

# MICK O'SHEA'S

*function pack*





## THANK YOU FOR CONSIDERING MICK O'SHEA'S TO HOST YOUR NEXT SPECIAL EVENT.

We believe that the combination of our quality service and hospitality create the perfect setting for any special occasion. The pub's warmth and ambience will create the ideal environment for your celebration. Combined with a variety of menu selections that will surely cater to your every need.





## GARDEN PAVILION

### FUNCTION STYLE

cocktail 120 | seated 60

Ideal for cocktail style events, set menu or just a group get together. This area allows you to enjoy the beautiful gardens while having the luxuries that any indoor area may offer.

Area Features: Heating, festoon lighting, café blinds, plasma TV with HDMI/USB input for slide shows, sound system with a docking station for ipod/MP3 allowing you to listen to your own music and PA system.



## BEER GARDEN

### FUNCTION STYLE | cocktail 80

Ideal for cocktail style events or just a group get together. Breathe in the fresh air and enjoy the beautiful gardens.

Area Features: Festoon lighting, sound system with a docking station for ipod/MP3 allowing you to listen to your own music and PA system.

Bookings made at organizers risk of weather conditions, this is a shared area of the hotel, partitioned off for private functions.



## ELEVATED RESTAURANT

FUNCTION STYLE | cocktail 110 | seated 80

This area is full of charm and ambience and is perfect for any style function. The size of the area caters well for larger gatherings. It can be made private from other patrons by drawing the curtains and has a private entry/exit to garden area.

Area Features: Plasma TV with USB/HDMI input for slideshows, PA system, curtains offerings private dining, private entry/exit opening up to a quaint garden and fireplace.



## LOUNGE BAR

FUNCTION STYLE

cocktail 50 | seated 30

This semi private area is ideal for the smaller intimate gatherings, a great little area with lots of ambience.

Area Features: Plasma TV with USB/HDMI input for slide shows, PA system, fireplace and direct access to the bar.

## FUNCTION PLATTERS

INDIVIDUALLY PRICED WITH  
APPROXIMATELY 30 PIECES  
PER PLATTER

### COLD

Chef's assorted sandwiches VO	\$60
Roasted pumpkin + ricotta frittata V/BF	\$60
Vietnamese cold rolls V/VGO/BFO	\$80
Tomato, basil pesto + feta bruschetta V	\$60
Dips platter V/BFO	\$60
Cheese platter V/BFO	\$120

### HOT

Smoked BBQ wings BF	\$60
Vegetarian spring rolls, Vietnamese dipping sauce V/VGO	\$60
Selection of pies, pasties + sausage rolls, Beerenberg tomato chutney	\$80
Mac + cheese balls, herby mayo V	\$80
Tandoori chicken skewers + mint yogurt BFO	\$80
Salt & pepper squid, aioli BFO	\$60
Mini cheese burger, tomato, lettuce, cheese + pickle	\$80
Pizza GFO	\$80
Tomato, basil + bocconcini V	
Smoky beef & bacon + chipotle	
Chicken garlic balls + aioli	\$80
Mini croissants - smoked ham + cheese VO	\$80

### DESSERT

Fresh fruit platter BF	\$80
Chocolate brownie BF	\$60
Lemon curd tarts	\$60
Chocolate cups, Nutella ganache + roasted hazelnuts BF	\$60
Mini mango, coconut + lime panna cotta VGO/BF	\$60

### CHILDRENS PLATTERS

Chips + tomato sauce BF	\$30
Wedges, sour cream + sweet chili	\$40
Chicken nuggets, chips + tomato sauce	\$50
Crumbed fish, chips + tartare sauce	\$50

## SET MENU OPTIONS

### TWO COURSE MENU

\$40 PP 2 entrée or 2 dessert, 2 main - Alternate drop

\$45 PP Choice of 2 entrées or desserts & 2 mains

### THREE COURSE MENU

\$50 PP 2 entrée, 2 main, 1 dessert - Alternate drop

\$55 PP Choice of 1 entrée, 2 mains, 1 dessert

### ENTRÉE

#### Thai chicken salad VO/VGO/BF

vermicelli noodles, julienne capsicum, cucumber, carrots + bean sprouts, coriander, toasted coconut, peanuts + fried shallots

