



FINN McCOOL'S

F U N C T I O N
P A C K A G E

G O L D C O A S T

Finally, a stylish bar in Surfers Paradise with a taste for celebration, the heart of the Irish and a modern Gold Coast spark. Centrally situated on Cavill Avenue, Finn McCool's is in the perfect location for an array of functions and events.

your event

Open late daily with live entertainment each weekend, we can cater for intimate events, stylish cocktail gatherings, large networking social events and everything in between. Whether it's time to kick your heels up and celebrate your birthday, hens or bucks party, or maybe it's your turn to arrange this year's EOFY hurrah / Christmas bash, no matter the occasion Finn McCool's brings a cutting edge and flexible venue experience unlike any other – our considerable inside space features intimate booths, mezzanine level, pool table, multiple stages and bar.

We offer a variety of catering and drink packages, all of which can be tailored to your party size and guest preferences. We also cater to specific dietary requirements as required.

Celebrate like the Irish as you settle into Finn McCool's Surfers Paradise for great music, mouth watering food, all with a creamy pint of Guinness in hand. Let our experienced and dedicated functions team take care of planning your next celebration.

Contact us today for more information.



inclusions

food and beverage

- Platter Packages
- Banquet Packages
- Drink Packages
- Bar Tab
- BYO Cake

what we can offer

- Decorations
- Personalised Reservation Sign
- Table Service
- Personal Waitress
- Bottle Service with Bartender
- Bollards and Rope

facilities

- Projector Screen
- USB Compatible Tv's
- Microphone

music and entertainment

- Live Music Thurs to Sun *subject to change
- Background Music
- Dance Floor

capacity and function areas

Banquet	80
Back Bar	60
Mezzanine	60
Mezzanine Private Booths	12
VIP Booths	60
(10 Per Booth)	

extras

- Table Linen
- Cake Stand / Cupcake Tier
- Fairy Lights for Booth

we can also help with

- Stretch Hummer Transfers
- Personal Photographer
- Birthday Cakes / Cupcakes
- Personalised Social Media Selfie Frame
- Designed for your event



the spaces

the mezzanine

60 persons

Purpose built for VIP entertaining, our Mezzanine level offers exclusive, private entertainment with a relaxed vibe. With multiple booths and a capacity of 40 persons, the Mezzanine is the perfect place to sit back and relax, high above all the action.

the vip booths

15-60 persons

If quick access to the dance floor and great access to live music is more your craic, then our floor level VIP Booths are a great option for your event. Consisting of up to 3 Booths and additional space as required, be in the heart of the action whilst enjoying exclusive reserved seating.

the back bar

60 persons

Located at the main bar at Finns, the back bar is a flexible, private space that can be booked for up to 40 persons and customised to meet your needs. With exclusive bar access, this option allows a casual event orientation, and a layout to suit your needs.

*Bookings can be tailored for large groups.
Enquire at functionsgc@finnmccools.com.au

** Minimum spend may apply



Drink packages

20 Persons Minimum

consumption bar tab

Any combination of beer, wine, spirits or cocktails request can be offered on a consumption based tab as an alternative to the below packages. Minimum spend applies.

cash bar

Pay as you go bar service is available. Minimum spends apply.

BRONZE • 3 hour package •

XXXX Gold, XXXX Summer, Hahn Superdry, Ironjack, Guinness, Eristoff Vodka, Gordon's London Dry Gin, Jack Daniels Bourbon, Jameson Irish Whiskey, Bacardi Carta Oro Rum, House Red, House White, House Sparkling Wine, Soft Drink.

SILVER • 3 hour package •

All tap and bottled beer, Eristoff Vodka, Gordon's London Dry Gin, Jack Daniels Bourbon, Jameson Irish Whiskey, Bacardi Carta Oro Rum, House Red, House White, House Sparkling Wine, Soft Drink.

GOLD • 3 hour package •

MOST POPULAR

All tap and bottled beer, Grey Goose Vodka, Tanqueray Gin, Makers Mark Bourbon, Monkey Shoulder Whiskey, Sailor Jerry's Rum, Amadio Sparkling Brut, Bandini Prosecco, Amadio Sauvignon Blanc, Wild Rock Sauvignon Blanc, Thorn-Clarke Sandpiper Riesling, Mountadam Eden Valley Pinot Gris, Breganze Savardo Pinot Grigio, Credaro Chardonnay, Barose Rose, All Saints Moscato, Amadio Shiraz, Pennys Hill Specialized McLaren Vale, Black Cottage Pinot Noir, Soft Drink.

