



*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, glass doors, 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.

Please note:  
Functions may be  
subject to change based  
on our adherence to  
COVID-19 regulations  
and restrictions



## 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.

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



A photograph of a restaurant interior with a long table covered in a black tablecloth. The table is set with white plates, glasses, and silverware. A centerpiece of flowers is visible. The background shows a brick wall and a wooden panelled wall.

## 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.

A photograph of a lounge bar area. In the foreground, there are several white chairs with white covers. In the background, there is a bar area with a brick wall, a fireplace, and a large window with a view of the outside. A round table with a white tablecloth is also visible.

## LOUNGE BAR

FUNCTION STYLE

**cocktail 50** | **seated 30**

Ideal for smaller intimate gatherings, this great little area has lots of ambience and can be partitioned off from the rest of the hotel.

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

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## FUNCTION PLATTERS

Approximately 30 pieces per platter.  
To comply with current regulations, platter items  
are plated individually.

### COLD

**\$80 EACH**

Vietnamese chicken cold rolls  
+ Asian dipping sauce GF | VO | VGO

Chef's assorted sandwiches VO

Tomato & basil frittata GF | V

Smoked salmon, avocado + herb tartlets VO

Chef's selection of dips V | GFO | VGO

Rare beef rolls + pickled vegetables GF

Chickpea & beetroot falafel + labneh V

Bruschetta heirloom tomato, basil + feta GFO | V

### HOT

**\$80 EACH**

Vegetarian Spring rolls & samosas +  
Vietnamese dipping sauce V | VGO

Pies, pasties, sausage rolls +  
Beerenberg tomato chutney

Mac + cheese balls + chipotle V

Mushroom & truffle arancini + aioli V

Cauliflower & cheese croquettes + romesco V

Australian S&P Squid + aioli GFO

Chicken satay skewer + satay sauce GFO

Mini cheese burgers, tomato, lettuce,  
cheese + pickles

Baked croissants smoked ham & cheese VO

Mini pizzas GFO

Truffle smoked ham + fior di latte  
Margherita tomato basil + fior di latte V | VGO

Chef's selection house made quiche VO

Spinach feta fillo wraps + tomato relish V

Mini cheese hot dogs + tomato relish

Mushroom caramelised onion tartlets V | VGO

Chorizo empanadas, charred corn +  
tomato salsa VO

### DESSERT

**\$60 EACH**

Raspberry meringues + chantilly cream GF

Lemon curd tartlets + preserved lemon

Strawberry bruschetta goats curd +  
vino cotta GFO

Mini white chocolate macadamia cheesecakes

Chocolate tartlets + roasted hazelnut

Honey panna cotta tartlets + honeycomb

### OTHER

**\$120 EACH**

Cheese platter local selection of cheeses

**\$80 EACH**

Fruit Platter fresh seasonal cut fruit V | VGO

**\$60 EACH**

Your own cake sliced + served on a platter

## 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

### ENTRÉES

**Roasted Zatar Cauliflower** GFO | V | VGO  
pearl couscous + pumpkin purée

**Crispy Asian Pork Belly** GF  
apple + fennel slaw

**Duck Croquettes**  
pickled vegetables, roquette + fig chutney

**Goats Cheese + Asparagus Tart** V  
+ beetroot purée

### MAINS

**Sirloin Steak** GF  
crushed potato, green beans + mustard butter

**Barramundi Fillet** GF  
roasted pumpkin + carrot & lentil salsa

**Free Range Chicken Breast** GF  
wild rice pilaf + satay sauce

**Ribbon Pasta** GFO | V | VGO  
heirloom tomatoes, basil pesto + pecorino

### DESSERTS

**Rhubarb + White Chocolate Panna Cotta** GF | VO  
rhubarb compote

**Crème Brûlée** GFO  
torched sugar + almond biscotti

**Dark Chocolate Mousse**  
salted caramel

**Apple Tart**  
baked crumble top + vanilla bean ice cream

*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 per head	Flower wall	\$50
Linen serviettes	\$1 per head	Centrepieces (ask for options)	\$10 per table
Cake cut, plated & garnished	\$3.5 per head	Candles	\$15
Lolly buffet	\$4.0 per head	Lawn Games	\$100
Helium filled balloons (5)	\$18.0 per cluster		
Photo wall	\$50		







