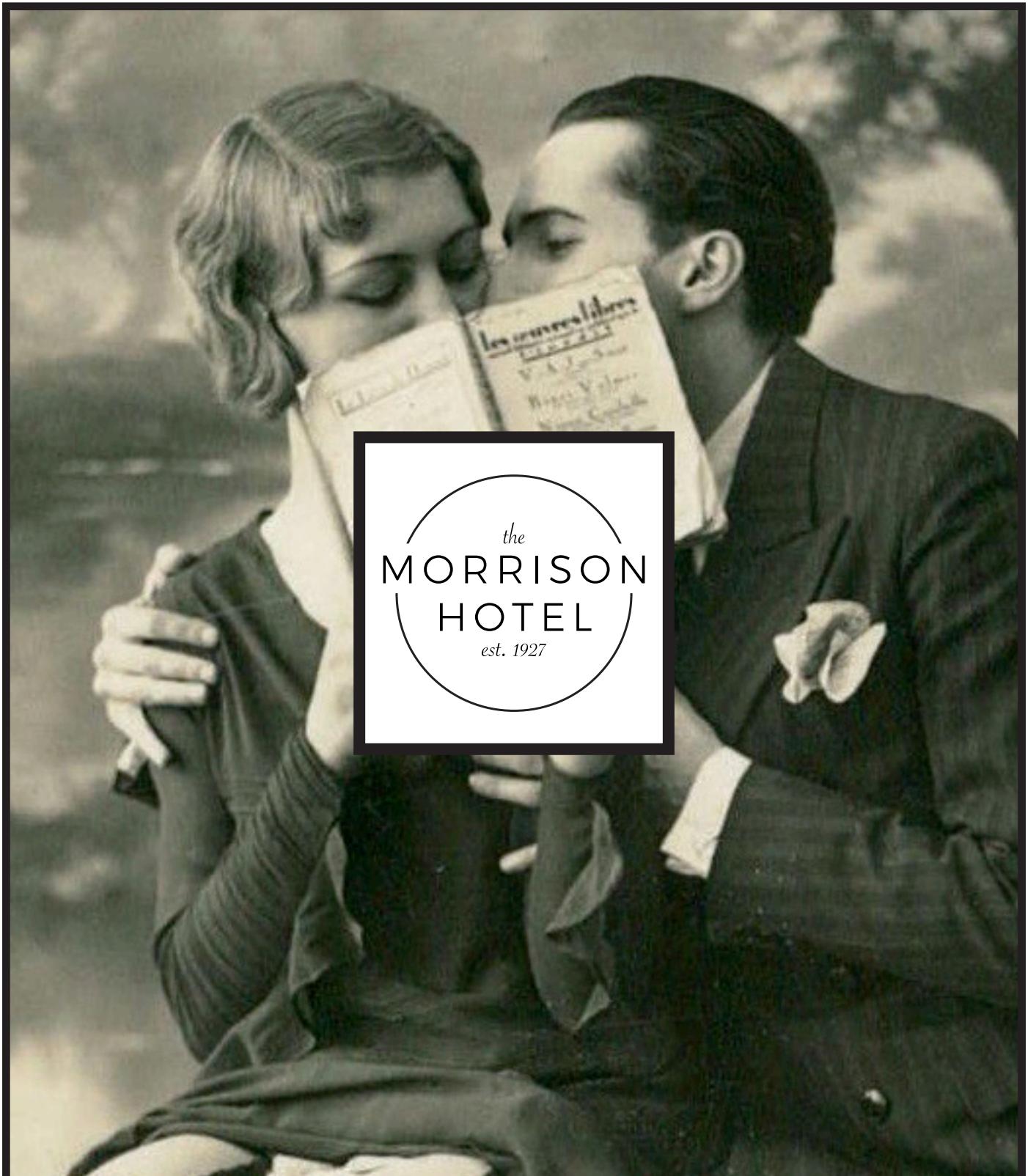


Functions Package



/themorrisonhotel



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The Morrison Hotel first opened its doors across the road as Hotel Britannia. When little pub unfortunately went up in flames Morrison you know today was built.

