



FUNCTION PACKAGE 2009

Mick O'Malley's is celebrating its 12th year in business and in that time we have become a well known and popular venue for all generations.

Our traditional Irish decor & atmosphere are straight out of the Emerald Isle.

We here pride ourselves on creating an exciting evening of good hospitality, traditional food and beverages to suit. The Irish call it *CRAIC* - So whether your requirements are large or small, we are happy to provide this information for your consideration and we are more willing to assist in planning your next party/ function.

Contact Details:

The Manager	Phone	07 3211 9881
	Email	omalleys@ecn.net.au
	WEB	www.mickomalleys.com.au

Basement Level- Wintergarden Centre-Queen Street Mall-Brisbane



Areas Available

Mick O'Malley's is an open plan Bar with a capacity of 450 patrons. Situated within the venue we offer several areas that are conducive to holding Functions and corporate events. These areas are set apart from the general Bar areas and have convenient access to Bar and facilities. We also offer whole venue hosting for major corporate launches and functions and we are happy to discuss any requirements that you may need.

The areas available are:

THE LIBRARY (Max 25 persons)

This room is situated off to one side of our main Bar. It is a themed room that is decorated as an old world gentlemen's Library. This area can seat 25 people comfortably and is ideal for smaller formal groups that are dining. Please be aware this room is very popular so book early!.

PORTERHOUSE (40 – 60 persons)

This area is screened from the bar area and we can rope the space off to maintain exclusivity. The Porterhouse has table seating for up to 40 people or can cater to 60 in a cocktail function. The area has easy access to the bar and gives separation from the general public as well as any entertainment that may be playing in the venue.

LONG BAR (100 – 180 persons)

This area will give your party half of the venue. We can separate this area with screens and has its own entrance door to allow exclusive entrancing for your guests. The area is best suited to stand up cocktail parties and has its own well stocked bar & can feature entertainment such as small bands, dj's, karaoke & trivia.

Private functions and events are happily catered to and corporate clients have the ability to set audio visual presentations, hold themed events, product launches and much more. This area does have a price guarantee on peak nights (Friday & Saturday), but if used off peak (Sunday – Thursday) we can arrange very competitive packages to suit most budgets.

GENERAL AREAS

Mick O'Malley's has 800m² of Booths, tables, snugs & dry bars. We have daily dining facilities to cater to 250 guests at any one time and we are happy to arrange any seating plan to suit your requirements.

In most cases we do not charge any area fees as long as the catering & beverage components are sufficient to maintain our operational margins.

FOOD

IRISH SODA BREAD AND DIPS

\$5 p/p (min 10 guests)

SLICED SODA BREAD

Home made to our traditional recipe

Dip – choose 3

Bacon & Cream Cheese, hummus, guacamole, olive-tapenade, baba-ghanoush, tzatziki

ANTIPASTI PLATTER

\$100 (caters for 20 guests)

assorted frittata, marinated kalamata olives, marinated grilled pumpkin, sweet potato, mushrooms, bell peppers, grilled eggplant, assorted cheeses, dips, salamis leg ham and complimented with oven baked breads

WARM SAVORY PLATTER

\$100 (90 pieces)

choose six items (approx 15 pieces of each item will be on the platter)

Chicken Goujons, small assorted frittatas, tempura whiting, Steak & Guinness mini pies, vegetarian spring rolls, pork sausage rolls, Assorted quiches, crumbed calamari rings, chipolatas pork and parsley, Spinach and cheese triangles

CHEFS CHOICE

\$30 (50 Pieces)

Let our chefs provide you with a selection of fresh Hot tasty morsels. Selection will include items from above but will be up to the discretion of the Chef what the final componentry will be. This option is available at any time should you need to arrange at short notice.

GOURMET PIZZA PLATTER

\$75.00 50 Pieces

(max two selections per platter)

All pizzas come with out home made pizza sauces and topped with mozzarella cheese

Vegetarian

a selection of char grill vegetables, sun dried tomatoes, feta cheese and basil pesto

Meat Lovers

salami, chorizo sausages, shredded ham, bacon, meat balls with bbq sauce

Erin Isle

Pork sausage, bacon, potato, chives and cheddar cheese.

