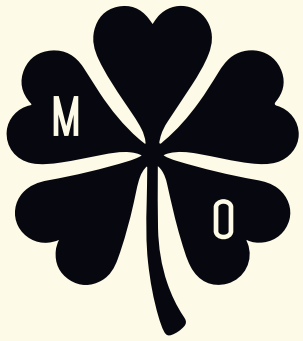


Mick O'Shea's Hotel

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

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	130	Y	N	Y	Y



GARDEN PAVILION PATIO

With its private setting and seamless indoor-outdoor flow, the Garden Pavilion Patio Section 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.

SPACE TYPE						
SEMI EXCLUSIVE	35	70	N	N	N	Y



ELEVATED RESTAURANT

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

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.

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						
SECTION	-	40	N	N	N	N
PLAYGROUND	35	-	N	N	N	N



PLATTERS (25 PIECES EA)

PREMIUM

BRUSCHETTA | V, VGO | 50

toasted bread, tomato, onion, balsamic glaze

LAMB KOFTAS | LDO, LG | 140

lamb koftas, tzatziki & tomato relish

SPINACH AND RICOTTA ROLLS | V | 105

spinach & ricotta rolls, tomato relish & aioli

SEAFOOD PLATTER | M | 115

coconut prawns, salt & pepper calamari, battered fish pieces, chips, tartare sauce & lemon

ARANCINI | LDO, LGO, V, VGO | 120

mushroom white wine, pumpkin & sage, tomato & basil, dipping sauces

SATAY CHICKEN SKEWER | LGO | 110

satay sauce, crispy shallots

V) VEGETARIAN | (VO) VEGETARIAN OPTION | (VG) VEGAN | (VGO) VEGAN OPTION | (LG) LOW GLUTEN | (LGO) LOW GLUTEN OPTION | (LD) LOW DAIRY | (LDO) LOW DAIRY OPTION
(A) AUSTRALIAN SEAFOOD | (I) IMPORTED SEAFOOD | (M) MIXED ORIGIN SEAFOOD



PLATTERS (25 PIECES EA)

GRAZING PLATTERS

BREADS AND DIPS | LDO, LGO, V, VGO | 90

assorted dips, toasted pita, lavosh & vegetable crudites

CHEESE BOARD | LGO, V | 210

selection of cheeses, dried fruits & crackers

FRESH FRUIT | LD, LG, VG | 90

fresh seasonal fruits

STANDARD PLATTERS

FAVOURITES PLATTER | 115

party pies, sausage rolls, mini quiche. tomato & bbq sauce

HAM PIZZA PLATTER | LGO, LDO | 100

Ham, pineapple, nap sauce, mozzarella
OR
ham, truffle, mushroom, nap sauce, mozzarella

CALAMARI PLATTER | LD, LGO, I | 90

salt & pepper calamari, chips, lemon & tartare sauce

CHICKEN TENDERS PLATTER | 90

fried chicken tenders, chipotle

VEGETARIAN PIZZA PLATTER | LDO, LGO, V, VGO | 100

veg medley, nap sauce, basil pesto, mozzarella

QUICHE | V | 125

assorted quiche

ASIAN PLATTER | LD | 75

samosas, spring rolls, pork shao mai, prawn crackers and a variety of sauces

HANDHELD SUBSTANTIAL

BEEF SLIDERS PLATTER | 170

milk bun, beef patty, pickle, cheese, tomato sauce

PORK BAO BUN | 130

pulled pork, slaw, pickled veg, mayo

PULLED CHICKEN SLIDERS | 110

pepper mayo, pickles, lettuce

SWEET PLATTERS (25 PIECES)

BROWNIE | LGO, V | 140

warm chocolate brownie & chocolate fudge sauce

CHEESECAKE PLATTER | LGO | 100

vanilla bean and white chocolate cheesecake, shortbread crumble, passionfruit

LEMON TART PLATTER | 125

chantilly cream

KIDS PLATTERS (25 PIECES)

KIDS CHIPS PLATTER | LD, LGO, V, VG | 30

KIDS FAIRY BREAD | V | 30

KIDS NUGGETS PLATTER | 40

KIDS WEDGES PLATTER | LDO, V, VGO | 60

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

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

chilli maple glaze, mint raita, pickled onion

SALT & PEPPERED PRAWNS | LD, LGO, I

spiced aioli, Asian slaw, lime + soy dressing

MAIN

200GM EYE FILLET | LGO, LDO

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

300GM STRIPLOIN STEAK | LGO, LDO

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, A

tarragon bearnaise, charred broccolini

ROASTED CAULIFLOWER | LD, LG, VG

hummus, rocket, pomegranate, raisin, pinenuts

DESSERT

CHOCOLATE BROWNIE | LDO, LGO, VGO

whisky & chocolate sauce, vanilla bean ice cream

VANILLA BEAN CHEESECAKE | LDO, LGO, VGO

shortbread crumble, berry compote, passionfruit

MELON SALAD | LD, LG

coconut yoghurt, macadamia brittle, toasted coconut, chocolate flake

Dietaries can be accommodated when pre-arranged.

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(A) AUSTRALIAN SEAFOOD | (I) IMPORTED SEAFOOD | (M) MIXED ORIGIN SEAFOOD

BEVERAGE PACKAGES

Minimum 20 guests

STANDARD

2 HOURS - \$40PP

3 HOURS - \$53PP

4 HOURS - \$67PP

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

Hahn 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 - \$51PP

3 HOURS - \$65PP

4 HOURS - \$78PP

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 - \$63PP

3 HOURS - \$75PP

4 HOURS - \$89PP

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

A photograph of three cocktails in elegant, curved glasses with black straws and citrus garnishes, sitting on a white wooden table outdoors. The background is a blurred green lawn and dark foliage.

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

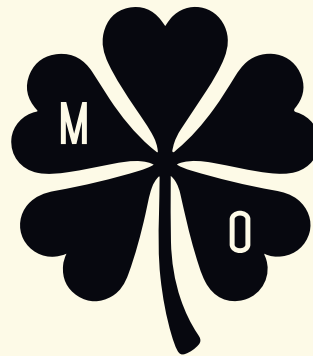
A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

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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