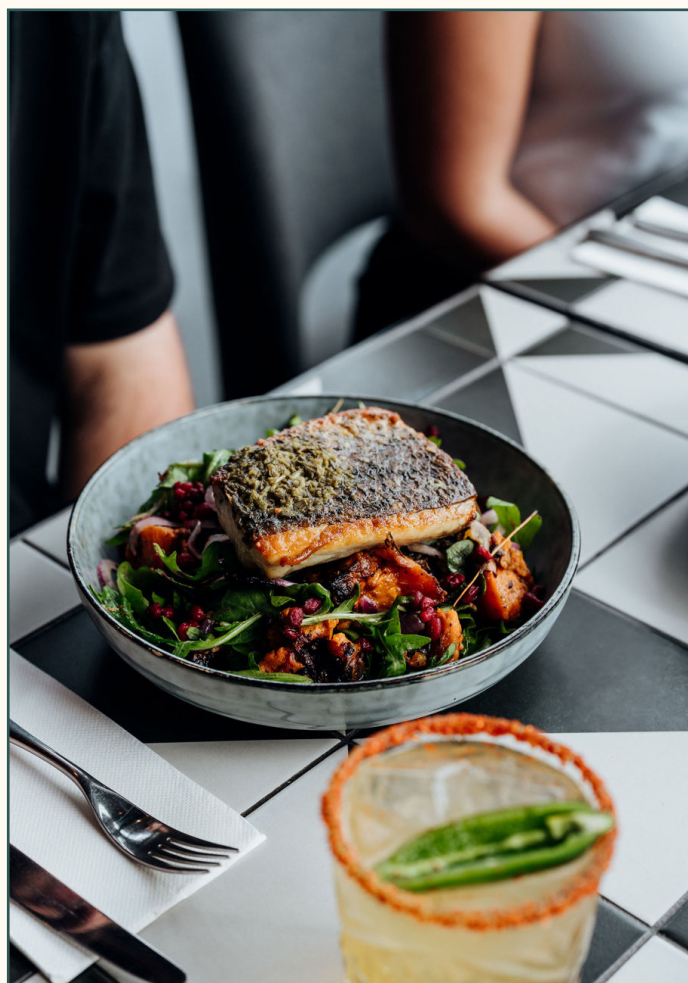
(Choose one)

CHOCOLATE TART

Sweet shortbread pastry shell filled with Callebaut chocolate ganache, hazelnut ice cream and praline

PAVLOVA [GF]

Sweet meringue topped with double cream, Chambord strawberries and raspberries



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FESTIVE SET MENU



Seated service with a seasonal twist. A multi-course menu designed for relaxed yet refined dining. Perfect for long-table lunches, corporate dinners or milestone celebrations.

Choose one style from each section.

TO START

| | |
|----------------------|--------|
| Shared entrée | \$12pp |
| Grazing Board entrée | \$15pp |
| Set entrée | \$15pp |
| Choice of 2 entrees | \$17pp |

MAIN COURSE

| | |
|----------------------|--------|
| Alternate drop mains | \$32pp |
| Choice of 2 mains | \$38pp |
| Choice of 3 mains | \$48pp |

DESSERT

| | |
|-------------------------|--------|
| Cheese & fruit platters | \$15pp |
| Shared dessert platters | \$14pp |
| Set dessert | \$14pp |
| Alternate drop dessert | \$15pp |



FESTIVE SET MENU

SHARED ENTREE

GARLIC PIZZA [V]

Housemade wood oven pizza topped with confit garlic & mozzarella cheese

DIPS [V]

Char-grilled pita bread with Chef's selection of vegetarian dips and crudities

GRAZING BOARD

Selection of cured meat, fresh cheese, marinated vegetables, dip, grissini, mixed olives & toasted ciabatta bread

ENTREES

PRAWN SALAD [GF, LF]

Poached prawns, a salad of shredded cos & julienne vegetables, mango salsa & cilantro oil

ESCABECHE CHICKEN [GF]

Warm chicken escabeche, a Mediterranean-inspired salad, Persian feta & toasted pistachios

VEGETABLE GYOZA [V]

Steamed vegetable gyoza, hoi sin sesame dipping sauce

CAPRESE SALAD [GF, V]

Heirloom tomatoes layered, bocconcini, drizzled with basil pesto & topped with rocket prosciutto salad

DESSERT

CHEESE PLATTER

Brie, cheddar, Danish blue vein, smoked cheddar, dried fruits, quince paste, water crackers, lavosh, muscatels

SEASONAL FRUIT PLATTER [GF, VE]

Chefs' selection of seasonal fruits & berries

PETITE DESSERT PLATTER

Mini pavlova, fruit mince pies, cheesecake pots, Christmas fudge

PLUM PUDDING

Rich steamed plum pudding with brandy custard, double cream & vanilla ice cream

LEMON CURD TART

Housemade lemon curd tart with raspberry coulis, white chocolate shards & mixed berries

