



bars • restaurant • functions • gaming

WELCOME TO FITZY'S TOOWOOMBA

For over 25 years, Fitzzy's Toowoomba has been a family-owned icon on the Darling Downs, a place where friends gather, meals are shared, drinks flow, and memories are made. Today, our venue is home to Tapestry, Fitzzy's Gaming, and Fitzzy's on Church, offering the very best in dining, drinks, entertainment, and functions, seven days a week.

Step inside and explore our patchwork of lounges, bars, dining nooks, and function spaces, each with its own style, personality, and charm. From intimate gatherings to large celebrations, every space offers a unique vibe, delicious flavours, and the perfect setting for your event.

Some things have changed over the years, the cellar display fronting Margaret Street, the nightclub upstairs, and even the old carpark transformed into Fitzzy's on Church, yet what hasn't changed is our commitment to being Toowoomba's ultimate local, where you can wine, dine, relax, and enjoy the good life.

This is Fitzzy's Toowoomba, your iconic local, ready to host unforgettable experiences.



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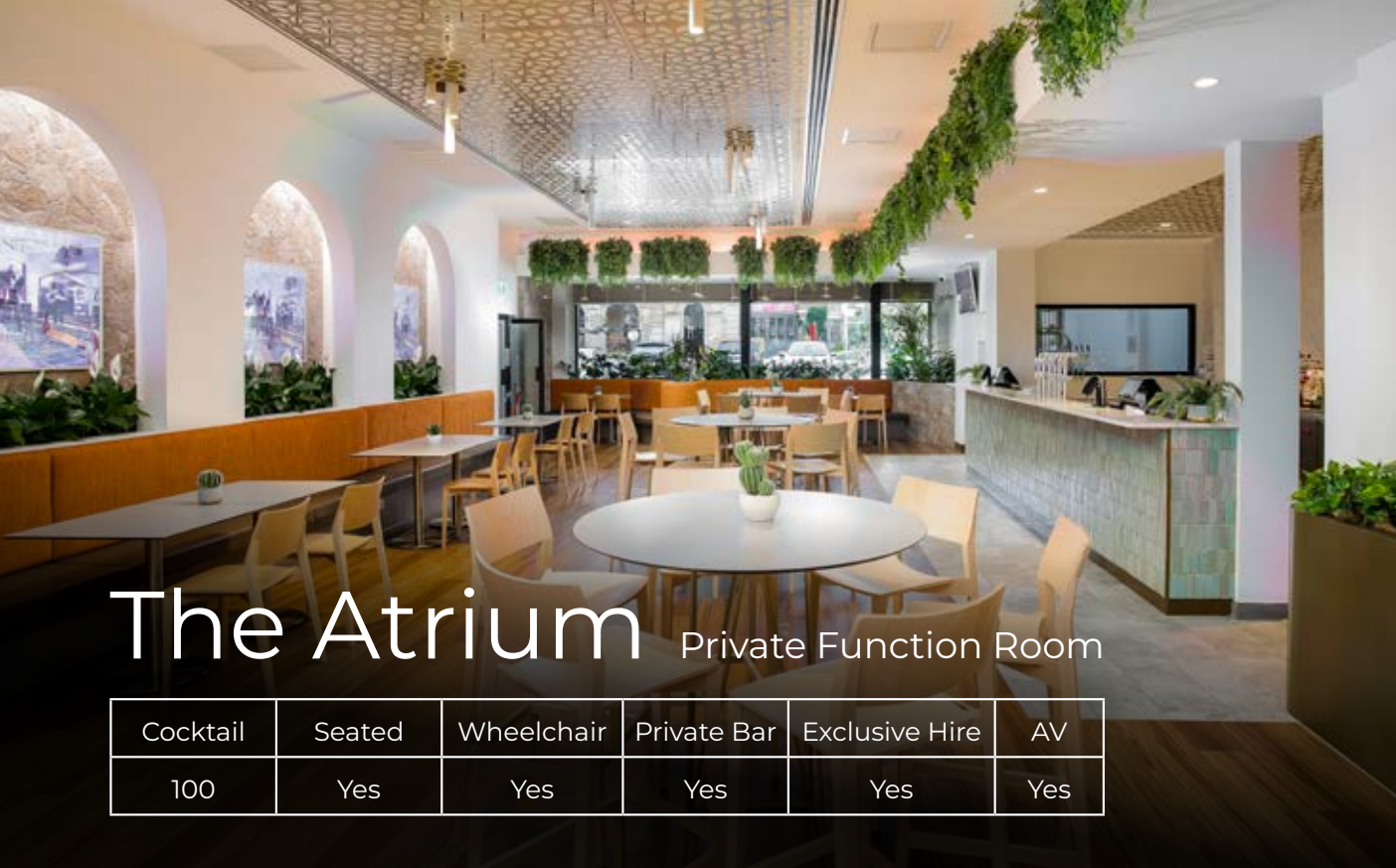


FITZY'S FUNCTIONS

Whether it's a birthday, anniversary, retirement, engagement, graduation, going away party, coming home party or just "having a party because you like having parties" party – if you're looking to celebrate it, then we've got the perfect location to make it happen.

From intimate gatherings (with just a few people) to larger events where you need some room to spread out and let your hair down – ask our Functions team how Fitzy's can turn your next get-together into the party of the century.





