



functions

**The**  
**Jack**<sup>TM</sup>

# functions **The Jack™**

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.

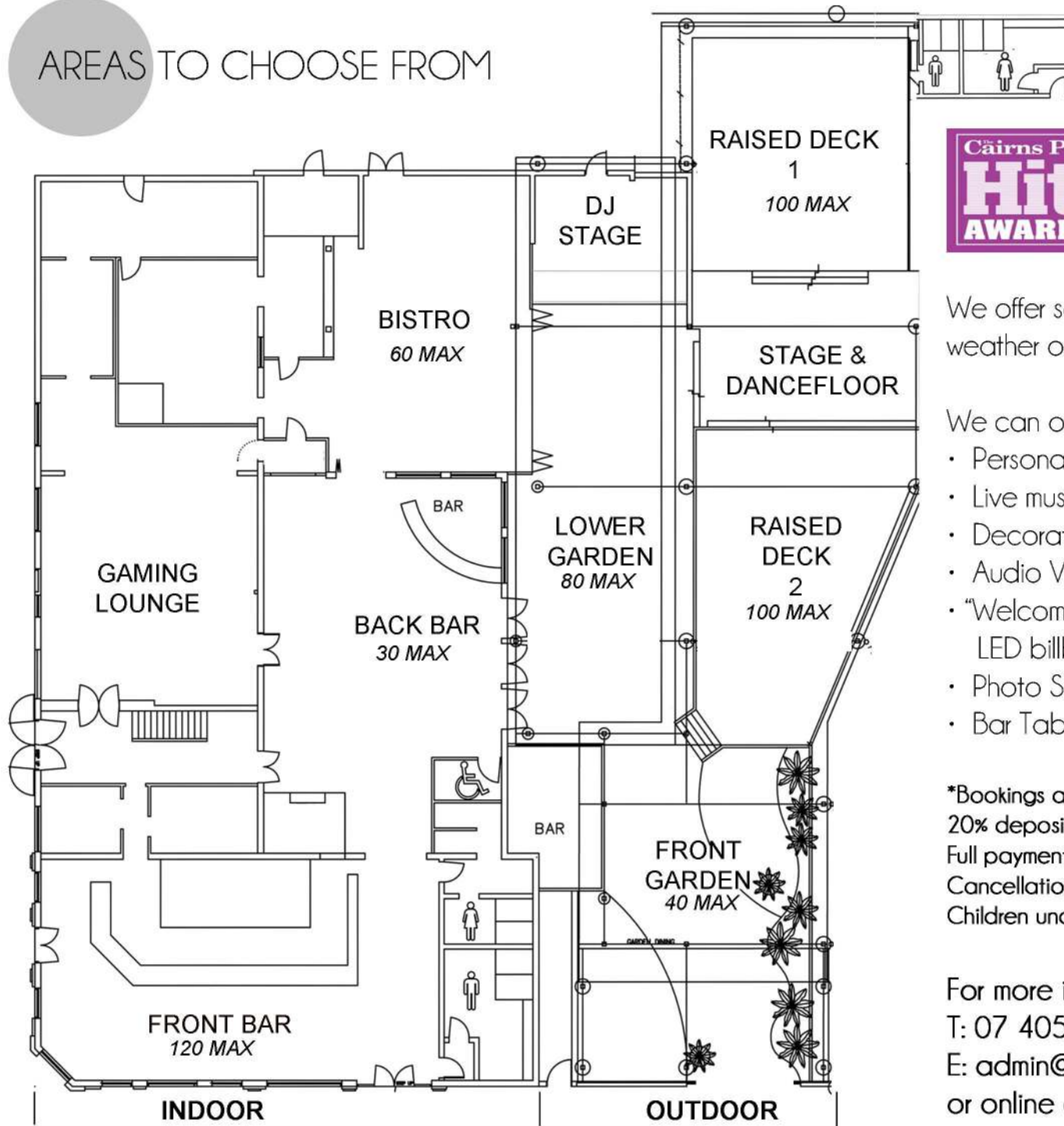
For more information please contact

T: 07 4051 2490 E: [admin@thejack.com.au](mailto: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

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or online enquiry [www.thejack.com.au](http://www.thejack.com.au)

# PLATTER MENU



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



## THE PIZZA

Margherita - tomato, basil & cheese V  
Hawaiian - ham, pineapple & cheese  
Vegetarian - roasted capsicum, zucchini, eggplant, caramelized onion, cheese, garlic & oregano V  
Pepperoni - pepperoni, onion, capsicum & cheese  
Americano - Ground beef, Pepperoni, mushroom, red onion

