

FUNCTION MENU



the Morrison



About Us

Trading since 1927 and home to
Brisbane's Best Steaks
This little pub is perfect for any event.

The Morrison Hotel boasts four 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!

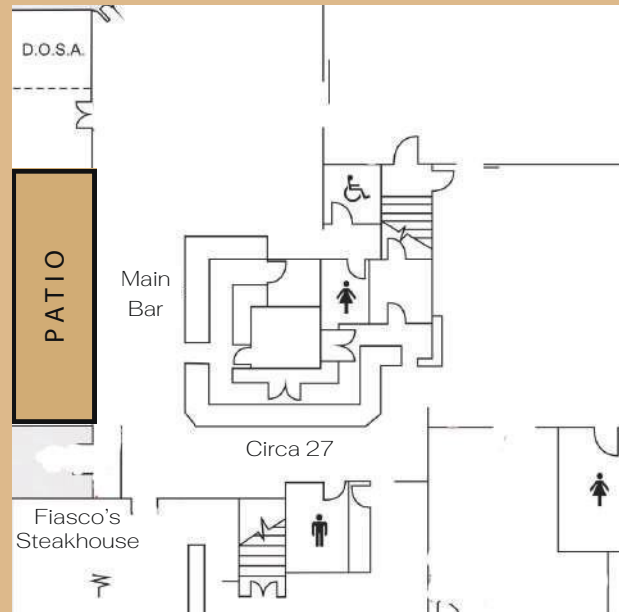
Contact

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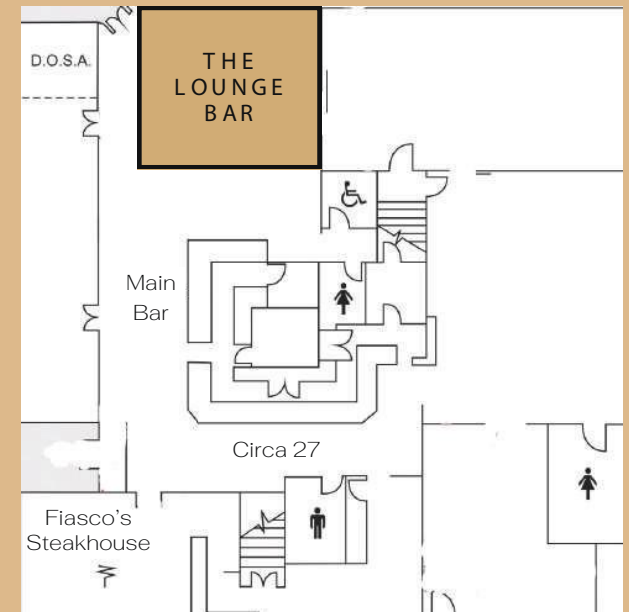
ROOM FLOOR PLAN



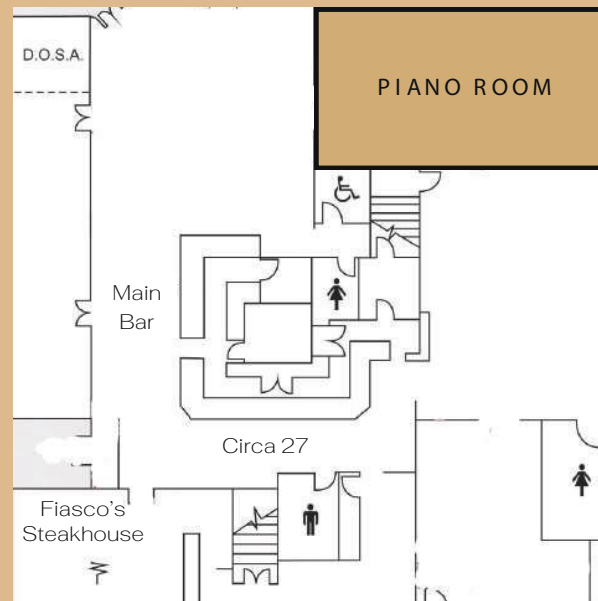
The Patio



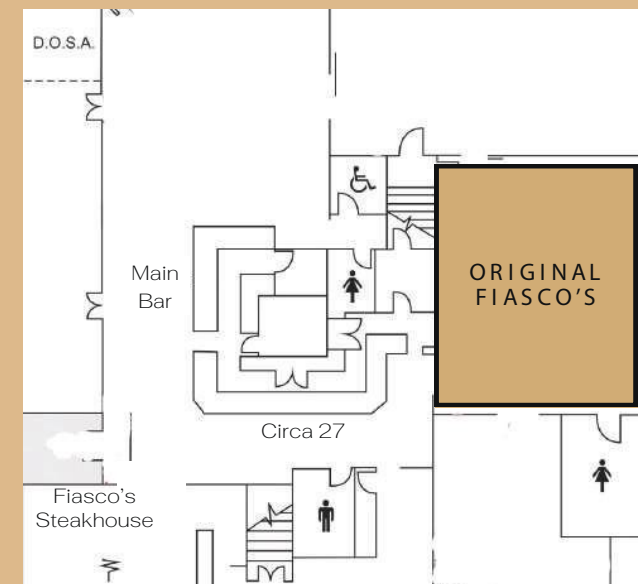
The Lounge Bar



Piano Room



Original Fiasco's



FUNCTION SPACES



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

FUNCTION SPACES



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**

CANAPE SELECTION



Warm Selection

Chipotle BBQ Pork Riblet (GR)