## DRINKS

### 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





**PREMIER TWO BEDROOM KING**



**Premier King Spa includes luxurious corner spa bath, and 2 Bedroom King has 2 beds (king and queen)**

**PREMIER KING SPA**

## ACCOMMODATION

Need somewhere to stay after your function?

Our 12 rooms, boasting luxurious king beds and modern fittings, are ideal for travellers heading south to enjoy attractions around South Australia's Fleurieu Peninsula or McLaren Vale wine region. Perfect for a weekend getaway or to rest after a function or wedding in the main hotel.

The Motel features Premier King Spa, Premier One Bedroom King and Premier Two Bedroom King rooms. All fitted with brand new premium king coil mattresses and luxury pillows.

Soak up the sunshine in our beautifully manicured gardens, beer garden or pavilion. During the cooler months, the open fireplaces inside the Hotel will keep you warm.

All bookings come with free car parking and WI-FI.

Visit [mickosheas.com.au/accommodation](http://mickosheas.com.au/accommodation) to book your accommodation online or call 08 8384 6944

### **Amenities in all rooms include:**

King Bed	Hangers
Flat Screen TV	Complimentary Wireless Internet
Tea/Coffee Making Facilities	Desk
Toaster	Reverse Cycle Air Conditioning
Bar Fridge	Room Service
Private Bathroom	Phone - Local Calls
Hair Dryer	Luggage Rack
Complimentary Bathroom Amenities	
Iron and Ironing Board	
2 Door Robe and Coat	



# TERMS & CONDITIONS

## 1. Tentative Bookings

We will hold a tentative booking for a maximum of 7 days

## 2. Security Deposit

Your booking is secured by payment of the security deposit. Payment of the deposit also confirms your agreement to the Hotel's terms and conditions.

## 3. Cancellations

Cancellations must be advised to us in writing. If your event is cancelled with less than 30 days' notice all deposits will be forfeited. For bookings made within the 60-day cancellation period, the deposit is automatically non-refundable unless negotiated otherwise. Should your booking be cancelled within 72 hours of the function date, all deposits shall be forfeited and you will also be required to pay the full value of the agreed cost of the function per your function quote.

## 4. Payment Terms

CHEQUES - will not be accepted

DEPOSIT - Required within 7 days of making your tentative booking. The required payment amount will be provided on your function quote.

FINAL PAYMENT - 14 days prior to the event. Payment of all anticipated food, beverage and extra charges

DAY OF EVENT - Any miscellaneous charges from the day of the event such as your bar tab.

Our preferred method of payment is EFT for your security deposit and final payment. Our preferred method of payment for miscellaneous charges on the day of your event is credit card.

## 5. Accounts

We do not offer credit accounts for functions. Payment must be made, in full, at the completion of your function by credit card (preferred), cash or bank transfer. Cheques will not be accepted.

## 6. Final Guest Numbers

You must provide us with your final guest number at least 14 days prior to your function. We will calculate charges on the greater of this final number or the attendance number. The floor plan and seating arrangements for your function will also be agreed at the time of confirming your final guest number.

The ability for you to increase guest numbers after confirming the final number will be dependent on the availability of space and food preparation.

## 7. Food and Beverage Selections

Your final food and beverage selections, including any special dietary requirements, must be provided to us in writing at least 14 days prior to your function. Any dietary requirements that are not disclosed to us until the day of the event will be charged in addition to the meals ordered. Scheduled service times will also be agreed with you at the time of finalising your food and beverage selections.

