

THE
MORRISON
HOTEL

Function Pack



About Us

Trading since 1927 and home to
Brisbane's Best Steaks

This little pub is perfect for any event.

The Morrison Hotel boasts five versatile
function spaces suited to everyone
from corporate events to birthday parties
and much much more!!!

We love hosting events, and would love
to host yours!

Contact

640 Stanley street Woolloongabba

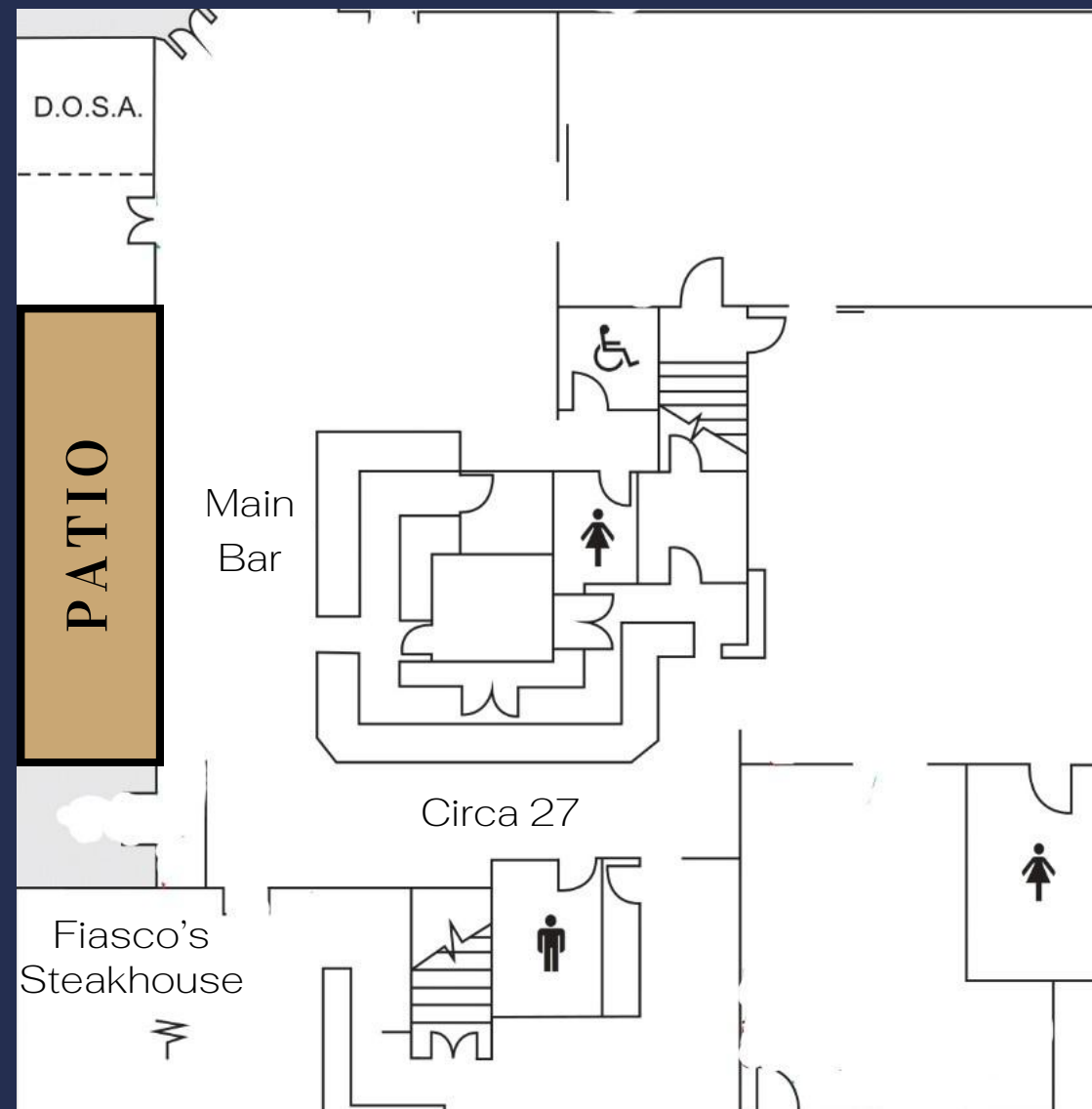
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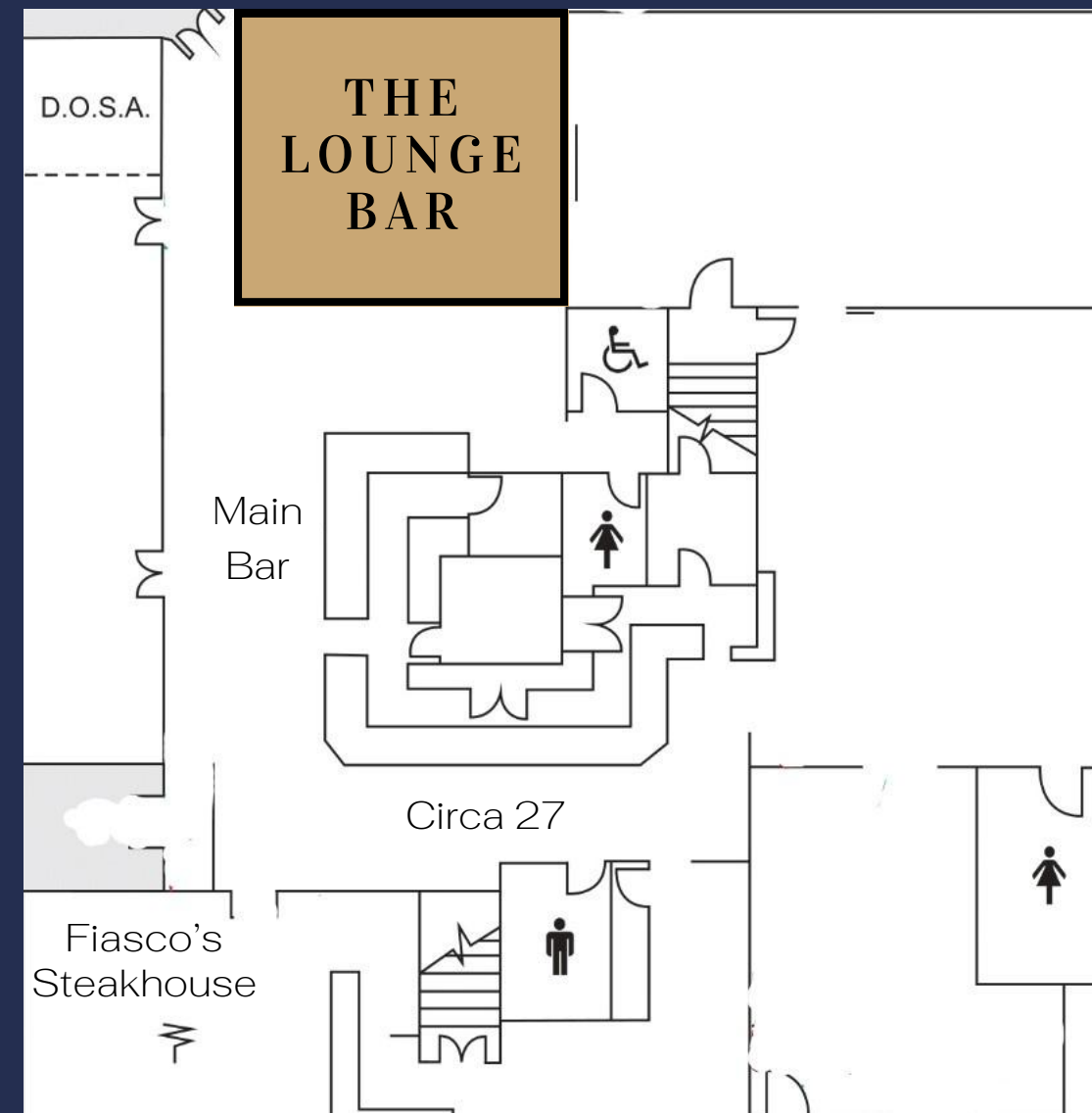


