



# function packages

# finn mccool's fortitude valley

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# occassions

work functions BIRthdays hens/bucks parties sporting christmas functions engagement parties and more!

#### our spaces





Experience the perfect blend of indoor and outdoor private function space at Finn McCool's with The Causeway and Laneway Bar.

The Causeway Bar offers a dynamic atmosphere with easy access to the private bar. Enjoy a seamless transition from lively outdoor fun to a vibrant indoor setting, with pints of Guinness always within reach.

# the causeway & laneway Bar

- 30 80 pax capacity
- HDMI TV and microphone available
- Ability to play your own music
- Helium balloons available







# the main Bar





- 20 400 pax capacity
- HDMI TV and microphone
  available
- Helium balloons available

For larger events why not try Finn McCool's decadent Main Bar! The decor of our unique bar area work to create an energetic atmosphere for corporate events, themed occasions and everything in between. We host live music every Friday and Saturday from 5:30pm. Our Irish inspired menu will be sure to amaze your guests, with function menus designed to suit all demographics.



# platters

## pizza platter | \$100

Margherita & meat lovers pizzas, garlic bread 40 pieces | Vege & GF options available

### aussie platter | \$120

Sausage rolls (15), mini pies (15), McDonnells curry chicken skewers (10), selection of sauces 40 pieces

### antipasto platter \$100

Cured meats, Australian cheese, pickled onions, sweet mustard, crackers, basil pesto, olives, pickles *GF options available* 

### chicken wings \$95 GF

Southern fried chicken wings, celery, ranch dressing, smoky BBQ & hot sauces 40 pieces

## sliders platter | \$110

 Beef patty, American cheddar, onion jam, burger sauce, pickles

OR

• Fried chicken, shredded lettuce, pickled onions, chipotle mayonnaise, cheese

15 pieces

## VEGAN PLATTER | \$150 VG GF

Vegetable spring rolls, sweet potato croquettes, roasted pastry rolls, pumpkin arancini, plant based chipotle mayo, tomato relish 40 pieces

### GRAZING PLATTER | \$85 🗸

Hommus, guacamole, beetroot & fetta dips, crudites, fried halloumi, toasted breads, crackers *GF options available* 



# FINN MCCOOL'S

# 3 hours - \$60/pp 4 hours - \$75/pp

### package inclusions

- House wines red, white and sparking
- Selection of draft beers
- Soft drinks and juices

#### BASIC SPIRIT OPTION

Available for all packages.

\$15 extra per person per hour

#### consumption bar tab

Any combination of beer, wine, spirits or cocktails requests can be offered on a consumption based tab as an alterative to the other packages.

Cash bar or pay as you go bar service is available.

# drink packages





# terms & conditions

#### 1. deposits, payment & minimum spend

A \$300 deposit is required to secure the booking which will be deducted from final balance. Final payments are due 7 days prior to your booking. Minimum spends vary depending on the function space, day of the week and time of the event.

#### 2. cancellation

Cancellations are to be made in writing to the Events Manager. The deposit will be refunded if the cancellation occurs 21 days prior to the booking date. Finn McCool's reserves the right to move/cancel any booking due to circumstances beyond our control, such as weather, necessary repairs, etc.

#### 3. food & beverage

All menu and beverages selections must be confirmed 14 DAYS prior to your event. If not confirmed by this time, your selection may be limited. All food and beverages are subject to availability. Please let our Functions Manager know of any allergies and dietaries at the time of confirming your food selections.

#### 4. music & entertainment

As Finn McCool's is an open venue, guests are not permitted to bring their own music or other audio entertainment unless a Full Exclusive Venue hire has been arranged. Music and entertainment will be supplied by the venue to cater to all bookings as well as the public.

#### 5. Responsible service of alcohol

In accordance with the Liquor Act, Finn McCool's practices the responsible service of alcohol and will refuse and reject any patron deemed to be intoxicated or displaying unruly behaviour by the staff and/or security. No refunds will be given if a guest of the booking is removed from the venue. All guests 18 years of age or older must hold a valid form of identification.

#### 6. tattoos

As per our house policy, we have the right to refuse entry to anyone with visible face, neck, and hand tattoos. Entry is at the discretion of the door host or management. If your guests have these tattoos, please don't hesitate to check with your Functions Manager for more information when booking.

#### 7. customisations, decorations & byo

We can accommodate events of various sizes, and budgets. All decorations, props and outside food must be approved by the Functions Manager, however celebration cakes can be brought in. Cakeage is a flat fee of \$50 for cutting and plating. This charge can be voided if you wish to cut and serve the cake yourself. Please feel free to customise your packages with the your Functions Manager at the time of enquiry.

#### terms & conditions



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#### 8. dress code

Dress to impress, smart casual is best, closed-in shoes are a must. Open toe heels are accepted. Entry is at the discretion of the door host or management, dress code may vary for special events. For more information on dress regulations please contact us before your visit.

#### 9. loss or damages

Finn McCool's does not accept any responsibility for loss of or damaged property. All property is to be removed at the conclusion of your function. Clients will be held financially responsible for any loss or damages caused to the venue by guests.

#### 10. MINORS

Minors are only permitted until 9pm and must be accompanied by a parent or legal guardian. The venue may refuse entry of any minors if there are no parent or legal guardians in attendance.