## 8. Food and Beverage

You may not bring in any food or beverages for consumption with the exception of celebration cakes, to which cakeage fees will apply.

## 9. Audio Visual Equipment

If you have reserved an area for your function where we have audio visual (AV) equipment, you will have complimentary use of our AV equipment in that area. However, we ask that you provide us with your video file at least 48 hours prior to your event so we can test its compatibility with our equipment. We may refuse to play your video file if we do not have opportunity to test prior to your event.

## 10. Music & Entertainment

If you have preferred music selections for your function, we must approve your music selection and / or live entertainment at least 7 days prior to your event. We will not approve any selections that may be considered offensive or interrupt the enjoyment of our Hotel by other patrons. Live entertainment that has not been approved will be refused entry to our Hotel.

We reserve the right to control volume levels of entertainment.

## 11. Security

Should you request it, we can arrange security for your function. An additional charge will apply for this service.

Alternatively, if we deem that security is required for your event, the cost of this service will be charged to you. We will discuss this requirement with you prior to finalising the details of your function.

Functions with over 80pax will automatically be allocated security.

## 12. Extending Hours

Any event continuing beyond the confirmed departure time may incur an additional charge.



### **13. Insurance & Disclaimer**

We cannot take responsibility for damage to or loss of items before, during and after an event, and recommend that you arrange appropriate insurance cover.

We will not be liable for and you shall indemnify us against any loss, injury, theft or damage of personal goods brought to the venue by you or your guests.

Should we be unable to provide facilities reserved due to circumstances beyond our control, no further claim other than entitlement to a full refund of any deposits paid may be made. We will endeavour to provide you with reasonable notice.

### **14. Damage**

You are financially responsible for the cost of repairing any damage or breakage of hotel property by your guests.

### **15. Decorations**

We welcome decorations for your function, however no attachments are to be used on the walls without prior approval by us.

You are responsible for the set up and pack down of the function room if you are bringing in your own decorations.

Activities must be undertaken in accordance with our health and safety policies.

Confetti, scatters or similar are not permitted anywhere in the venue, including the grounds. If these items are used, a cleaning fee of \$200 + GST will be charged to you.

### **16. Cleaning**

General cleaning is included in the cost of your function. However, cleaning requirements which we deem to be over and above normal circumstance may incur an additional charge.

### **17. Enjoyment for all**

It is your responsibility to ensure that all guests adhere to our dress code and behave in an appropriate manner that does not impact on the enjoyment of our Hotel by other patrons.

We reserve the right to exclude or eject any objectional persons from the venue.

We reserve the right to shut down any function if you have supplied misleading information when booking.

No refunds will be provided as a result of exclusion

### **18. Responsible Service of Alcohol**

Our Hotel practices the responsible service of alcohol. Any person deemed intoxicated may be refused the service of alcohol, and asked to leave the venue.

### **19. Regulations**

All functions must comply with liquor licensing regulations. It is a condition of our licence that all evening entertainment finishes at 12:00am with all guests to depart the venue prior to 1:00am. The location in our venue, of entertainment, is also governed by these regulations. All persons under the age of eighteen (18) is not allowed on the venues premise after 12:00am, unless accompanied by a responsible adult.

### **20. Minors**

Minors must be off the premises no later than midnight.

### **21. Smoking**

Our Hotel is a non-smoking venue. There are limited outdoor smoking areas where ashtrays are provided.

### **22. Surcharge**

A surcharge of 10% applies to food and beverage prices on Public Holidays

### **23. Weather**

Whilst we will do our best to make a suitable alternative area available to you in the case of inclement weather, this **cannot** be guaranteed. We will not provide a refund because inclement weather has impacted your function.

### **24. Database**

We will add you to our customer database to keep you up to date with offers and events. You may opt out of this communication database at any time.

### **25. Advertising**

Prior permission is required for you to use the hotel name and/or logo in print and/or audio visual display. All proposed artwork must be approved by hotel management prior to publication.