ROOM FLOOR PLAN

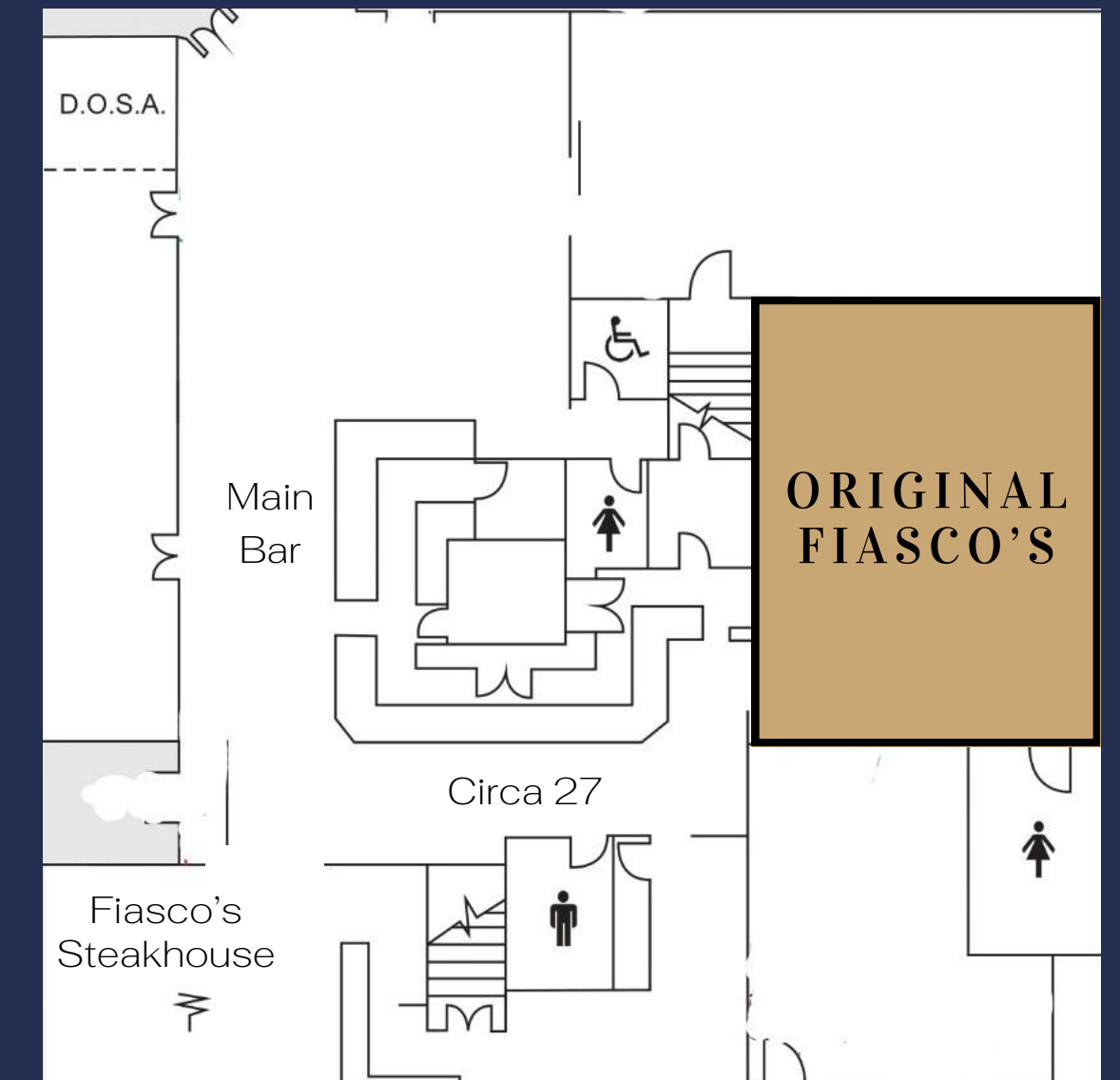
The Patio



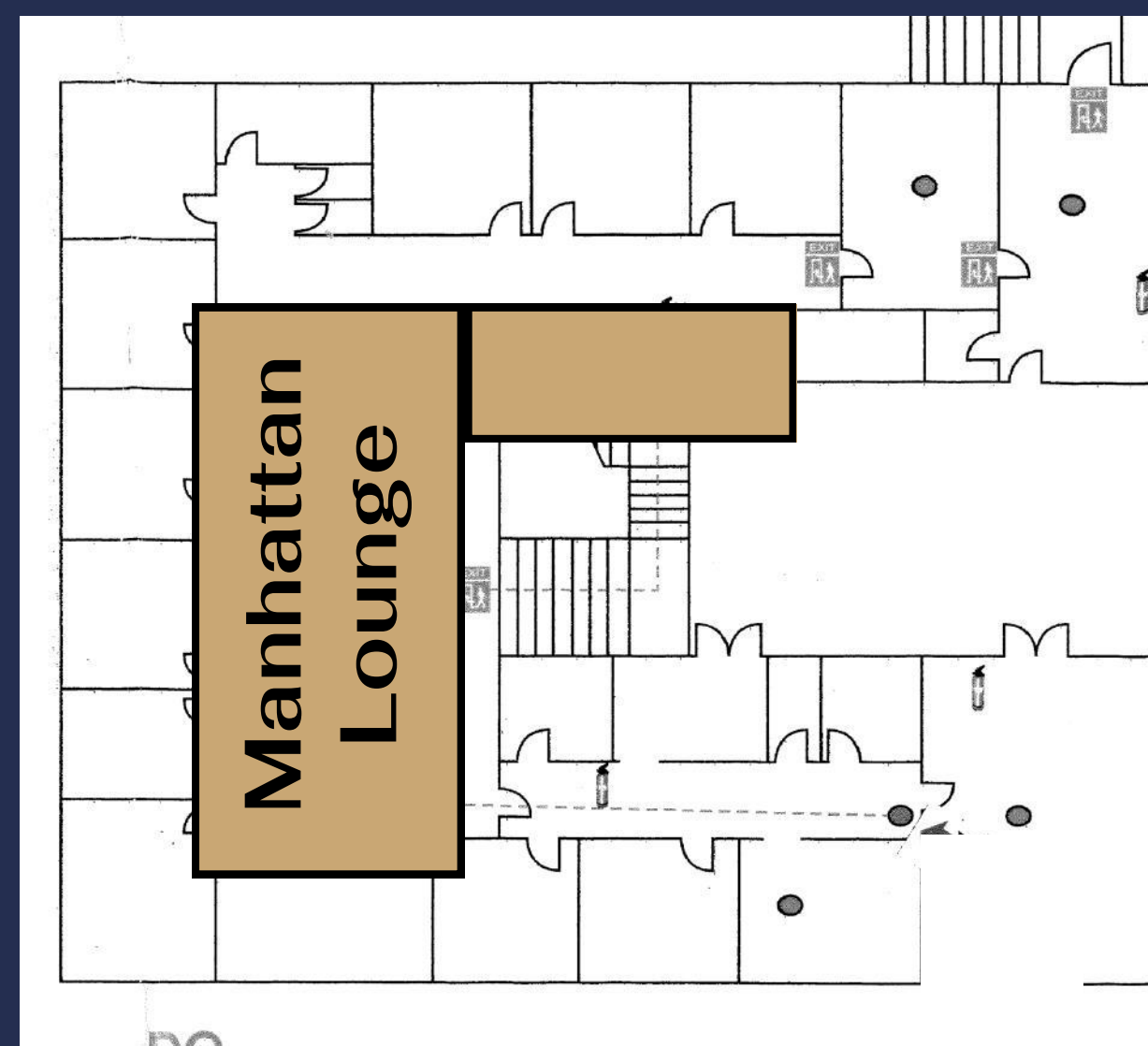
The Lounge Bar



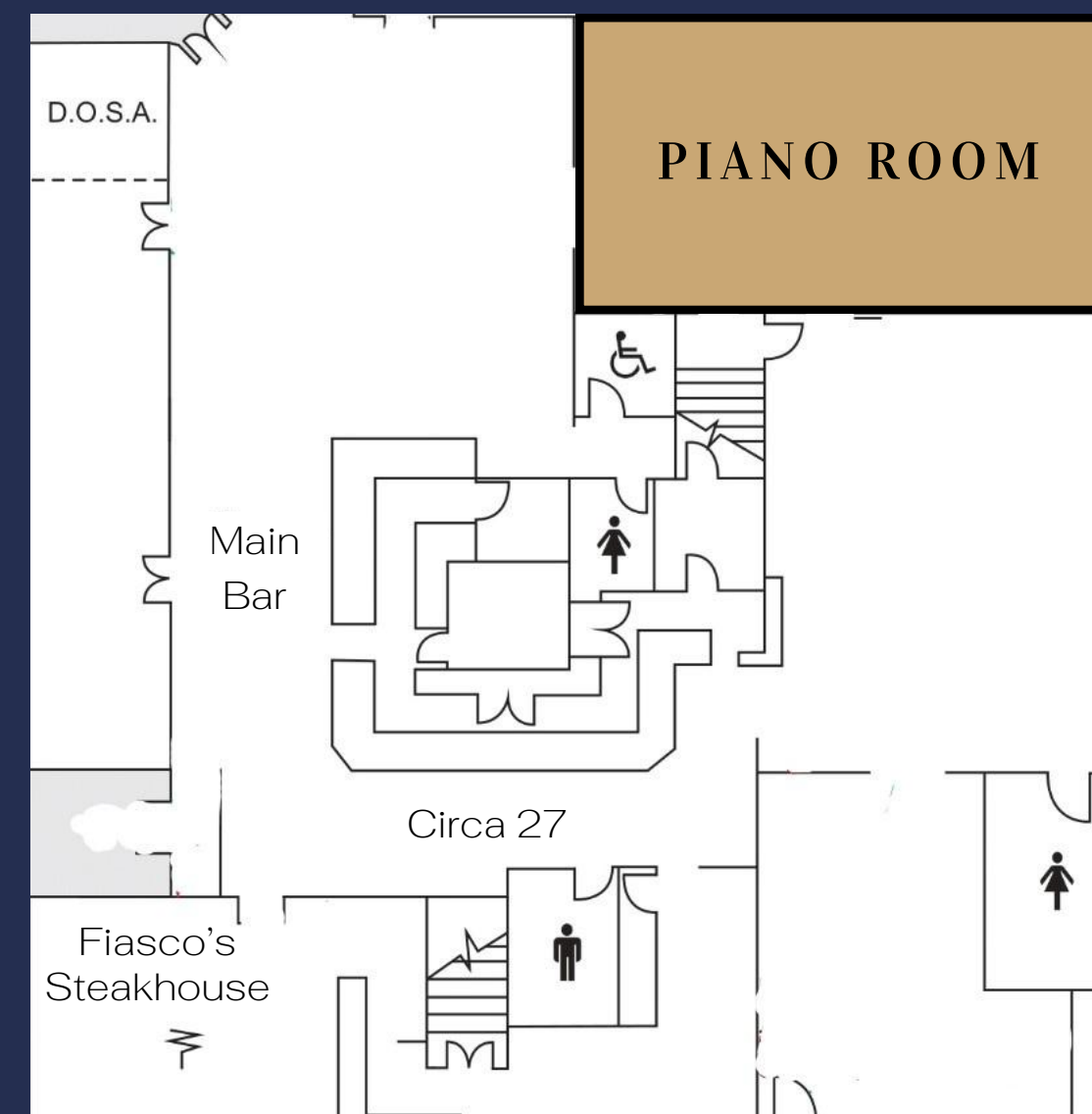
Original Fiasco's



Manhattan Lounge



Piano Room





Piano Room

Capacity: 80 Cocktail or 50 Banquet Style

Facilities: Private Space

The Piano Room has a warm, intimate 1920's feel. This space is perfect for hosting private Cocktail or Banquet events, the room has access to the main lounge bar.

