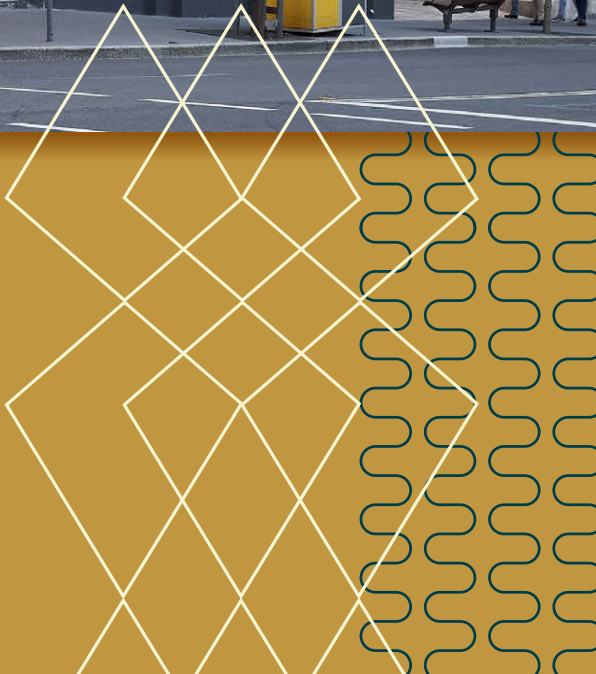




Function Packages



Welcome

Standing proud and full of character, The Jubilee Hotel built in 1887 still holds its old school charms with a strong reputation that precedes the name. The familiar local is centrally located on the corner of Constance Street and St Pauls Terrace in the Fortitude Valley. Showcasing its two original levels, plus a contemporary styled extension, this Heritage listed icon made a statement with its redevelopment.

From an intimate gathering, to full venue takeover, and everything in between, we are confident we have a space that suits your needs. If you are looking for a venue with a point of difference, and with a team that genuinely cares about your experience, you've found the right place. Open the conversation today with our Events Team, we look forward to welcoming you soon.

Discover our spaces



Frankie's Terrace

Part of our newly renovated extension with floor-to-ceiling glass, Frankie's Terrace gives you the perfect indoor-outdoor feel. Frankie's Terrace is situated on level 1 and includes a fully serviced private bar. For larger numbers, you can also choose to add Constance Bridge.

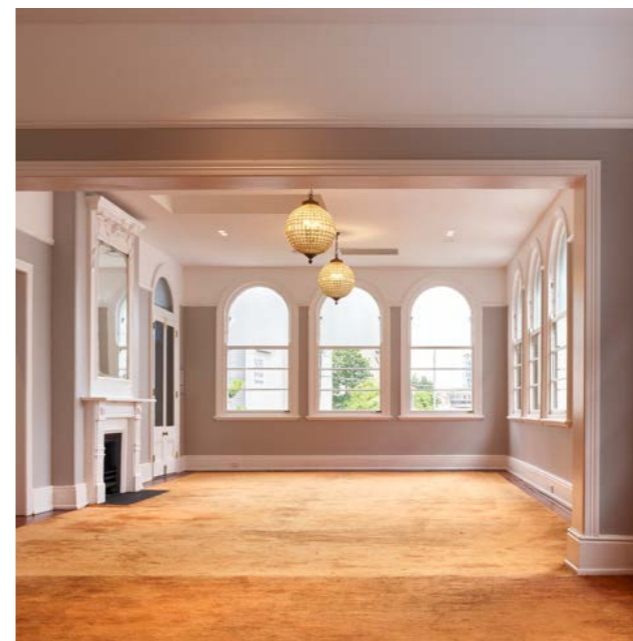
 85 Guests
  40 Guests
  & 



Constance Bridge





Overlooking the Beer Garden, Constance Bridge is a versatile space great for smaller group events or it can be added to either Jubilee Room or Frankies Terraces to maximise capacity. There is also the option to add a pop-up bar to this space.