The Atrium

Private Function Room

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
100	Yes	Yes	Yes	Yes	Yes

[VIEW ROOM](#)



CAPACITY

- 4 hour hire
- 100 people maximum cocktail
- 50 people seated dining maximum

AUDIO VISUAL

- 2 x wireless hand held microphones
- 3 x 60" Plasma TV Screen with HDMI connectivity for presentations/slideshows
- BYO laptop & USB mandatory for presentations/slideshows
- BYOD music connectivity (Lightning, USBC, Bluetooth, Aux & HDMI for laptops)

OTHER

- Private Bar Facilities
- Background Music
- Free WiFi
- Air Conditioned
- Wheelchair access
- Close proximity to hotel amenities
- BYO Decorations/Styling
- BYO Cakes/Confectionary permitted. No other external food or beverage permitted
- Cake table, napkins, forks & side plates provided free of charge
- Cakeage available upon request, starting from \$7.50 per person. Must be prearranged & prepaid

HIRE FEES

MONDAY-SUNDAY:

DEPOSIT: \$2000 deposit is due upon booking your function date

ROOM HIRE: \$400 - Room Hire is a stand-alone fee deducted from your deposit

MINIMUM SPEND: \$1600 minimum food & beverage spend. The remainder of your deposit is used towards your food & beverage spend

SERVICE: Bar tender & food waiter included. Numbers vary depending on guest numbers

Please note, individual orders/payment on night not available for function food options.

Flexible beverage options available including bar tabs, cash bar (PAYG) & beverage packages.

PRICES SUBJECT TO CHANGE

Gaelic Bar

Private Function Room

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
60	30	No	Yes	Yes	Yes

CAPACITY

- 4 hour hire
- 60 people maximum cocktail
- 30 people seated dining maximum

AUDIO VISUAL

- 1 x wireless hand held microphone
- 3 x 60" Plasma TV Screen with HDMI connectivity
- BYO laptop & USB mandatory for presentations/slideshows
- BYOD music connectivity (iPod, Aux, HDMI for laptops)

OTHER

- Private Bar Facilities
- Private Bathroom Facilities
- Background Music
- Free WiFi
- Air Conditioned
- BYO Decorations/Styling
- BYO Cakes/Confectionary permitted. No other external food or beverage permitted
- Cake table, napkins, forks & side plates provided free of charge
- Cakeage available upon request, starting from \$7.50 per person. Must be prearranged & prepaid
- No Wheelchair or Lift Access (two sets of stairs)

HIRE FEES

MONDAY-SUNDAY:

DEPOSIT: \$1500 deposit is due upon booking your function date

ROOM HIRE: \$350. Room Hire is a stand-alone fee deducted from your deposit

MINIMUM SPEND: \$1150 minimum food & beverage spend. The remainder of your deposit is used towards your food & beverage spend

SERVICE: Bar tender & food waiter included. Numbers vary depending on guest numbers

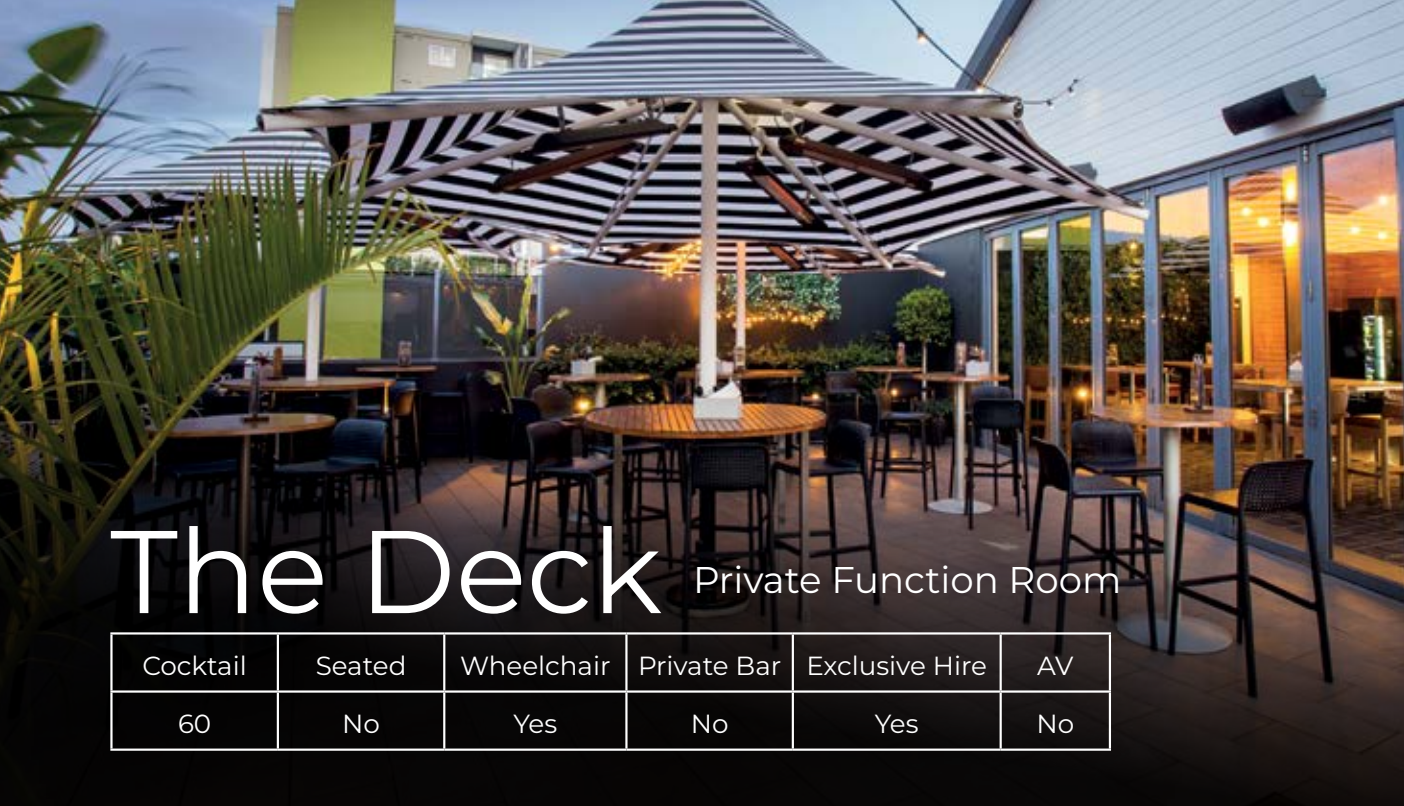
Please note, individual orders/payment on night not available for function food options.