PLATINUM • 3 hour package •

All tap and bottled beer, All Cocktails, Grey Goose Vodka, Hendrick's Gin, Jack Daniels Single Barrel Bourbon, Chivas Regal Scotch, Kraken Rum, Amadio Sparkling Brut, Bandini Prosecco, Amadio Sauvignon Blanc, Wild Rock Sauvignon Blanc, Thorn-Clarke Sandpiper Riesling, Mountadam Eden Valley Pinot Gris, Breganze Savardo Pinot Grigio, Credaro Chardonnay, Barose Rose, All Saints Moscato, Amadio Shiraz, Pennys Hill Specialized McLaren Vale, Black Cottage Pinot Noir, Soft Drink.



silver party menu

20 Person Minimum

select 5 items

select 3 from list a and 2 from list b

list a

- Rustic Italian bread board and dips
- Gourmet sausage rolls
- Selection of spring rolls and money bags with plum dipping sauce (V)
- Pesto baked chicken wings
- Cheesy potato bites dusted in smoked paprika and served with sour cream and chives (V)
- Vegetable puff pastry pasties

list b

- Mini cottage pie tarts topped with creamy mash
- Mini chicken parmigiana tenders
- Beef quesadillas – spicy beef and bean chilli with melted cheese and salsa
- Spicy fried buffalo wings with ranch dipping sauce



