



Weddings

AT MICK O'SHEA'S



THANK YOU FOR CONSIDERING MICK O'SHEA'S TO HOST YOUR WEDDING

We believe that the combination of our quality service and hospitality create the perfect setting for any special occasion. Mick O'Shea'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.

CEREMONY & RECEPTION

CEREMONY & SIT DOWN RECEPTION | \$3000

Ceremony Inclusions

- Use of venue for ceremony
- 20 x white Americana chairs with sash (choice of colour)
- Signing table with linen
- Use of arbour dressed with ivory draping
- 2 x white umbrellas (weather permitting)
- 2 x wine barrels at aisle entrance
- Set up & pack down

SIT DOWN RECEPTION INCLUSIONS | \$2500

- Choice of black or white table linen
- White or black linen napkins
- Cake table with linen and cake knife
- Linen chair covers with sash (choice of colour)
- PA system
- Personalised menus
- Wedding cake sliced and served
- Set up and pack down
- All centrepieces and decorations to be supplied by host unless otherwise stated or hired through us (please refer to Optional Additions)
- 10% discounted stay in our Premier King Spa room for the Bride and Groom

CEREMONY & COCKTAIL RECEPTION ONLY | \$2000

Cocktail Reception Inclusions | \$1500

- Choice of black or white table linen
- Cake table with linen and cake knife
- White Americana chairs with sash (choice of colour)
- PA system
- Wedding cake sliced and served on a platter
- Dedicated team to serve platters
- Set up and pack down
- All centrepieces and decorations to be supplied by host unless otherwise stated or hired through us (please refer to optional additions)
- 10% discounted stay in our Premier King Spa room for the Bride and Groom

Optional Additional Canape Hour

This is the perfect addition for your guests to enjoy whilst you are capturing special moments with your bridal party.

Choice of 3 platters (30 pieces per platter)