Flexible beverage options available including bar tabs, cash bar (PAYG) & beverage packages.

PRICES SUBJECT TO CHANGE

VIEW ROOM





The Deck

Private Function Room

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
60	No	Yes	No	Yes	No



VIEW ROOM

CAPACITY

- 60 people (cocktail only)
- No lower seating available
- 4 hour hire or up until 9.30pm

The Deck opens to public after 9.30pm

OTHER

- Outdoor heaters
- Hire not available during Winter, June-August
- This area is weather dependant. In the case of rain, a wet weather back up plan will be provided. However, alternative areas will vary subject to availability.
- Background Music only. No Bands or DJ permitted for general patron comfort.
- Free WiFi
- Access to public bars
- Wheel chair access (no lower seating).
- Area will be roped off for exclusive functions
- BYO Decorations/Styling
- BYO Cakes/Confectionary permitted. No other external food or beverage permitted
- Cake table, napkins, forks & side plates provided free of charge
- Cakeage available upon request, starting from \$7.50 per person. Must be prearranged & prepaid

HIRE FEES

MONDAY-WEDNESDAY

- DEPOSIT:** \$750 deposit is due upon booking your function date.
- MINIMUM SPEND:** \$750 minimum food spend. No room hire fee applicable.

THURSDAY-SUNDAY

- DEPOSIT:** \$1000 deposit is due upon booking your function date
- ROOM HIRE:** \$250. Room Hire is a stand-alone fee deducted from your deposit
- MINIMUM SPEND:** \$750 minimum food spend. The remainder of your deposit is used towards your food spend.
- SERVICE:** Wait service is provided for pre-arranged function food only. Drinks accessed via bar direct

There is no minimum beverage spend. Flexible beverage options are available including bar tabs (armband system) & cash bar (PAYG). Beverage packages not available on the Deck.

PRICES SUBJECT TO CHANGE



The Arbour

Private Function Room

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
20	No	Yes	No	Yes	No



VIEW ROOM



CAPACITY

- 20 people (cocktail only)
- No lower seating available
- 4 hour hire or up until 9.30pm

The Arbour opens to public after 9.30pm

OTHER

- This area is weather dependant. In the case of rain, a wet weather back up plan will be provided. However, alternative areas will vary depending on availability and function size.
- Background Music
- Free WiFi
- Access to public bars
- Wheel chair access
- Private live entertainment not available in this space

HIRE FEES

MONDAY-WEDNESDAY

DEPOSIT \$300 deposit is due upon booking your function date

MINIMUM SPEND: \$300 may be used towards food and/or beverages

HIRE FEES (CONT.)

THURSDAY-SUNDAY:

DEPOSIT: \$450 is due upon booking your function date

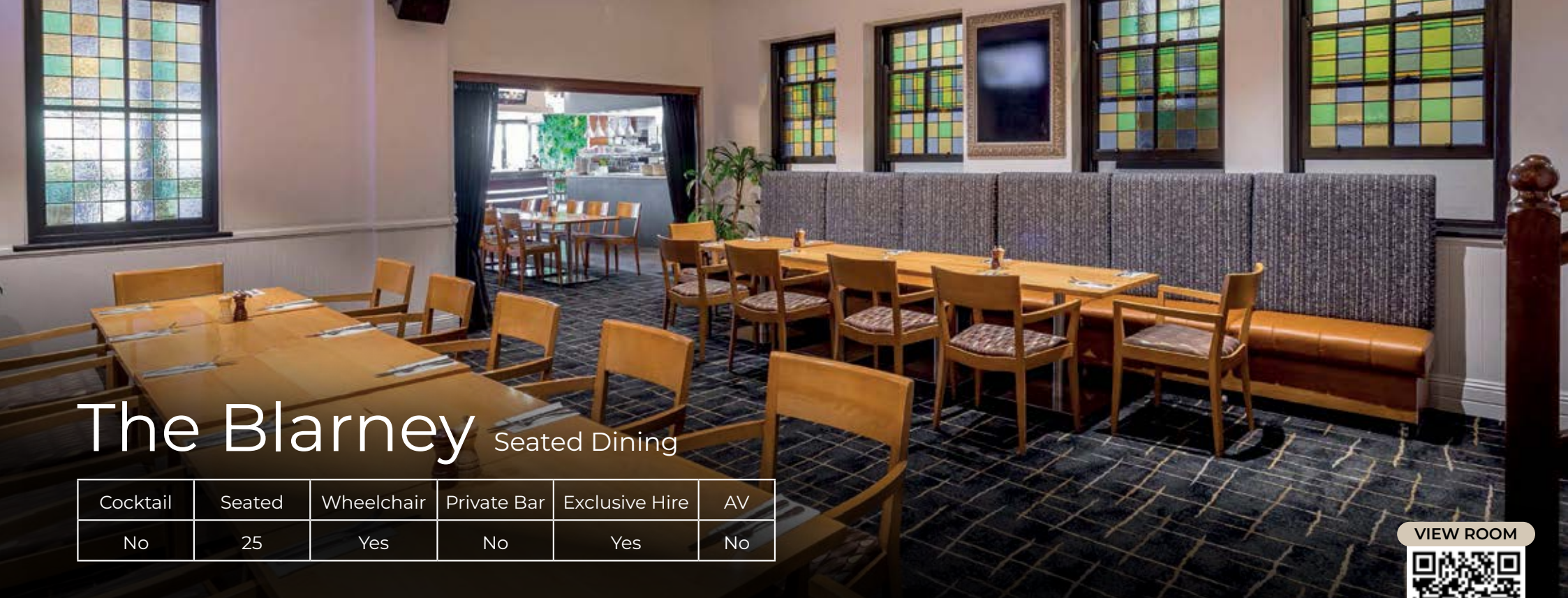
ROOM HIRE: \$150. Room Hire is a stand-alone fee deducted from your deposit.