Gold party menu

15 Person Minimum

select 6 items

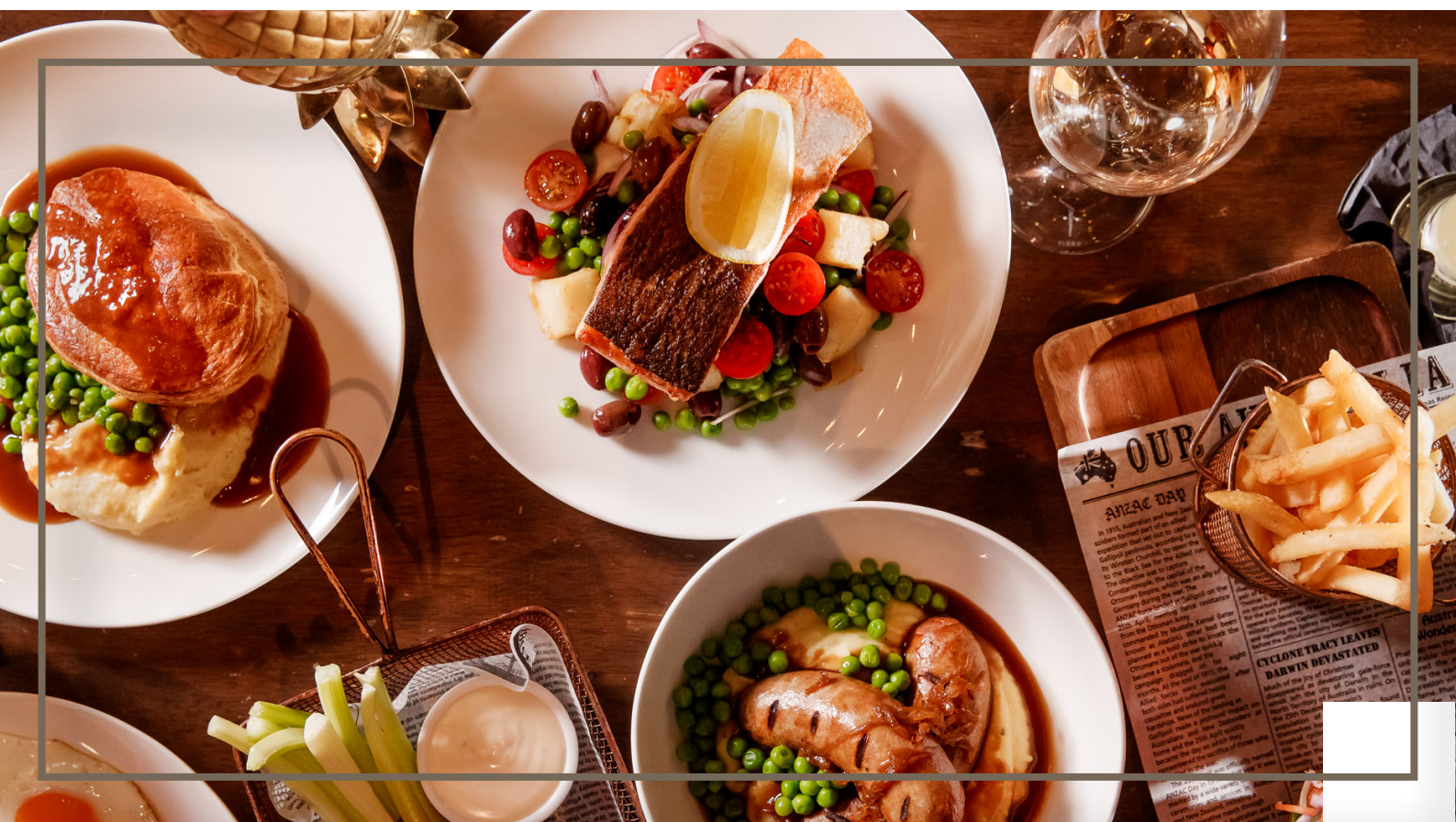
select 3 from list a and 3 from list b

list a

- Mini cottage pie tarts topped with creamy mash
- Mini chicken parmigiana tenders
- Beef quesadilla's – spicy beef and bean chilli with melted cheese and salsa
- Crispy calamari with tartare sauce
- Spicy fried buffalo wings with ranch dipping sauce
- Fresh fruit platter

list b

- Vegetable sticks and dips – carrot, cucumber, capsicum and radish with tzatziki and beetroot hummus
- Monster mezze with hummus, pita bread, marinated olives, feta cheese and cured meats
- Crumbed prawn cutlets with sweet chilli sauce
- Honey soy glazed chicken wings
- Slow cooked, fall off the bone BBQ pork ribs, marinated in smoky paprika and finished with sticky BBQ sauce
- Pulled pork sliders with homemade crunchy coleslaw and spicy BBQ sauce
- Country cheeseboard with a selection of aged cheese with crackers and fruit



platinum party menu

30 Person Minimum

select 7 items

- Seafood platter - smoked salmon, garlic king prawns and salt and pepper calamari
- Antipasto platter - pancetta, prosciutto, chorizo, salami, feta cheese, sun dried tomatoes and bread sticks
- Crispy arancini, fresh tomato bruschetta, grilled Mediterranean vegetables and pesto halloumi (V)
- Asian-style mixed platter - Peking duck rolls, fried Korean chicken wings, Thai style prawns and vegetable spring rolls
- Ribs and wings platter – BBQ pork ribs, buffalo wings with onion rings, grilled corn and coleslaw
- Mini taco selection with fried fish, chicken and beef
- Lamb souvlaki skewers with tabouli, pita and Greek salad
- Tandoori chicken platter – with Pilaf rice, onion and samosas
- Exotic, fresh fruit platter
- Country cheeseboard with a selection of aged cheeses, crackers and fruit
- Profiterole and cream with rich, dark chocolate and strawberries
- Chocolate fondue with strawberries, bananas, marshmallows and brownie bites



Banquet

Minimum 15 guests

entree

- Grilled pear and prosciutto salad with fig and honey dressing (GF)
- Pesto chicken bruschetta with fresh tomato and basil
- Goats cheese and beetroot tart with rocket (V)

mains

- Beef and Guinness pie with mash, peas and Guinness gravy
- Pan fried chicken supreme with garlic chat potatoes and broccoli, finished with a light sauce (GF)
- Grilled Barramundi on a warm Mediterranean vegetable and couscous salad with caper butter
- Vegetable lasagne with broccoli and Napoli sauce (V)

* Vegan options available on request

dessert

- Warm chocolate brownie and cream with rich dark chocolate and strawberries (GF*)
- Sticky toffee pudding with ice cream and butterscotch sauce

* We do our best to cater for dietary needs, but should you have specific allergies or dietary requirements please advise functions staff at least 72 hours prior to event



W W W . F I N N M C C O O L S . C O M . A U

Enquire at
functionsgc@finnmccools.com.au