Dedicated team to serve canapes

*Pricing excludes food and beverage

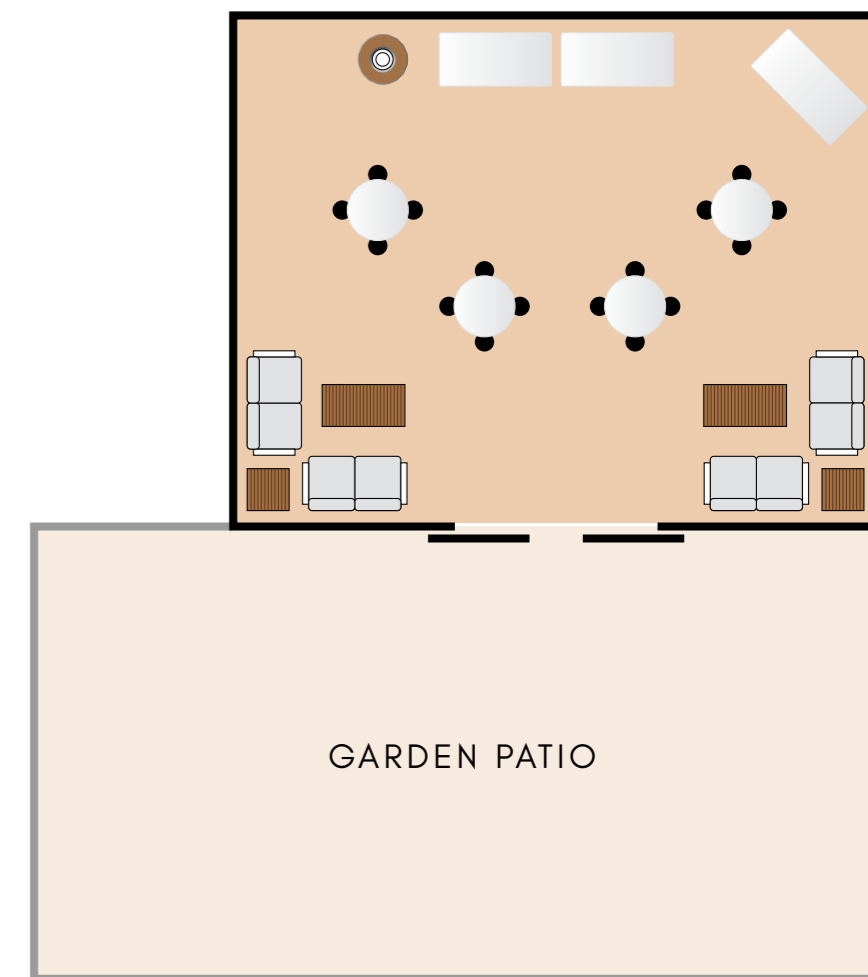
Garden Pavilion



GARDEN PAVILION

Ideal for both a cocktail style or sit down event. The Garden Pavilion is attached to our newly renovated Garden Patio allowing guests the opportunity to enjoy