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THE MORRISON HOTEL



TRADING SINCE 1927 AND HOME TO BRISBANE'S BEST STEAKS,
THIS LITTLE PUB IS PERFECT FOR ANY EVENT. WITH 22 BEERS ON
TAP, OVER 50 WINES TO CHOOSE FROM AND ONE OF THE LARGEST
WHISK(E)Y COLLECTIONS IN BRISBANE, WE HAVE SOMETHING FOR
EVERYONE!

THE MORRISON HOTEL BOASTS FOUR VERSATILE FUNCTION SPACES SUITED TO EVERYTHING FROM CORPORATE EVENTS TO YOUR BEST MATE'S BUCKS NIGHT!

WE LOVE HOSTING EVENTS, AND WOULD LOVE TO HOST YOURS!







The Piano Lounge

Capacity: 70 standing, 40 seated

Facilities: Private space, Crowd DJ, TV, Microphone

The Piano room has a warm, cosy, intimate and exclusive 1920's feel. This room is perfect for hosting private events, cocktail and sit down parties with room for all of your guest. With two base themes available choose to have the curtains closed for an elegant boudoir feel or open for a cheeky, art deco inspired wallpaper.

A range of corporate seating styles are available, such as Theatre, Boardroom and U-shape.

Also complimentary* upon request: projector screen, whiteboard and cables for PC/MAC compatiblity to our TV's



Original Fiascos

Capacity: 120 standing, 60 seated Facilities: Private space with private bar, Crowd DJ, TV, Microphone, AUX compatibility

The original Fiascos Restaurant with its original stain glass windows, gorgeous artwork that flows throughout the room which creates a unique space for your Event.

COMPLETE AREA

The Piano Lounge and Original Fiasco's can be booked in conjunction as one large private space Capacity: 220 standing, 110 seated Facilities: Private bar, Crowd DJ, 2 TV's, Microphone, AUX compatibility





Manhattan Lounge

Capacity: 100 standing, 55 seated Facilities: Private space with private bar, Crowd DJ, TV, Microphone, AUX compatibility

The Manhattan Room represents the best of the 1920's Art Deco style. This space is fully exclusive, situated on the second level of the hotel. This includes its own amenities & bar.

A perfect space with room for 55 sit down guests or 100 standing in a canape style event.





THE PATIO

Capacity: 60 standing, 40 seated

Facilities: Outdoor space, semi-private, weather protected, heaters available



NAKED WHISKEY BAR

Looking for something a little more casual? We have a range of large tables available for reservation in our Naked Whiskey Bar, with over 250 whisk(e)ys to try!





at the morrison hotel

• DIETARY
REQUIREMENTS
CAN BE CATERED
FOR UPON
REQUEST •

CLASSIC MENU

Two Courses \$ 47 Three Courses \$50

Your guests will be presented with a menu built from your selections. Your guests will order their chosen main on the night of your event

• ENTREE

Garlic & Mozzarella Wood Fire Pizza w/ Fresh Basil

Bacon & Cheese Sourdough Loaf

· MAINS ·

Choose Three

300g Angus Rump OR 200gram Eye Fillet Steak w House Baked Potato, Ceasar Salad and Red Wine Jus

Vegetable Risotto w/ semi dried tomatoes, kalamata olives, capsicum, roasted pumpkin, mushrooms & spinach.

Crispy Skin Barramundi w Mash, Broccolini, Cherry Tomato topped w/ Rocket and Citrus Hollandaise

Mediterranean Chicken Roulade w/bacon, asparagus, capsicum, zucchini, cooked in the pan, served w/vegetable stack, truss tomatoes and finished w/a basil butter

• DESSERTS •

Choose One

White & Dark Chocolate Charlotte w/ Raspberry Coulis & Ice Cream, finished w/ Fresh Berries

Lemon Citrus Tart w/ Raspberry Coulis & Ice Cream finished w/ Fresh Berries

PREMIUM MENU

Two Courses \$55 Three Courses \$59

Your guests will be presented with a menu built from your selections. Your guests will order their chosen main on the night of your event

• ENTREE •

Choose Two Alternate Drop

60 Second Calamari w/ Citrus Salad & our Famous Blueberry Sauce

Zucchini Stack w/ Watercress & Pomegranate Salad, Grilled Zucchini & Haloumi Cheese, finished w/ Balsamic Glaze

Beef Brisket w/ Toasted Sourdough finished w/ Chive Sour Cream

Karaage Chicken w/ Sweet Chilli Mayonnaise & Fresh Greens

· MAINS ·

Choose Three

300g Graziers Rib Fillet OR 200g Eye Fillet w/ House Baked Potato, Ceasar Salad & Red Wine Jus OR Hand Cut Chips, Broccolini & Red Wine Jus

House-made Gnocchi w/ Pea Puree, Portobello Mushrooms & Truss Tomatoes

Crispy Skin Salmon w/ Grilled Capsicum, Broccolini, Sweet Potato Mash finished w/ Dill & Caper Butter & Tropical Salsa

