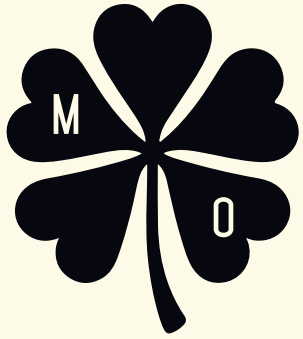


Mick O'Shea's Hotel

FUNCTION PACK



At Mick O'Shea's, every occasion feels a little more special. Just 30 minutes from Adelaide's CBD, our charming venue combines warm Irish hospitality with a modern touch, offering a variety of spaces perfect for everything from intimate gatherings to large celebrations.

Whether you're planning a birthday, engagement, wedding, corporate event or casual get-together, our team will ensure your function runs seamlessly. Choose from inviting indoor and outdoor areas – from the cosy bistro with its open fireplace to the spacious beer garden and elegant Garden Pavilion.

With seasonal menus showcasing fresh local produce, an extensive beverage list, and personalised service, Mick O'Shea's provides the perfect backdrop to relax, celebrate and make lasting memories.



GARDEN PAVILION

(PATIO)

With its private setting and seamless indoor-outdoor flow, the Garden Pavilion with patio is perfect for celebrations that deserve a little extra sparkle. Guests can enjoy the fresh air from the adjoining patio or settle inside where there’s plenty of space to mingle. Whether it’s a milestone birthday, a long lunch, or a cocktail soirée, this space combines country charm with flexibility.

GARDEN PAVILION

(SECTION)

After a semi-private space in our Beer Garden? Enjoy a section for your group amongst the atmosphere, with flexible packages and delicious platter options.

SPACE TYPE						
WITH PATIO	35	70	N	N	N	Y
SECTION	35	70	N	N	N	Y



GARDEN PAVILION

(EXCLUSIVE)

Overlooking a sweeping lawn, the Garden Pavilion at Mick O’Shea’s is a sophisticated space designed for weddings, engagements and memorable celebrations. Bathed in natural light by day and glowing with ambience at night, it blends modern elegance with a relaxed country charm.

With easy access to the lawn for ceremonies, pre-dinner drinks or outdoor photos, the Pavilion flows seamlessly between indoor and outdoor moments. Flexible layouts suit everything from intimate dinners to grand receptions, while seasonal menus and curated beverage packages ensure a dining experience to match the occasion.

Backed by our dedicated events team, the Garden Pavilion offers a timeless setting where every detail is thoughtfully taken care of, so you can focus on celebrating.

SPACE TYPE						
PAVILLION EXCLUSIVE	90	70-130	Y	N	Y	Y



BISTRO

Host your next celebration in our cosy bistro at Mick O’Shea’s — a warm, traditional-meets-modern space with a roaring fireplace, inviting décor and plenty of charm. With a mix of intimate nooks and open dining areas, the bistro is perfect for everything from small gatherings to larger seated celebrations. Enjoy seasonal menus crafted with fresh, local produce, alongside a carefully selected wine list and crowd-pleasing beverage packages. Our team will work with you to tailor the experience to your occasion, whether it’s a milestone birthday, anniversary, corporate dinner or festive get-together.

SPACE TYPE						
SEMI PRIVATE	60-80	80-110	N	N	N	N



BEER GARDEN SECTION

(COVERED)

Enjoy the buzz of the beer garden and prime views of our beautiful lawn. This semi-private section is ideal for casual gatherings, sports viewings, or relaxed celebrations, with plenty of space to move between tables and near the bar.

BEER GARDEN SECTION

(NOT COVERED - NEAR PLAYGROUND)

Perfect for sunny afternoons and starry nights, this open-air garden space keeps your event breezy and beautiful. Semi-private and surrounded by lush greenery, it sits right beside the new kids’ playground, so families can relax with ease while little ones stay entertained. Designed for groups who love the great outdoors with a pint in hand, it’s a versatile spot that blends casual comfort with natural charm.

