



Thank you for your enquiry regarding your function at Mosaic Restaurant. We look forward to making your event a memorable one.

Mosaic is a Mediterranean Restaurant and Tapas wine bar. It has a relaxed atmosphere where diners can enjoy a variety of traditional Mediterranean and modern Australian dishes.

Mosaic welcomes its newest member of staff, John Goff our Restaurant Manager. John's background as food and beverage manager 15 yrs ago in the UK who has worked at class establishments such as, "Oatlands Park hotel" once the home of Henry IIX. Managing an average of 150 weddings a year at an average of 300 guests per event. Meanwhile overlooking the operation of 4 star hotel, John brings a wealth of knowledge to the Mosaic team. John's passion for wine is what started him in hospitality, with 12 years of travelling all wine regions across Europe and Australia refining his knowledge and passion.

Mosaic is the ideal place for any occasion with its calming water features and Tuscan beer garden. So if you like quality without pretension, you just may have found your second home!

Please find attached our Food & Beverage Menu's for your perusal. You may also simply choose from the a la carte menu with your beverages or run a tab on the day*.

Please refer to our website for the photo gallery. (www.mosaicrestaurant.com.au)

We can also recommend various musicians and photographer's to assist you in planning if required.

For all function enquiries, please contact the Manager on 9398 4488 or email: functions@mosaicrestaurant.com.au

*This option would be restricted to numbers, please enquire with management



Tapas/Canapés and Bowl food menu

Tapas/finger food \$2.50ea

Arancini, mushroom and parmesan w herb
mayonnaise
Salt pepper and chili squid w lemon mayo
Grilled chicken tenderloins w lemon and garlic
Salmon, smashed potato and caper croquettes
w romesco sauce
Spicy chicken drumettes w chipotle mayo
Bbq lamb kofta's w yoghurt dressing
Little shepards pies
Pork belly and cabbage spring rolls
Spanish omelette
Teriyaki vegetable rice paper rolls
Spanish ham and cheese "toasties"

Canapés \$3.00ea

Pepper seared beef and red onion jam "little
sandwiches."
Beef cheek and mustard fruit spring rolls
Smoked salmon and crab rolls
Spanish ham, melon and whipped goats cheese
on toast
Quail "scotch eggs"
Oyster shooter w bloody mary
Natural Oyster or w gazpacho salsa
Prawns in ketaifi pastry w romesco sauce
Duck liver parfait on brioche
Tomato, olive and goats cheese crostinis w salsa
verde
Chicken ballantine w smoked tomato & corn
relish

Bowl food \$8.00ea

Paella
Italian lamb meatballs w penne pasta
Butter chicken w fragrant rice
Mushroom, pea and parmesan risotto w
sourdough croutes.

Singapore noodles
Beef/lamb/chicken stir fry
Fish and chips
Salt and pepper squid w rocket and lemon mayo



Dessert Canapés \$3.00ea

Lemon tarts	Chocolate mousse tarts
Chocolate brownies	Mini profiteroles
Rum and raisin madeleines	Almond nougatines
Seasonal fruit tarts	

Pricing

Set menu Tapas

- 8 pieces \$20.00 per person**, choice of 4 tapas
- 12 pieces \$30.00 per person**, choice of 6 tapas
- 15 pieces \$35.00 per person**, choice of 8 tapas

Set menu Canapés

- 8 pieces \$24.00 per person**, choice of 4 canapés
- 12 pieces \$35.00 per person**, choice of 6 canapés
- 15 pieces \$43.00 per person**, choice of 8 canapés

Set menu A Tapas and bowl food

Please choose

- 6 pieces tapas, 1 bowl food and 2 dessert canapés **\$28 per person**
Choice of 3 tapas and 2 dessert canapés
- 6 pieces tapas, 2 bowl food and 2 dessert canapés **\$36 per person**
Choice of 3 tapas, 2 bowl and 2 dessert canapés
- 8 pieces tapas, 2 bowl food and 4 dessert canapés **\$46 per person**
Choice of 4 tapas, 2 bowl and 2 dessert canapés

Set menu B Canapés and bowl food

Please choose

- 6 pieces canapés, 1 bowl food and 2 dessert canapés **\$30 per person**
Choice of 3 canapés and 2 dessert canapés
- 6 pieces canapés, 2 bowl food and 2 dessert canapés **\$38 per person**
Choice of 3 canapés, 2 bowl and 2 dessert canapés
- 8 pieces canapés, 2 bowl food and 4 dessert canapés **\$50 per person**
Choice of 4 canapés, 2 bowl and 2 dessert canapés



A la Carte Set Menu

Entrée

Half dozen oysters either Natural or Kilpatrick

Sweetcorn soup w housemade chicken and chorizo sausage

Smoked pork hock terrine w celeriac and apple salad and gribiche dressing

Wild mushroom ravioli w fricassee of fresh peas ,pancetta and roast garlic

Salt pepper and chilli fried squid w cucumber and rocket salad and orange aioli

Main

Pan roast ocean trout w garlic and olive oil potato puree, pickled fennel and baby carrots

