



Jubilee Hotel

FUNCTION PACKAGE 2010

The Jubilee Hotel is fast becoming one of the popular functions destinations in Brisbane. We offer a variety of different spaces, rooms and packages. The hotel offers a diverse range of options ensuring that we cater to all clients. We arrange an assortment of different events ranging from birthdays and engagements to formal corporate dinners, cocktail event and seminars.

Please contact our Functions Manager via email functions@jubileehotel.com.au

or phone (07) 3252 4508



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SPACES

MARQUEE

The Marquee is the hotels newest addition to our function areas. It is located in our fantastic split level beer garden and is fully weather proof. This space can cater for up to 200 guests or 130 guests' banquet style. With lush green surroundings, a fully functional bar and lighting to create the perfect atmosphere this space is perfect for a variety of events.

DECK BAR and BEER GARDEN

The combined areas of this space can cater for groups as large as 800pax or 250 guests' banquet style. However we are also happy to reserve an area for groups as small as 20 people. This area features two large bars, pool table, an entertainment stage and sound system as well as its own bathroom facilities. Perfect for birthdays, work functions and informal social gatherings; this space allows your group to be amongst the fun of the hotel but with the sanctuary of your own reserved area. For exclusive use of this area please contact our functions manager.

STARBAR

The Star Bar is located on the top level of the hotel and represents the Jubilee's formal function room. Completely separated from the rest of the hotel, the Star bar boasts a stylish wooden bar, lounge areas, a pool table, bathroom facilities, plasma screens, a projector and large screen, as well as a large balcony. This room can accommodate up to 250 guest or 60 in a seated setting. Smaller cocktail style events are also successful due to the room set up.

JOURNO BAR

The stylish Journo Bar acts as the hotel's private bar. Classic sporting memorabilia fills the walls, while stylish furniture and a plasma screen complete this space. Perfect for smaller functions, this room is private and intimate.



EAT

RUSTIC BREADS AND DIPS

Served with marinated kalamata and fetta stuffed green olives

\$50 Platter (suitable for 12 guests)

Breads - Oven baked ciabatta, grilled Turkish bread , bread sticks, oven baked pumpkin bread

Dip – (choose 3) beetroot and yoghurt, hummus, cheese and chives, olive-tapenade, baba-ghanoush, tzatziki, spinach and fetta, french onion, smoked salmon.

ANTIPASTO PLATTER

\$100 (suitable for 15-20 guests)

Stuffed mini bell peppers, marinated kalamata olives, pickles, sweet gherkins, cocktail onions, assorted cheeses, two dips, salami, leg ham, char grilled marinated vegetables and complimented with oven baked breads and water crackers

SUSHI PLATTER

100 pieces \$175 or \$2 per piece

Assorted traditional and nontraditional sushi

CHEESE PLATTER

\$60 (suitable for 10 guests) OR \$100 (suitable for 20 guests)

Assorted hard and soft Australian cheeses accompanied with dried fruits, mixed nuts, a selection of olives and water crackers



WARM SAVORY PLATTER

\$50 (40 pieces – 4 variety)

\$100 (90 pieces – 6 variety)

Chicken kiev bites, tempura prawns, crumbed camembert wedges, lamb and rosemary mini pies, vegetarian spring rolls, homemade sausage rolls, assorted mini quiches, honey soy chicken wings, Moroccan spiced meatballs, mini zucchini frittatas, beef croquet,

barramundi goujons, spinach and cheese triangles

All accompanied with dipping sauces

(More vegetarian choices available)

GOURMET PIZZA PLATTER

\$90 (40 slices)

(max two selections per platter)

All pizzas come without homemade pizza sauces and topped with mozzarella cheese

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

Jubilee Troppo - shaved leg ham, pineapple pieces, red onions, sun dried tomatoes, shallots

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

Aussie Lamb - roast lamb, fresh mint, roasted capsicum, red onions, sliced mushrooms and sweet ginger minted sour cream

Tandoori Chicken - tandoori style chicken garnish with cashews, shallots, cherry tomatoes, feta cheese and garlic yoghurt

Chilli Mexican - chilli pizza sauce, nachos beef and beans, jalapeno peppers, red onions, avocado slices, sour cream and chives



COLD FINGER FOOD

Fetta stuffed mini bell peppers \$1.50 ea.

Vietnamese rice paper rolls with dipping sauce \$2.50 ea.

Assorted sushi with dipping sauce \$2 ea.