MINIMUM SPEND: \$300 minimum food spend. The remainder of your deposit is used towards your food spend

SERVICE: Wait service is provided for pre-arranged function food only. Drinks accessed via bar direct

There is no minimum beverage spend. Flexible beverage options are available including bar tabs (armband system) & cash bar (PAYG). Beverage packages not available on the Arbour.

PRICES SUBJECT TO CHANGE



The Blarney

Seated Dining

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
No	25	Yes	No	Yes	No

VIEW ROOM



CAPACITY

- 25 people (seated dining only)
- Hall Style: 25 people (two long tables)
- Square: 18 people
- 4 hour hire or up until 9pm
- ***MINIMUM** 18 people for private hire

**The Blarney Room opens to public after 9pm*

OTHER

- Background music only
- Wheelchair access
- No Audio Visual facilities available
- Free WiFi
- All guests required to dine. Individual food and beverage payment welcome
- Access to public bars
- Sheer Curtains for privacy
- Regular menu available
- BYO Decorations/Styling
- BYO Cakes/Confectionary permitted. No other external food or beverage permitted
- Cake table, napkins, forks & side plates provided free of charge
- Cakeage available upon request, starting from \$7.50 per person. Must be prearranged & prepaid

HIRE FEES

MONDAY-SUNDAY:

ROOM HIRE: \$250. Room Hire is a stand-alone fee. This fee is required due upon booking your function date.

MINIMUM SPEND: No other deposits & minimum spends required.

FOOD & BEVERAGE OPTIONS: Full A la carte Menu available with flexible payment options. Function menu available with sufficient notice and pre-payment.

SERVICE: Wait service is provided for meal orders and bar tabs only. All other drinks accessed via bar direct

Flexible beverage options are available including bar tabs (armband system) & cash bar (PAYG). Beverage packages not available in The Blarney Room.

PRICES SUBJECT TO CHANGE

Canapés

Priced Per Guest.

Minimum order of 30 guests

Four (4) Selections | \$32 per person

Five (5) Selections | \$38 per person

Dietary requirements are generally catered for separately for an additional \$3 per individual.

Canapés

PORK BELLY | sticky pork pieces, chilli-infused honey, sesame (gfo, df)

VEGETABLE SPRING ROLL | tamarind & palm sugar sauce (v, vg)

FRIED HALOUMI | honey, oregano & lemon sauce (v, gfo)

PORK & CHIVE GYOZA | ponzu sauce (df)

CORN RIBS | chipotle mayo, smoky lime seasoning (gf, df, v, vgo)

BATTERED CAULIFLOWER | salsa verde (dfo, v, vgo)

EMPANADA | chorizo, flaky pastry, verde aioli (df)

CALAMARI | lemon pepper dusted pieces, lime sweet chilli aioli (gfo, df, i)

PROSCIUTTO TOASTS | shaved prosciutto, rocket, balsamic onions, EVO (gf, df)

BEEF TOASTS | shaved rare beef, diced shallots, Dijon, cornichons (gf, df)

MINI BEEF SAUSAGE ROLL | tomato relish

VEGETABLE GYOZA | ponzu sauce (v)

COCONUT CRUMBED PRAWNS | lime sweet chilli aioli (i)

FALAFEL | middle-eastern fried legume pattie, tzatziki (v, dfo)

CHICKEN SCHNITZEL SLIDER | fried chicken, bacon, cheddar, lettuce, ranch

CHEESEBURGER SLIDER | beef pattie, cheddar, pickles, tomato relish

KARAAGE CHICKEN SKEWERS | Japanese-style fried chicken, pickled ginger, kewpie mayo (gfo, df)

LAMB KOFTA SKEWERS | Greek-style lamb, chimichurri, toasted almonds (gf, df)

JERK CHICKEN SKEWERS | Jamaican-style marinated chicken, chilli lime & pineapple sauce (gf, df)

PRICES SUBJECT TO CHANGE



GF Gluten Free | **DF** Dairy Free | **V** Vegetarian | **VG** Vegan | **GFO** Gluten Free Option | **DFO** Dairy Free Option
VO Vegetarian Option | **VGO** Vegan Option | **A** Australian Seafood | **I** Imported Seafood

** Additional dietary options available on request*

Something to Share

Boards & Breads

Priced per board as indicated.

ANTIPASTO BOARD | cured meats, smoked cheddar, cornichons, marinated figs, olives, crisp bread, charred vegetables \$95 (gfo add \$10)

TURKISH BREAD BOARD | cream cheese, caramelised onion, bacon & spinach dip \$55 (gfo add \$14)

CHEESEBURGER SLIDER BOARD (14) | beef pattie, pickles, cheddar, tomato relish \$105

CHICKEN SCHNITZEL SLIDERS BOARD (14) | fried chicken, bacon, cheddar, lettuce, ranch \$105

MINI BEEF PIES BOARD (16) | tomato relish \$80

MINI BEEF SAUSAGE ROLLS BOARD (16) | tomato relish \$64

CALAMARI BOARD (30) | lemon pepper dusted pieces, lime sweet chilli aioli (gfo, df, i) \$60