PAVLOVA [GF]

Sweet pavlova topped with Chantilly cream, fresh strawberries, kiwi fruit & passionfruit coulis

MAINS

BRAISED LAMB [GF]

Slow cooked lamb shank with mashed potato, broccolini & rosemary shiraz jus

CHICKEN BREAST [GF]

Pan seared chicken breast with honey roast pumpkin, baby spinach, roast shallots & seeded mustard chicken reduction

BARRAMUNDI [GF, LF]

Oven baked barramundi fillet on braised fennel, pancetta, orange & snow peas with saffron aioli

BEEF MEDALLION [GF]

Chargrilled beef medallion, served medium with herbed mash, Dutch carrot, seasonal greens & béarnaise sauce

PUMPKIN PARCEL [V]

Honey roast pumpkin & blue cheese wrapped in puff pastry, cauliflower puree, drunken figs & seasonal greens

BAKED CHICKEN [GF]

Roast chicken breast on mushroom risotto with basil pesto & parmesan crisps

BEEF SIRLOIN [GF]

Marinated beef sirloin, sliced & served on smashed garlic butter chats with seasonal greens & bourguignon sauce

SALMON

Filo wrapped Atlantic salmon with a duo of herbed potatoes, petite rocket salad & lemon pepper aioli

CANNELLONI [GF]

Roast pumpkin, ricotta & leek cannelloni, baked in a white wine cream sauce, served with romesco sauce & fried basil

DIETARY KEY

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HIGH TEA MENU

Celebrate in style with our signature High Tea offering; sweet and savoury bites with bubbles or tea/coffee. Ideal for baby showers, birthdays or special daytime events.

PETITE TREAT

3 Sweet, 3 savoury \$35pp

CLASSIC

4 Sweet, 4 savoury \$45pp

Indulge

5 Sweet, 5 savoury \$50pp

EXTRAS

Seasonal fruit platter \$5.5pp

Fruit juice selection \$12 per jug

French press coffee & potted tea \$8pp

Barista made espresso coffee P.O.A

Welcome Mimosa \$15pp

SWEET

LEMONADE SCONES

Housemade lemonade scones with double cream & jam

MELTING MOMENTS

Buttery melting moment biscuits sandwiched together with lemon butter icing

CHEESECAKE POTS [GF]

Cold set lemon cheesecake with mixed berry compote

LEMON TARTS

Petite lemon curd tarts with fresh strawberries

CHOCOLATE BROWNIES

Double chocolate brownies with dulce de leche

ORANGE & ALMOND CAKE [GF]

Flourless orange and almond cake

CUPCAKES

Vanilla cupcakes with buttercream frosting

PEANUT CHOC CHIP COOKIES

Housemade peanut choc chip cookies

SAVOURY

FINGER SANDWICHES

Assorted finger sandwiches of chicken, cucumber and ham

MUSHROOM TARTS [V]

Wild mushroom duxelle with parmesan in a puff pastry shell

SPINACH & FETA FILO [V]

Golden filo triangles filled with spinach and feta

QUICHE LORRAINE

Buttery shortbread pastry filled ham, cheese and savory egg custard

PUMPKIN SCONES [V]

Light pumpkin scones with onion jam and crumbled cheddar

ARANCINI [V]

Assorted vegetarian arancini with black garlic aioli and truffle salt

BEEF PIE

Petite beef pie topped with pea puree and tomato relish

DIETARY KEY

GF – Gluten Free

GFO – Gluten Free Option

V – Vegetarian

VE – Vegan

Some dishes can be made nut free and lactose free on request.



DRINKS



DRINKS

Every function is different, so each drinks package is tailored to suit the host's requirements.

From house wines and tap beers to premium selections, spirits and cocktails, we'll create the right fit for your event. We can even craft a signature cocktail for your event or in celebration of the birthday guest! Mocktails are also easily created.

Our most popular choices are:

BAR TAB

Set the budget and let your guests order freely, with the option to extend on the day.

SUBSIDISED DRINKS

Cover part of the cost so your guests can enjoy great value while still choosing their own drinks.