 30 Guests
  10 Guests



Jubilee Room

Being our most versatile space, the Jubilee Room can cater to any event. Lunch, dinner and meeting needs. Suited for our larger groups, this room makes a statement with original architecture, exclusive use to the balcony and natural sunlight that allows our iconic arched windows to glow. This space also includes two breakout spaces and access to your own private bathrooms.

 150 Guests
  50 Guests (option to increase to 62 guests if required)
  & 



Journo's Private Dining Room

Our Journo's Private Dining Room is an intimate space that holds a strong character, includes an exclusive wine cellar and flaunts original structural fittings such as a fireplace. It is perfect for small meetings or intimate celebrations for up to 20 guests seated.



The history behind this space

All newspaper journalists have their own 'watering hole' and the Jubilee became one after the Courier Mail and the Telegraph relocated from the city to Bowen Hills in 1963.

The Journos Bar was the gathering place for a generation of journalists. Cadet reporters had their first drink there and older newshounds would meet to network with their sources.

In the days before mobile phones, they would keep in touch with their newsroom and even file stories via a pay phone in the bar.

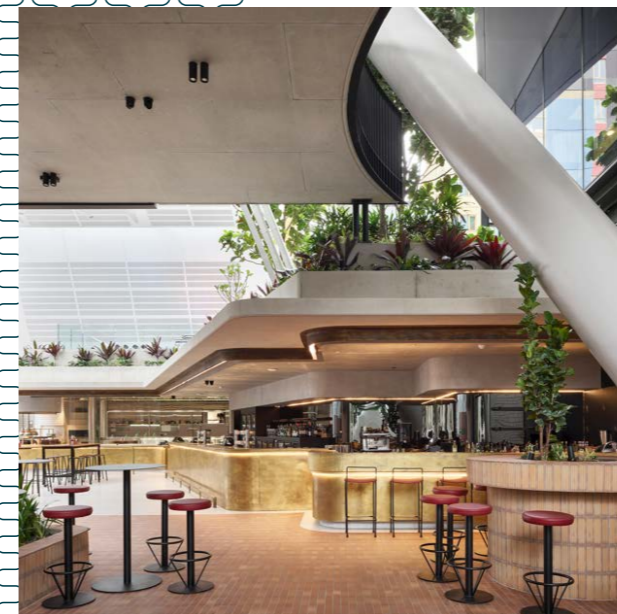
It was also the venue for introductions, farewells, celebrations and wakes. Milestone events which brought reporters

together included the five-week national journalists' strike of 1980 and the closure of the Telegraph in February 1988.

During the Fitzgerald Inquiry, Journalists, politicians, police and lawyers would discuss which witnesses had given evidence that week, and who was scheduled to appear next.

The bar could be crowded any time of the day, but it was always busiest after lunch on Fridays, once the Saturday stories had been filed.

The Journos Bar may be no more, so the Journos Private Dining Room is our dedication to its rich history!



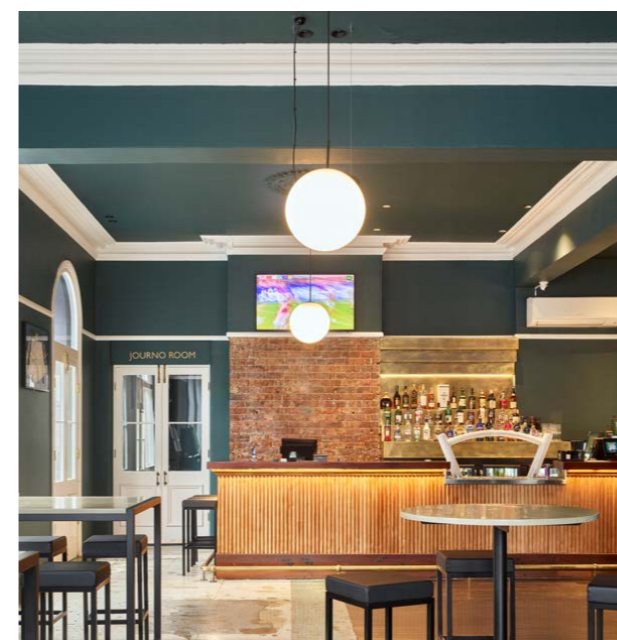
Cocktail Foyer

Our Cocktail Foyer is tucked away besides our main courtyard on the ground level. If you don't need a private room but want a space in our venue that is all yours, the cocktail foyer is perfect for roaming canapes and drinks for your next celebration. This space gives direct access for ordering beverages from our cocktail bar and can perfectly suit smaller groups or be adjusted to accommodate larger numbers



