

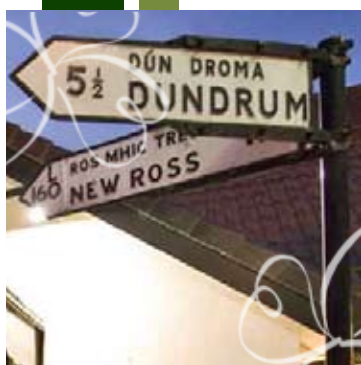


Weddings



Thank you for considering Mick O'Shea's Irish Pub for your wedding.

We believe the combination of our quality service and Irish hospitality create the perfect setting for any special occasion. A unique and beautiful backdrop for your wedding, Mick O'Shea's warmth, ambience and picturesque gardens will make the ideal environment for your celebration and provide beautiful, timeless photos of your big day. Guests can also enjoy the great bar atmosphere after official celebrations are finished and then stay the night in our tudor style motel accommodation.



Our menu selections offer a variety of dishes suited to your every need and our indoor function area can seat up to 80 people or over 100 for a cocktail party. Combine this with our outdoor pavilion and we can cater for almost anything. A room hire fee of \$300 applies. We can also create your own separate entrance, if required. Whether you are planning a large wedding and reception or a small ceremony in our extensive rose garden, we would love to make your special day one you will remember.



Following are details of our wedding function packages, including a range of set menus, cocktail menus and drinks lists. Weddings require a great deal of planning and we would encourage all couples to make an appointment with our functions coordinator to discuss all aspects of your day.

If you require any further information regarding functions or wish to make a booking, please feel free to contact any of the friendly staff at Mick O'Shea's on 8384 6944 or email mickosheas@boozebros.com.au. Alternatively, you can drop by and talk to us anytime in person.



Kind regards,

Mick O'Shea's Irish Pub



Mick O'Shea's Irish Pub



Would you believe a touch of country Ireland is only a 30 minute drive south of Adelaide CBD? Mick O'Shea's Irish Pub is nestled in the gently rolling hills of the Southern Vales, gateway to the world renowned wine district of McLaren Vale.

Originally opened in November 1985 as James Craig Inn, an old tudor inn, it was later transformed into Mick O'Shea's Irish Pub, bringing a little bit of Irish to the south. Since its refurbishment in May 2001, Mick O'Shea's has become an icon in the south, not only for its Irish themed exterior, but as a haven for the rapidly growing community south of Adelaide.

From the moment you walk into Mick O'Sheas you'll be immersed in the cosy atmosphere of a traditional Irish pub where you can enjoy great food, leading premium drink products, great music and live entertainment along with professional staff to help cater for your every need.

Mick O'Shea's Irish theme, lively atmosphere and picturesque surroundings make it the perfect venue for all occasions. Dine outdoors in our pavilion enjoying the surroundings complete with hedgerows, rose garden and railway cart, join us inside where we can cater for you in our a-la-carte restaurant or try your luck in the "Luck of the Irish" gaming lounge. We also offer accommodation so why not stay the night in one of our cosy motel rooms, three of which feature full spa facilities.

All this is just 30 minutes from the heart of Adelaide and 10 minutes from the McLaren Vale wine region.





Wedding Package



As part of the wedding package, the following items are included when you book your wedding...

- Use of the Garden/Pavilion for Ceremony and Photos
- Chair covers for Ceremonies (max 20)
- Ceremonial table for Signing of the Register
- Personalised Menus and Name Place Cards
- Table Linen and Napkins
- Candelabra for the Bride and Groom table
- Table decorations
- Cake and Gift Table with Linen
- Cake Knife
- Tea and Filtered Coffee with any menu choice
- P.A. equipment (includes microphone)



Other trimmings that you may wish to consider...

Cakeage - Cut and Bagged (bags to be supplied)	\$1.00 per person
Cheese Plate per table	\$3.00 per person
Personalised Wine Labels	\$2.00 per bottle
Chair Covers with Sash (with your choice of colours)	\$6.00 per chair





Menu Options



Our Menu selections offer a variety of dishes and prices. We aim to be as flexible as possible and are happy to meet any special dietary requirements for you and your guests.

SET MENU OPTIONS:

Option 1	1 Entree 2 Mains 1 Dessert	\$50 per person
Option 2	2 Entree 2 Mains 1 Dessert	\$55 per person
Option 3	2 Entree 3 Mains 2 Dessert	\$65 per person

Additional \$5.00 per person per extra course choice

Children's Menu available for \$15.00 per child (12 years and under), includes 2 course meal with bottomless soft drink.



