



**LET'S TALK BUSINESS**

**THE MOSAIC HOTEL**  
37 Turner Dr, West Lakes SA 5021

# SPACES

## THE OVAL VIEW ROOM



### THE OVAL VIEW ROOM

With sweeping views over Football Park, the Oval View Room is our premier space for 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

100 seated / 160 cocktail / 100 lecture style

#### ROOM HIRE

From \$500 (see page 17 for details)



# CORPORATE CATERING

## MORNING TEA

\$15PP

1 fresh made danish pastry or cookie  
1 piece of fruit per person

## DAY DELEGATE PACKAGE

\$30PP

1 fresh made danish pastry or cookie  
1 piece of fruit  
1.5 x gourmet wrap or baguette (standard fillings)

## DELUXE DAY PACKAGE

\$50PP

1 Danish or cookie  
1.5 x gourmet wrap or baguette (premium fillings)  
1 x piece of fruit

## SELF SERVE SALAD BAR;

Dill-infused potato salad  
Pasta salad  
Mixed greens salad

Add an Afternoon Tea cake or pastry platter- \$3pp

**Standard Fillings:** Ham, salami, chicken, turkey, silverside, each with tomato, lettuce and cucumber.

**Premium Fillings:** Egg salad + lettuce, Chicken, avo + mayo, Turkey + cranberry, Roast beef + horseradish, Tuna + mayo, Tandoori chicken + raita

Vegetarian, Vegan + Gluten Free available on request

## COFFEE + TEA STATION

\$5PP

Bean to Cup, replenished all day. Assorted T-Bar teas. Dairy and non-dairy alternatives

## NETWORKING GRAZING STATIONS

\$18pp

### ANTIPASTO [V]

mixed olives, marinated bocconcini, semi-dried tomatoes, char-grilled zucchini, giardiniera vegetables, Persian feta, 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 & spiced walnuts

### FEELING CREATIVE?

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

[TAKE ME THERE](#)



# MENUS TO MINGLE



## 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.

## PLATTERS TO SHARE

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.

Platters include approx 25–30 items.



## 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**

Fresh tomato salsa served on crispy grilled ciabatta & finished with a sticky balsamic glaze

**WONTON TARTS** **\$80**

Teriyaki chicken, peanuts, coriander, crisp vegetables

**BEEF CROSTINI** **\$85**

Horseraddish, rare roast beef, fried onion, rocket

**SALMON ON RYE** **\$90**

Smoked Salmon on Rye with cream cheese

**FINGER SANDWICHES** **\$85**

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



## DIETARY KEY

GF – Gluten Free  
V – Vegetarian

# MENUS TO MINGLE...



## HOT PLATTERS

- SPINACH TRIANGLES [V] \$85**  
Spinach & feta golden pastry triangles, tomato relish
- ARANCINI [V] \$85**  
Assorted vegetarian arancini, garlic aioli
- SPRING ROLLS [DF] \$85**  
Cocktail spring rolls, sweet chill sauce and ketchup manis
- MOZZARELLA STICKS \$85**  
Golden fried Mozzarella sticks with ranch dipping sauce
- PASTRIES PLATTER \$80**  
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
- SALT AND PEPPER SQUID [GF, DF] \$90**  
House made salt & pepper squid, garlic aioli dipping sauce
- PORK BELLY BITES [GF] \$95**  
Slow braised pork belly with fragrant herbs
- CHICKEN TARTS \$100**  
Chicken, camembert tarts with cranberry
- LAMB TARTS \$100**  
Lamb & tomato rustic tarts with sticky balsamic

# 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.

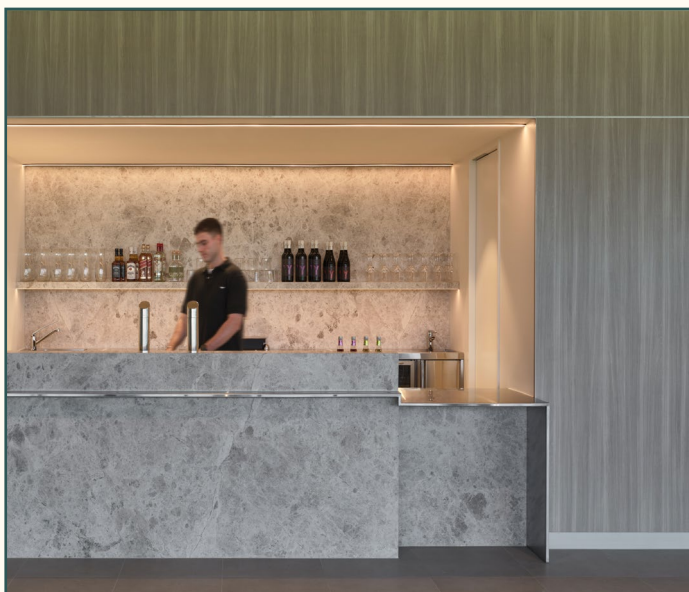
---

### DIETARY KEY

GF – Gluten Free  
V – Vegetarian

DF – Dairy Free  
VE – Vegan

# DRINKS



## MOSAIC HOTEL BEVERAGES

Every function is different, so each 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.

### NETWORKING DRINKS IN THE OVAL VIEW ROOM

Soft Drink– Glass \$5 | Jugs \$18 (6–7 glasses)

Tap Beer– 2 options from \$7.50 per pint

House wine — Sparkling, Sauv Blanc, Pinot gris, Shiraz and Cab Sauv. \$8 per glass (150ml pour)

Spirits – \$11 with a mix

# 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 or Oval View Room booking for just \$15 pp.

---

### X-GOLF



### HEY CADDY





# CONTACT

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

Or email [hello@mosaichotel.com.au](mailto:hello@mosaichotel.com.au)

Ph: 8244 3244