views over the gardens, with easy access to the main bar.

The Garden Pavilion is equipped with lighting, heating, ceiling fans and glass doors, making the space adaptable to all kinds of weather conditions.



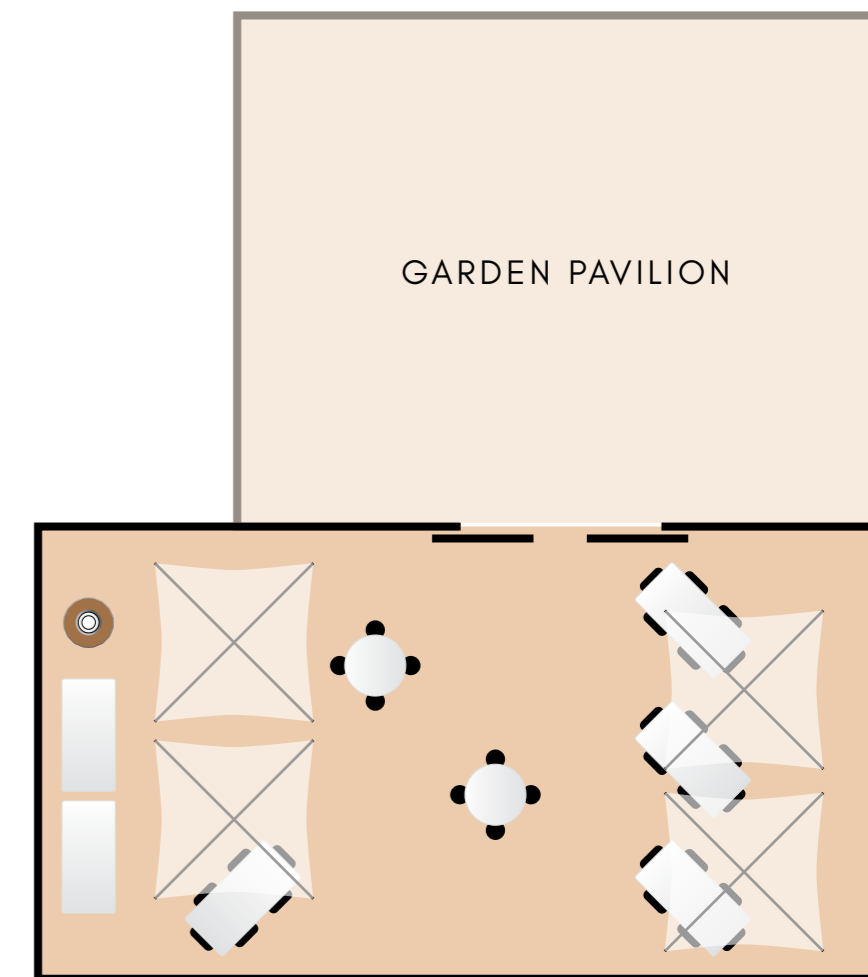
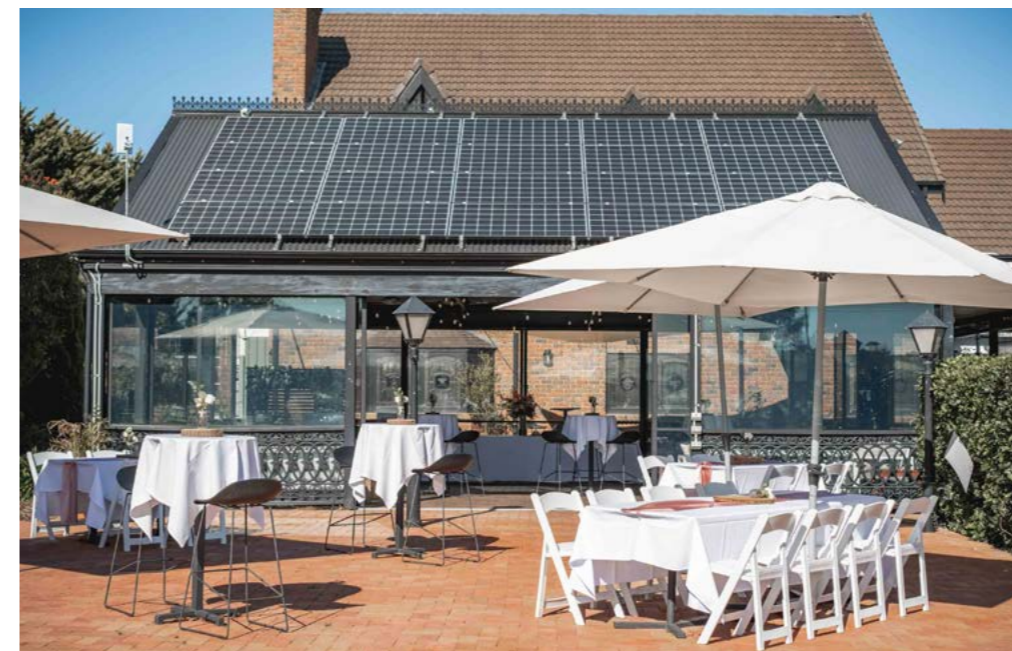
Garden Patio



