



functions

The
JackTM

functions **The Jack**TM

The Jack Hotel in Cairns prides itself as a multi-faceted events and functions venue. We can accommodate everything from:

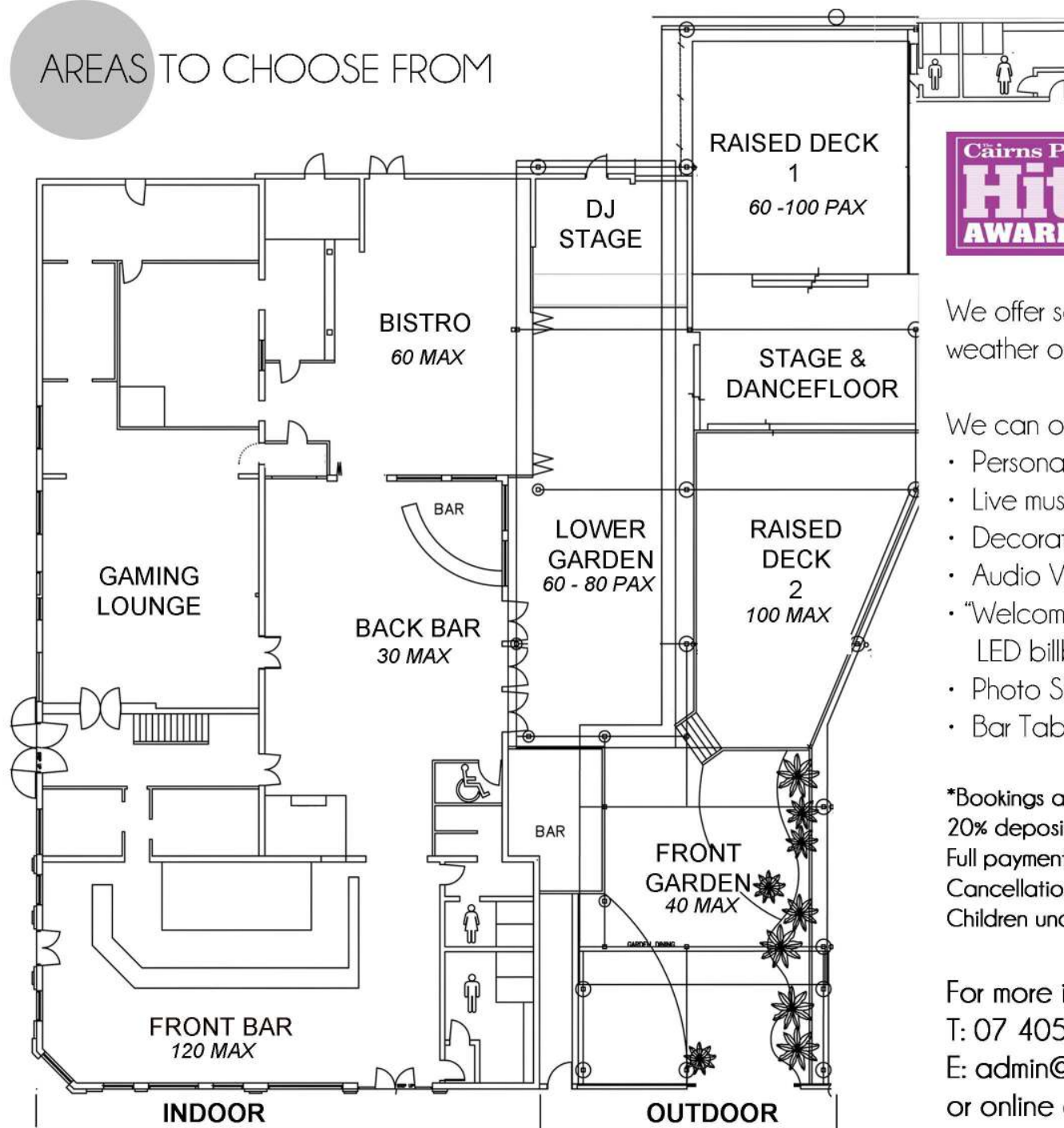
Hens & Bucks Parties
Birthdays
Christmas Parties
Work Parties
School Reunions
Fundraisers
Divorce Parties
Corporate events
Anniversaries
Because we can Party

We have up to 7 areas available both indoors and outdoors under our all weather beer garden depending on the size of your event. We have everything here at your finger tips from audio visual needs, catering, DJ's to suit, live entertainment, and decorations. Our friendly staff and management are here to help make your special occasion a huge success.

For more information please contact
T: 07 4051 2490 E: admin@thejack.com.au



AREAS TO CHOOSE FROM



**THE JACK VOTED BEST PUB
VENUE THREE YEARS IN A ROW
2013, 2014 & 2015**

We offer seven different function areas, indoor and all weather outdoor catering for 10 to 600 guests.

We can organise:

- Personal DJ
- Live music (Solo, duo, trio, band)
- Decorations
- Audio Visual Presentations
- "Welcome / Best Wishes" message on our external LED billboard
- Photo Slideshows on TV or large projector screens
- Bar Tabs (Wristbands are provided)

*Bookings are essential.