Brewer's Lane

Looking for a relaxed setting, inside our onsite microbrewery? Two Dogs, Brewers Lane is the perfect privately roped off area.



Heritage Bar

If these walls could talk, there would be plenty of stories to tell. If you are looking for a space that is rich in history, can accommodate up to 120 guests cocktail style and has its own private bar, this is the perfect spot for you. Allow your guests to spend their time admiring historical sporting memorabilia from throughout the years. This space is strictly 18+ only.



Minimum food & beverage spend requirements are subject to date & timings of your event, please enquire with our Events Team for more information.



Beverages

Something to drink / Toast the occasion

Bar Tabs are available in all event spaces. Limits can be set, and restrictions can be placed as per your preferences.

Beverage packages

Only available for The Terrace, Jubilee Room, Constance Bridge & Frankies Terrace. All other spaces have the ability for a bar tab to be set up.

2 options Jubilee Favourites & Premium (available 2,3 & 4 hours)

JUBILEE FAVOURITES

- 2 Hours \$50 per person**
- 3 Hours \$60 per person**
- 4 Hours \$75 per person**

Inclusive of the following;

- Deakin Azahara Sparkling Riverina
- Giesen Sauvignon Blanc, Marlborough NZ
- Wildflower Pinot Grigio, Pemberton WA
- Luna Rosa Rosé, Central Ranges NSW
- Fiore Moscato, Mudgee NSW
- Yering, Little Yering Pinot Noir VIC
- Hentley Farm Villain & Vixen Shiraz, Baross SA
- In- House Home Brew (Two Dogs)
- Great Northern Super Crisp
- XXXX Gold
- Soft Drink, Sparkling Water & Juice

PREMIUM UPGRADE

- 2 Hours \$70 per person**
- 3 Hours \$80 per person**
- 4 Hours \$90 per person**

Inclusive of the following;

- The Lane Lois Blanc de Blanc, Adelaide Hills SA
- Wicks Estate Chardonnay, Adelaide Hills SA
- Gris de Garile Rosé Carcassonne IGP, Languedoc FRA
- Yering Reserve Pinot Noir GB, Yarra Valley VIC
- Best Bin 1 Shiraz, Great Western VIC
- Robert Oatley Signature Series GSM MV, McLaren Vale SA
- Bremerton Coulthard Cabernet Sauvignon, Langhorne Creek SA
- All Tap Beer
- Soft Drink, Sparkling Water & Juice

Add a little more to your drinks package

JUBILEE FAVORITES

UPGRADE TO INCLUDE SPIRITS

\$10 per person, per hour

Inclusive of the following;

- Vodka
- Gin
- Bourbon
- Rum
- Scotch

PREMIUM UPGRADE

UPGRADE TO INCLUDE SPIRITS

\$10 per person, per hour

Inclusive of the following;

- Belvedere Vodka
- Tanqueray Gin
- Makers Mark
- Johnny Walker Black
- Kraken Rum
- Jamesons
- Herradura Plata Tequila

UPGRADE TO INCLUDE COCKTAIL ON ARRIVAL

\$15 per person

Choose 1 from our favourites;

- Espresso Martini
- Classic Margarita
- Aperol Spritz
- Pink Gin Spritz
- Chambord Spritz



Platters to Share

For when you just want to graze at your event. Also, the perfect option when numbers are not certain.