COCKTAIL MENU OPTIONS:

Option 1	5 selections for 1 hour	\$30 per person
Option 2	8 selections for 1 hour	\$35 per person

Additional \$3 per person per extra choice





Entrée Selections



Soup

- Creamy potato and leek
- Pumpkin and cauliflower with brie
- Roasted zucchini and bacon
- Hearty pea and ham with damper dumplings
- Minestrone with garlic and parmesan croutons

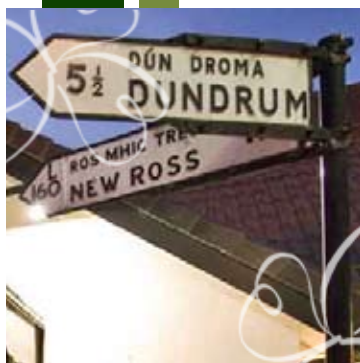
Mushroom and Asparagus Risotto Balls breaded and lightly fried served on a freshly roasted tomato and capsicum sauce with parmesan shards

Marinated Chicken Shazlick on Moroccan rice with a spicy roasted vegetable and tomato kasundi

Prawn and Seafood Salad tossed through a light coriander, mango and sesame dressing on crispy vermicelli noodles with rocket, snow peas and Spanish onion

Penne Pasta cooked al dente folded through a rich tomato, basil and garlic sauce with marinated lamb, baby spinach, onion and char grilled zucchini

Scallop, Prawn and Crab Meat Fritters with a dill and lime aioli dipping sauce





Mains Selections



Roast Sirloin of Beef centred with a mushroom and thyme duxelle, served on seasoned roast potatoes with a shiraz and rosemary glaze

Chicken Breast Fillet pocketed with macadamia nuts, camembert and baby spinach, oven baked and served on seasoned hash browns with bacon scrolls and veal jus

Pork Fillet marinated and char grilled, served on wild mushroom and potato ragout with a robust tomato and vegetable chutney

Barramundi Fillet topped with a lightly spiced parmesan crumb and creamy garlic prawns

Lamb Cutlets lightly breaded and served on a fresh herb risotto with a roasted tomato and capsicum sauce finished with a home style tzatziki yoghurt

Beef Fillet char-grilled and served on a mushroom and sweet potato rosti with chilli glazed sea scallops and dijonnaise sauce

Crispy Skin Atlantic Salmon on colcannon mash with steamed bok-choy and a white wine beurre blanc

Pork Mid Loin Steaks char-grilled and served on buttered new potatoes with saute mushrooms and veal jus





Dessert Options



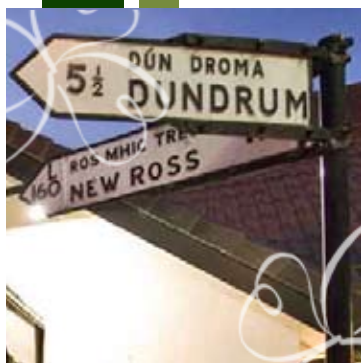
Sticky Date Pudding served warm with butterscotch sauce and macadamia nut ice cream

White Chocolate Ice Cream layered stack with fresh strawberries, banana and cream anglaise

Profiteroles filled with custard cream, dipped in hazelnut chocolate and served with banana fudge ice cream

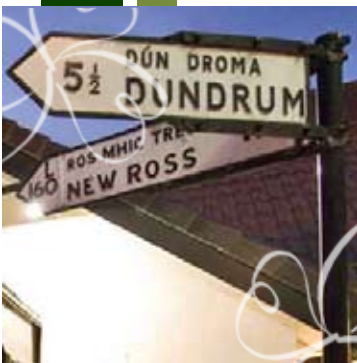
Individual Pavlova topped with wattle seed cream and fresh berries finished with a passionfruit and burnt orange sauce

Brandy Snap Basket filled with fresh fruit salad, lemon sorbet and berry coulis





Cocktail Selections



Hot Selections

Mini gourmet quiche

Scallop, prawn and potato fritters

Savoury filled, crumbed mushroom cups

Gourmet pies - lamb and rosemary; pepper steak; chicken florentine

Home made gourmet pork, chicken and fresh herb sausage rolls

Battered barramundi goujons with a lime and lemon pepper aioli

Spicy lamb and veal meatballs in a light herb crumb with a lemon myrtle cream fraiche dipping sauce