Trading since 1927 and home to the best Steaks this little pub is packed full of function. With over 21 different beers, over 50 wines, and over 100 bottles of extensive whiskies to hand.

NAKED WHISKY BAR

Are you looking for just a relaxed get-together? We are always happy to reserve tables for you in the main lounge area of the Naked Whisky Bar. With the gorgeous timber bars, 5 flat screen TV's and live entertainment Friday-Sunday this area is for the function that wants to remain part of the action!



THE PATIO

All turfed up and with the option to have either high tables or low dining tables this area is definitely a bit of fun.

With easy access to the bar, bathrooms, and the smoking section it is the great area for functions up to 40 people.





Room Capacity

Cocktail - 50
Sit Down Dinner - 40
Boardroom - 12
Theatre Style - 30

THE PIANO LOUNGE

This gorgeous and unique space is definitely going to be one of Brisbane's most sought after function spots. With the cheeky wallpaper, eye-catching artwork and stunning baby grand piano (which is tuned and ready to go) this room is perfect for any event.





THE ORIGINAL FIASCOS

The Original Fiascos has the feel of an old English pub with beautiful stain glass windows that light up at night, the original timber bar and vintage art decorating the walls. With your own private bar, easy access to bathrooms, night life music system, the Original Fiascos is perfect to suit any type of functions and is very popular with wedding, birthday celebration, corporate events.

Room Capacity

Cocktail - 70
Sit Down Dinner - 60
Theatre Style - 60
Boardroom - 30
U Shape - 30



NEED MORE SPACE?

The Piano Bar and the Original Fiascos are side by side and can either be divided by curtain or open as one large function space. The carpets and the wall colors are the same in both rooms to ensure flow and with the bar and bathrooms close by this really is an amazing space for any type of function.

PLATTERS MENU

Party Favorites

\$90

- Gourmet Beef Pies
- Pork Wontons
- Quiche Florentine
- Sausage Rolls
- Spring Rolls with Asian Dipping Sauce.

Antipasto Platter

\$75

A mixture of smoked and cured meats; char grilled and pickled vegetables, mixed wild olives, sun dried tomatoes with pickles and preserved



Gourmet Platters

Your choice of 6 selections below:

(12 pieces per selection)

\$120

- Beef Skewers
- Chicken Skewers
- Halloumi Vegetable Skewers
- Mushroom Arancini
- Vegetable Spring Rolls
- Duck and Plum Spring Rolls
- Caramelized Onion and Feta Tarts
- Braised Beef and Vintage Cheddar Tarts
- Tempura Prawns with Sesame and Honey
- Filo Wrapped Garlic Prawns
- Smoked Salmon & Avocado Sushi
- Buffalo Spiced Chicken Wings
- Falafels

Vegetarian and Vegan Platter

Your choice of 5 selections below:

\$120

- Tofu and Shiitake Tempura
- Mushroom and Truffle Oil Arancini
- Beetroot Feta Tartlets
- Chilli, Basil and Tomato Bruschetta
- Mixed Wild Australian Olives
- Tofu and Sundried Tomato Stuffed Mushrooms
- Korean Fried Cauliflower with Sesame Seeds and Coconut
- Vegetarian Spring Rolls



Pizza Platter

Your choice of 2 ultra large pizzas below:

\$60

- Pepperoni, mushrooms, basil on a Napoli base and mozzarella
- Pulled pork, maple bacon and ham on BBQ sauce and mozzarella
- BBQ chicken, maple bacon on BBQ sauce, mozzarella and cheddar
- Semi dried tomato, olive and artichoke on Napoli, mozzarella and rocket
- Vegetarian, pesto supreme with mozzarella