GARDEN PATIO

Enjoy the panoramic scenery of our newest space.

The area comes with white umbrellas for those sunnier days. Take in the fresh air while you watch the young ones play on the grass. The Garden Patio is the perfect area for all occasions.



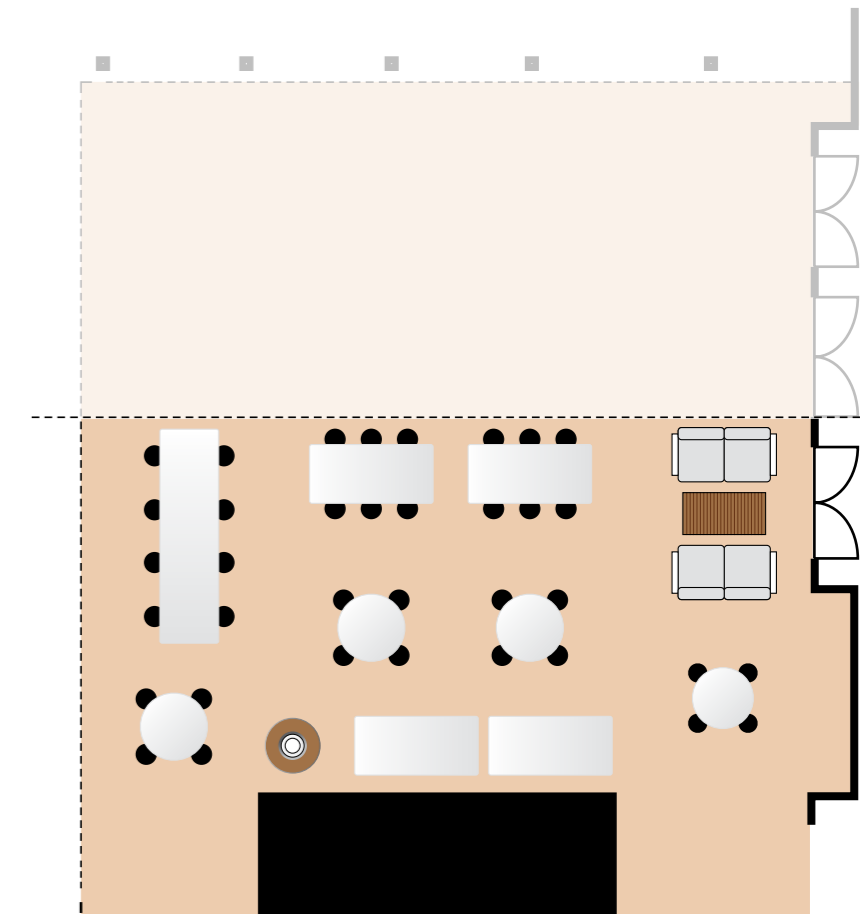
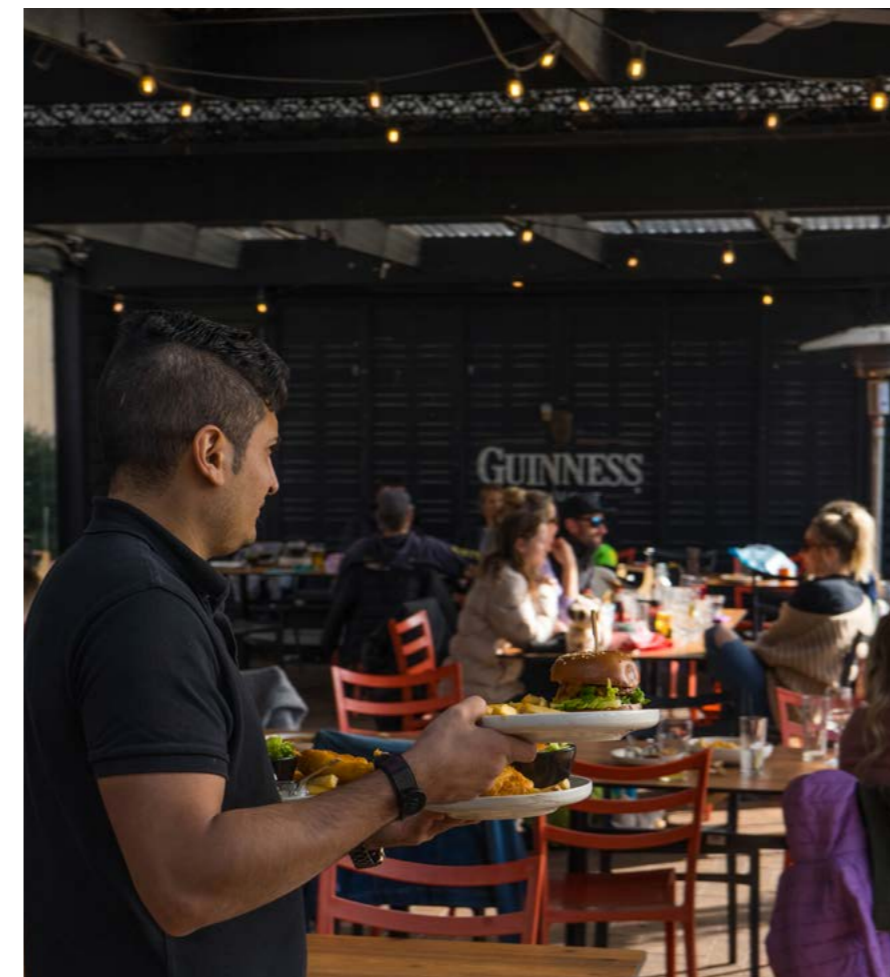
Beer Garden



BEER GARDEN

Ideal for cocktail style events. Breathe in the fresh air and enjoy the beautiful gardens.

