



MOSAIC  
HOTEL



# 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.

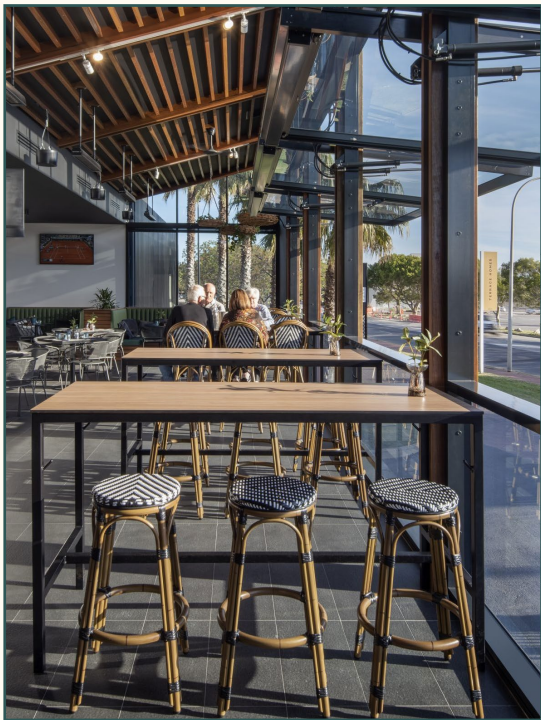
The NEW premium Oval View Room offers a unique setting overlooking the iconic Footy Park oval, making it ideal for conferences, workshops, presentations and networking events with a point of difference.

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 welcoming service, stylish spaces and the added bonus of on-site entertainment with X-Golf and Hey Caddy upstairs, and your event can become something truly unique, whether that's a relaxed post-conference golf challenge, team-building activity or playful addition to a celebration.

At The Mosaic and wider the Footy Park Precinct, everything you need for a memorable event is all in one place.

[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

## 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)



# 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

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

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### DIETARY KEY

GF – Gluten Free  
V – Vegetarian

DF – Dairy Free  
VE – Vegan



# 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	\$30pp
Shared entrée + Main (4)	\$37pp
Shared entrée + Main (4) + Cakeage	\$40pp
Shared entrée + Main (4) + Dessert (1)	\$50pp
Additional main options \$5 per option	

## ENTREE OPTIONS

Garlic Bread  
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  
Mosaic Spaghetti (with 1 choice of protein)  
Any bowl (with 1 choice of protein)  
Any pizza  
Any burger

## DESSERT OPTIONS

Any standard dessert option, excluding Mosaic Sundae

[VIEW CURRENT MENU](#)



# WINTER 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

Bruschetta, garlic bread + 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 bread, grazing boards, main course and a dessert \$75pp



# WINTER SET MENU

## ENTREE OPTIONS

### GARLIC BREAD [V]

Wood oven toasted garlic bread loaf

### TOMATO BRUSCHETTA [V]

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

### 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)

### SLOW BRAISED LAMB SHANKS

Braised in a rich tomato and red wine sauce, served on mash potato and baby broccolini

### ROAST CHICKEN BREAST

Chicken breast wrapped in bacon, with creamy polenta, panfried beans finished with a saffron cream sauce

### MURRAY VALLEY PORK CUTLET

Marinated pork cutlet, with roasted baby carrots, herbed chat potato, roasted pumpkin and red onion, topped with a tomato relish butter and red wine jus

### BEEF & GUINNESS PIE

House made Beef & Guinness pie served on creamy mashed potato, peas and a side of rich brown gravy

### CHARRED LAMB CHOPS

Served with roasted beetroot, mint whipped fetta, crispy potatoes and rocket

### LEMON & HERB BUTTER BARRAMUNDI

Seared lemon and herb butter barramundi served on a bed of pearl cous cous and tender charred broccolini

### ROAST PUMPKIN & GOAT'S CHEESE SALAD V VE(O)

Paprika infused roast pumpkin, toasted walnuts, spiced chickpeas, mixed greens and pomegranate arils

### MOSAIC SPAGHETTI V VE(O)

Chilli, olive oil, garlic, fresh tomato, basil and red onion finished with fresh rocket

## DESSERT

(Choose one)