PORK BELLY BOARD (18) | sticky pork pieces, chilli-infused honey, sesame (gfo, df) \$70

VEGETARIAN BOARD (32) | falafel (8), vegetable gyoza (8), spinach & cheese quiche (8), vegetable spring roll (8) (v) \$75

KARAAGE CHICKEN SKEWERS BOARD (14) | pickled ginger, kewpie mayo (gfo, df) \$84

Pizza 11"

Priced Per Pizza | \$32 each

Standard 'dinner plate' size of 30cm with approximately 8 pieces each

BOSCAIOLA | speck, mozzarella, mushrooms, cherry tomatoes, chives, roast garlic cream base, cracked pepper

SALUMI | Italian salami, pork & fennel salami, prosciutto, mozzarella, napoli

MARGHERITA | mozzarella, basil oil, Napoli (v)

ROAST PUMPKIN | pumpkin, mozzarella, red onion, spinach, olives, caramelised balsamic, oregano, red pepper tapenade (v)

3 LITTLE PIGS | pork & fennel salami, Italian sausage, guanciale, mozzarella, Napoli

CHEESE | mozzarella, gremolata, parmesan, Napoli (v)

DOUBLE SMOKED HAM AND PINEAPPLE | gypsy ham, pineapple, mozzarella, napoli

**Gluten Free available on request with prior notice / \$37 each*

PRICES SUBJECT TO CHANGE



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VO Vegetarian Option | **VGO** Vegan Option | **A** Australian Seafood | **I** Imported Seafood

** Additional dietary options available on request*

Limited Menu

Minimum order of 20 guests

Dietary requirements are generally catered for separately for an additional charge if applicable

MAIN COURSE | \$46 per person

CANAPÉ & MAIN | \$67 per person

MAIN & DESSERT | \$67 per person

CANAPÉ, MAIN & DESSERT | \$82 per person

ADD BREAD ROLLS & BUTTER | \$4.50 per person (gfo, add \$2 per serve)

Canapés

Choice of three

ROAST PRAWN | micro salad, pickled onion, feta, verde oil (gf, a)

RARE BEEF EN CROÛTE | shave rare beef, horseradish crème fraîche, gremolata oil

BEETROOT AND FETA ARANCINI | crumbed risotto balls, green pea purée (gfo, v)

PORK BELLY | fried pork, Asian slaw, toasted sesame dressing (gfo, dfo)

BRUSCHETTA | heirloom tomatoes, basil oil, red onion, feta, caramelised balsamic, EVO (gfo, v, vgo)

Vegetarian, Vegan & other dietary options available on request. Dietaries can be catered for separately, additional \$2 per dietary guest.

Main

Served alternatively, please select two:

LAMB RUMP | sous-vide & sliced lamb, buttered spinach, roast baby carrots, potato gratin, mushroom jus (gf)

CHICKEN SUPREME | bone-in roast chicken breast, cauliflower purée, rosemary & garlic potatoes, greens, jus gras (gf, dfo)

BARRAMUNDI | oven-roasted barramundi (skin-off), dill, capers, red onion, potatoes, seeded mustard dressing (gf, dfo, a)

SIRLOIN | 250g cooked medium, potato gratin, field mushroom, baby carrot, jus (gf)

PORK SIRLOIN | roasted root vegetables, candied brassica, jus (gf)

Dessert

Please check seasonal dessert options with our Functions Manager.

Served singularly. Served alternatively (2) upon request with additional \$3 charge per person

PRICES SUBJECT TO CHANGE



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VO Vegetarian Option | **VGO** Vegan Option | **A** Australian Seafood | **I** Imported Seafood

** Additional dietary options available on request*

Food Glossary

Canapés	Dietary Options	Quantity
PORK BELLY	gfo, df	2
VEGETABLE SPRING ROLL	v, vg	2
FRIED HALOUMI	v, gfo	2
PORK & CHIVE GYOZA	df	2
CORN RIBS	gf, df, v, vgo	2
BATTERED CAULIFLOWER	dfo, v, vgo	3
EMPANADA	df	2
CALAMARI	gfo, df, i	3
PROSCUITTO TOASTS	gf, df	2
BEEF TOASTS	gf, df	2
MINI ANGUS BEEF PIE		1
MINI BEEF SAUSAGE ROLL		3
VEGETABLE GYOZA	v	2
COCONUT CRUMBED PRAWNS	i	2
FALAFEL	v, dfo	2
CHICKEN SCHNITZEL SLIDER		1
CHEESEBURGER SLIDER		1
KARAAGE CHICKEN SKEWERS	gfo, df	2
LAMB KOFTA SKEWERS	gf, df	2
JERK CHICKEN SKEWERS	gf, df	2
Boards & Breads	Dietary Options	Quantity
ANTIPASTO BOARD	gfo add \$10	
TURKISH BREAD BOARD	gfo add \$14	
CHEESEBURGER SLIDER BOARD		14
CHICKEN SCHNITZEL SLIDERS BOARD		14
MINI BEEF PIES BOARD		16
MINI BEEF SAUSAGE ROLLS BOARD		16
CALAMARI BOARD	gfo, df, i	30
PORK BELLY BOARD	gfo, df	18
VEGETARIAN BOARD	v	32
KARAAGE CHICKEN SKEWERS BOARD	gfo, df	14

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VO Vegetarian Option | **VGO** Vegan Option | **A** Australian Seafood | **I** Imported Seafood

** Additional dietary options available on request*

Food Glossary

Pizza 11"	Dietary Options	Quantity
BOSCAIOLA	gfo	8
SALUMI	gfo	8
MARGHERITA	v, gfo	8
ROAST PUMPKIN	v, gfo	8
3 LITTLE PIGS	gfo	8
CHEESE	v, gfo	8
DOUBLE SMOKED HAM AND PINEAPPLE	gfo	8