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



Garden Escape



GARDEN ESCAPE

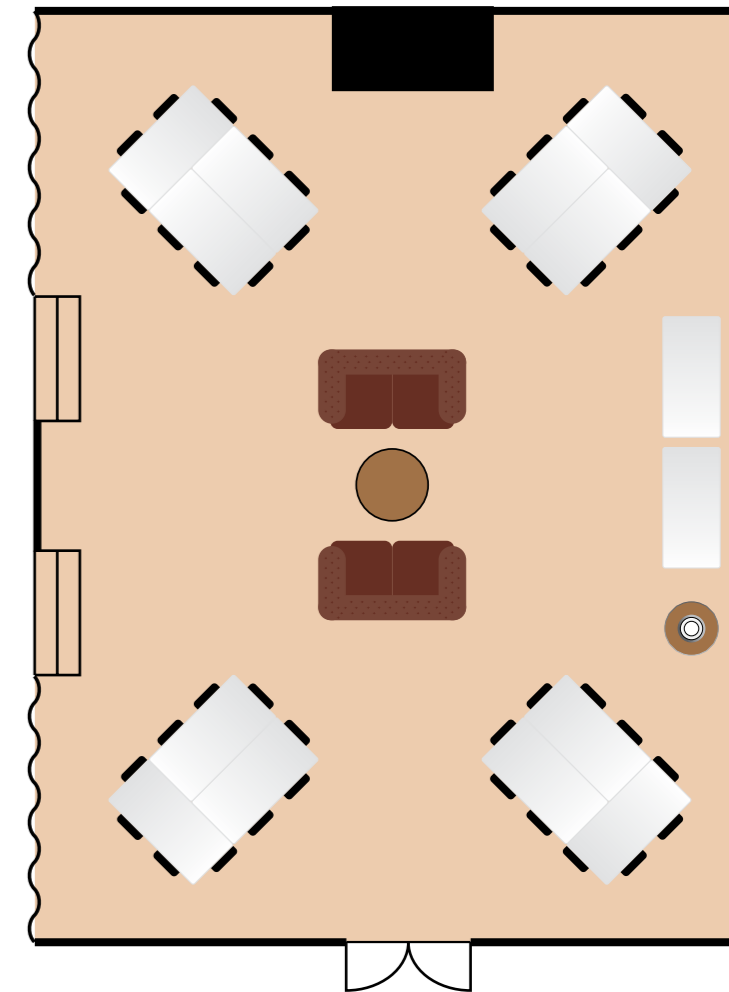
The Garden Escape is the perfect space for more intimate gatherings. Utilise our picnic tables for a boho style wedding space.

Elevated Restaurant



ELEVATED RESTAURANT

This area is best suited to larger gatherings. It can be made private from other patrons by drawing the curtains and has a private entry/exit to the Garden Escape, open fireplace & TV screen. TV screen can be used for an image slideshow if required.