Combined Area

The Piano Room & Original Fiasco's can be booked in conjunction as one large space

Capacity: 200 Cocktail & 110 Banquet



Original Fiasco's

Capacity: 100 Cocktail or 60 Banquet Style

Facilities: Semi Private Space

Original Fiasco's with its stain glass windows & ornate features that flows throughout the room creates a unique space for your event.

It has a bar attached off to the side of the room



Manhattan Lounge

Capacity: 90 Cocktail or 60 Banquet Style

Facilities: Exclusive Private Space

The Manhattan Lounge with a 1920's Art Deco style
This is a fully private space with amenities and a private bar equipped with a selection of bottled beer, wine, spirits and non-alcoholic beverages



Patio or Lounge Bar

Patio Capacity:

60 Cocktail or 50 Banquet Style

The Patio is located on the side of the hotel and has a garden feel to it, with weather protected screens and heaters

Lounge Bar Capacity:

Cocktail Style: 15 - 200

The Lounge Bar is a section off area, great for something casual or large groups

Both spaces have full access to the Main Bar





SET BANQUET

Two Courses \$63

Three Courses \$70

Select two dishes from each course, the dishes will be served alternate drop
Special dietary meals will be arranged separately

Minimum 15 guests

ENTREE'S

60 Second Calamari *w/ our famous blueberry sauce*

Sicilian Bruschetta (VEG) Olives, cherry tomatoes, red onion & eggplant on sourdough
drizzled w/ olive oil & balsamic dressing

Chicken & Tarragon Terrine *w/ onion & capsicum relish & Sourdough*

House made Arancini (V) Mushroom & Truffle w/ Confit garlic aioli

MAINS

250g Rump OR 180g Mignon Filet OR 200g Eye Filet

cooked medium & served w/ Baked Potato, Broccolini & Red Wine Jus

Crispy Skin Barramundi

served w/ nicola potatoes, fennel watercress salad finished w/ a Orange dressing

Crispy Verde Gnocchi (C.N, VEG)

*bed of walnut and spinach puree w/ duo mushrooms, asparagus, tossed w/ roquette & Tuscan oil,
finished w/ crispy kale*

Chicken Supreme

w/ crumbled feta spinach salad & lemon zest on a creamy pea puree

Braised Beef Ravioli

*w/ sundried tomatoes, spanish onion, garlic & artichoke tossed through a sage butter finished w/
parmesan & micro herbs*

Vietnamese Salad (VEG)

Carrot, cucumber, coriander, red onion, bean sprouts, peanuts vermicelli noodles, w/ our Saigon dressing

DESSERTS

All desserts are served w/ Berry compote, praline & vanilla ice cream

Chocolate Mousse Cake or Mango Panna Cotta (VEG)

Chocolate Fudge Brownie or Raspberry & White Chocolate Cheesecake

Dietaries: V - Vegetarian | VEG - Vegan | C.N - Contains Nuts



CANAPÉ PLATTERS

PRICE

Minimum Requirements Apply

4 Piece - \$15pp

6 Piece - \$24pp

8 Piece - \$32pp

6 Piece & 1 - Substantial \$30pp

8 Piece & 1 - Substantial \$38pp

8 Piece & 2 - Substantial \$44pp

HOW TO CHOOSE YOUR CANAPÉ

Select how many pieces per person then select from the Hot, Cold or Substantial options

HOT SELECTION

Lemon Pepper Calamari

Barramundi Spring Roll

Kilpatrick Oyster

Vegetable Spring Roll (V)

Pork Wonton

Arancini Ball (V)

Satay Chicken Skewer

Buffalo Chicken Wing

Gourmet Beef Pie

Sausage Roll

Crumbed Haloumi Bite w/ pesto (V)

Capsicum Frittata (V)

Stuffed Button Mushroom (VEG)

SUBSTANTIAL

BBQ Pulled Pork Slider w/ Coleslaw & Cheese

Cheeseburger Slider w/ Beef Patty, Tomato Sauce & Cheese

Vegan Rice Paper roll (VEG) w sweet chilli sauce

Battered Tempura Fish w/ tartar sauce

GRAZING PLATTERS

All platters feeds up to 8 guests

ANTIPASTO • \$95(C.N)