SPACE TYPE						
COVERED	-	50	N	N	N	N
NOT COVERED	-	80	N	N	N	N



PLATTERS (25 PIECES EA)

PREMIUM COLD

BRUSCHETTA | LDO, V, VGO | 90

crostini, tomato, onion, basil, grana padano, balsamic glaze

WHIPPED BRIE | V | 90

crostini, spiced honey, dukkah, herbs

CARAMELIZED ONION TART | V | 100

shortbread, whipped ricotta, chives

OYSTERS NATURAL | LD, LG | 150

oysters, lemon

OYSTERS KILPATRICK | LD, LG | 167.5

oysters, bacon, sauce

SMOKED SALMON BLINIS | 125

herb creme fraiche, citrus, caper crumb

KINGFISH | LD, LG | 175

ginger, shallot, chilli

RARE ROASTED BEEF | 120

horseradish cream, herbs

KING PRAWN COLD ROLL | LD, LG | 162.5

rice paper, mint, chilli

DUCK LETTUCE CUP | LD | 135

duck, hoi sin, lettuce

PREMIUM HOT

MALAYSIAN CHICKEN SKEWER | LD, LG | 100

lemongrass satay, sesame seeds, crispy shallots

ARANCHINI MUSHROOM | V, VGO | 120

rice, mushroom, cheese

SPINACH & RICOTTA PUFFS | V | 100

LAMB KOFTA | LDO, LG | 100

tzatiki

V) VEGETARIAN | (VO) VEGETARIAN OPTION | (VG) VEGAN | (VGO) VEGAN OPTION | (LG) LOW GLUTEN | (LGO) LOW GLUTEN OPTION | (LD) LOW DAIRY | (LDO) LOW DAIRY OPTION



PLATTERS (25 PIECES EA)

GRAZING PLATTERS

CHIPS BOWL | LD, LG, VGO | 50

tomato sauce, aioli

DIPS PLATTER | LDO, LGO, VO, VGO | 75

assorted dips, pita crudities

MEZZE PLATTER | LDO, LGO, VO, VGO | 120

assorted dips, crudites, marinated olives, pickled veggies, toasted pita, crackers

CHEESE PLATTER | LGO, VO, VGO | 130

assorted artisan cheeses, dried fruits, quince jam, mixed nuts, lavosh, crackers

FRUIT GRAZING | LDO, LG, VGO | 120

assorted fresh fruits, yoghurt

STANDARD PLATTERS

ORIENTAL BITES | LD, V, VG | 80

spring rolls, samosas, dims sims, sweet chilli, sticky soy

AUSSIE PASTRY | LD | 90

mini meat pies, sausage rolls, pasties, ketchup

LEMON PEPPERED CALAMARI | LD | 100

aioli, herbs

FRIED CHICKEN TENDERS | LGO, VO | 70

ranch-style dipping sauce

HAM & MUSHROOM PIZZA | 100

sugo, mozzarella, ham, truffle

MARGHERITA PIZZA | V, VGO | 100

sugo, mozzarella, tomato, herb pesto, bocconcini

HANDHELD SUBSTANTIAL

ANGUS BEEF SLIDER | 150

milk bun, mustard, ketchup, pickles, cheese

PORK SLIDERS | 150

milk bun, cheese, slaw, chipotle, pork

FALAFEL SLIDER | LD, VGO | 150

milk bun, guacamole, onion, salsa

PORK BAO BUN | LD | 130

sticky pulled pork, aioli, slaw

FISH & CHIPS | 100

fish goujons, tartare, lemon

SWEET PLATTERS (25 PIECES)

LEMON CURD TART | LGO | 125

chantilly cream, raspberry crumb

VANILLA BEAN CHEESECAKE | LGO | 100

passionfruit gel

MERINGUE | LG | 110

berry compote, chantilly cream

CHOCOLATE BROWNIE | LDO, LGO, VGO | 100

sticky caramel, fairy floss

KIDS PLATTERS (25 PIECES)

MINI QUICHE | V | 100

assorted

CHICKEN NUGGETS | 40

tomato sauce, aioli

POTATO WEDGES | LDO, V, VGO | 60

sweet chilli, sour cream

HALF CROISSANT | VO | 140

sweet chilli, sour cream

FAIRY BREAD | V | 30 (15 pieces)

white bread, butter cream, sprinkles

V) VEGETARIAN | (VO) VEGETARIAN OPTION | (VG) VEGAN | (VGO) VEGAN OPTION | (LG) LOW GLUTEN | (LGO) LOW GLUTEN OPTION | (LD) LOW DAIRY | (LDO) LOW DAIRY OPTION



SET MENU

All courses are served as an alternate drop. Please select 2 from each course.
Dietaries can be accommodated when pre-arranged.