Assortment of mini bruschetta

Parmesan crumbed mushroom and sundried tomato risotto balls with a spicy tomato relish

Gourmet mini pizzas - garlic prawn; Moroccan chicken and avocado; marinated lamb; roasted vegetable and fetta

Marinated chicken kebabs fire roasted and served with a spicy tomato relish

Cold Selections

Selection of dips and paté with garlic infused toasted flat breads

Gourmet finger sandwiches - roast chicken and Caesar mayonnaise; smoked leg ham and Swiss cheese; vegetarian option; seasoned roast beef or pork; smoked salmon or prawn and seeded mustard

Assorted selection of canapés - seasoned roast chicken; smoked salmon; prawn and avocado; roast beef; turkey and cranberry

Selection of sushi rolls

Cheese plate - camembert, matured, blue vein with assorted nuts, dried and fresh fruit

Gourmet open Danish sandwiches - chicken and avocado; leg ham and asparagus; turkey, bacon and cranberry; smoked salmon and cottage cheese



Drink Packages

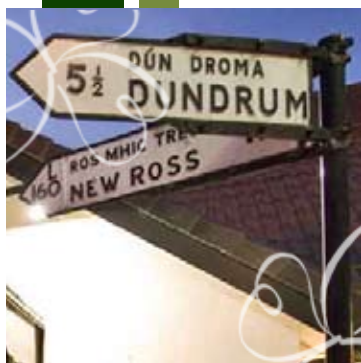


Standard Package

Includes: Australian beer on tap (half pints only), house red and white wine, Killawarra Brut Sparkling and postmix soft drink

2 Hour Package \$35 per person

4 Hour Package \$45 per person



Premium Package

Includes: Australian and Imported beer on tap (half pints only), Killawarra Brut Sparkling, Longview Shiraz Cabernet, d'Arenberg Grenache Shiraz Mourvedre, Wirra Wirra Scrubby Rise Unwooded Chardonnay, Gunn Estate Sauvignon Blanc and post mix soft drinks

2 Hour Package \$45 per person

4 Hour Package \$55 per person



Management and staff are aware of and adhere to all the rules and regulations applicable to responsible service of alcohol.





Accommodation



Mick O'Shea's tudor style motel accommodation features three double spa rooms, five queen size standard rooms and four upper level family rooms. Being a gateway to 46 of the states finest wineries, Mick O'Shea's is ideal for travellers heading further south to enjoy South Australia's Fleurieu Peninsula.

Rates

Spa Room - Includes four poster bed, double spa and continental breakfast

Sunday to Thursday

Normal rate - \$115 per night

2 nights or more - \$105 per night

Friday, Saturday & Public Holiday Weekends

Normal rate - \$150 per night

2 nights or more - \$140 per night

Standard & Family Room - Includes continental breakfast

Monday to Sunday

Normal rate - \$95 per night

2 nights or more - \$85 per night

Weekly rate - \$475

The above prices are based on 1 -2 persons

Additional Guests

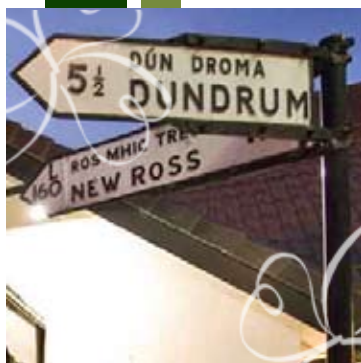
\$13 per adult per night (1 - 2 nights stay)

\$11 per child per night (under 15 years, 1 - 2 nights stay)

Children under 2 years - no charge

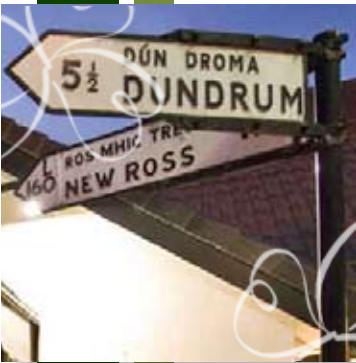
Weekly rate - \$70 per adult or child

Please note all rooms are cleaned and inspected daily.