Cured Ham, Mixed Olives

Mixed Nuts, Char Grilled Vegetables

Asparagus wrapped w/ Prosciutto

CHEESEBOARD • \$100

Selection of Two Hard & Two Soft Cheeses

Quince Paste w/ Lavosh, Fresh Fruit &

Mixed Olives

PIZZAS • \$75

Choose Two Flavours

Gluten Free Available

Italiano

Margherita

Chicken Firecracker

Truffle Mushroom

COLD SELECTION

Asparagus wrapped w/ Prosciutto

Natural Oyster w/ red wine vinaigrette

Oyster Louisiana

Hummus & Falafel Bites (VEG)

Smoked Beef w/ seeded mustard cream &

Caramelized Onions en Croute

Prawn Cocktail w/ cocktail sauce

Dietaries: V - Vegetarian | VEG - Vegan



BEVERAGE PACKAGES

CLASSIC PACKAGE

2hr - \$55 or 3hr - \$60

**Additional Hour - \$10 Per Hour, pp
(Minimum 20 Guests)**

**Selection of
Local & Craft Tap Beers on Tap
Cider & Light Beer in Bottle
Non Alcoholic Beverages**

White Wine

The Rocks - Sauvignon Blanc

Sticks - Chardonnay

Squealing Pig - Pinot Gris

Brown Brothers - Moscato

Red Wine

Butcher's Friend - Shiraz

Grant Burge - Cabernet Sauvignon

Marlborough Sounds - Pinot Noir

De Bortoli - Rose

Sparkling Wine

A By Arras - Premium Cuvée

PREMIUM PACKAGE

2hr - \$60 or 3hr - \$65

**Additional Hours - \$10 Per Hour, pp
(Minimum 20 Guests)**

Same as the Classic but adding spirits

Spirits:

Absolut - Vodka

Wild Turkey - Bourbon

McAlester - Scotch

Bundaberg - Rum

Bombay Sapphire - Gin



COCKTAIL & TASTINGS

BEVERAGE & CANAPES

This includes:

3 hour Classic Beverage Package

Beer, Wine, Soft Drinks & Juices

Chef's Selections of Hot & Cold Canapés

\$85 per person

Add Spirits \$15 per person

(Minimum 20 Guests)

WHISKEY TASTINGS

Whiskey Tastings Dinner

3 x Whisky's paired w/ a 3 course banquet

\$90 per person (Minimum 10 people)

Whiskey Tasting + Grazing Platters

4 x Whisky's w/ Hot & Cold Canapés

\$65 per person (minimum 6 people)

Whiskey Paddles

(Pre selected whiskies)

\$25 per paddle

BAR TAB

**This will allow your guests to enjoy
beverages, which you have
preselected with our functions
manager from our drinks menu**

EXTRA'S

ACCOMMODATION

Needing somewhere to stay?

**We have a partnerships with
Quest Apartments South Brisbane
Please ask our Functions Manager
for the discount code**

ENTERTAINMENT

**We have a partnership with
Snaputed Photo Booth Plus DJ's &
Solo Artists available upon request
Please ask our Functions Manager
for their contacts**

EQUIPMENT

**Complimentary use of
Microphone & Speaker Whiteboard
HDMI connectivity to our
large LCD TV's
Access to in-house Music
Crowd DJ - Free Wifi
Balloons and/or other
Seasonal Decorations**

WEDDING PACKAGES

Gold Package

\$130 Per Person

Chef's Selection of Hot & Cold Canapés
Two Course Alternate Drop Set Menu
Individual Plating of Wedding Cake
3 Hour Classic Beverage Package
Cloth Table Linen, Napkins, Cake & Gift Table

Diamond Package

\$140 Per person

Chef's Selection of Hot & Cold Canapés
Three Course Alternate Drop Set Menu
Wedding Cake served on Platters
3 Hour Classic Beverage Package
Cloth Table Linen, Napkins, Cake & Gift Table

Cocktail Package

\$120 Per person

Canapé Varieties & Substantials
Wedding Cake served on Platters
4 Hour Classic Beverage Package
Cloth Table Linen, Cake & Gift Table

