



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 14 for details)



CORPORATE CATERING

COFFEE + TEA STATION

\$5PP

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

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 x piece of fruit

1.5 x gourmet wrap or baguette (premium fillings) and a self serve salad bar

SELF SERVE SALAD BAR MENU (CHOOSE 2)

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 and lettuce, Chicken, avocado and mayonnaise, Turkey and cranberry, Roast beef and horseradish, Tuna and mayonnaise, Tandoori chicken and raita

Vegetarian, Vegan + Gluten Free options available on request

WORKING LUNCH

\$40pp

Choose your cuisine for a self-serve hot lunch option

Italian – Chef's selection of house-made pastas, garlic bread + green salad

Indian – Chef's selection of house made curries with Basmati rice and papadums

Alternatively, break up the day with a pub lunch at the Mosaic Hotel, from \$30pp

NETWORKING GRAZING STATIONS

finish the day with some wow factor!

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

From \$12 per person (Minimum 30 people)

FEELING CREATIVE?

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

[TAKE ME THERE](#)



MENUS TO MINGLE



GRAZING TABLES

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

From \$12 per person. Minimum 30 guests.

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

SUSHI [GF, V] \$80

Assorted vegetarian Californian rolls

BRUSCHETTA [V] \$80

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

WONTON TARTS \$80

Teriyaki chicken, peanuts, coriander, crisp vegetables

BEEF CROSTINI \$85

Horseradish, rare roast beef, fried onion, rocket

SALMON ON RYE \$90

Smoked salmon on rye with cream cheese

FINGER SANDWICHES \$85

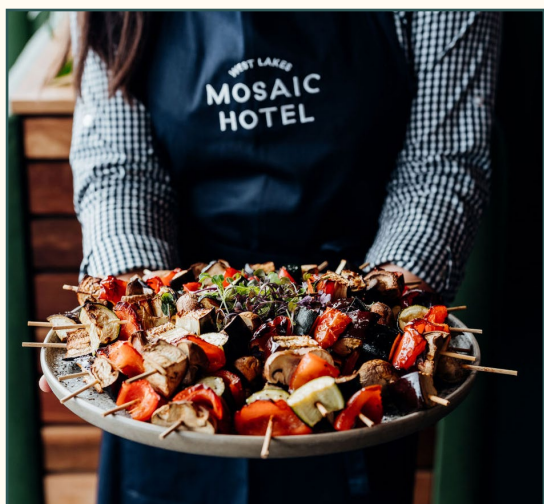
Chef's selection of finger sandwiches
[GF and V available]



DIETARY KEY

GF – Gluten Free
V – Vegetarian

MENUS TO MINGLE...



HOT PLATTERS

PRAWN CIGARS \$85

Light pastry filled with seasoned prawns.
Served with sweet chilli sauce

ARANCINI [V] \$85

Assorted vegetarian arancini, garlic aioli

SPRING ROLLS [DF] \$85

Cocktail spring rolls, sweet chill sauce and
kecap manis

MOZARELLA 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-fired pizzas including
meat and vegetarian options

SALT AND PEPPER SQUID [GF, DF] \$90

Housemade salt and pepper squid, garlic aioli
dipping sauce

PORK BELLY BITES [GF] \$95

Slow-braised pork belly with fragrant herbs

LAMB TARTS \$100

Rustic lamb & tomato tarts with sticky
balsamic

SOMETHING SWEET

From \$90

25 items per platter (Choose one or a mixed platter)

Lemon Tart | Eclairs | Chocolate Ganache Tart

Strawberry Tart | Banana Caramel Tart

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.

TEAM BUILDING AND GOLFING GOOD TIMES

AND A SLICE OF FUN TO THE DAY

Add a playful twist to your event with a round of mini-golf at Hey Caddy. It is the perfect icebreaker for guests of all ages.

Or, for a low fuss, highfun option, host your entire function at X-Golf.

Enjoy state-of-the-art golf 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 \$10 pp

X-GOLF



HEY CADDY



TERMS & CONDITIONS

MINIMUM SPEND REQUIREMENTS

DAY & TIME	FULL ATRIUM	HALF ATRIUM	OVAL VIEW ROOM	BEER GARDEN
Monday — Thursday (Off-Peak)	\$2,000	–	\$5,000	\$1,500
Friday & Saturday Lunch (until 4:30pm)	\$3,000	\$1,500	\$6,000	\$2,000
Friday & Saturday Night	\$6,000	\$3,500	\$8,000	\$3,000
Sunday Lunch (until 4:00pm)	\$3,500	\$1,500	\$6,000	\$1,500
Sunday Dinner	\$1,500	\$500	\$5,000	\$1,500

NOTE

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

If the minimum spend is not met for the Oval View Room, a \$500 room hire will apply midweek or \$1000 Fri-Sun

The meeting room that seats 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)

Half Beer Garden – Cocktail style

Up to 50 guests (limited seating)

VENUE POLICIES

Cleaning Fee:

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

RSA:

We practise 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 18s must leave the 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 pack away items supplied or delivered by external 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 organised 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 packdown.

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