



Mosaic Conference Function Menu

In business good impressions create results. Whether you want to reward your dedicated staff with a well earned party or host a business event to expand or nurture client relations we will assure your event will be have an excellent result.

Our Conference packages allow you to take advantage of other facilities in the complex, such as a seminar in our outdoor beer garden followed by an A la carte lunch in the restaurant, or a chance to unwind by the fire in our lounge bar after a long day. Mosaic includes such equipment as 3 x plasma screens, CD player, sound system throughout controllable in different zones, dedicated bar inside and in the beer garden. We also offer all day conference packages including all food & drinks served around your day's schedule. Whatever your function be assured that the great hospitality, good food, excellent service and ambience Mosaic has to offer with its warm fires and water features will suit all seasons.

Conference fees: full day, including lunch (eight hours) from \$65 per person
half day, including lunch (four hours) from \$45 per person

All conferences are based on room hire – full day 8hrs (9am – 5 pm) and half day 5hrs

Full day includes:

Morning tea

Lunch – a choice of 3 options

Afternoon tea

Half day includes:

Morning tea and lunch *or*

Lunch and afternoon tea

48 Pier St Altona P. 9398 4488 F. 9398 5145
E. enquiries@mosaicrestaurant.com.au

Full Day Conference Packages

Monday to Friday 9am-5pm

Tables are set per your requirements with note pads, pencils, water and mints

Package 1 Working Luncheon \$65 p/p

Arrival tea and coffee with selection of sweet and savoury muffins

Morning tea including an assortment of house baked biscuits and selection of mini patisseries-escargot, danishes, choc croissants

Working luncheon

Platters of savoury baguettes and wraps-(*choice of 4 varieties from list*)

Seasonal fruit platter

Selection of fruit juices

Afternoon tea including selection of cakes

All non-alcoholic beverages served throughout the day (any alcoholic beverages are charged on consumption)

Package 2 Two course lunch \$80 p/p

Arrival tea and coffee with selection of sweet and savoury muffins

Morning tea including an assortment of house baked biscuits and selection of mini patisseries-escargot, danishes, choc croissants

Two course lunch served in the dining room-*choice of 2 x entree and 2 x mains from list on page 4*

Afternoon tea including selection of cakes

All non-alcoholic beverages served throughout the day (any alcoholic beverages are charged on consumption)

Half Day Conference Packages

Monday to Friday 9am-2pm or 12pm-5pm

Tables are set per your requirements with note pads, pencils, water and mints

Package 1 Working Luncheon **\$45 p/p**

Arrival tea and coffee with selection of sweet and savoury muffins

Morning tea or afternoon tea depending on time option including an assortment of house baked biscuits and selection of patisseries- escargot, danishes, choc croissants

Working luncheon

Platters of savoury baguettes and wraps-(*choice of 4 varieties from list*)

Seasonal fruit platter

Selection of fruit juices

All non-alcoholic beverages served throughout the day (any alcoholic beverages are charged on consumption)

Package 2 Two course lunch **\$60 p/p**

Arrival tea and coffee with selection of sweet and savoury muffins

Morning tea or afternoon tea (depending on time option chosen) including an assortment of house baked biscuits and selection of patisseries- escargot, danishes, choc croissants

Two course lunch served in the dining room-*choice of an entree and main from list on next page*

All non-alcoholic beverages served throughout the day (any alcoholic beverages are charged on consumption)

Selection of Baguettes and wraps

- Chargrilled Mediterranean vegetables with feta
- Smoked salmon, cream cheese, red onion, capers and dill
- Smoked ham, swiss cheese, cos lettuce and seeded mustard mayo
- Jamon, provolone cheese, mesclun lettuce, tomato and pesto
- Poached chicken fillet, cos lettuce, avocado and herbed mayo
- Classic egg and mayonnaise with lettuce
- Mesclun lettuce, red onion, carrot, tomato, lettuce, cucumber with mayo

Sample menus of Two course lunch choice of entree and main or main and dessert

Sample 1

Entrée

Today's soup w sourdough

Duck liver parfait w rhubarb,
toasted almonds and brioche.

Main

"Coq au vin" slow cooked leg of free
range chicken w red wine
mushrooms, pancetta and baby
onions.

Spaghetti w Italian lamb meatballs
and pecorino cheese.

or vegetarian option
pomodoro, fresh basil & pecorino.

Dessert

**Flourless chocolate and hazelnut
cake** w vanilla cream

Honey Panacotta

w poached rhubarb, lemon curd and
ginger breadcrumbs.

Pyengana Cheddar Cheese plate

served at room temperature

w housemade chutney and toasted
fruit bread

Sample 2

Entrée

Today's soup w sourdough

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

Main

Lamb shank w mustard and herb
crust, potato puree, green beans
and lamb reduction

Wild mushroom risotto

w fresh peas, roasted garlic,
parmesan and basil (V)
Optional chargrilled chicken breast

Dessert

Poached pear and almond tart

w lightly spiced red wine syrup and
clotted cream

Classic crème caramel

salted peanut ice cream

Pyengana Cheddar Cheese plate

served at room temperature

w housemade chutney and toasted
fruit bread

Our menus are seasonal please consult your function coordinator for current menus

Conference additions

\$ p/p

Drinks and confectionary

Badoit sparkling mineral water	6
Fresh juice range 300ml	5
Red bull	6
Milk chocolate bars	4
Protein bars	6

Morning and afternoon tea

Fruit salad and yoghurt	8
Whole fruit selection	6
Cheese platters	10

Lunch

Selection of bowl foods	8
House baked baby quiche, pies and sausage rolls	13



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Mosaic beverage package

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

Victoria Bitter, cascade light, Carlton cold, soft drinks and juice, coffee and tea

Please select, one white and one red wine

NV	Richmond Grove sparkling brut	tanunda sa
2009	Richmond Grove sauvignon blanc	tanunda sa
2009	Richmond Grove chardonnay	tanunda sa
2008	Angove art series merlot	renmark sa
2008	Richmond Grove shiraz	tanunda sa
2008	Angove shiraz cabernet	renmark sa

Deluxe beverage package

\$45.00 per person for three hours (\$15.00 extra per additional hour)

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

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

NV	Chandon Rose	yarra valley vic
NV	Chandon Brut	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

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 requirement 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 24 hours 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 five business days prior to the function date. Payment will be based on the final numbers confirmed 48 hours 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 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 and adjoining pier area. 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: _____

Full day conference Working luncheon two course lunch

Half day conference Working luncheon two course lunch

Selection of items: _____

Selection of additions: _____

Beverage selected: On consumption Mosaic beverage package
 Deluxe beverage package 3Hrs 4Hrs 5Hrs

Deposit details

A deposit of \$ _____ (minimum of \$500.00) 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

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