Charcuterie Board \$140

Cured meats, terrines, dips, marinated olives, balsamic onions, cornichons, served with condiments & grissini

Antipasto Board \$120 GFO V

Marinated & grilled vegetables, mixed olives, pita & chef's selection of assorted cheese

Ribbon Sandwiches (27 pieces) \$70 DFO

Chicken, rocket pesto, toasted macadamia

Ratatouille Open Pie (20 pieces) \$80 GF VE

Served with lime & chilli sauce

Selection of Sushi (60 pieces) \$160 VEO DF

Served with soy, wasabi mayo & pickled ginger

Roast Duck Spring Rolls (30 pieces) \$130

Served with plum chilli sauce

Vegetarian Spring Rolls (30 pieces) \$100 V DF

Served with plum chilli sauce

Steamed Pork Dim Sim (25 pieces) \$85

With Asian dipping sauce

Kidman Beef Pie (30 pieces) \$130

With green pea float

Chicken, Mushroom & Leek pie (30 pieces) \$130

Cajun Battered Prawn (30 pieces) \$95 DF

Served with lime mayo

Cajun Beef Skewers (25 pieces) \$125 GF

With tzatziki

Tandoori Chicken Skewer (25 pieces) \$110 GF

With tzatziki

Salt & Pepper Calamari (2kg) \$95 GFO

With aioli

Karaage Chicken (2kg) \$100 GFO

With chipotle dipping sauce

Buffalo Wings (4kg) \$80 GF

Served with ranch dipping sauce

Pizza (20 pieces) \$70

PERFECT TO SHARE

Your selection from the following (1 selection per platter)

Margherita V

Tomato sugo, fior di latte, basil

New York

Tomato sugo, pepperoni, oregano, chilli, mozzarella

Prawn

Tomato sugo, prawns, fresh chilli, rocket, lemon, garlic olive oil, mozzarella

Meat Lovers

Tomato sugo, bacon, beef brisket, pepperoni, onion, mushroom, mozzarella

Pumpkin Patch V VEO

Tomato sugo, roasted pumpkin, smoked feta, Spanish onion, roasted capsicum, mozzarella, rocket

Barnyard

Smokey BBQ sauce, roasted pork belly, BBQ beef brisket, chicken, Spanish onion, B&B pickles, mozzarella

Lamb

Tomato sugo, lamb, roasted peppers, Spanish onion, olives, mozzarella

Sliders (20) \$150

Your selection from the following (1 selection per platter)

Beef

Relish, cheese, American mustard

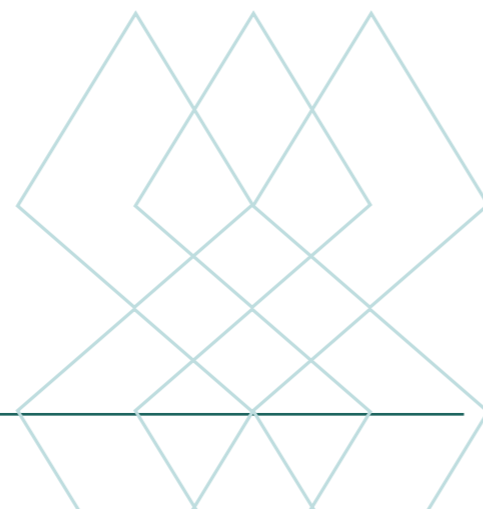
Chicken

Pulled peri peri chicken, mayo, cheese

Chickpea V

Roasted carrot, kale & chickpea slider with chipotle mayo, spinach, tomato

GFO DFO (\$1 per person, minimum order of 20)



Canape Packages

Minimum of 20 (if you have less guests, we can still accommodate you, there will just simply be more food to enjoy)

