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.

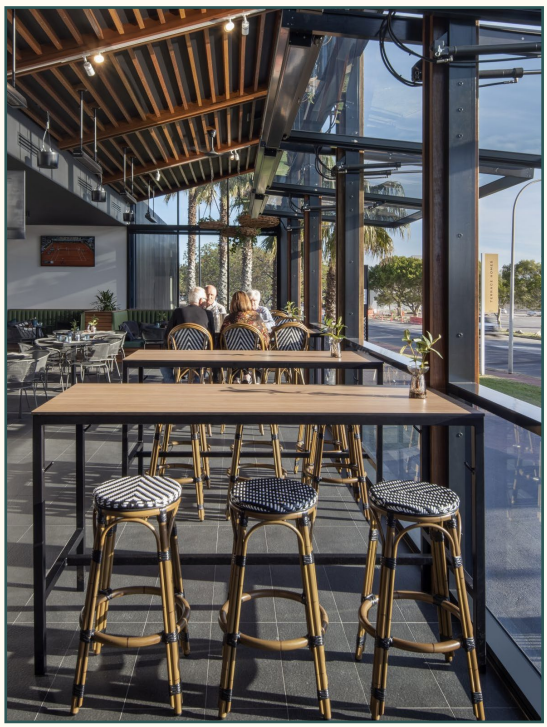
The NEW premium Oval View Room offers a unique setting overlooking the iconic Footy Park oval, making it ideal for conferences, workshops, presentations and networking events with a point of difference.

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 BEER GARDEN

Our all-weather Beer Garden is a relaxed, versatile space perfect for casual celebrations, after-work drinks and social gatherings. With covered seating, outdoor heating, big screens and easy access to the bar.

PERFECT FOR

Birthdays, team events and laid-back functions all year round.

CAPACITY

Up to 50 guests (mix of booths and high tables)

Note: Only half the Beer Garden is available for Private Hire.

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 and a 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

CLICK TO VIEW FULL DETAILS

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)

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 Mozarella 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

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 wallet-friendly dining.

Note – Groups of 25+ must be on a Reduced or Set Menu.

MENU OPTIONS

Main only – 4 choices	**$30pp**
Shared entrée + Choice of Main (4)	**$38pp**
Shared entrée + Choice of Main (4) + Cakeage	**$42pp**
Shared entrée + Choice of Main (4) + Dessert (1)	**$60pp**

Entrée OPTIONS

Garlic Bread [V]
Dip Platter

Optional Upgrade – Grazing Boards $12 per person

MAIN OPTIONS

Rump Steak, served medium with gravy, chips and salad

Chicken Schnitzel with chips and salad

Battered Fish with chips, salad and tartare sauce

Salt and Pepper squid with chips, salad and aioli

Mosaic Spaghetti (with 1 choice of protein)

Choice of 1 Bowl (with 1 choice of protein)
–Moroccan Pumpkin Salad or Mexican Bowl

Choice of 1 Pizza
–Margherita or Pepperoni

Choice of 1 Burger
–Grilled Chicken or Beef & Bacon

DESSERT OPTIONS (choose one)

New York-style baked cheesecake with berries + cream
Warm Apple Pie with cream + vanilla icecream
Sorbet Trio – Lemon, passionfruit and mango

VIEW CURRENT MENU FOR FULL DETAILS

SEASONAL 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)

Entrée and Dessert add an extra special touch to your meal.

