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.

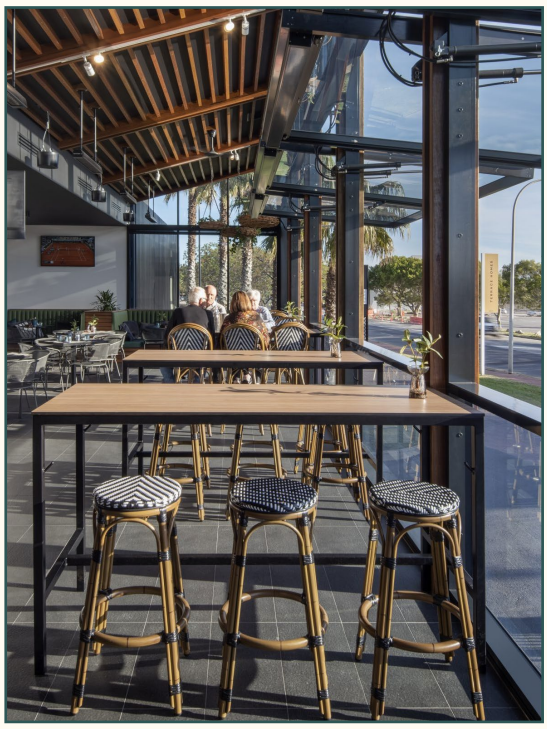
The NEW premium Oval View Room offers a unique setting overlooking the iconic Footy Park oval, making it ideal for conferences, workshops, presentations and networking events with a point of difference.

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 cocktail events, team presentations, engagements, 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, baby showers 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)

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 host your off-site day, facilitate 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.

From $12 per person

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 & 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 – Vegeterian

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 sweet soy sauce

MOZZARELLA 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 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



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)	**$55pp**

Entrée

Garlic Bread [V]
Dip Platter [V]

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

Sundried Tomato & Pesto Pasta (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)

Cookies and Cream Cheesecake with cream + strawberries
Lemon Meringue Pie with vanilla ice-cream + berries

SEASONAL SET MENU





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

Plated entree includes a choice of 3 individually plated dishes (inc. one vegetarian)
Main Course includes a choice of 3 mains and one vegetarian option (4 choices total)

ONE COURSE

Main course only **$45pp**
(choice of 3 + 1 vegetarian)

TWO COURSES

Shared bruschetta, grazing board + main course **$60pp**

Plated Entree + main course **$65pp**

THREE COURSES

Shared bruschetta, grazing board, main course, and a dessert **$78pp**

Plated entree, main course and a dessert **$85pp**



SEASONAL SET MENU

SHARED ENTREE

GARLIC BREAD [V]
Wood oven toasted garlic bread loaf

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

PLATED ENTREES

PRAWN COCKTAIL [I]
Served with lettuce, fresh chilled prawns garnished with lemon and cocktail sauce

GRILLED CHICKEN SKEWERS [GF]
Wrapped in fresh prosciutto with a sweet chilli mango glaze served on fried rice noodles and mint

HALLOUMI [V]
Pan fried halloumi served on croutons with fresh guacamole

MAINS
(Choose 3 plus 1 vegetarian)

CHICKEN BREAST
Stuffed chicken breast with camembert and sundried tomatoes. Served on mashed potato and sauteed spinach

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

GRILLED BARRAMUNDI FILLET
Crispy Skin Barramundi served with chargrilled rustic seasonal vegetables

T-BONE STEAK
Cooked medium, with smashed sweet potato, chargrilled asparagus and a tomato relish glaze

EGGPLANT & ZUCCHINI MOUSSAKA [VE]
Housemade, chargrilled eggplant and zucchini moussaka with a spiced tomato sauce

DESSERT
(Choose 1)

CHRISTMAS PUDDING
with brandy custard and vanilla ice-cream

PAVLOVA
with summer fruits, Chantilly cream and passionfruit coulis

BRANDY SNAP BASKET
with a seasonal fruit salad and fresh whipped cream

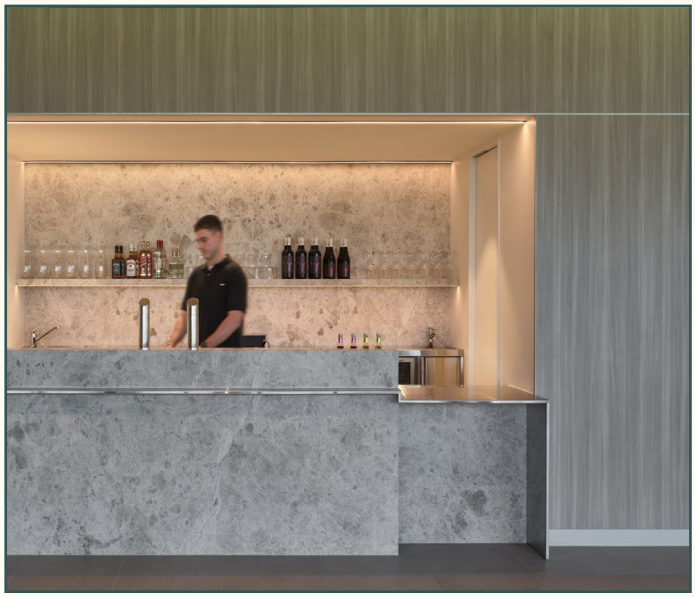
Additional desserts and dietary friendly options available



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! We craft mocktails with the same flair, for the non-drinkers.

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

Tap Beer, Yalumba 'Y Series' Wines, Soft Drinks.
2 Hours | $45 per person
3 Hours | 55 PP



LET'S TALK BUSINESS

THE MOSAIC HOTEL

37 Turner Dr, West Lakes SA 5021

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 (gourmet 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.

Gourmet 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 TABLES

from $12pp

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

ADD A SLICE OF FUN TO YOUR TEAM DAY

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 staff reward day, 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 (save $14)

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	$10,000	$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

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)

Half Beer Garden- Cocktail style

Up to 50 guests (limited seating)

VENUE POLICIES

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. Confetti, glitter, cake smashes are not acceptable or allowed.
$500 penalty applies if used.

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 additonal 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.

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

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