20% deposit required on food orders 3 weeks prior

Full payment required on food 5 days prior

Cancellation fees apply

Children under 12 half price for buffets

For more information please contact

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E: admin@thejack.com.au

or online enquiry www.thejack.com.au

PLATTER MENU



Each platter caters for approx 8 - 10 guests
Personalized platters on request

THE PIZZA

Margherita (v)
tomato, basil & cheese
Hawaiian - ham, pineapple & cheese
Vegetarian (v)- roasted capsicum,
zucchini, eggplant, caramelized onion,
cheese, garlic & oregano
Pepperoni - pepperoni, onion, capsicum
& cheese
Supreme - ham, pepperoni, capsicum,
onion, olives, mushroom, pineapple &
cheese

*one topping per platter

\$30

THE PARTY

Arancini Balls
Crumbed camembert
Pork wontons
Honey battered chicken w' macademia
Mini spring rolls
Assortment of dipping sauces

\$95

THE BREAD & DIPS

Trio of assorted breads
Char grilled zucchini
Eggplant
Red peppers
Marinated mushrooms
Honey ham
Salami
Housemade dips

\$55

THE MEAT

Satay chicken skewers
Flamed grilled meat balls
Plum pork skewers
Dukkah chicken drumsticks
Lamb koftas
Spicy potato wedges
Assortment of dipping sauces

\$110

THE PASTRIES

Spinach & ricotta puffs
Gourmet Sausage Rolls
Mini party Pies -
Steak, Curried chicken,
Lamb & rosemary, Peppered steak.
Gourmet quiches -
Chicken & leek, Tomato & mushroom (v),
Ham & asparagus.
Assortment of dipping sauces

\$80

THE SEAFOOD

Salt & Pepper calamari
Panko crumbed prawn cutlets
Barra spring rolls
Smoked salmon & potato minis
Local crumbed mackarel goujons
Beer battered chips
Assortment of dipping sauces

\$120



BUFFET MENU



BUFFET 1

Garlic Bread
Penne Bolognese
Fresh linguine pasta, chicken, chorizo, rocket, roasted peppers, chili & parmesan drizzled with olive oil.
Creamy fettuccine Carbonara
Meat lovers Pizza - ham, bacon, beef, pepperoni, cheese, bbq sauce
Hawaiian Pizza - ham, pineapple, cheese
Supreme Pizza - ham, pepperoni, roasted peppers, onions, olives, mushroom, pineapple, cheese

* minimum 30 guests

\$19 pp

BBQ BUFFET

Beef Sausages & caramelized onion
Tender rib fillet steaks
Blackened Cajun chicken breast
Green tossed garden salad w' balsamic glaze
Creamy Potato Salad
Fresh bread
Condiments: BBQ sauce, Tomato sauce, Aioli
Fruit Platter

*minimum 20 guests

BUFFET 2

Tender Angus roast beef w' a rosemary scented jus
Slow cooked Indian lamb korma
Traditional Beef Lasagne
Crumbed chicken schnitzel w' chorizo salsa
Jasmine Rice
Herb roasted chat potatoes
Tableland steamed Vegetables
Creamy Potato Salad
Green tossed garden salad w' balsamic glaze

*minimum 30 guests

\$35pp

\$25 pp

\$30 pp INCL PRAWNS



BUFFET MENU

The JackTM

BUFFET 3

Tender grain fed rib fillets
drizzled with a wine port jus
18 hour Slow cooked roast bourbon
pork served with a creamy pepper
gravy
Thai inspired chicken coconut curry
Creamy fettuccine carbonara
w' bacon & mushroom in a creamy
garlic sauce
Jasmine fragrant rice
Rosemary roasted chat potato's
Medley tableland vegetables
Green country salad w' house dressing
Pavlova w' whipped cream, passion fruit,
kiwi fruit & strawberry compote
A rich chocolate missisipi mudcake

\$45 pp

* minimum 30 guests

BUFFET 4

Macadamia & panko crumbed whiting fillets
w' banana curry mayo
Tender lamb loin chops w' bush tomato
chutney
Osso bucco - beef shanks in a red wine stew
Char grilled chicken breast w' creamy
mushroom reduction
Saffron scented Jasmine rice
Lyonnaise kumara & potato gratin
Panache seasonal vegetables
Mediterranean cous cous salad
Middle Eastern inspired chickpea & rocket
salad
Fresh oven baked dinner rolls
Tiger prawn w' zesty lime aioli cocktail
dipping sauce
Tiramisu cake w' whipped shantiellie cream
Passion fruit cheese cake
Seasonal fruit platter

\$60pp

* minimum 30 guests



CANAPE MENU

HOT

Crumbed camembert
Salt & pepper calamari
Panko crumbed prawns
Local crumbed mackarel goujons
Smoked salmon potato minis
Prawn skewers
Flamed grilled meat balls
Duck spring rolls
Satay chicken skewers

COLD

Camembert cheese w' strawberry en croustade
Sushi rolls
Smoked salmon w' baby capers, spanish onion, cream cheese on short bread tartlet
Grilled prawns w' mango salsa (in spoons)
Watermelon & prosciutto bites
Rare roast beef w' rocket & parmesan cheese

\$20 PP - Minimum 20 guests
Choice of 6 selections

SET MENU

ALTERNATE DROP

Macadamia crusted barramundi w' soft polenta, buttered green beans finished with a lemon beurre blanc

Char grilled chicken breast w' herb risotto, asparagus & creamy pesto reduction topped w' sweet potato crisps

200g Grain fed sirloin steak w' bacon & glazed onion rostie, broccolini, blistered cherry tomato's & finished w' red wine jus

Tender slow cooked lamb shank, confit garlic mash, battered onion finished w' rosemary demi glaze

*minimum 10 guests
Choice of 2

\$25 pp

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