Limited Menu Canapés	Dietary Options
ROAST PRAWN	gf, dfo, i, a
RARE BEEF EN CROÛTE	dfo
BEETROOT AND FETA ARANCINI	gfo, v
PORK BELLY	gfo, dfo
BRUSCHETTA	gfo, dfo, v, vgo

Limited Menu Main	Dietary Options
LAMB RUMP	gf
CHICKEN SUPREME	gf, dfo
BARRAMUNDI	gf, dfo, a
SIRLOIN	gf
PORK SIRLOIN	gf
BREAD ROLLS	gfo, dfo, v

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** Additional dietary options available on request*

The Atrium Beverage Package

Standard Package

Minimum order of 30 guests | Prepaid

Two (2) hour package | \$40 per person

Three (3) hour package | \$50 per person

Four (4) hour package | \$55 per person

- Counter Point Brut | South Australia
- Edenvale Sparling Cuvee | Australia (Alcohol Free)
- Counter Point Chardonnay | South Australia
- Counter Point Pinot Grigio | South Australia
- Twin Islands Sauvignon Blanc | Marlborough
- Counter Point Shiraz | South Australia
- Edenvale Shiraz | Australia (Alcohol Free)
- Great Northern Original
- Great Northern Super Crisp 3.5
- Cascade Light Stubbies
- Great Northern (Non-Alcoholic)
- Post Mix Soft Drink
- Juice

Beverage Packages not available in public bars, or The Deck.

Beverage packages are ONLY available in private function rooms.

PRICES SUBJECT TO CHANGE

Superior Package

Minimum order of 30 guests | Prepaid

Two (2) hour package | \$44 per person

Three (3) hour package | \$55 per person

Four (4) hour package | \$60 per person

- Counter Point Brut | South Australia
- Emily by Redbank Prosecco | Victoria
- Edenvale Sparling Cuvee | Australia (Alcohol Free)
- Twin Island Sauvignon Blanc | Marlborough
- Edenvale Sav Blanc | Australia (Alcohol Free)
- Marty's Block Chardonnay | South Australia
- Eden Vale Chardonnay | Australia | Alcohol Free
- West Cape Howe Cape to Cape Moscato | Margaret River
- Chafeey Bros Not You're Grandma's Rose | Barossa
- Yalumba Galway Vintage Shiraz | Barossa
- Edenvale Shiraz | Australia (Alcohol Free)
- Great Northern Original
- Great Northern Super Crisp 3.5
- Great Northern (Non Alcoholic)
- XXXX Gold
- Cascade Light Stubbies
- Post Mix Soft Drink
- Juices



Gaelic Bar Beverage Package

Standard Package

Minimum order of 40 guests | Prepaid

Two (2) hour package | \$40 per person

Three (3) hour package | \$50 per person

Four (4) hour package | \$55 per person

- Counter Point Brut | South Australia
- Edenvale Sparling Cuvee | Australia (Alcohol Free)
- Counter Point Chardonnay | South Australia
- Counter Point Pinot Grigio | South Australia
- Twin Islands Sauvignon Blanc | Marlborough
- Counter Point Shiraz | South Australia
- Edenvale Shiraz | Australia (Alcohol Free)
- Great Northern Original
- Great Northern Super Crisp 3.5
- Cascade Light Stubbies
- Great Northern (Non-Alcoholic)
- Post Mix Soft Drink
- Juice

Beverage Packages not available in public bars, or The Deck.

Beverage packages are ONLY available in private function rooms.

PRICES SUBJECT TO CHANGE

Superior Package

Minimum order of 30 guests | Prepaid

Two (2) hour package | \$44 per person

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Four (4) hour package | \$60 per person

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- Emily by Redbank Prosecco | Victoria
- Edenvale Sparling Cuvee | Australia (Alcohol Free)
- Twin Island Sauvignon Blanc | Marlborough
- Edenvale Sav Blanc | Australia (Alcohol Free)
- Counter Point Chardonnay | South Australia
- Eden Vale Chardonnay | Australia (Alcohol Free)
- West Cape Howe Cape to Cape Moscato | Margaret River
- Chafeey Bros Not You're Grandma's Rose | Barossa
- Yalumba Galway Vintage Shiraz | Barossa
- Haha Pinot Noir | Marlborough
- Edenvale Shiraz | Australia (Alcohol Free)
- XXXX Gold
- Great Northern Original
- Great Northern Super Crisp 3.5
- Great Northern (Non Alcoholic)
- Stone & Wood Pacific Ale
- Cascade Light Stubbies
- Post Mix Soft Drink
- Juices





The Loft Corporate Meeting Room

Boardroom	Theatre	U-Shape	Wheelchair	Exclusive Hire	AV
16	25	14	No	Yes	Yes

VIEW ROOM



CAPACITY

- **Boardroom:** 16 people
- **Theatre:** 25 people
- **U-Shape:** 14 people
- ***MINIMUM** 10 people

OTHER

- Self contained space
- Private Bathroom Facilities
- Flexible catering available
- Air Conditioned
- Free WiFi

AUDIO VISUAL

- AUDIO VISUAL
- Wall-Mounted Projector & 120 inch screen
- HDMI connectivity
- In-house speakers
- BYO laptop & USB mandatory for presentations/slideshows/etc
- No microphone or teleconferencing facilities.

