



functions

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

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

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

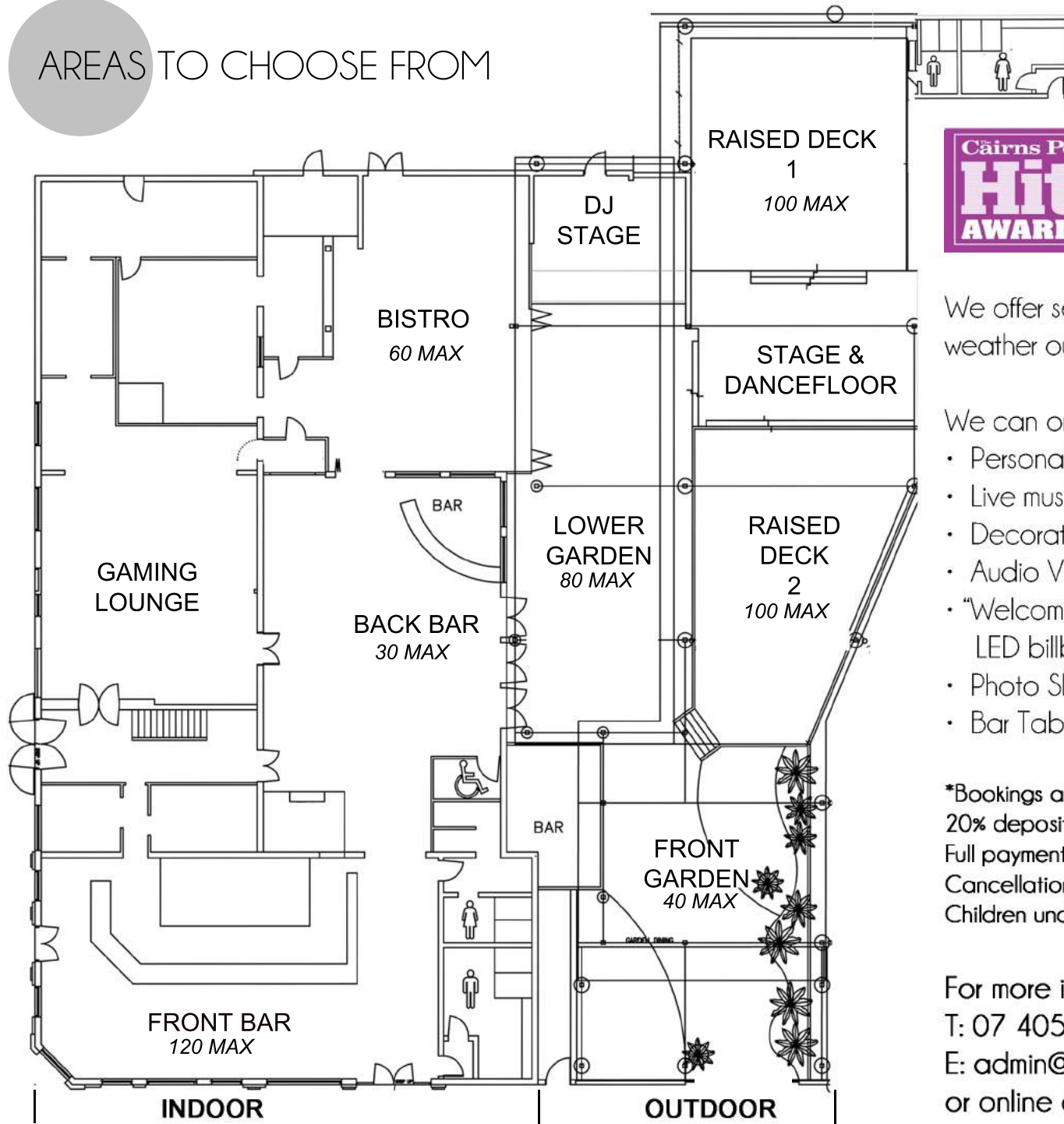
Hens & Bucks Parties  
Divorce Parties  
Corporate events  
Birthdays  
Xmas parties  
School Reunions  
Fundraisers  
Work Parties

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 EMAIL [ADMIN@THEJACK.COM.AU](mailto:ADMIN@THEJACK.COM.AU)  
OR PHONE US ON 07 4051 2490



## 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

T: 07 4051 2490

E: [admin@thejack.com.au](mailto:admin@thejack.com.au)

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
- American - 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 tomatoes GF V
- Housemade dips V

\$70

## THE MEAT

- Satay chicken skewers GF
- Flamed grilled meat balls
- Pork Dimsum
- 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
- Crocodile spring rolls
- Cajun Salmon Skewers GF
- Tempura Whiting fillets
- Chips
- Assortment of dipping sauces

\$155

# BUFFET MENU



## BUFFET 1

Garlic Bread  
Spaghetti Bolognese  
Fresh linguine pasta, chicken, chorizo, spinach, roasted peppers, chili & parmesan drizzled with olive oil.  
Creamy penne Carbonara - Bacon & mushroom  
Margaretta pizza - fresh tomato and basil  
Hawaiian 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

\$25 pp

## BUFFET 2

Tender Angus roast beef w' a rosemary scented jus  
Thai Green Chicken Curry  
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  
Green tossed garden salad w' balsamic glaze GF V

\*minimum 30 guests

\$35pp



# 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 spaghetti 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 rosemary lamb 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  
Lyonnaise kumara & potato gratin V  
Panache seasonal vegetables GF  
Mediterranean cous cous salad GF V  
Middle Eastern inspired chickpea & cashew 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 Beef Skewers GF  
Breaded Jalapeno Poppers V  
Flamed grilled meat balls  
Honey Glazed Chicken Bites  
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  
Caprese w' bocconcini & chery tomato GF V  
Watermelon & prosciutto bites GF  
Rare roast beef w' rocket & parmesan cheese  
on a crostini

\$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 GF

Char grilled chicken breast w/ truffle  
mash, asparagus & creamy pesto  
reduction topped w' sweet potato crisps  
GF

200g Grain fed rump steak w/rosemary &  
parmasen rostie, baby carrots, blistered  
cherry tomato's & finished w' red wine jus

Byron Bay porl belly on a celeriac,  
fennel & apple slaw w' maple & star anise  
finished w' pomme frits GF

\*minimum 20 guests  
Choice of 2

\$25 pp

