

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 (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





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

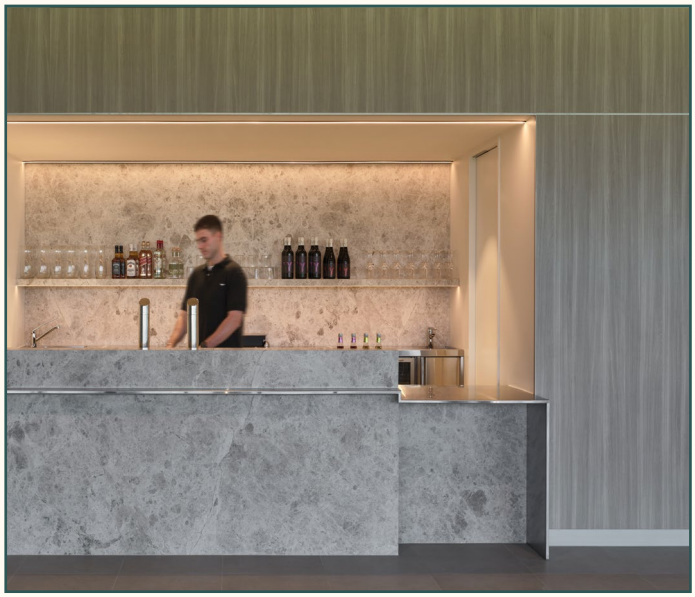
SALT AND PEPPER SQUID [GF, DF] — $90
House made salt & pepper squid, garlic aioli dipping sauce

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

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

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