# 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 | - | 80 | 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 relsih & 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

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# 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**

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# SET MENU

## SHARED 2 COURSE - $53PP | 3 COURSE - $63PP
## ALT-DROP 2 COURSE - $58PP | 3 COURSE - $69PP

### 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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# BEVERAGE PACKAGES

Minimum 20 guests

## STANDARD

**2 HOURS – $43PP**
**3 HOURS – $55PP**
**4 HOURS – $70PP**

**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**

## PREMIUM

**2 HOURS – $53PP**
**3 HOURS – $68PP**
**4 HOURS – $81PP**

**SPARKLING**
Mr Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Prosecco NV
Vivo Moscato

**WHITE**
Dottie Lane Sauvignon Blanc
Pebble Point Chardonnay

**RED**
South Rock Shiraz
Henry & Hunter Shiraz Cabernet

**ROSE**
Hearts Will Play Rose
Sud Rose

**TAP BEER & CIDER**
Coopers Pale
Hahn Super Dry
Stone & Wood Pacific Ale
Magners Irish Cider
Hahn Super Dry 3.%

**SOFT DRINK & JUICE**

## DELUXE

**2 HOURS – $66PP**
**3 HOURS – $78PP**
**4 HOURS – $93PP**

**SPARKLING**
Mr Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Prosecco NV
Howard Vineyard Sparkling Blanc De Blancs NV
Vivo Moscato

**WHITE**
Dottie Lane Sauvignon Blanc
Petaluma White Label Sauvignon Blanc
Gabbiano Pinot Grigio DOC
Mountadam 'Five-Fifty' Chardonnay

**RED**
Point of Departure Pinot Noir
Saltram Skins Shiraz
Henry & Hunter Shiraz Cabernet
Rymill 'The Yearling' Cabernet Sauvignon

**ROSE**
Hearts Will Play Rose
Sud 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**

## SPIRIT UPGRADE $28PP
## COCKTAIL ON ARRIVAL $13PP

Available to add to all beverage packages.
Minimum 20 guests



# COCKTAILS & BUBBLES

## COCKTAIL ON ARRIVAL
## $13 PER COCKTAIL

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

## BAR TAB ON CONSUMPTION

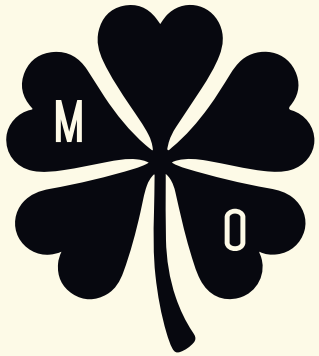
A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

## 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




(08) 8384 6944
Main South Road, Hackham, SA, 5163
info@mickosheas.com.au