Light Refreshments \$25 per person

Your selection of 1 cold & 3 hot

Something In Between \$45 per person

Your selection of 2 cold, 3 hot & 1 substantial or slider

Something Substantial (roving style) \$70 per person

Your selection of 3 cold, 3 hot & 3 substantial or sliders

Build Your Own Package

Hot & Cold Canapes- \$7 per piece

Substantial Roving Dishes - \$15 per piece

COLD CANAPES

- Smoked salmon, crème fraiche with salmon pearls tarts **GF**
- Rare roast beef, horseradish crème on brioche toast **GFO**
- Heirloom tomato, goats' cheese and olive tapenade tart **GF VEO**
- Maple roasted pumpkin, roasted capsicum, kale crisp tart **GF DF VE**
- Roasted vegetable frittata with pesto **GF**
- Cherry tomato, baby bocconcini, olive, basil skewers **V**
- Sushi **GF DF**
- Ratatouille open pie **GF VE**

HOT CANAPES

- Gourmet beef pie with green pea float
- Mushroom arancini with truffle aioli **GF V**
- Moroccan stuffed pumpkin flowers **VE DF**
- Cajun beef with tzatziki **GF DF**
- Tandoori chicken skewer with tzatziki **GF**
- Cajun battered prawn with kewpie mayo
- Pork & wombok dumplings with soy glaze dipping sauce **DF**
- Shiitake & chive dumpling with soy glaze dipping sauce **VE DF**
- Cheese kransky hot dogs with caramelised onion, mozzarella, American mustard



SUBSTANTIAL ROVING DISHES

- Wild mushroom gnocchi **GF VEO DFO**
- Fish & chips **DF**
- Beef & mushroom ragu with mash potato **GF**
- Shiitake & chive tortellini **VE DF**
- Meatballs with creamy mash & red wine jus **GF DF**
- Reuban with brisket pastrami, Russian dressing, sauerkraut, Swiss cheese, baguette
- Tandoori chicken & rice **GF DFO**
- Pork & wombok dumplings with soy glaze dipping sauce **DF**
- Shiitake & chive dumpling with soy glaze dipping sauce **VE DF**

SLIDERS

- Beef, cheese, relish, American mustard
- Pulled peri peri chicken, mayo, cheese
- Roasted carrot, kale & chickpea, chipotle mayo, spinach, tomato **VE**

GFO DFO (\$1 per person, minimum order of 20)



Menu items are subject to seasonal changes.

TAKE A SEAT MENU OPTIONS

Shared Dining

We think mealtime is better shared with others, your selections will be served down the middle of the table, family style.

2 Course Entree & Main \$70pp

Your selection – 2 entrées, 2 mains & 2 sides

3 Course Entrée, Main & Dessert \$85pp

Your selection – 3 entrées, 3 mains, 3 sides & 3 desserts

STARTERS

- Natural & kilpatrick oysters **GF**
- Arancini **V**
- Charcuterie
- Beef carpaccio **GFO**
- Beetroot carpaccio **VE DF**
- Marinated olives & warm Turkish bread **V**

MAINS

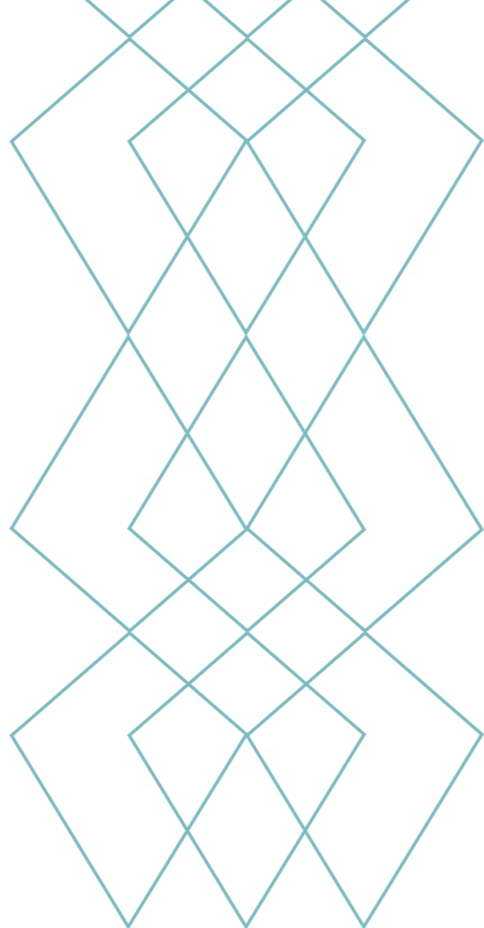
- Slow roasted beef sirloin, charred onions **GF**
- Chicken ballantine **GF**
- North Queensland barramundi, shaved fennel & citrus salad **GF DF**
- Roasted lamb **GF**
- Roasted pork loin **GF**
- Wild mushroom gnocchi **VE GF**

