







BEER GARDEN 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.

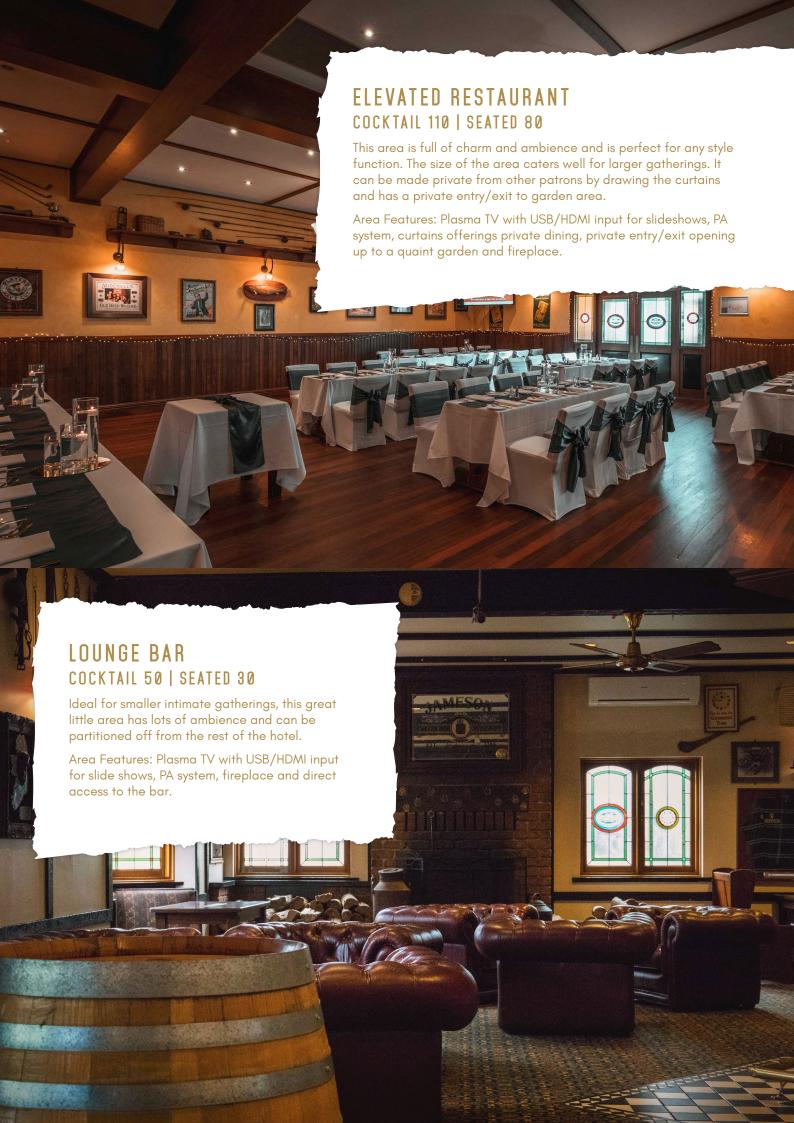
Please note:
Functions may be
subject to change based
on our adherence to
COVID-19 regulations
and restrictions

GARDEN PAVILION 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.







(Approx. 25 pieces per platter)

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

Frittata 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 S&P 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

Chef assorted quiche vo | 80

- chicken, corn
- smoked ham, tomato
- mushroom, spinach

Spinach & feta filo wraps v | 80

Beerenberg tomato relish

Mini burgers | 100

American cheese, tomato, lettuce, tomato relish, pickles

KIDS

Chips gf vg | 40

tomato sauce

Wedges gf 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

rasperry, fresh cream

Lemon curd tarts v | 70

seasonal berries

White Chocolate & Macadamia Cheesecake v 170

70

caramelised white chocolate

Dark chocolate brownies gf v | 70

salted caramel, fresh cream

GRAZING PLATTERS

Fruit platter vg gf | 80

Dips platter v gfo vgo | 80

Chef's selection of three house made dips, crudités, grilled flat bread, croutons

Charcuterie gfo | 120

Selection of sliced cured meats, baked cob loaf, grilled flat bread, sliced apple, dried fruits, mustard pickle, marinated olives, cornichons

Cheese gfo | 120

Local selection of cheeses, quince paste, muscatels

SET MENU OPTIONS

Two Course

\$50pp 2 entrée or 2 dessert, 2 main (alternate drop) **\$60pp** choice of 2 entrees or desserts & 2 mains

Three Course

\$60pp 2 entrée, 2 main, 1 dessert (alternate drop) **\$70pp** choice of 1 entree, 2 mains, 1 dessert

ENTREES

Chickpea Falafels (vg) (gf)

Adelaide Hills beetroot relish

Australian S&P Squid (cbgf)

squid ink aioli

Bruschetta (vg) (cbgf)

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) (cbvg)

salted caramel, vanilla bean ice cream

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.





\$60 per person

ENTREES

King Prawn Cocktail

cos hearts, thousand island, charred lemon

MAINS

Roasted Turkey

roasted potatoes, heirloom carrots and pumpkin, gravy, cranberry

DESSERTS

House Made Christmas Pudding

anglaise, vanilla bean ice cream



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



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 koil 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 to book your accommodation online or call 08 8384 6944

Amenities in all rooms include:

King Bed
Flat Screen TV
Tea/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 - Local Calls Luggage Rack