**Menu available to groups of 25 or more only

ONE COURSE

Main course only **$45pp**

TWO COURSES

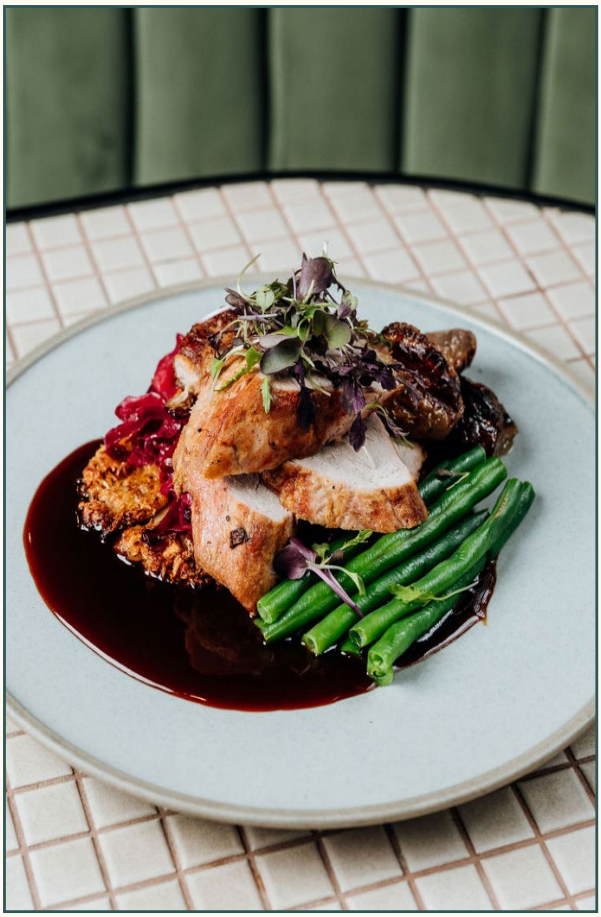
$60pp

Shared bruschetta, grazing board
+ main course

THREE COURSES

$78pp

Shared bruschetta, grazing board, main course, and a dessert



SEASONAL SET MENU

SHARED Entrée

BRUSCHETTA [V]
Fresh tomato salsa served on crispy grilled ciabatta & finished with a sticky balsamic glaze

GRAZING BOARD
Double smoked leg ham, balsamic mushrooms, marinated bocconcini, semi dried tomatoes, mixed olives, salami, grilled chorizo, housemade dip and grilled ciabatta bread

DESSERT
(Choose 1)

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

Additional desserts and dietary friendly options available

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

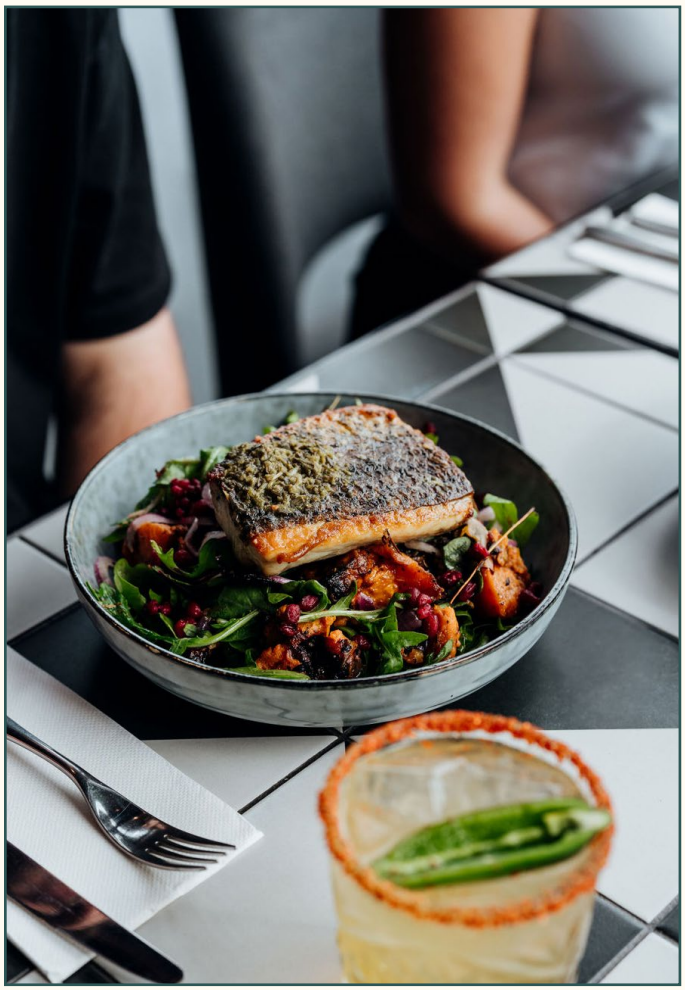
MURRAY VALLEY PORK CUTLET
Marinated pork cutlet, with roasted baby carrots, herbed chat potato, roasted pumpkin and red onion, topped with a tomato relish butter and red wine jus

BEEF & GUINNESS PIE
Housemade 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 infsed roast pumpkin, toasted walnuts, spiced chickpeas, mixed greens and pomegranate arils



DIETARY KEY

GF – Gluten Free
V – Vegeterian
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.

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