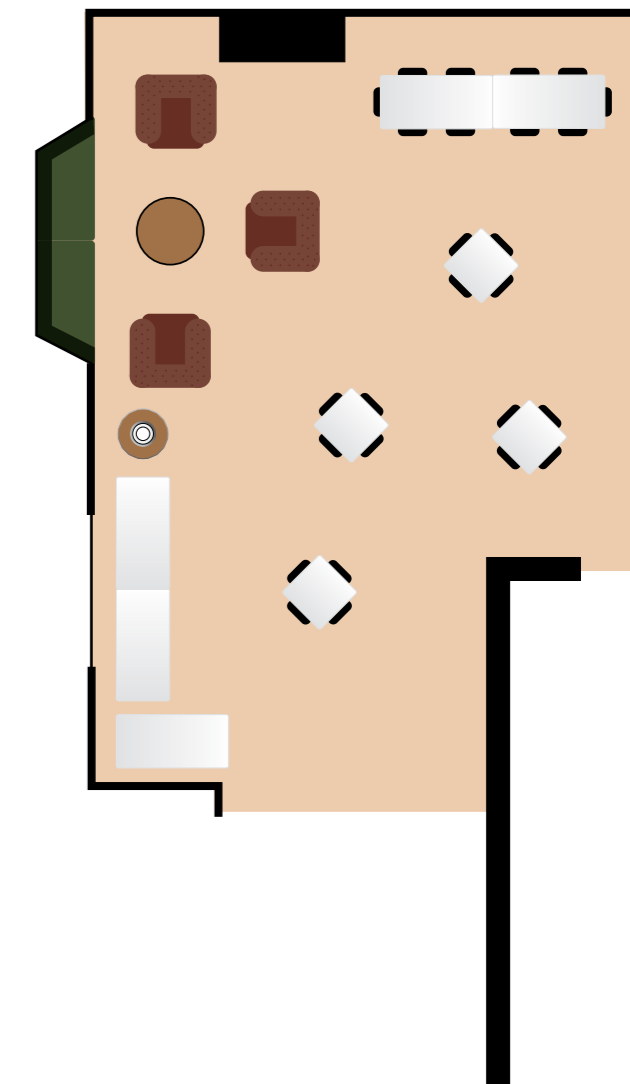


Lounge Bar



LOUNGE BAR

A smaller area, the Lounge Bar is semi private and ideal for more intimate gatherings. Featuring an open fire for the colder months, and direct access to the bar, the Lounge Bar is a cosy area with plenty of ambience. Includes use of the TV for an image slide show if required.



SET MENU OPTIONS

Extra choices per course are an additional \$5 per person. Minimum of 30 guests is required for any set menu. Our team of chefs will cater to any dietary requests.

Two Course \$60pp
two entrée & two main (alternate drop)
or
two main & two dessert (alternate drop)

Three Course \$70pp
Two entrée, two main, one dessert (alternate drop)

ENTREES

Chickpea Falafels **vg gf**
Adelaide Hills beetroot relish

Australian S&P Squid **gfo**
squid ink aioli

Bruschetta **vg gfo**
basil pesto, fetta

Mushroom & White Wine Arancini **v**
truffle aioli

MAINS

Chicken Mignon **gf**
chicken breast wrapped in smoked bacon, broc tops, red wine jus

Sirloin Steak **gf**
herb roasted potatoes, red wine jus

Atlantic Salmon **gf**
trussed heritage tomatoes, basil pesto

Warm Roasted Vegetable Salad **vg gf**
pumpkin, carrots, baby spinach, quinoa

DESSERTS

Sticky Date Pudding **v**
toffee sauce, vanilla bean ice cream

White Chocolate & Macadamia Cheesecake **v**
raspberry compote

Pavlova **v gf**
Adelaide Hills strawberries, passionfruit, fresh cream

Dark Chocolate Brownie **gf vgo**
salted caramel, vanilla bean ice cream

FUNCTION PLATTERS

Approximately 25 pieces per platter. Minimum spends apply.

COLD

Bruschetta **vg gfo** | 80
basil pesto, fetta

Chefs Assorted Sandwiches **vo vgo** | 80
curried egg, lettuce
chicken, cheese
smoked ham, cheese, tomato, mustard relish

Fritatta **v gf** | 80
heirloom tomato, basil

Chickpea Falafels **vg gf** | 80
Adelaide Hills beetroot relish

Smoked Salmon Tartlets | 80
avocado, herbs

HOT

Vegetarian Spring Rolls & Samosas **vg** | 80
chili dipping sauce

Pies, Pasties, Sausage Rolls | 80
Beerenberg tomato chutney

Mushroom & White Wine Arancini **v** | 80
truffle aioli

Australian Salt & Pepper Squid **gfo** | 80
squid ink aioli

Chicken Satay Skewers | 80
satay sauce

Mini Pizzas **gfo** | 80
truffle smoked ham, fior di latte

Mini Pizzas **v vgo gfo** | 80
heirloom tomato, basil, fior di latte

Chefs Assorted Quiche **vo** | 80
chicken, corn
smoked ham, tomato
mushroom, spinach