Oysters Kilpatrick (GR)

Sirloin & mustard croûte (GRO) (HALAL)

Pumpkin, pine nut, sage, truffle arancini (V) (HALAL)

Peking duck spring rolls with soy (VO) (HALAL)

Fried falafel with hummus & dukkah (VG) (GR) (HALAL)

Ratatouille, goat cheese tartlet (V) (HALAL)

Cold Selection

Natural oysters, mignotte with fresh lemon (GR) (HALAL)

Moreton bay bug with lime, dill dressing (GR) (HALAL)

Rare beef & relish croute (GRO) (HALAL)

Smoked salmon, cucumber, creme fraiche, dill & onion (GR) (HALAL)

Tomato and buffalo mozzarella bruschetta (V) (VGO) (GRO) (HALAL)

Price (Per Person)

(Minimum 20 Guests)

4 Piece \$25

6 Piece \$32

8 Piece \$38

SUBSTANTIAL



Street Food Style

Crumbed fish & chips with tatar sauce (HALAL)

Satay chicken karaage with rice & pickled ginger (GRO) (HALAL)

Bacon cheese burger slider with pickle & chips

Crispy beef or marinated tofu salad (VG) (GR) (HALAL)

Slow cooked, BBQ brisket pie topped with tomato & onion relish (HALAL)

Falafel, hommus, cabbage slider (VG) (HALAL)

Spicy chicken & cashew stir fry with hokkien noodles, lime (HALAL)

Price (Per Person)

To the occasion and finish your canapes with a substantial

\$12 Per Person, Per Item

PLATTERS

Fruit \$90 (HALAL)
Fresh seasonal fruit

Raw Platter \$110 (VG) (HALAL)
An arrangement of seasonal vegetables
and crackers with vegan dips

Patisserie \$110 (V) (HALAL)
Fresh baked scones & petite cakes
selected by our head chef

Vegetarian \$145 (V) (HALAL)
Mini spring rolls, samosas, vegetable
dim sims, mozzarella cheese sticks,
mushroom arancini

Gluten Reduced Savoury \$145 (GR)
(HALAL OPTION)
Sweet chilli chicken skewers, prawn &
chorizo skewers, falafels, spiced mop
chicken wings with dipping sauce

Sandwich \$110 (available until 4pm)
(VO) (HALAL OPTION)
Chef selected an assortment of
sandwiches on white & multigrain bread
(additional charges apply for gluten free)

East to West \$150
Spring rolls, samosas, assortment of dim
sims & pork wontons served with soy
sauce & sweet chilli sauce

Antipasto \$135 (GRO)
Deli fresh cured meats, willow grove
cheese, specialty vegetables served
with Turkish fingers & crackers

Seafood \$165 (HALAL)
Tempura prawns, crumbed scallops,
salt & pepper calamari, crumbed fish
& fish cakes

Tavern Classics \$140
Assortment of mini pies, quiches &
sausage rolls served with tomato &
bbq sauce

Kids \$115 (HALAL)
Cheeseburger sliders, battered fish,
chicken nuggets, served with chips &
tomato sauce

(V) Vegetarian
(VG) Vegan
(VO) Vegetarian Option
(GR) Gluten Reduced

SET MENUS



Standard

Standard Alternate Drop Entree

Crispy Calamari (GR) (HALAL)

With confit garlic & lime aioli

Jerk buffalo or maple BBQ wings (GR) (HALAL)

With ranch

Pumpkin Pine Nut Arancini (V) (GRO) (VGO) (HALAL)

With napoli sauce, parmesan

Standard Alternate Drop Main

200GM Eye fillet (GR) (HALAL)

Served medium rare with seeded mustard mash, broccolini & red wine jus

Pork belly

Roasted pumpkin, spinach, apple soy master stock, sprouts

Parmesan & Lemon Zest Crusted Salmon (GRO) (HALAL)

Served on a bed of roasted chat potatoes, broccolini & dill garlic cream

Roasted Pumpkin (V/GR) (VGO) (HALAL)

With cherry tomato, pine nut risotto, finished with bocconcini

Standard Alternate Drop Dessert

Sticky Date (V) (HALAL)