Atlantic Smoked Salmon on French bread with capers, Spanish onion and horse radish \$3 ea

Stuffed Green Olives with fetta \$5 – small bowl.

BBQ BUFFET

\$25 p/p minimum 30 guests

Served with caramelized onions, crusty bread rolls, sauces and mustards

Salad - choose three - Creamy potato salad, pasta salad, crisp garden salad, Greek salad, rice salad or Caesar salad

Grill – choose three - Marinated lamb loin chops, gourmet sausages, char grilled ham steaks, honey soy chicken wings, minute rib fillet, BBQ pork spare ribs



SELECTIONS BUFFET

Minimum 35 guests

(Vegetables, bread rolls and condiments included for all selections)

Choice of 2 meats, 3 salad, 2 dessert \$38 p/p

Choice of 3 meats, 4 salad, 3 dessert \$45 p/p

Meat

Pepper and mustard roast beef, hot honey glazed ham, Portuguese roast chicken,
rosemary and garlic roast lamb, roast pork and apple sauce,
barramundi fillets in macadamia nut butter

Vegetables

Seasoned roast potato and pumpkin portions

Steamed seasonal vegetables

Salad

Creamy potato salad, pasta salad, crisp garden salad,

Greek salad, rice salad, classic coleslaw

Dessert

Pavlova slab with fresh cream and berries, sticky date pudding, apple pie,
chocolate mud cake, assorted Australian cheese and crackers.

Additional dishes and alterations can be made, please speak with the functions manager.



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SIT DOWN MENU

Minimum 20 guests

2 course alternate drop \$38p/p

3 course alternate drop \$45p/p

Breads - Included in all selections served on arrival

grilled ciabatta, grilled turkish, bread sticks, oven baked pumpkin bread

Dip – choose three - beetroot and yoghurt, hummus, cheese and chives, olive-tapenade, baba-ghanoush, tzatziki, spinach and fetta, French onion, smoked salmon

Entrée - choose two

Tomato mustard and brie tart with herb olive oil

Tandoori chicken skewers with minted yogurt and jasmine rice

Salt and Pepper Squid with tossed garden salad and lemon vinaigrette

Tempura Prawns with sweet chilli sauce and garden salad

Pumpkin Soup with coconut cream and warm bread roll

Jubilee Caesar with bacon, parmesan and egg

Main – choose two, all served with garlic mash

Char Grilled 300g club T-bone served medium, wilted spinach and port wine jus

Chicken cordon bleu, breast of chicken filled with ham and cheese oven baked with vegetables

Roast Pork with apple sauce and seasonal vegetables.

Grilled Barramundi with champagne butter served with steamed greens.

Dessert – choose two

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

Apple pie with fresh cream, Chocolate mud cake with vanilla ice-cream,

Passion fruit cheese cake with fresh cream.



DRINK

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

Hahn Light, 4X Gold, 4X Bitter, VB, Tooheys New, Hahn Super Dry, Tooheys Extra Dry,
Coopers Pale Ale, Blue Tongue

Packaged Beer from \$4.50- \$7.00

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

Spirits with mixers from \$6.50-7.50

Cocktails from \$12

Shooters \$8.00

An extensive wine list is available upon request

Sparkling, white, red and cellar selections available.

Wines by the glass \$5.50-8.50

Wine by the bottle \$26-95

BAR TAB

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 available but only with approval by hotel management.



IMPORTANT INFORMATION

ENTERTAINMENT

Our function coordinator has an extensive data base of DJ's and Bands to hire that will suit any style of function. We can also assist in making your celebration one to remember we can coordinate casino nights, trivia evenings, a jukebox you name it we can help you plan your special themed event. A sound system is available on most occasions for CD's, IPod or for a laptop to plug into.

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.

20 helium balloons with weights (4 bunches) \$40

40 helium balloons with weights (8 bunches), with colour table covers and sparkles \$120

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

CONFERENCES and MEETINGS – the Jubilee Hotel is a popular meeting and conference destination. Please contact the functions manager for rates and menus. Projector and Screen are available for 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 will 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 with the Jubilee Hotel 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 but 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 advice 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 manor 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 10 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) are to be bought into the function from any external source. ALL hot food can be served up until 10pm 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.

DOSA -Designated Outdoor Smoking Areas – most of the function spaces are close to a DOSA, no minors or food are allowed in these areas, a smoking management plan is available upon request.

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 Functions Manager at functions@jubileehotel.com.au or (07) 3252 4508

We look forward to hearing from you soon.



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