**Please note, room access available from 8am at earliest due to the nature of our business.*

PRICES SUBJECT TO CHANGE

MORNING & AFTERNOON TEA

Priced per number of selections. Minimum 10 people

Three (3) Selections | \$21 per person

Four (4) Selections | \$26 per person

- ASSORTED SLICES (v)
- ASSORTED DANISH PASTRIES (v)
- HAM & CHEESE CROISSANTS (vo)
- Beef mini sausage rolls
- Beef mini pies

**Gluten Free, Vegan & other dietary options available on request*

Celebration of Life

Fresh-Made Sandwiches

\$16 each

Assorted buttered breads, cut into 4 points (triangles) per sandwich

Gluten free options available on request for additional charge per sandwich

SMOKED CHICKEN | chicken, brie, rocket, cranberry sauce

REUBEN | corned beef, pastrami, Swiss cheese, sauerkraut, Russian dressing

ROAST BEEF | beef, cheddar cheese, leaves, pickle relish, seeded mustard

HCT | smoked ham, cheddar cheese, tomato (vo)

EGG & LETTUCE | boiled egg, mustard, mayo, lettuce (v)

CHICKEN & AVO | grilled chicken, avocado, red onion, lettuce

Boards

Priced per board as indicated

ARANCINI BOARD (16) | chefs selection, aioli (v, gfo) \$96

CALAMARI BOARD (30) | lemon pepper dusted pieces, aioli (gfo, df, i) \$60

VEGETABLE SPRING ROLLS BOARD (32) | plum sauce, (v, vg) \$80

ASSORTED QUICHE BOARD (16) | tomato relish (vo) \$65

TURKISH BREAD BOARD | chefs selection of dips (vo, dfo) (gfo add \$14) \$55

SAVOURY TARTS BOARD (16) | pumpkin, bacon & pea; chorizo & semi-dried tomato \$96

FRIED HALOUMI BOARD (16) | honey, lemon & oregano sauce (v, gfo) \$64

MINI CROISSANTS BOARD (16) | smoked ham, cheese (vo) \$96

PROSCIUTTO TOASTS BOARD (16) | shaved prosciutto, rocket, balsamic onions, EVO (gf, df) \$112

BEEF TOASTS (16) | shaved rare beef, diced shallots, Dijon, cornichons (gf, df) \$112

MINI BEEF PIES BOARD (16) | tomato relish \$80

MINI BEEF SAUSAGE ROLLS BOARD (16) | tomato relish \$64

SWEET BOARD (24) | chef's selection of slices, cakes & sweets (gfo, v) \$160

FRUIT PLATTER | chef's selection, seasonal fruit (gf, v, vg, df) \$POA

PRICES SUBJECT TO CHANGE

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** Additional dietary options available on request*



Notes

TERMS & CONDITIONS

TENTATIVE BOOKINGS

Tentative bookings can be made and are held for seven (7) days from the date of enquiry. To confirm your booking, you are required to pay the applicable hire deposit. Invoices available on request.

If no contact has been made to confirm booking within seven (7) days, the tentative booking will be cancelled and will be again available for hire. If the deposit is not received with seven (7) days of confirming your booking, management reserves the right to cancel the booking and allocate the space to another client.

DEPOSITS

Once a date is chosen, the following applicable deposit must be paid to confirm your function:

The Arbour: \$450 deposit

Atrium: \$2000 deposit

Gaelic Bar: \$1500 deposit

The Deck: \$1000 deposit

The Loft: \$300 deposit

The Blarney Room: \$250 hire fee

FINAL FUNCTION DETAILS

Indicative guest numbers and catering selections are due by no later than twenty one (21) days prior to your function date.

Final numbers and payment of the function's food component are due no later than fourteen (14) days prior to your function. At this time, you will be invoiced for payment in full. No refunds will be given on catering after this payment has been made. One account only. No individual payments will be allowed.

Information regarding room set-up, audio visual equipment, final menu & dietary requirements is required fourteen (14) days prior to the function.

Beverage Packages are to be paid seven (7) days prior to your function, charged at full confirmed numbers.

Bar Tabs are to be paid upon closure of the tab no later than the conclusion of your function. Identification and a credit card (Savings, Cheque & VISA Debit cards not permitted) is required in order to set up a beverage tab. This will be held by the venue until time of payment. If you fail to make payment at the end of your function, Fitzzy's has the right to charge to credit card provided.

Catering menus and Beverage pricing listed is subject to change without notice. All prices quoted include GST

PAYMENTS

Fitzzy's will accept cash, credit card including AMEX or electronic bank transfer.

Please note, there is a 1% surcharge for all carded transactions. Online payments made via

MYOB will incur transactional fees as set out by MYOB. Cash and direct bank transfers will incur no additional charges.

Please find bank details below:

COMMONWEALTH BANK

FITZY'S TOOWOOMBA

BSB 064-433 **A/C** 11273199

Please reference any bank transfer payments with your full name and date of function. When making payments via Bank Transfer please forward the remittance to: functions@fitzys.com & denise@fitzys.com immediately.

If you wish to pay in person, please arrange an appointment with our Functions team.

CANCELLATION POLICY

Notification of cancellation must be in writing to receive a refund of any prior monies paid. If you decide to cancel your function, the following conditions apply:

- Notice of 30 days or more prior to the function - deposit will be refunded in full
- Notice between 29 – 15 days 50% deposit is forfeited
- Notice of 14 days or less – 100% deposit is forfeited
- All bookings made for the months of November and December will not receive a refund if cancelled at any time during the year

VENUE ACCESSIBILITY

- Venue hire allows you early access to a function room prior to your event commencing, depending on availability to do so. It is the responsibility of the client to advise Fitzzy's Functions Team of any additional access requirements in writing prior to the function. Confirmation of prior access time is essential. Entry prior to this pre-arranged time will not be allowed, particularly outside of regular trading hours for security reasons.

PUBLIC HOLIDAY SURCHARGE

A surcharge of 15% will be incurred to all catering (bar food, restaurant & functions) on Public Holidays regardless of when payment of this component is made. Surcharges will be advised and added to all quotes where applicable. Public Holiday trading varies.