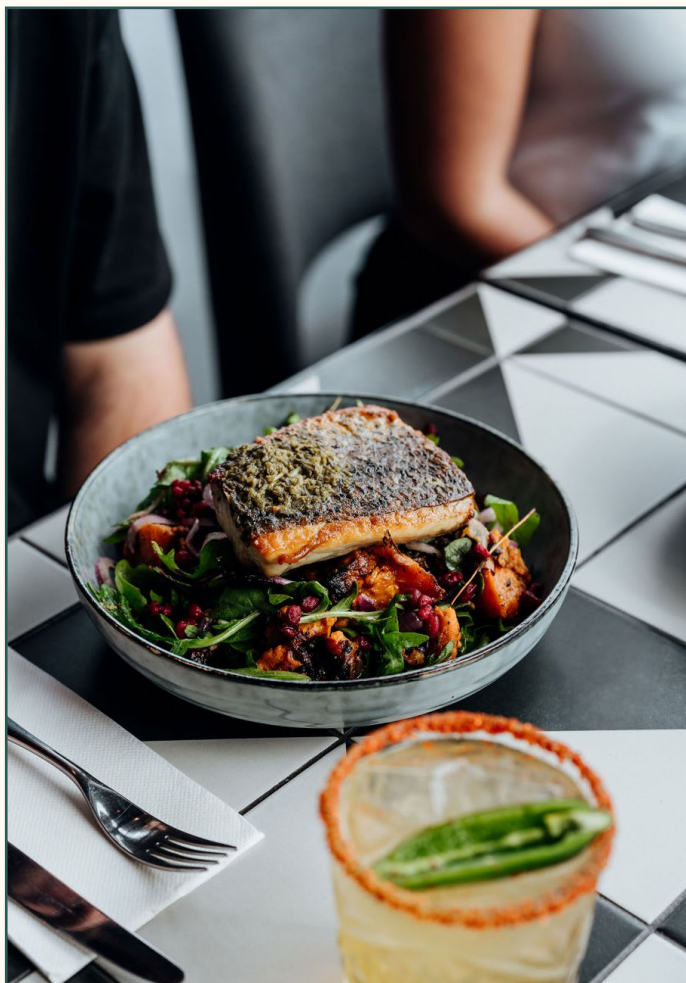
### CHOCOLATE TART

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

### APPLE PIE

Warm apple pie, served with pouring cream and vanilla ice cream

*Additional desserts and dietary friendly options available*



## DIETARY KEY

GF – Gluten Free

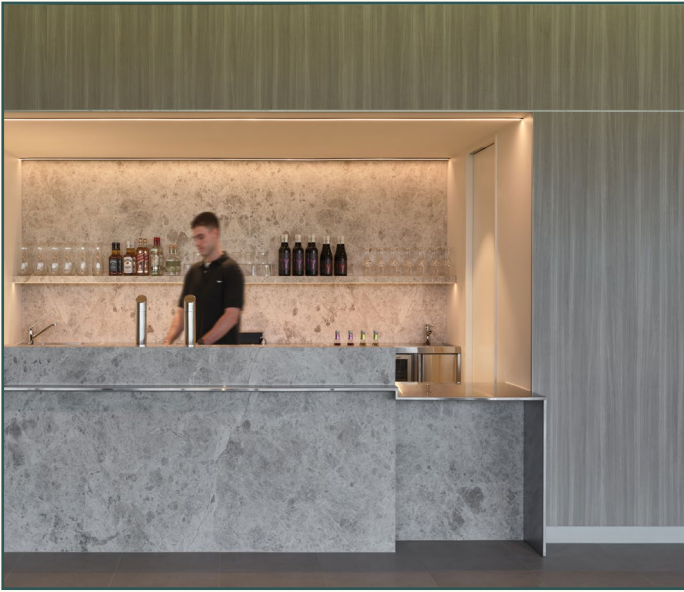
V – Vegetarian

DF – Dairy Free

VE – Vegan

VE (O) – Vegan Optional

# 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



**LET'S TALK BUSINESS**

**THE MOSAIC HOTEL**  
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# 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](#)



# 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.

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

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### 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

If the minimum spend is not met for the Oval View Room, a \$500 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.

## MOSAIC HOTEL 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 occur 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.

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## 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

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## 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.

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## 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.

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## OPTIONAL ADD-ONS

### Linen Tablecloths:

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

### Linen Napkins:

\$1 each

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# 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