G/F \$7 per base extra  
\*one topping per platter

\$35

## THE PARTY

Curried Samosas V  
Crumbed camembert V  
Pork Dim Sum  
Sesame battered chicken  
Mini spring rolls V  
Assortment of dipping sauces

\$105

## THE BREAD & DIPS

Trio of assorted breads & crackers  
Grilled and marinated vegetables GF  
Cured meats  
Olives & sundried tomatos  
Housemade dips V

\$70

## THE MEAT

Satay chicken skewers GF  
Flamed grilled meat balls  
Sticky bbq pork buns  
Fangs chicken wings  
Lamb koftas  
Spicy potato wedges  
Assortment of dipping sauces

\$125

## THE PASTRIES

Spinach & ricotta puffs V  
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

\$120

## THE SEAFOOD

Salt & Pepper calamari  
Panko crumbed prawn cutlets  
Barra spring rolls  
Cajun Salmon Skewers GF  
Tempura Whiting fillets  
Chips  
Assortment of dipping sauces

\$155



# BUFFET MENU



## BUFFET 1

Garlic Bread  
Spaghetti Bolognaise  
Fresh linguine pasta, chicken, chorizo, rocket, roasted peppers, chili & parmesan drizzled with olive oil.  
Creamy penne Carbonara - Bacon & mushroom  
Margaretta pizza - fresh tomato and basil  
Hawaian Pizza - ham, pineapple, cheese  
Americano pizza - ground beef, mushrooms, pepperoni

\* minimum 30 guests

\$19 pp

## BBQ BUFFET

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

\*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 GF V  
Tableland steamed Vegetables GF V  
Creamy Potato Salad V  
Green tossed garden salad w' balsamic glaze GF V

\*minimum 30 guests

\$35pp

\$25 pp

\$30 pp INCL PRAWNS





## BUFFET MENU

The Jack™

### BUFFET 3

Tender Marinated steaks drizzled with a red wine jus  
Byron Bay Crispy pork belly with a sticky BBQ sauce  
Thai inspired chicken coconut curry  
Creamy fettuccine carbonara w/ bacon & mushroom in a creamy garlic sauce  
Jasmine fragrant rice GF V  
Rosemary roasted chat potato's GF V  
Medley tableland vegetables GF V  
Green country salad w/ house dressing GF V  
Pavlova w/ whipped cream, passion fruit kiwi fruit & strawberry compote GF V  
Rich chocolate missisipi mudcake

\$45 pp

\* minimum 30 guests

### BUFFET 4

Tempura Barramundi  
Tender lamb loin chops w/ bush tomato chutney GF  
Char grilled chicken breast w/ creamy Pesto reduction  
Byron Bay Crispy Pork belly with sticky BBQ sauce  
Saffron scented Jasmine rice GF V  
Lyonnais kumara & potato gratin V  
Panache seasonal vegetables GF  
Mediterranean cous cous salad GF V  
Middle Eastern inspired chickpea & rocket salad GF V  
Fresh oven baked dinner rolls V  
Local cooked prawns w/ zesty aioli cocktail dipping sauce GF  
Tiramisu cake w/ whipped chantilly cream V  
Gourmet cheese cake V

\$60pp

\* minimum 30 guests





## CANAPE MENU

### HOT

Crumbed camembert V  
Salt & pepper calamari  
Panko crumbed prawns  
Tempura whiting fillets  
Cajun Salmon Skewers GF  
Prawn skewers GF  
Flamed grilled meat balls  
Duck spring rolls  
Satay chicken skewers GF

### COLD

Camembert cheese w/ Cranberry en croute V  
Sushi rolls -veg, tuna/salad, chicken/avo  
Smoked salmon w' baby capers, spanish onion,  
cream cheese on short bread tartlet  
Grilled prawns w' mango salsa (in spoons) GF  
Watermelon & prosciutto bites GF  
Rare roast beef w' rocket & parmesan cheese

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

## SET MENU

### ALTERNATE DROP

Macadamia crusted Local reef fish 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/ rosemary  
and parmesan rostie, broccolini,  
blistered cherry tomato's & finished  
w/ red wine jus

Tender rosemary and lemon lamb cutlets,  
confit garlic mash, minted pea purre  
finished w/ red wine  
demi glaze

\*minimum 20 guests  
Choice of 2

\$25 pp

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