CLASSICS MENU

2 Courses \$40 – 3 Courses \$47

Starters to Share

(Your choice of 1 entrée)

Garlic, Fresh Basil and Mozzarella Bread

Or

Duo of Dips with Warmed Ciabatta

The Main Event

(Your choice of 3 selections)

180g Premium Eye Fillet Wrapped in Bacon
with twice cooked hand cut chips broccolini and red

wine jus

or

200g Graziers Eye Fillet
with classic baked potato with cheese, house Caesar
salad with red wine jus

Housemade Potato Gnocchi with green peas, grilled
portabello mushroom finished with rocket and
parmesan

Beer Battered Barramundi
with seasoned fries, house salad and homemade
tartare

Lemon and Mint Infused Chicken Supreme with
corn fritter, char grilled vegetable and rocket salad
finished with minted feta

Delicious Finish

(Alternate Drop)

Lemon Citrus Tart
with lemon curd ice cream and blueberry compote

Dark Chocolate Brownie
with chocolate coffee mousse, ice cream and
strawberry compote



PREMIUM MENU

2 Courses \$50 – 3 Courses \$57

Starters

(Alternate Drop – Your choice of 2 selections)

60 Second Calamari
with pickled vegie and a blueberry chilli sauce

Grilled Halloumi
with tomato and olive salsa, rocket and fennel salad
finished with vin cotta

Caramelized Onion, Caraway and Feta Tart
with pear, walnut and rocket salad with a cider reduction

Parmesan and Chorizo Crusted QLD Half Shell
Scallops with pico de gallo, and fresh lime
Roasted Pumpkin, Honey and Blue Cheese Filo with
Kale Pesto

The Main Event

(Your choice of 3 selections)

180g Premium Eye Fillet Wrapped in Bacon
with twice cooked hand cut chips broccolini and red
wine jus

or
200g Graziers Eye Fillet
with classic baked potato with cheese, house Caesar
salad with red wine jus

Crispy Skin Barramundi
with a potato and herb rosti, chargrilled asparagus
and lemon Hollandaise

Lemon and Mint Infused Chicken Supreme with
corn fritter, char grilled vegetable and rocket salad
finished with minted feta

House made Potato Gnocchi with green peas, grilled
portabello mushroom finished with rocket and
parmesan

Delicious Finish

(Alternate Drop)

Lemon Citrus Tart
with lemon curd ice cream and blueberry compote

Dark Chocolate Brownie
with chocolate coffee mousse, ice cream and straw-
berry compote



BEVERAGE PACKAGES

Classic

1HR - \$30 per person

2HR - \$35 per person

3HR - \$40 per person

Heavy and Mid Tap Beer

Carlton Draught

Victoria Bitter

Carlton Mid

XXXX Gold

Hahn Super Dry

Tooheys New

Wine

Veuve Amiot

South Island Sauvignon Blanc

Riddoch Shiraz

Non-alcoholic

Soft Drinks

Orange Juice

Tea & Coffee

Premium

1HR - \$40 per person

2HR - \$45 per person

3HR - \$50 per person

Heavy and Mid Tap Beer

James Squire 150 Lashes Pale Ale

Stone & Wood Pacific Ale

Carlton Draught

Carlton Mid

Victoria Bitter

Hahn Super Dry

Little Creatures Pale Ale

Wine

Veuve Amiot

Squealing Pig Sauvignon Blanc

Annie Lanes Shiraz

Non-alcoholic

Soft Drinks

Orange Juice

Tea & Coffee



A LITTLE SOMETHING EXTRA

Extra Services

To help you create your perfect event, we offer a range of extras.

- Microphone and PA,
- projector and screen or LCD TV's,
- whiteboards, and
- complimentary balloon decorations.



We Do Weddings

Looking for a small wedding space? Our combined function rooms make for the ideal small wedding reception. Please see our function manager for ideas and pricing on food drinks and decoration.



The Velvet Kittens

Want to make your function a little bit more special? We can help you arrange The Velvet Kittens for your function at a cost.