SHARED 2 COURSE - \$50PP | 3 COURSE - \$60PP

ALT-DROP 2 COURSE - \$55PP | 3 COURSE - \$65PP

ENTREE

SHARED ENTREE

a choice of 3 items from the canapes selection

CREAMY PUMPKIN & CHIVE SOUP | LGO, VGO

with garlic croutes

VEG BAJI | LDO, LG, VGO

mint raita, micro herb salad

CONFIT PORK BELLY | LD, LG

pear relish, pickled fennel

FRIED BUTTERMILK CHICKEN | LGO, VO

chilli maple glaze, mint raita, pickled onion

SALT & PEPPERED PRAWNS | LD, LG

spiced aioli, Asian slaw, lime + soy dressing

MAIN

200GM EYE FILLET | LG

120 day grain feed served medium, buttery
mash, red wine jus, rocket salad

300GM STRIPLOIN STEAK | LG

120 day grain feed served medium, buttery
mash, red wine jus, rocket salad

CONFIT CHICKEN BREAST | LD, LG

butternut puree, spring pea, mint, lentil + feta
salad

PAN ROASTED BARRAMUNDI | LG

tarragon bearnaise, charred broccolini

ROASTED CAULIFLOWER | LD, LG, VG

hummus, rocket, pomegranate, raisin, pinenuts

DESSERT

CHOCOLATE BROWNIE | LDO, LGO, VGO

whisky & chocolate sauce, espresso
cardamom ice cream

VANILLA BEAN CHEESECAKE | LDO, LGO, VGO

shortbread crumble, berry compote,
passionfruit gel

MELON SALAD | LD, LG

coconut yoghurt, macadamia brittle,
toasted coconut, chocolate flake

BEVERAGE PACKAGES

Minimum 20 guests

STANDARD

2 HOURS - \$40

3 HOURS - \$53

4 HOURS - \$67

SPARKLING

Mr Mason Sparkling Cuvee Brut NV

WHITE

Dottie Lane Sauvignon Blanc

RED

Henry & Hunter Shiraz Cabernet

ROSE

Hearts Will Play Rose

TAP BEER & CIDER

Hahn Super Dry

Coopers Pale Ale

Magners Irish Cider

Hamn Super Dry 3.5%

SOFT DRINK & JUICE

SPIRIT UPGRADE \$28 PER PERSON

Available to add to all beverage packages.
Minimum 20 guests

PREMIUM

2 HOURS - \$51

3 HOURS - \$65

4 HOURS - \$78

SPARKLING

Mr Mason Sparkling Cuvee Brut NV

Alpha Box & Dice Tarot Prosecco

Vivo Moscato

WHITE

Dottie Lane Sauvignon Blanc

Pebble Point Chardonnay

RED

South Rock Shiraz

Henry & Hunter Shiraz Cabernet

ROSE

Hearts Will Play Rose

Bertaine et Fils Rose

TAP BEER & CIDER

Coopers Pale

Hahn Super Dry

Stone & Wood Pacific Ale

Magners Irish Cider

Hahn Super Dry 3.5%

SOFT DRINK & JUICE

DELUXE

2 HOURS - \$63

3 HOURS - \$75

4 HOURS - \$89

SPARKLING

Mr Mason Sparkling Cuvee Brut NV

Alpha Box & Dice Tarot Prosecco

Vivo Moscato

WHITE

Dottie Lane Sauvignon Blanc

Petaluma White Label Sauvignon Blanc

Gabbiano Pinot Grigio

Mountadam 'FiveFifty' Chardonnay

RED

Point of Departure Pinot Noir,

Henry & Hunter Shiraz Cabernet

Palmetto Shiraz

Rymill 'The Yearling' Cabernet Sauvignon

ROSE

Hearts Will Play Rose

Bertaine et Fils Rose

TAP BEER & CIDER

Coopers Pale Ale

Hahn Super Dry

Stone & Wood Pacific Ale

Pirate Life Pale Ale

Magners Irish Cider

Hahn Super Dry 3.5%

SOFT DRINK & JUICE



COCKTAILS & BUBBLES

COCKTAIL ON ARRIVAL

\$12 PER COCKTAIL

On arrival cocktails can only be purchased in conjunction with a beverage package. Minimum of 20 guests

COCKTAIL TOWERS

12 cocktails per tower

Espresso Martini \$150

Lemoncello Spritz \$150

CHAMPANGE TOWERS

12 glasses per tower

Standard \$110

Premium \$170

BAR TAB ON CONSUMPTION

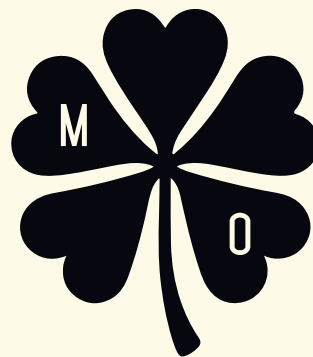
A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

PLEASE NOTE

Our beverage lists are subject to change with rotating options and seasonality



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