Chicken Supreme wrapped in Prosciutto, w Asparagus, Kipfler Potatoes, Dutch Carrot & finished w/ Creamy Garlic Sauce

• DESSERTS •

Alternate Drop

White & Dark Chocolate Charlotte w/ Berry Compote, Chantilly Cream & Ice Cream Lemon Citrus Tart w/ Berry Compote Chantilly Cream & Ice Cream

SHARE PLATTERS

· ANTIPASTO ·

\$75

Cured Ham, Char grilled Vegetables, Mixed Olives, Asparagus wrapped Prosciutto, Mixed Nuts

· CHEESE BOARD ·

s 75

Selection of two hard and two soft cheeses w/ Lavosh, Quince Paste, Fresh Fruit & Warm Olives

· ASIAN ·

\$120 - 60 pcs

Duck & Plum Spring Rolls, Pork Wontons, Karaage Chicken, Vegetable Spring Rolls, Samosas, Prawn Dumplings w/ Dipping Sauces

· SEAFOOD ·

\$130 - 60 pcs

Prawn Twisters, Coconut Prawns, Half Shell Scallops, Lemon & Pepper Calamari, Baked Green Mussels, Chilli Lime Oyster Shooters w/ Dipping Sauces

• WOODFIRE PIZZA •

\$60 - Choose two flavours Italiano, Chicken Tandoori, Seafood sensation, Vegetable Supreme & the Spicy Meat Feast

· CLASSIC ·

\$90 - 50 pcs Gourmet Beef Pies, Mini Quiches, Sausage Rolls, Meat Balls, Lamb Kofta w/ Dipping Sauces

· GOURMET ·

\$130 - Choose six flavours - 60 pcs

Lamb Skewers, Chicken Satay Skewers, Buffalo Chicken Wings, Crumbed Cheese Sticks, Mixed Vegetable Skewers, Onion Bhaji, Spinach & Feta Stuffed Mushrooms, Vegetarian Arancini, Brisket Croustade, Duck & Plum Spring Rolls

CORPORATE PACKAGES

Build a menu to suit your agenda

• MORNING & AFTERNOON TEA PACKAGE •

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

Morning Tea - Scones w Jam & Cream & Selection of Biscuits & Pastries

Afternoon Tea - Seasonal Fruit Platter

Barista Coffee, Tea, Juices & Soft drinks included

• DELEGATE PACKAGE •

- \$30pp made to order -

Vegetable Risotto w/ semi dried tomatoes, kalamata olives, capsicum, roasted pumpkin, mushrooms & spinach.

Chicken Supreme stuffed w Brie & Avocado w/ grilled asparagus, wilted spinach, roasted kipfler potatoes finished w/ Hollandaise

300g Angus Rump Steak w/ your choice of sauce, caesar salad & chips

Vietnamese Beef Salad w vermicelli noodles, fresh herbs & saigon dressing

Crispy Skin Pork Belly w/truss tomatoes, broccolini & parsnip mash finished w/a creamy apple cider sauce

-Full Day Delegate Package - incl. morning, lunch & afternoon tea - \$40pp

SELECTION OF GRAZING PLATTERS

\$75 per Platter, serving 8-10 people
Mixed Wrap Platter
Baguette Sandwich Platter
Assorted fillings including vegetarian options













WEDDING PACKAGES

Gold Package

\$135 PER PERSON

Chef's selection of 1 hot & 2 cold canapes on arrival
Two course alternate drop set menu (entree & main)

Dessert (3rd course) - individual plating of wedding cake served w/ accompaniments

3 Hour classic beverage package

6 hour room hire

Tea & Coffee

Table Numbers, all table linen

Cake & Gift table

Diamond Package

\$150 PER PERSON

Chef's selection of 2 cold and 2 hot canapes on arrival
Three course alternate drop set menu
Wedding cake served on platters
3 Hour premium beverage package
6 hour room hire
Tea & Coffee
Table Numbers, all table linen
Cake & Gift table

Cocktail Package

· 110 PER PERSON ·

4 Hour canapes
9 Canape varieties, 2 substantials & cheese platters
wedding cake cut & served on platters
4 Hour premium beverage package
6 hour room hire
Tea & Coffee
table linen
Cake & Gift table













WEDDING MENU

• Entrees •

·PLEASE SELECT TWO.

Pepper Rolled Beef w/celeriac Crab & Vegetable Balls served w/remoulade spiced carrot puree & chives

Tempura Lemon Chicken w/ Chickpea Puree & smashed Avocado w/ celeriac remoulade

• Mains •

·PLEASE SELECT ONE STEAK & TWO MAINS.

200gram Eye Fillet or 300gram Rib Fillet cooked to your liking & served w/ twice baked potato, broccolini & red wine ius.

Italian Spiced Chicken w/ pea puree, roast sweet potato & capsicum stack finished w/ a blue cheese saure.

Crispy Skin Salmon roasted yellow squash, french shallots, asparagus, topped w/ prawns cooked in a turméric buttér

Vegetable Terrine Capsicum, baby eggplant, butternut pumpkin, ricotta cheese, bocconcini cheese w/a cherry tomato & watercress salad

Desserts

·PLEASE SELECT TWO.