18TH BIRTHDAY FUNCTIONS

18th birthday functions require a security guard at the host's expense. This will incur a flat rate fee of \$250 including GST due within seven (7) days of making your booking along with room hire fee. This security guard will be present for the duration of your function. This charge is applicable to private function areas only and does not include 18th Birthday seated bookings held in Fitzzy's on Church Restaurant, or Blarney Room. Service of alcohol will be refused to any person who cannot produce appropriate evidence of age (ID) and all minors including infants must vacate the premises by no later than 10pm. Family based 18th's are preferred & do not require a guard.

Fitzzy's permits 18th birthday functions in our Gaelic Bar and The Atrium only.

18th birthday functions require accompanying adults/guardians to be present for the duration of the event.

ID SCANNERS

Fitzzy's is located in the Toowoomba Safe Night Precinct and ID is required for entry or re-entry into the hotel after 10pm. No ID - No Entry after 10pm

MANAGEMENT RIGHTS/ RESPONSIBLE SERVICE

Fitzzy's practices the responsible service of alcohol at all times. Management and Security reserve the right to refuse service or entry to our premises based upon both behavioural and dress standards.

All guests attending a function over the age of 18 years must provide acceptable Government issued identification. This includes a driver's licence, Digital ID, 18+ card or passport. Birth certificates not accepted. Photo identification only.

MUSIC AND ENTERTAINMENT

No external entertainment including DJ or bands are permitted at Fitzzy's, excluding private function rooms only. Soloists, Duos, DJ's and Karaoke are permitted at the performer/patrons' own risk in private functions held in Atrium and Gaelic Bar only. All external equipment must be removed from the premises by no later than 12am on the date of the function unless otherwise arranged and approved in advance.

Fitzzy's provides regular in-house Live Entertainment at Fitzzy's on Church and Tapestry Bar at selected times.

SMOKING & VAPING

Fitzzy's adopts government smoking reform. Smoking is permitted in our Designated Outdoor Smoking Areas (DOSAs) ONLY. No smoking is permitted inside the venue.

Vaping is not permitted indoors. Vaping is permitted in designating outdoor smoking areas only. A copy of our Smoking Management Plan is available upon request.

BELONGINGS, GIFTS, DECORATIONS & CELEBRATORY CAKES

Our staff will naturally take every care when looking after your belongings, however our hotel takes no responsibility for loss or damage to items before, during or after your function. We suggest all gifts and breakables be removed from the venue prior to your function close. We will not store valuables, gifts, breakables or electronics following your event.

Decorations and theming are welcome on a BYO basis. Please pre-arrange room access or expected deliveries with our Function Co-ordinator. Items may be fixed to walls with blutak only. Minimal scatters are permitted. No glitter or confetti allowed on the premise. Decorative candles with flame are permitted when in a vessel to catch the wax. Flameless candles preferred.

Decorations can be delivered on a same-day basis only to reduce risk of damage. Decorations must be collected no later than twenty four (24) hours after the event; they will be disposed of after this time. Fitzzy's does not provide decorations.

All decorations/theming must be pre-approved by your Functions Co-ordinator and removed at conclusion of your function. The client is financially responsible for any damage suffered by Fitzzy's or our equipment during the function [to the extent that damage is caused by event attendees of the contracted event].

Fitzzy's does not allow guests to bring external food or beverage onto the premise with the

exception of celebratory cakes and confectionary. Cakes can be delivered on a same-day basis only to reduce risk of damage. Cakes must be collected no later than twenty four (24) hours after the event; they will be disposed of after this time. The client is required to provide BYO candles. Fitzzy's does not provide candles.

If you would like your cake cut and served on platters by our chef, this must be pre-arranged with our Functions Co-ordinator and pre-paid at a per person rate of \$3.50. Should you wish to cut and serve the cake yourself, Fitzzy's will provide the necessary items to do so free of charge, including napkins, forks, cake knife & side plates.

DRESS REGULATIONS

At All Times: Smart casual attire is required at all times. Footwear must be worn at all times. Dirty, stained or otherwise poorly maintained clothing and footwear are not permitted. No offensive pictures or words, colours, patches, insignias or badges that represent gangs or clubs. All patrons must be clean, tidy and presentable.

After 5pm: No high vis, work wear of any kind or steel capped boots, no singlets

After 9pm: No headwear, casual thongs or masseur sandals. No sportswear, tracksuits or jerseys.

Sundays: Sunday trading permits a more relaxed dress code, however, all patrons must be clean, tidy, and presentable at all times.

Fancy Dress: Fancy Dress is accepted provided that patrons are dressed appropriately and respectfully with suitable footwear. Faces must have the provision to be visible at all times for identification purposes. Fake weapons are not permitted. Fancy dress exceptions may be made for private functions at the discretion of the functions manager. Fitzzy's reserves the right to refuse entry or service to anyone at any time.

PARKING

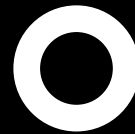
A small, free underground car park is available for patron use from 10am-10pm daily, accessible via our rear Church Street Entrance. After this time, the carpark will be locked and remaining cars will be secured until 10am the following day of trade. There is additional metered street parking and multiple paid parking terminals in close proximity.

DISABLED ACCESS

Fitzzy's Gaelic Bar and Outdoor Smoking Area do not have wheelchair or lift access. All other areas of the hotel, including alternative smoking areas, are wheelchair accessible. Full ramp access from the Margaret Street entrance. Key operated lift and disabled parking bay at rear Church Street Entrance. Disabled amenities provided inside the venue.



bars•restaurant•functions•gaming



Contact

functions@fitzys.com

Functions: (07) 4631 3716

Hotel: (07) 4631 3700

fitzys.com

153 Margaret Street
Toowoomba QLD 4350