LET'S TALK BUSINESS

THE MOSAIC HOTEL
37 Turner Dr, West Lakes SA 5021

CORPORATE CATERING

MORNING & AFTERNOON TEA

\$6 per item

Orange & Almond cake [GF]
Banana bread
Housemade scones with jam & double cream
Assorted sweet muffins
Sliced fruit platter [GF, VE]
Assorted house-baked cookies
Fruit and nut slice [GF]
Danish pastries
Yoghurt pots with berry compote [GF]

Spinach & feta triangles [V]
Cocktail pies with tomato relish
Cheese platter
Caramelized corn & chorizo quiche
Basil pesto, parmesan & semi dried tomato twists [V]
Ham & cheese croissants (or cheese & tomato)

LUNCH OPTIONS

Housemade \$16pp | Gourmet \$19pp

HOUSEMADE

Baguettes, wraps or sandwiches
Ham & salad
chicken, lettuce, mayo
salami, tomato, cheese, rocket
cheese & salad

GOURMET

Roast beef, relish, cheese, salad
Tandoori chicken, salad, relish
Ham, relish, cheese, salad
Fetta, pesto, rocket, roast veg

or upgrade to bakery bread \$3pp+

Artisan fresh bakery selection of rolls:
Lepinja, Sourdough, Turkish, Ciabatta

SINGLE SUBSTANTIAL OPTIONS

\$8pp when added to a lunch option

Crumbed flathead & chips
Hokkien noodle vegetable stir fry [V]
Salt & pepper squid with chips [GF]
Chicken satay with rice [GF]
Pasta bolognese with parmesan

SALAD PLATTERS

\$6pp when added to a lunch option

CAESAR SALAD

cos lettuce, garlic croutons, parmesan cheese, bacon, boiled eggs, Beerenberg Caesar dressing (anchovies on the side)

GREEK SALAD [GF, V]

mixed lettuce, kalamata olives, cherry tomatoes, cucumber, feta, red onion, house balsamic vinaigrette

MARINATED VEGETABLE SALAD [GF, V]

baby spinach, semi dried tomatoes, roasted red peppers, grilled zucchini, marinated eggplant, toasted pinenuts, sticky balsamic reduction

LET US HELP

CHEFS' SELECTION PACKAGE \$30PP

morning tea
baguettes & wraps
afternoon tea

MOSAIC HOTEL LUNCH BREAK \$40PP

chefs' selection morning tea
reduced bistro menu at the Mosaic
chefs' selection afternoon tea
(pre-order is required on the day by morning tea break)

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CORPORATE CATERING

CAVERY LUNCH

\$25PP

A selection of x2 roast meats, roasted vegetables, peas, gravy & dinner rolls

Meats: beef, pork, lamb or chicken

PASTA LUNCH

\$25PP

Spinach & ricotta ravioli in rich Napoli sauce [V]

Creamy penne carbonara w/ parmesan

Spaghetti bolognese

House made garlic herb bread

HOT DISH LUNCH

\$12pp when added to a lunch option

Beef stroganoff with steamed jasmine rice

Hokkien noodle stir fry – vegetarian or chicken

Butter chicken curry with steamed basmati rice

Three cheese tortellini in a basil pesto cream sauce

Hungarian Goulash, roasted chat potatoes [GF]

HOUSE MADE PIZZA BREAK

\$18PP (post-event networking with beer selection)

Chefs' selection of hand stretched, housemade pizzas & garlic herb bread

NETWORKING GRAZING STATIONS

\$18pp

ANTIPASTO [V]

mixed olives, marinated bocconcini, semi-dried tomatoes, char-grilled zucchini, giardiniera vegetables, Persian feta, house balsamic mushrooms, grissini, lavosh crackers, hummus, roasted red peppers.

CHARCUTERIE

smoked ham, Hungarian salami, beef pastrami, prosciutto, grilled chorizo, farmhouse pate, house made porchetta, assorted relishes, pickles and mustards, artisan crispbreads and crackers

CHEESE & FRUIT [V]

double brie, smoked cheddar, crumbly blue vein, matured cheddar, fresh seasonal fruits, dried fruits, quince paste, water crackers, lavosh, smoked almonds, salted cashews & maple walnuts

FEELING CREATIVE?

Tailor your own platter selection to accompany your catering from our functions platter.

[TAKE ME THERE](#)

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CORPORATE TEAM BUILDING

TEAM BUILDING

Add a playful twist to your event with a round of mini golf at Hey Caddy. The perfect icebreaker for guests of all ages. Or, for a low fuss, high fun option, host your entire function at X-Golf and enjoy state-of-the-art simulators, great food, and drinks all in one place. Whether it's team building, a celebration, or just something different, we make it easy to mix business with a whole lot of fun.

Add 18 holes of mini-golf to any Mosaic booking for just \$15 pp.

X-GOLF



HEY CADDY



TERMS & CONDITIONS

MINIMUM SPEND REQUIREMENTS

| DAY & TIME | FULL ATRIUM | HALF ATRIUM | OVAL VIEW ROOM |
|--|-------------|-------------|----------------|
| Monday — Thursday (Off-Peak) | \$2,000 | – | \$5,000 |
| Friday & Saturday Lunch (until 4:30pm) | \$3,000 | \$1,500 | \$6,000 |
| Friday & Saturday Night | \$6,000 | \$3,500 | \$10,000 |
| Sunday Lunch (until 4:00pm) | \$3,500 | \$1,500 | \$6,000 |
| Sunday Dinner | \$1,500 | \$500 | \$5,000 |

NOTE

If the minimum spend is not met for the Atrium, a \$400 room hire will apply

The meeting room that sits up to 8 is available FREE with any lunch and dinner booking at the Mosaic.