Crisp Slow roast pork belly w onion textures and crushed organic kipfler potatoes

'Coq au vin' slow braised corn fed leg of chicken in red wine w pancetta, mushrooms, baby onions with a side of white truffle oil mash

Chargrilled T-Bone steak w roast portabello mushrooms, onion jam, roast garlic and salsa verde

Duck breast served pink w creamed aromatic cabbage , glazed chicory and date sauce

Slow cooked lamb w buttermilk potato puree, baby carrots oregano, tomato and olive lamb sauce

Dessert

Flourless chocolate and hazelnut cake w vanilla cream and whisky strawberries

Honey pannacotta w poached rhubarb, lemon curd and ginger biscuit crumbs

Classic crème caramel w salted peanut ice cream

Pears poached in saffron and basil w masarla cream and roast almond crumble



Set Menus Pricing

We offer a choice of three set menus and Tapas/Canapés menu. Set Menu One provides a choice of an entrée and a main or main and dessert for each guest. Set Menu Two also provides a choice of an entrée, main and dessert for each guest. Set menu three provides a choice of shared entrée from our tapas/canapés menu (2pcs per person) and a choice of entrée, main and dessert for each guest.

Menu One

Prior to your event, please select if you wish your guests to order entree and main or main and dessert from the following \$45.00 per person ~ two courses with your choice of any two dishes bread rolls and butter for each guest

Menu Two

Please consult with our function coordinator and pre select three entrees, three mains and two desserts

\$70.00 per person ~ three courses

plus shared rocket and parmesan salad and chat potatoes with bread roll served with mains

Menu Three

Please consult with our function coordinator and pre select two tapas/canapés items, three entrees, three mains and two desserts

\$75.00 per person ~ shared tapas/canapés plus three courses

Plus shared rocket and parmesan salad and chat potatoes with bread roll served with mains

Additions

OYSTERS

Natural

Kilpatrick

½ Dozen

\$12.00

\$14.00

Dozen

\$24.00

\$28.00

Mosaic seafood platter (grilled)

Comprising of natural or mornay crayfish, with a half dozen oysters natural & Kilpatrick, seared scallops, Morton bay bugs, blue swimmer crab, scampi, prawns, pan fried calamari, steamed black mussels & white bait.

All platters will be accompanied with dips and sauces.

\$poa

Fresh fruit platter

with cheese and crackers

\$40 per platter

\$55 per platter



Mosaic beverage package

\$25.00 per person for three hours (\$10.00 extra per additional hour)

VB, Cascade light, Melbourne bitter, soft drinks and juice, coffee and tea

Please select, one white and one red wine

NV	Richmond Grove sparkling brut	Tanunda SA
2009	Bremerton sauvignon blanc	Langhorne creek SA
2009	Angove Art series chardonnay	Renmark SA
2008	Angove art series merlot	Renmark SA
2008	Republic shiraz	Fleurieu Peninsula SA
2008	Angove shiraz cabernet	Renmark SA

Deluxe beverage package

\$50.00 per person for three hours (\$15.00 extra per additional hour)

Boags Premium, Heineken, Crown Lager, Cascade light, VB, soft drinks, juice, coffee and tea

Please select, one sparkling, one white and one red wine

NV	Chandon Rose	Yarra valley VIC
NV	Yarrabank Cuvee	Yarra valley VIC
2008	Old coach road pinot gris	Nelson NZ
2008	Babich sauvignon blanc	Marlborough NZ
2007	Little yering chardonnay	Yarra valley VIC
2007	Stoneliagh 'Rapaura Series' pinot noir	Marlborough NZ
2005	Forester Estate cabernet sauvignon	Margaret river WA
2005	Balgownie 'Black Label' shiraz	The pinnacle VIC

Or beverages on consumption to select from Mosaic's main wine list



Minimum Spend for Exclusive Use *applies to Friday & Saturday nights during peak season**

Area	Capacity	Cost
Entire Restaurant	Up to 150 Seated or 220 Standing	\$15,000
Main Dining Room	Up to 90 Seated	\$8,000
Tuscan Beer Garden	Up to 70 Seated or 100 Standing	\$6,000



*To book either space exclusively, we require a minimum spend on food and beverages. The amount varies depending on the day of the week and time of the year. Mosaic peak periods are from November to January, however please enquire with our functions team for the minimum spend requirement for your date.



Terms and Conditions

Food and beverage

All event food and beverage selections are to be finalized two weeks prior to your event date. It is preferred that an on-site appointment be made and all details are discussed with us. Beverages are subject to availability, if a wine is unavailable, we will replace stock to equal value and quality. All menus are seasonal and subject to change and some dishes may contain traces of nuts. The client needs to notify Mosaic of any guest attending the function who may have special dietary requirements 7 days prior to the function date. Whilst all care is taken to provide special meals to meet the requirements, Mosaic is unable to guarantee meals will be 100% free of all traces of nuts, dairy, gluten or other products that may produce an allergic reaction. All care to identify guests with special requirements will be taken, but it is the guest's full responsibility to identify themselves to service staff.