Terms & Conditions



- 1. Confirmation:** Confirmation of a Function Booking must be made within 7 days of the original reservation. Payment of a deposit and a signed copy of the booking conditions must accompany this confirmation. Management reserves the right to cancel the booking and allocate the venue to another client if confirmation is not received.
- 2. Deposit:** A deposit of \$20 per person is required with a minimum \$1000 deposit in total.
- 3. Final Numbers:** Anticipated final numbers are requested 14 days prior to the function date. Final numbers are required 3 working days prior to your function. This number will represent the minimum of guests for which you will be charged.
- 4. Menu:** Details must be finalised at least 14 days prior to your function. This assists our chefs in assuring the quality and availability of the food. Menus are subject to change.
- 5. Price:** Prices are subject to change as a result of seasonality and fluctuation in costs.
- 6. Compliance:** It is understood that the organiser of any function or booking will conduct the function in an orderly manner in full compliance with Mick O'Shea's Irish Pub's regulation and all laws. Management reserves the right to exclude or eject any objectionable persons from the hotel without liability and we always adhere to responsible service of alcohol. Please note that minors on licensed premises are required to be under the direct supervision of a parent or guardian and are not permitted on the hotel premises after midnight.
- 7. Responsibility:** The organiser is financially responsible for any damage/breakages sustained to Mick O'Shea's by the organiser, organisers guests, invitees or other persons attending the function. Any damage or extra cleaning will be deducted from your deposit. In the case where the deposit has been refunded prior to the end of your function, an account will be forwarded to you within 7 days. Mick O'Shea's will not accept responsibility for the damage or loss of equipment left behind after a function.
- 8. Equipment Hire:** Organisers are financially responsible for any damage/breakages of equipment owned by Mick O'Shea's or sub-hired on behalf of the organisers.



Terms & Conditions



9. Displays & Signage: Only 'blu-tack' is to be used to hold any displays, decoration or signage in the function or dining area. Sticky-tape, double sided tape or pins will not be permitted. The hanging of decorations on any fixtures in the dining room or function areas will also not be permitted. For an agreed fee we can decorate your function area.

10. Payment: All accounts are to be settled prior to, or on the day of the function, unless management has approved another arrangement. One account only will be issued for food and drink on the day of the function. We have an ATM available within our hotel for your convenience and accept all major credit cards.

Personal cheques are not accepted unless approved by management prior to your function.

11. Cancellation: Any booking cancelled within 14 days prior to the function date will result in loss of deposit.

12. Cleaning: General cleaning is included in the cost of all functions. If cleaning requirements following your function are judged to be excessive, additional cleaning charges will be incurred.

13. BYO: BYO wine is available for bottles purchased off premise and will incur a corkage fee of \$16.00 per bottle.

14. This function package is a guide only. All prices and menus are subject to change. Please arrange a meeting with our functions coordinator to confirm prices and menus and to discuss any extra arrangements that you may have in mind. Our goal is to make your day perfect.

Function Date:

Booking Confirmation Receipt No:

I, have read the above terms and conditions and agree to abide by the content illustrated.

Client Signature:

Mick O'Shea's Irish Pub:

Date:



Function Bookings



Function Details

Date of Function:	Type of Function:
Time of Event:	Hosts Name:
Contact Name:	Contact Ph:
Contact Address:	
Tentative Number:	Final Number:
Deposit Amount:	Deposit Paid:
Payment Details:	Booking Taken By:

Food Menu:	Drinks Package:
Special Requirements:	
Food/Drinks Total = \$	

Other Requirements

Cake:	Linen:
Music:	Security Bond Refund:
Accommodation: yes (please see accomodation booking sheet) / no	

Special Requirements

Do you give permission for the hotel to alert social media of your event? yes no
(This may result in a social photographer turning up to your event to take photos of your guests, which may be published)

- Credit card details can also be taken over the phone and this form returned either by post, fax or hand delivered

- Payment is required by cash, company cheque or credit card at the conclusion of your event



Accommodation Booking

Accommodation Details

Date of Stay:	Type of Accommodation:
No. of Nights:	Nightly Rate: \$
Additional Guests	
No. of Adults:	No. of Children under 15:
No. of Children under 2:	Total Cost of Additional Guests: \$
Total Accommodation Cost: \$	
Payment Details:	Booking Taken By:

Special Requirements

- Credit card details can also be taken over the phone and this form returned either by post, fax or hand delivered
- Payment is required by cash, company cheque or credit card at the conclusion of your event