Cointreau Panna Cotta w/white chocolate ganache & roasted pineapple

Apple Rose Tart & Honey Butter w/mixed praline & lemon cured ice cream

Lemon Cream Cake sponge cake layered w/lemon cream, topped w/ fresh berries Choco Mellow chocolate sponge cake layered w/marshmallow w/chocolate ganache













BEVERAGE PACKAGES

· CLASSIC PACKAGE ·

2hr - \$30 3hr - \$40 Additional Hours - \$5

Local Beer
Carlton Draught
Victoria Bitter
Carlton Mid Strength
XXXX Gold
Hahn Super Dry
Tooheys New

Wine Yarra Burn Sparkling South Island Sauvignon Blanc Riddoch Shiraz

Softdrinks, Juice, Tea & Coffee

• PREMIUM PACKAGE •

2hr - \$40 3hr - \$50 Additional Hours - \$10

Local & Craft Beer
James Squire 150 Lashes
Matilda Bay Ruby Tuesday
Little Creatures Pale Ale
Carlton Draught
Victoria Bitter
Carlton Mid Strength
XXXX Gold
Hahn Super Dry

Premium Wine Yarra Burn NV Brut Squealing Pig Sauvignon Blanc Annie's Lane Shiraz

Softdrinks, Juice, Tea & Coffee

· BAR TAB ·

This will allow your guests to enjoy beverages, which you have preselected with our functions co-ordinator from our drinks menu



ADD ONS & EXTRAS

· WHISKEY TASTINGS ·

Every whiskey tasting is unique! Ask our Functions Manager about holding a tasting event at The Morrison. Paired Dinners also available. Price dependent on whisk(e)ys and/or number of courses selected.

• EQUIPMENT HIRE •

Complimentary equipment available for use.

Projector Screen - Microphone - Whiteboard - HDMI connectivity to our large LCD TV's - Access to inhouse PA via AUX cable - Crowd DJ - Balloons and/or other Seasonal Decorations

• ENTERTAINMENT •

Velvet Kittens Burlesque Show upon request

DJ available
Please ask our Functions Manager for a quote.



TERMS & CONDITIONS

· RESERVATIONS ·

The space that is intended to be hired will be held for a maximum of 7 days. Should your booking not be confirmed during this time we will release the function area.

· ROOM HIRE ·

We do not ask for a room hire fee, but we do require a minimum spend (Friday-Saturday) to be met for exclusive use of our spaces. Minimum spend is made up of food & beverages, and can be a combination of your spend, as well as all your guests' spend.

· RSA REQUIREMENTS ·

The Morrison Hotel trades in accordance with the QLD liquor-licensing act. We strive to promote a safe and enjoyable environment for all patrons and staff. It is the patron's responsibility to ensure that all attendees behave in an orderly manner during their function and do not breach the liquor licensing laws or house policies. The Morrison Hotel reserves the right to refuse service of patrons, and escort them from the premises should they be unduly intoxicated, disorderly or drinking underage. The Morrison Hotel practices responsible service of alcohol and we encourage our staff and managers to uphold the law in regards to not serving unduly intoxicated patrons. Your co-operation in controlling your crowd is always appreciated.

· CLEANING & DAMAGES ·

Where an event has created cleaning requirements that are considered in excess of the general and normal cleaning standards, a cleaning surcharge of \$50.00 per hour is applicable. Note that the use of confetti, glitter, rice, candles or similar within the restaurant is prohibited and will attract a fee.

· DEPOSITS ·

All functions & events that are organised with our Functions Manager require a deposit of \$200. The booking is considered confirmed only after the deposit has been paid. The deposit amount will be deducted from your total bill amount prior to the final payment (IT CANNOT BE REFUNDED IN CASH OR CREDITED BACK TO YOUR CARD) on the date of the event. The deposits can be paid using credit card or cash over the phone or by filling out the 3rd Party Credit Card Authorisation form.



TERMS & CONDITIONS

· 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.

· CANCELLATION ·

All cancellations must be made in writing to the venue. If a cancellation is made more than 21 days prior to the event, the deposit will be refunded in full, less any costs incurred on your behalf. If a cancellation is made 21 days or less to the event, 100% of the deposit will be forfeited, unless the function is rebooked.

· CATERING ·

Food & Beverage orders must be finalised at least 7 days prior to the event, including final numbers and all dietary requirements. In accordance with our house policy, no excess food may be taken off premises.

Please bare in mind that once confirmed, final number of attendees, as well as any dietary requirements, cannot be altered within 3 days prior to the event. If less than 3 days' notice is provided, you will still be charged for the amount corresponding to the number of people your function was initially booked for. Adding extra people within 3 days of the event is possible (subject to room availability), but on occasions may lead to longer wait times and additional guests added will be charged as per the function package.

As our menus change with the seasons to bring you the best possible produce, the menus & pricing preselected by you 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 function with the alterations and provide you with our new menu to make your selections. Our menus change leading into Summer and Winter.

· MINORS ·

Are welcome on-premises but must be accompanied by a parent or guardian at all times.