Perfect for birthday, hens, or bucks parties.

Whisky Tastings

With over 250 Whiskys, the Naked Whisky Bar is perfect for whisky tastings or even paired whisky dinners.

Contact our functions manager to find out more.



Something More

We want to make your function the best ever. If you are looking for a DJ or other entertainment, ask us how we can help.

Budget Conscious?

Mid-week deals are available for those looking to save money.

Contact our functions manager to learn more.

TERMS AND CONDITIONS

DEFINITIONS

'The Venue', 'Management', 'we' and 'us' refers to Morrison Hotel and their respective employees.

CONFIRMATION DEPOSIT

- A deposit of \$200 is required to confirm any function over 20 people.

PAYMENTS

- All pricing we provide you includes GST and are current at the time of printing but are subject to change.
- Bar tabs to be settled at the end of the event night by cash or credit card.

CATERING & BEVERAGES

- Food and beverage orders must be finalised at least 7 days prior to the event. We may be able to organise after this time, but we cannot guarantee. Please discuss with Management.
- Menu items are subject to market availability.
- The Venue requires to be informed of final numbers at least 7 days prior to the event date.
- In accordance with food and safety compliance, no food supplied by The Venue is permitted to be taken from the premises.
- For set menus, numbers must be confirmed no less than 24 hours before the function date and that should not all your guest turn up or do not eat then you must pay for the numbers that was confirmed.

MINIMUM REQUIREMENTS

- Minimum spend includes both catering and bar costs and apply on Friday, Saturday, and Sunday only.
- If you do not reach the number of guests booked to meet the minimum spend requirements you will still incur the full cost quoted and confirmed with The Venue.

BYO POLICY & ENTERTAINMENT

- No food or beverage can be bought in from an outside source other than cakes. Please contact Management if you require any special needs.
- Entertainment bookings made by The Venue for functions require a deposit and a forfeiture policy applies. (If you book entertainment and forfeit, we must contact entertainment and will deduct their due payment).

SIGNAGE & DECORATIONS

- No fixtures, glue, sticky tape are to be adhered to the walls, doors, windows or any space on the premises without prior approval from Management. Any non-approved items may be removed by us or security and may be destroyed.

DELIVERIES & ACCESS

- Please discuss with Management in advance if you require any deliveries to be made to The Venue for any goods.
- Access to your booked function space(s) prior to the function start time may be possible, please discuss with us in advance.

DRESS CODE

- Smart casual dress code rules do apply.
- Themed dress is accepted, although The Venue reserves the right to refuse entry if the dress is offensive to other patrons.

CANCELLATION

All cancellations must be made in writing to The Venue.

- If a cancellation is made more than 21 days prior to the function, the deposit will be refunded in full less any costs incurred on your behalf.
- If a cancellation is made 21 days or less prior to the function date, 100% of the deposit will be forfeited unless the function is rebooked.
- For booking cancellations in November or December, 100% of the deposit will be forfeited.
- The function space holding time is 30 minutes from the requested time or 15 minutes on Fridays. If this is not met your space may be opened to the general public at Management's discretion.

SECURITY & CONDUCT

- If you require a security guard to exclusively serve your function, allowing only invited guests to attend, this must be organised at least 1 week prior to the event at a cost of \$50 per hour, per security guard.
- The Venue takes its responsible service of alcohol obligations seriously and you must support any decisions we make in relation to the responsible service of alcohol.
- The Venue has the right to refuse entry or service and remove from the premises any person it deems to be approaching intoxication.
- The Venue has the right to refuse entry or service and remove from the premises any person it deems to be behaving in an improper, abusive, disorderly or anti-social manner.
- In accordance with the Law, minors must be accompanied by a legal parent or guardian at all times.
- You must advise Management if minors are going to attend your function. Management reserve the right to impose additional conditions in relation to minors, including the times and areas that minors may attend.