CORPORATE PACKAGES

Morning Tea/ Afternoon Tea Package

\$10pp each or \$15pp for both

Half Day Delegate Package

incl. Morning or Afternoon Tea & Lunch - \$50pp

Full Day Delegate Package

incl. Morning, Lunch & Afternoon Tea - \$55pp

All Delegate Packagers include: Continuous Tea & Coffee Station & Soft Drink w/ Lunch

All packages have a minimum requirement of 10 guests

Delegate Menu

Morning Tea - Scones w/ Jam, Cream or Pastries

Afternoon Tea - Seasonal Fruit Platter

Lunch

250g Rump Steak

cooked to your liking w/ chips & coleslaw & sauce

Chicken Parmigiana

w/ Napoli Sauce, Ham & Cheese served w/ Garden salad & chips

Beer Battered Fish

Served w/ Garden Salad, Chips, Tartare & Fresh Lemon

Vietnamese Salad (VEG)

Carrot, cucumber, coriander, red onion, bean sprouts, peanuts vermicelli noodles, w/ our Saigon dressing

Crispy Verde Gnocchi (C.N, VEG)

bed of walnut and spinach puree w/ duo mushrooms, asparagus, tossed w/ roquette & Tuscan oil, finished w/ crispy kale

Grazing Platters

\$80 Per Platter (Platter feeds 10 guests)

Mixed Wrap OR Baguette Platter

Assorted fillings including Meat & Vegetarian options

TERMS & CONDITIONS

ROOM HIRE

We do not have room hire fees, we have a minimum spend on selected spaces (Friday, Saturday & Sunday) to be met for exclusive use only. Minimum spend are made up of food & beverage. If the minimum spend is not met then the remaining balance will be charged as a room hire.

AUDIO/ VISUAL

Please advise us at the time of your booking if you require any of these additional audio visual components. We also strongly recommend booking a 'test run' with our functions manager prior to your event.

CLEANING & DAMAGES

Where an event has created cleaning or damage. The payee of the event is responsible for any damages to the function space or any other part of the hotel, including the car park by any guests of the event. If deemed necessary by management, fees will apply. Note that the use of metal confetti, glitter, rice, candles or similar within the restaurant and function spaces is prohibited.

CATERING & PAYMENTS

Food & Beverage orders must be finalised at least 14 days prior to your event, including all dietary requirements. Final numbers and 50% of the invoice balance must be paid and finalised 7 days prior to your event with the remaining balance paid by the end your event on the night. If the final invoice has not been settled by the end of the event, the functions manager is full authority to receive funds off the card that was used from the deposit.

In accordance with our house policy, no excess food or beverages can be taken off the premises after your event.

The menu & pricing pre-selected at the time of confirming your booking may be subject to change. In such circumstances, our functions manager will contact you at least 14 days prior to the date of your event with the alterations and provide you with a new menu to make your selections.

DEPOSITS

All functions require a deposit of \$200. The booking is considered confirmed after the deposit has been paid. The deposit will be deducted from the total bill prior to the final payment on the date of the event. Deposits can be paid in Cash, Credit Card or by the Credit Card Authorisation form attached. The space that is intended to be hired will be held for a maximum of 7 days. Should your booking not be confirmed and deposit paid during this time we will release the function space.

CANCELLATION

All cancellations must be made in writing to the venue. If a cancellation is made more than 21 days prior to your event, the deposit will be refunded in full, less any costs incurred on your behalf. If a cancellation is made 20 days or less to your event, Then 100% of the deposit will be forfeited, unless the event has been re-booked to a later date.

MINORS

Minors are permitted to attend the event. However they must be supervised by a responsible adult for the duration of the event. Minors are not permitted to order from the bar. Please notify the hotel if minors are expected to attend your event.

RSA REQUIREMENTS

As part of our duty of care to all patrons, we reserve the right to refuse service to intoxicated guests, minors, or those supplying alcohol to intoxicated guests or minors. Any attendees of a function can be asked to leave by management and security as per our house policy. Due to our Responsible Service of Alcohol policies, Management reserves the right to close the bar and or event down if deemed necessary.