Additional meeting and breakout spaces are available throughout the Precinct.
Speak to our team for details.

AREA CAPACITIES

Full Atrium – Cocktail Style

Up to 120 guests (with scattered seating)

Full Atrium – Sit-Down

Up to 70 guests (most common set up, can be customized for all occasions.)

Half Atrium – Cocktail Style

Up to 50 guests (limited seating)

Half Atrium – Sit-Down

Up to 35 guests (not including booths — booths can seat an additional 4—5 guests each)

VENUE POLICIES

Cleaning Fee:

Events involving glitter or cake smashes will incur an extra cleaning charge.

RSA:

We practice responsible service of alcohol. Guests showing signs of intoxication may be refused service or asked to leave.

Damage

Any damage to Mosaic property will be charged to the client.

Security:

Additional security may be required at Mosaic's discretion (in consultation with you).
All associated costs will be charged to the client.

Under 18s:

Under 18's need to be off venue by 12am.

Set up:

Mosaic team will set up your event. Anything extra such as additional table decorations or large decorations, this will incur a staffing fee.

Pack down:

Mosaic staff do not put away any items that have been dropped off from other vendors

TERMS & CONDITIONS

MENU & PRICING DISCLAIMER

All information contained in this booklet is correct to the best of our knowledge at the time of publication. Please note that seasonal adjustments to menus, products and pricing may occur. Final menus, inclusions and pricing will be confirmed in writing prior to your booking being accepted.

BOOKING & PAYMENT TIMELINE

To Confirm Booking:

A 10% deposit is required. Tentative holds are valid for 48 hours only.
Payment can be made via phone or Now Book It.

2 Weeks Before Event:

Confirm guest numbers
Finalise menu selection
Confirm beverage package or Bar tab option
Provide floor plan and event run sheet

1 Week Before Event:

All food must be paid in full
Final numbers are locked in (no refunds for no-shows)
Final dietaries due
Only beverage balance remains (payable on the day, minus deposit)
Any items such as cake, backdrops or balloons need to be organized with delivery times.

72 Hours Before Event:

Final floor plan confirmed
No refunds issued for guests unable to attend after this point

ADDITIONAL FUNCTION POLICIES

Cake Service:

Bring your own cake and we'll store, cut, and serve it for \$2 per person.

BYO Wine:

Up to 6 bottles allowed. \$20 corkage per bottle.

Leftover Food:

For food safety reasons, no food (except cake) may be taken off-site.

Deliveries & Access:

Must be arranged in advance with our Function Coordinator. Storage is limited.

Large Installations:

Photo walls, soft play, etc. must be delivered and set up just prior to your event and removed promptly afterward. Mosaic staff are not responsible for setup or takedown.

BAR CLOSURE POLICY

After last drinks are called, guests have 15 minutes to place final orders.

The bar will close 45 minutes later.

All outstanding tabs must be settled at this time.

OPTIONAL ADD-ONS

Linen Tablecloths:

\$6 per cloth (note: large tables may require multiple cloths)

Linen Napkins:

\$1 each



CONTACT

Keen to book? Fill out the [enquiry form online](#) and we'll be in touch!

Or email hello@mosaichotel.com.au

Ph: 8244 3244

DRINKS



DRINKS

Every function is different, so each drinks package is tailored to suit the host's requirements. From house wines and tap beers to premium selections, we'll create the right fit for your event.

Our most popular choices are:

Bar Tab — Set the budget and let your guests order freely, with the option to extend on the day.

Subsidised Drinks — Cover part of the cost so your guests can enjoy great value while still choosing their own drinks.

DRINKS

HOUSE PACKAGE



Enjoy our selection of quality house wines, tap beers, and soft drinks for great value.

PREMIUM PACKAGE



Upgrade to a hand-picked range of premium wines, craft beers, and cider for something a little special.

BAR TAB



Set your own budget and let your guests order from the bar, with the option to extend the tab on the day.

SUBSIDISED DRINKS



Treat your guests by covering part of the cost, with them paying the difference at the bar.

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SPACES COMING SOON



THE BEER GARDEN

due for completion in February 2026

Sunshine, fresh air and frothy vibes, the new Mosaic Beer Garden is set to become the go-to space for summer sessions, birthday drinks, and casual group bookings in the West. With curated music, big-screen TVs, a buzzing atmosphere and private section options, this outdoor space will be worth the wait.

PERFECT FOR

summer functions, casual catch-ups,
social club drinks & celebrations

CAPACITY

up to 40 in reserved areas

(Now taking expressions of interest for Autumn 2027)