SIDES

- Roasted carrots, smoked fetta, toasted hazelnut crumb **V GF DFO VEO**
- Cos, heirloom tomato, pickled onion, Persian fetta, herbs **V VEO**
- Chinese broccolini, kombu, fried shallot, toasted sesame **V GF**
- Crispy smashed chats, kewpie, fried onion **V VEO**
- Onion rings **V**

DESSERTS

- Tiramisu
- Brownie
- Cheese **GFO**
- Orange cake
- Apple crumble **VE GF**
- Fresh, seasonal fruit **VE GF DF**



Day Delegate Packages

Minimum of 15 guests (if you have less guests, we can still accommodate you, the pricing will just reflect that of 15)

FULL DAY \$79 PER PERSON

- Complimentary Room hire (Monday to Friday)
- WIFI
- Notepad & Pen for each delegate
- Iced water throughout day
- Large TV & Microphone (if required)
- Personalised directional signage
- **Morning Tea** – 1 sweet or savoury item for each guest served with seasonal fruit along with tea & coffee
- **Working Lunch** – Chefs seasonal selection of sandwiches, salad with a selection of soft drinks
- **Afternoon Tea** – 1 sweet or savoury item for each guest served with seasonal fruit along with tea & coffee

HALF DAY \$65 PER PERSON

- Complimentary Room hire (Monday to Friday)
- WIFI
- Notepad & Pen for each delegate
- Iced water throughout day
- Large TV & Microphone (if required)
- Personalised directional signage
- **Morning Tea or Afternoon Tea** – 1 sweet or savoury item for each guest served with seasonal fruit along with tea & coffee
- **Working Lunch** – Selection of sandwiches, salad with a selection of soft drinks

MORNING TEA

- Almond or chocolate croissants
- Apple, cherry or apricot danishes
- Fresh seasonal fruit

AFTERNOON TEA

- Banana bread
- Pecan pie
- Carrot cake
- Fresh seasonal fruit

LUNCH SANDWICHES

- Salmon bagel, cream cheese, capers, Spanish onion
- Smoked ham baguette, relish, tomato, cheese
- Mini seeded roll with poached chicken, avocado, lettuce, kewpie
- Cucumber & chive sandwiches

SALADS

- **Quinoa & Brown Rice Salad** - Roast sweet potato, zucchini, roasted capsicum, herbs (soy & sesame dressing)
- **Potato Salad** - Shallots, seeded mustard, eggs & mayonnaise
- **Garden Salad** - Lettuce, cherry tomato, cucumber, carrot, honey mustard dressing

ADD A LITTLE MORE (to your Day Delegate Package)