#### Moroccan roasted pumpkin salad V/VGO/BFO

couscous, beetroot hummus, coriander + mint

#### Caprese salad V/VGO/BFO

heirloom tomatoes, bocconcini, olives, basil, balsamic glaze + garlic crumbs

### MAIN

#### Chargrilled sirloin steak BFO

herb crusted potato, béarnaise butter + red wine jus

#### Roasted chicken breast BFO

honey roasted pumpkin puree, pearl couscous + freekah salad

#### Barramundi filet BF

charred corn, heirloom tomato + avocado salsa

#### Pan fried potato gnocchi V/VGO/BFO

medley of wood ear, enoki, portobello, + black truffle mushrooms, confit garlic, roquette + grana padano

### DESSERTS

#### Sticky date pudding

butterscotch sauce + vanilla bean ice cream

#### Nutella tart

roasted hazelnuts + double cream

**Vanilla bean + grand marnier panna cotta VGO/BFO**  
+ jaffa soil

Extra choices per course are an additional \$5 per person.

Minimum of 20 guests is required for any set menu.

Our team of chefs will cater to any dietary requests.



## EXTRA OPTIONS

Table linen	1.0 per head
Linen serviettes	1.0 per head
Bottomless tea & filtered coffee	2.5 per head
Cake cut, plated & garnished	3.5 per head
Dessert buffet	6.0 per head
Lolly buffet	4.0 per head
Helium filled balloons (5)	18.0 per cluster
Santa Vittoria mineral water station	2.0 per head



## DRINKS PACKAGES

### STANDARD PACKAGE

2 Hours \$35 | 3 Hours \$40 | 4 Hours \$50

This pack gives you the choice of any tap beer, house wines, sparkling, soft drink and juice. All beers will be served in a 285ml glass only. Minimum of 20 guests is required for any drink package.

### PREMIUM PACKAGE

2 Hours \$40 | 3 Hours \$45 | 4 Hours \$55

This pack gives you the choice of any tap beer, selection of 2 whites, 2 reds, sparkling, soft drink and juice. All beers will be served in a 285ml glass only. Minimum of 20 guests is required for any drink package.





## TABS

### THE BAR TAB

You are also welcome to run an account on the night and give your guests the choice of an open bar or select what you want. The tab is monitored and you are informed when it has reached your \$ value.

### THE SUBSIDISED BAR TAB

This option is great for those who are on a tight budget but still wish to offer something to their guests.

You choose what you want your guests to have a choice of and how much you want your guests to pay per drink. This money is then paid off to your bar tab, minimizing the cost to you.

Both Bar Tabs can be open for as long as you wish or until it reaches the nominated \$ amount.

Mick O'Shea's adheres to the responsible service of alcohol

# TERMS & CONDITIONS

## 1. Booking Confirmation

All bookings are confirmed by way of a deposit. All room hire must be paid within 7 days of booking. Mick O'Shea's reserves the right to re-book the space after this time.

## 2. Deposit

If not hiring an area exclusively the deposit is charged at \$10 per head. With the maximum being \$500 required. Or the cost of the room hire will be the minimum deposit required.

## 3. Final Numbers

Confirmation of your final numbers must be given no less than 7 days prior to the event. The final number given will be considered as final and the hirer will be responsible for full payment of no less than this number.

## 4. Menu & Drinks

Details of all menus and drinks must be finalized no less than 14 days prior to the function. This includes any dietary requirements, allergies or scheduled service times. Both food and beverage menus may be subject to change without notice to cover any unforeseen seasonal changes, availabilities or price variations.

## 5. Accounts

Organisers are welcome to run an account for both food and drink. This is facilitated through the holding of a personal or company credit card by Mick O'Shea's. The cardholder accepts sole responsibility for all charges associated with the account. Accounts must be finalized on the completion of the event/function.

## 6. Display & Signage

The organiser is welcome to personalise their function by way of displays/decorations, however nothing is to be nailed, glued or pinned to any wall. Blu tack is the only adhesive to be used. The hanging of decorations on any fixtures in the dining room or function areas will also not be permitted. No confetti is permitted. For an agreed fee we can decorate your function area.

## 7. Cancellations

Any function cancelled within 14 days of the function date will not have their deposit refunded.

## 8. Compliance

The organiser will conduct the occasion in accordance with Mick O'Shea's policy and all other laws. Management reserves the right to exclude or eject any objectionable persons from the venue with out liability. Management reserves the right to shut down any function if the organiser has supplied misleading information when booking.

## 9. Responsibility

The organiser is financially responsible for any damages /breakages sustained to Mick O'Shea's by any of the function guests, organiser attending the function. Any damages or extra cleaning will be deducted from the deposit paid. Mick O'Shea's will not accept any responsibility for any damage or loss of equipment left behind after the function.

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

Client Signature: \_\_\_\_\_

Mick O'Shea's Irish Pub: \_\_\_\_\_