Confirmation of guest numbers and the running of your event

Final confirmation of guest numbers is asked to be confirmed one week prior to your event date. Final numbers confirmed will be charged on your function account. A schedule will be planned at this time outlining your order of events for night/day of your function. Please supply us with details of any speeches, presentations or announcements that may require breaks in your service time. These times will be given to our chef to ensure that the quality and presentation of your meals is of the highest standard. Place cards and guest list are asked to be delivered to us one week prior to your event. All items are asked to be packaged together and clearly marked with the function host's name and date of event.

Tentative bookings

All unconfirmed reservations will be automatically cancelled after a 7day period. Your reservation is held tentatively until a completed confirmation form, with credit card details and a deposit of minimum \$250.00 is received.

Payment

Deposit / Confirmation of booking: You will be required to pay a deposit of minimum \$250.00 for your function. We will confirm the booking when we receive the deposit with the signed acceptance of the Terms and Conditions. We will refund the Deposit only if you cancel the booking more than 1 month prior to the commencement of the function date. Mosaic Restaurant would be more than happy to transfer your booking details and planning to another preferred date.

Payment: The balance of all charges is required 7 days prior to your function. Payment may be made in cash or by bank cheque or major credit card. If you wish to pay by personal or company cheque, payment will be required 10 business days prior to the function date. Payment will be based on the final numbers confirmed 7 days prior to commencement of the function.



Entertainment

The client must notify and have approval from Mosaic Restaurant of all entertainment, live performances and music, that will be part taking in the function. For all DJ's and live bands (no drums), a sound check is required prior the function commencing, in the presence of a Mosaic Restaurant manager. DJ's and live bands (no drums) are required to oblige to Mosaic's noise restrictions. Mosaic Restaurant reserves the right to terminate the function should the performers not oblige. The client is required to pay the total amount of the food and beverages as confirmed with Mosaic. Entertainers, performers or DJ's must complete their performance at the same time the bar is scheduled to close. Equipment can only be delivered or collected outside of service periods - i.e. between 9am and 11am or 3pm and 5pm. And all music in the beer garden must cease by 11pm as this is a council requirement and must be strictly adhered to.

Decorations

We are happy to accommodate any themes necessary for your event - however no items are to be nailed, screwed, stapled or adhered to any of our surfaces or fixtures. Confetti or rice is not allowed on the premises or near the surrounding grounds. If any damage is incurred to Mosaic Restaurant due to decorations, the function host will be charged. This amount will be charged within two days after the event date.

Equipment hire

Mosaic Restaurant would be pleased to quote and organize the hire of any AV equipment or special requests you may have. The cost of all hire equipment will be calculated and added to your final account.

Smoking

Smoking is only permitted outside of Mosaic Restaurant's front door entrance and in the Tuscan beer garden.

Responsibility and duty of care

Mosaic Restaurant does not accept responsibility for damage, loss or theft of any guest's property before, during or after an event. All wedding/birthday gifts and any other personal belongings are asked to be collected at the conclusion of your event. We do not have the facilities to store any of these items. Mosaic Restaurant has a duty of care and as such has the right to refuse the service of alcohol to any person they deem to be intoxicated. Any person providing alcohol to the said guest will also be denied service and both (or all) persons will be asked to leave the premises immediately. Function hosts are financially responsible for any damage caused to the property of Mosaic Restaurant. All damage costs and any additional abnormal cleaning deemed necessary will be charged for at a rate of \$35 per hour per staff member needed. It is suggested that guests arrange for taxis to be ordered prior to the event to ensure prompt arrival for your service.



Confirmation details

Reservation name: _____ Date: _____

Company name : _____

Business No: _____ Mobile ph: _____

Address: _____

Email: _____

Start time: _____ End time: _____ Number of guests: _____

Function area: _____ Type of event: _____

Function organiser: _____

Function host during event: _____ Mobile ph: _____

Tapas menu selected:	8 pieces	12 pieces	15 pieces
Canapés menu selected:	8 pieces	12 pieces	15 pieces
Set Menu A Tapas & Bowl Food:	\$28 PP	\$36 PP	\$46 PP
Set Menu B Canapés & Bowl Food:	\$30 PP	\$38 PP	\$50 PP

Selection of items: _____

<u>Set/ Menu selected:</u>	One	Two	Three
Beverage selected:	On consumption	Mosaic beverage package	
	Deluxe beverage package	3Hrs	4Hrs 5Hrs

Deposit details

A deposit of \$_____ (minimum of \$250.00) is accompanying this form to confirm my function booking.

Please tick type of credit card: Bankcard MasterCard Visa Amex Diners

Cardholder's name: _____ Security Code (CCV): _____

Card number: _____ Expiry date: _____

Amount: \$ _____ Cardholder's signature: _____

I _____, acknowledge and accept these terms and conditions. I also authorize Mosaic Restaurant to debit my credit card for the amount above. Once deposit has been processed a receipt will be emailed to the above address.

Please return the above completed details to:

By email: functions@mosaicrestaurant.com.au or By Fax: 03 9398 5145