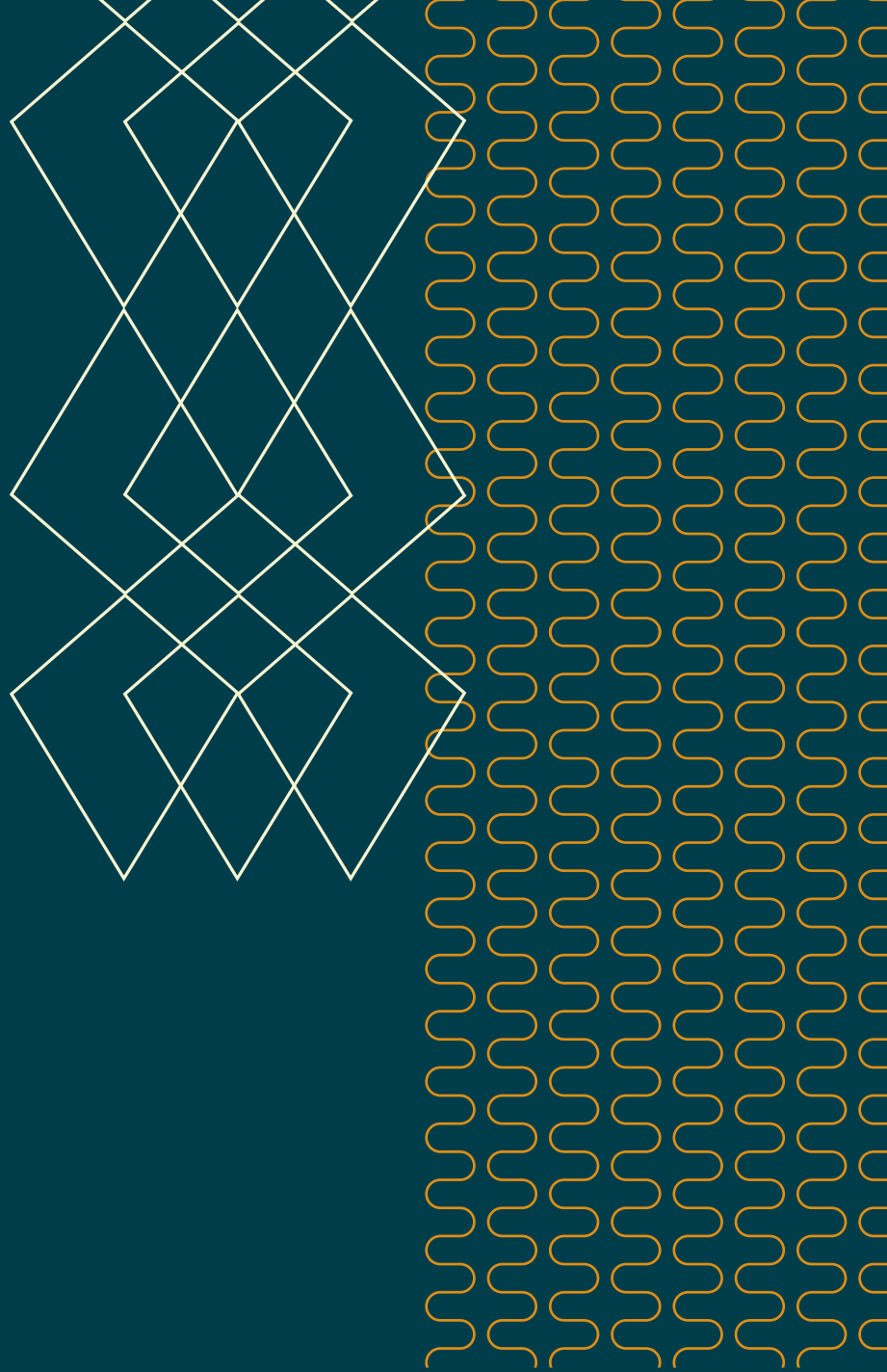
- Lots to get through? Continuous tea & coffee from start to finish - \$8 per person
- Upgrade to a classic pub lunch – \$10 pp
Select 1 - Chicken or vegan schnitzel or 250g rump steak (served medium) with chips, salad & gravy



MAKE YOUR DAY EXTRA SPECIAL

- Cakeage \$30 (we will provide the cake knife, plates, cutlery & napkins for you to serve yourself)
- Cakeage \$4.50 per person
(chef will cut and individually serve your cake with cream and fresh seasonal berries)
- Custom printed food or beverage menus - \$60 Design Fee, printing price on application
- Add a pop-up bar (\$300) – includes a bartender for the duration of your celebrations
- Darts included for the duration of your event \$200 (Heritage Bar only)
- Additional audio visual, price on application
- Entertainment, price on application





Start a conversation with our Events Team today to see how we can bring your celebration to life as we firmly believe every occasion deserves to be celebrated!

(07) 3252 4147 | JUBILEE@TBHOTELS.COM.AU