Tandoori Chicken

tandoori style chicken garnish with shallots, cherry tomatoes, feta cheese, garlic yoghurt

FINGERFOOD PACKAGES

*Minimum ordering for 10 guests, one package choice per function.
These packages provide substantial food provision*

PACKAGE # 1 \$10 p/p

Crumbed chicken bites
Tempura whiting
Fetta-spinach puffs
Steak pies (mini)
Vegetarian spring roll
Curried samosa
Assorted quiches

Package #2 \$15 p/p

Chicken skewers satay sauce
Assorted frittata
Camembert wedge, spicy plum sauce
Pork and parsley sausage wrapped in pastry
Tempura prawns
Lamb and rosemary mini pie
Crab and prawn spring rolls

Package #3 \$20 p/p

Prawn and scallop skewer
Tempura whiting
Tandoori chicken skewer with mint yoghurt
Home made potato wedges with bacon dip
Crumbed camembert wedges with plum sauce
Iris pork sausage wrapped in bacon
Assorted vegetarian asian delights
Steak & Guinness mini pie

COLD PACKAGE \$20 p/p

Bread & Dips
Limited Cheeses & Biscuits
Assorted Ribbon sandwiches

Customised Fingerfood packages can be arranged on request.

SIT DOWN MENU

Minimum 20 guests

2 course alternate drop \$35/p

3 course alternate drop \$45/p

Breads - Included in all selections served on arrival

Crusty Cob Loaves

With butter and a dip.

Entrée - choose two

Smoked Salmon with capers, red onion, lettuce & bread crisps

Tandoori chicken skewers with minted yogurt and rice

Calamari salad served warm, with lemon pepper dressing

Tempura Prawns with sweet chilli sauce and garden salad

Pumpkin Soup with coconut cream and warm bread roll

Crumbed Mushrooms filled with garlic butter on mixed salad

Main – choose two

Char Grilled 300g club T-bone

served medium on mash, green vegetable (seasonal) and port wine sauce

Grilled Reef Fish (seasonal option on request)

with chive & parsley butter cream, fries and garden salad

Irish Pork & Parsley Sausages

Gourmet hand crafted pork sausages served on parsnip & potato mash, rich onion gravy and green and seasonal vegetable.

Braised Lamb Shanks

with redwine & garlic sauce, creamy mash potato and garden peas.

Baked Breast of Chicken

with bacon & Brie sauce, crispy fries and garden salad.

Steak & Guinness Pie

With mash potato & seasonal vegetable.

Roast Turkey & Ham (Available all year)

With traditional condiments, roasted vegetables and cranberry glaze.

Dessert – choose two

Pavlova slab with fresh cream and berries, **Sticky date pudding** and caramel sauce,

Apple pie with fresh cream, **Chocolate Brownie** with vanilla ice-cream,

ADDITIONAL ITEMS

We can cater to most requests and can provide additional specialities such as fresh seafood, personal favourites and alternate meat or poultry choices. These are quoted on, as requested, to allow for seasonal pricing, variances and availability. Those who have special dietary requirements or require vegetarian meals need only inquire and we are happy to arrange.

BEVERAGES

Draught Beer from \$3.50-\$14.0 (pot, pint, jug)

Guinness, Kilkenny, Hahn Light, 4X Gold, 4X Bitter, VB, Tooheys New, Hahn Super Dry, Tooheys Extra Dry, Coopers Pale Ale, Heineken, Stella & more.

Packaged Beer from \$4.50- \$7.00

A wide assortment of local and imported beers light, mid and heavy strength

Spirits with mixers from \$6.00-7.50

Selected RTD's from \$7

Cocktails from \$12

An extensive wine list is available upon request

Sparkling, White varietals, Red varietals

Wines by the glass \$4-\$10.50

Wine by the bottle \$19-\$87

OFF PEAK FUNCTION PRICING IS AVAILBLE BY NEGOTIATION.