Butterscotch sauce, ice cream, mint

Carrot Cake (V) (VGO) (HALAL)

Served with whipped cream & fresh strawberries

Lemon Cake (V) (HALAL)

With a citrus glaze, whipped cream & fresh strawberries

Vanilla Pannacotta (GR)

Berry compote, mint

\$59 2 Course Option

Entree & Main or Main & Dessert

\$69 3 Course Option

Entree, Main & Dessert

ALT DROP ONLY

CHOICE OF ANY 2 OF EACH COURSE

SET MENUS



Premium

Premium Alternate Drop Entree

Truffle & Mushroom Arancini (V) (GRO) (VGO) (HALAL)

With basil pesto topped with parmesan

Satay Karaage Chicken (HALAL)

Served with chipotle slaw

Sweet Chilli Pork Belly Bites (GR)

On a bed of puffed vermicelli noodles with coriander

Premium Alternate Drop Main

Fillet Mignon (GR)

Char grilled medium with mustard mash potato & broccolini finished with a rosemary red wine jus & fried leeks

Crispy Skin Barramundi (GR) (HALAL)

On a morrison signature twice cooked potato, broccolini, lemon burre blanch with lemon

Lamb Rack (GR) (HALAL)

Asparagus, seeded mustard mash, jus, mint reduction & fresh mint

Confit Swiss Mushroom (V) (GRO) (VGO) (HALAL)

Cherry tomato, thyme risotto, finished with buffalo mozzarella

Chicken Breast (GR) (HALAL)

Stuffed with sundried tomato, parmesan & basil topped with chimichurri, served atop confit kelpier potatoes & broccolini

Premium Alternate Drop Dessert

Loaded Brownie (GRO) (V) (HALAL)

Served with vanilla ice cream & berry compote

Tiramasu (V) (HALAL)

With mocha smear, served with whipped cream, mint

Morrison Basil Creme Brulee (GR) (V) (HALAL)

With whipped cream and fresh strawberries

\$69 2 Course Option

Entree & Main or Main & Dessert

\$79 3 Course Option

Entree, Main & Dessert

ALT DROP ONLY

CHOICE OF ANY 2 OF EACH COURSE

BEVERAGE PACKAGES



Classic

\$55 for 2hrs or \$60 for 3hrs

Additional Hour - \$10 per hour, per person

Minimum 20 Guests

Selection of

4x Local & 2x Craft Tap Beers

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

Bar Tab

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

Premium

\$60 for 2hrs or \$65 for 3hrs

Additional Hour - \$10 per hour, per person

Minimum 20 Guests

Same as the Classic but adding spirits

Spirits:

Absolut - Vodka

Wild Turkey - Bourbon

McAllister - Scotch

Bundaberg - Rum

Bombay Sapphire - Gin

Beverage & Canapes

\$85 per person

Add Spirits - \$15 per person

Minimum 20 Guests

Includes:

3 hour Classic Beverage Package

Beer, Wine, Soft Drinks & Juices

Chef's Selections of Hot & Cold Canapés

Equipment

Complimentary use of microphone & speaker, whiteboard, HDMI connectivity to TV, and free Wifi

CORPORATE PACKAGES



Packages

Morning Tea/Afternoon Tea Package

\$10 per person or \$15 per person for both

Half Day Delegate Package

\$50 per person

Includes Morning or Afternoon Tea & Lunch

Full Day Delegate Package

\$55 per person

Includes Morning tea, Afternoon Tea & lunch

All Delegate Packagers include:

Continuous Tea & Coffee Station

Soft Drink with Lunch

All packages have a minimum requirement
of 10 guests

Delegate Menu

Morning Tea

Scones with Jam, Cream or Pastries

Afternoon Tea

Seasonal Fruit Platter

Lunch Menu

Chicken Parmigiana

Topped with housemade Napoli sauce, smoked ham
& tasty cheese, served with house salad & chips

250g Rump Steak (GR)

Cooked to your liking with your choice of sauce
(Mushroom, Pepper, Diane), chips & coleslaw with
chipotle dressing

Berba Fig & Artichoke (CN, GR)

Crisp pancetta, roquette, gorgonzola, roasted red
onion, walnuts, vinaigrette

Saffron & Swiss Mushroom Risotto (VGO, GR)

Saffron infused arborio rice, confit swiss
mushrooms, blistered cherry, tomatoes, rich
vegetable stock, sauvignon blanc, onion, garlic
topped with parmesan & porcini dust

Beer Battered Fish

With garden salad, chips, tartare sauce & fresh
lemon

Food Allergies

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheatflour, eggs, fungi and dairy products. Guests requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

(V) Vegetarian | (VG) Vegan | (GR) Gluten Reduced | (O) Option

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 on the day/night of your event. 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 options 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 over the phone. 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.



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