Spinach & Fetta Filo Wraps **v** | 80
Beerenberg tomato relish

Mini Burgers | 100
American cheese, tomato, lettuce, tomato relish, pickles

KIDS

Chips gf **vg** | 40

Wedges **gfo vg** | 50
sweet chili, sour cream

Chicken Tenders | 60
crumbed chicken, tomato chutney

Fish Bites | 60
crumbed fish pieces, tartare sauce

DESSERTS

Meringues **gf v** | 70
raspberry, fresh cream

Lemon Curd Tarts **v** | 70
seasonal berries

White Chocolate & Macadamia
Cheesecake **v** | 70
caramelised white chocolate

Dark Chocolate Brownies **gf v** | 70
salted caramel, fresh cream

GRAZING

Fresh Fruit **vg gf** | 80

Chefs Selection of Dips **v gfo vgo** | 80
three house made dips, crudites, grilled flat bread, croutons

Charcuterie **gfo** | 120
Selection of sliced cured meats, baked cob loaf, grilled flat breads, sliced apple, dried fruits, mustard pickle, marinated olives, cornichons

Cheese **gfo** | 120
Local selection of cheeses, quince paste, muscatels



DRINKS PACKAGES

Silver | \$50pp | 3 hrs

- Choice of 3 x tap beers
- Choice of 1 x tap cider
- Winery Road Sparkling Brut Cuvée
- Adelaide Hills Sauvignon Blanc
- Coonawarra Shiraz

Gold | \$60pp | 3 hrs

- Choice of 5 x tap beers
- Choice of 2 x tap ciders
- Winery Road Sparkling Brut Cuvée
- Adelaide Hills Sauvignon Blanc
- Clare Valley Riesling
- Coonawarra Shiraz

Platinum | \$70pp | 3 hrs

- Full range of tap beers
- Choice of 3 x premium whites
- Choice of 3 x premium reds
- Choice of 1 x premium sparkling white
- Choice of 1 x premium sparkling red

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 dollar value.

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 to have on offer, this is then paid off your bar tab minimising the cost to you.

Both bar tab options can be open for as long as you wish or until it reaches the nominated dollar amount.

Please speak with the functions manager in regards to pricing.

Your Own Personal Bartender

Bar set up for 3 hours. Extra hours will be \$100 per hour.

Additions

Additonal tap beers \$5pp.

Minimum of 30 guests is required for drinks packages.

SA pints only in all packages.

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



ACCOMMODATION

Need somewhere to get ready or stay for the wedding?

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

Accommodation features Premier King Spa, Premier One Bedroom King and Premier Two Bedroom King rooms.

All rooms are fitted with premium King Koil mattresses and luxury pillows.

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

Visit **mickosheas.com.au/accommodation** to book your accommodation online, or call **08 8384 6944**

Amenities in all rooms include

- King Bed
- Flat screen TV
- Tea and coffee making facilities
- Toaster
- Bar fridge
- Private bathroom
- Hair dryer
- Complimentary bathroom amenities
- Iron and ironing board
- 2 door robe and coat hangers
- Complimentary wireless internet
- Desk
- Reverse cycle air conditioning
- Room service
- Phone for local calls
- Luggage rack
- Continental breakfast

Optional Additions

- Pallet photo board
- Wooden flower wall
- Centrepieces
- Candles small, medium and large
- Wishing well
- Floral decorations for arbour
- Helium filled balloons
standard cluster of 5
premium cluster of 5
giant number and letter balloons
- Milk bottles
- White or black metal easel
- Extra Americana chair and sash