If applicable- pricing is dependant on component, number of attendees and food provision.

BAR TABS

We are more than happy to arrange a bar tab for your guests, in open function areas we will provide wristbands for those on the tab. Your tab can be in any amount with beverages lines specified by you.

Beverage packages are by negotiation with Hotel Management.

IMPORTANT INFORMATION

FUNCTION FOOD NOTIFICATION

To assist in providing the best service possible, we require that all function catering requirements be submitted no later than two full working days prior to function. If booking is short noticed, some components may be substituted to allow for production and ordering purposes. (See also terms & Conditions).

ENTERTAINMENT

We here at O'Malley's provide evening live entertainment Wednesday through to Sunday. The style of music ranges from traditional Irish folk to some of Brisbane's best cover & showcase bands. However should you wish to engage your own entertainment we are more happy to assist with options suited to your function.

DECORATION AND CAKES

You are welcome to have your cake delivered at anytime to the hotel we can store it in our cold room until your function begins, we will also supply napkins and a knife to cut the cake.

Decorations can be arranged upon request with a colour scheme & where possible we will arrange for a nominal charge.

Other decorations and themeing options available upon request. We recommend that decorations are done by yourself we have helium at the hotel which you are welcome to use.

DEPOSIT AND RATES

All function rates and deposits depend entirely on the size of your function and the space that it is booked in. All private and non private functions require a minimum catering order and/or a minimum bar spend.

To confirm the booking of your function a deposit may be taken, if the minimum spend is not met the deposit will be forfeited.

Please check with the Functions Manager for details on the minimum requirements for your particular function.

TERMS AND CONDITIONS

It is understood that by booking a function at Mick O'Malley's you agree to all terms and conditions listed below and included in this information pack.

CONFIRMATION – a booking is deemed to be confirmed when the deposit or credit card details have been taken.

TENTATIVE BOOKINGS – tentative bookings will only be held for seven days, if confirmation is not made in this time an attempt to contact you will be made, if not successful the room will be forfeited to another client

UNDERAGE GUESTS – all underage guests must be accompanied by a parent or guardian at all times and must stay within the function room. At no time is the minor allowed to approach the bar, on occasions we will require an UNDERAGE wristband to be worn. ALL underage guests must vacate the hotel with their parent or guardian by 10pm. Please advise of these guests at the time of the booking.

PROOF OF AGE – upon request all guests are required to provide acceptable photo identification.

INTOXICATED GUESTS – any guests deemed to be intoxicated or behaving in a disorderly manner will be asked to leave the premise immediately.

DAMAGE – you as the client booking the function assume full financial responsibility to any damage to hotel Property

PAYMENT – full payment of your function is required on the night, cash, credit card, Eftpos or cheque is acceptable.

CANCELLATION – your deposit will be forfeited if your function is cancelled less than 30 days prior. If credit card details have been taken for the deposit the card will be charged accordingly, either cash amount required or a minimum 50% of the expected spend. Cancellation rules will be stricter upon the festive season.

CATERING – Final orders and numbers for catering are required no less than 3 working days prior. In some instances some food can be added if numbers increase at the last minute. At a minimum you will be charged on the confirmed number of guests, if less than the expected number guests arrive you will be charged the confirmation number. No food or drinks (exception of a celebration cake) to be brought into the function from any external source. ALL hot food can be served up until 9pm in compliance with kitchen hours. Please advise as soon as you can about any of your guest dietary requirements, our chefs will amend any menu to suit.

SMOKING – We are total non-smoking venue. Areas are available within the Queen St Mall as long as they abide by Brisbane City Council regulations. These details may alter at anytime, subject to council policy.

FOOD SERVICE – all cocktail food will be served on platters and where possible our staff will hand those out. In the case of staff not being available the platters will be delivered to your function room and places around the room with serviettes.

MENU CHOICES – if you can't find anything in this package to work in with your budget we will happily tailor something to suit. All enquires can be made to our Manager at omalleys@ecn.net.au or (07) 3211 9881

We look forward to hearing from you soon.