FUNCTIONS & EVENTS

A SETTING FOR EVERY OCCASION

A premium guide to hosting your next event at
The Jubilee Hotel.

SPACES | FOOD | DRINKS | EXPERIENCES





WELCOME,

Make it a Jubilee occasion.

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.

˝The best events feel effortless - the details are taken care of, and the moments are yours.˜

Use this guide as a starting point.
Our events team can help confirm availability, inclusions, pricing and the best options for your upcoming function.

THE SPACES

Find your setting.



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)

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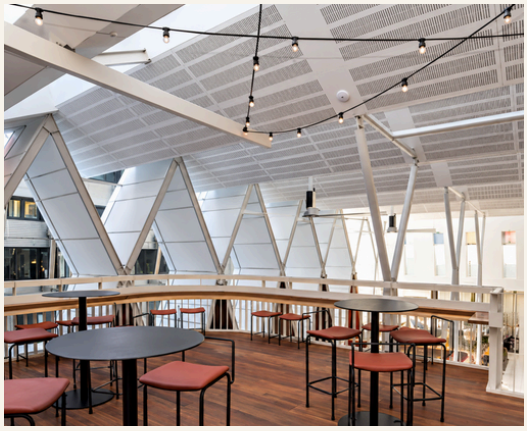
Frankie's Terrace

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

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Constance Bridge

Overlooking the courtyard, Constance Bridge can be added to either the Jubilee Room or Frankie's Terraces to maximise capacity.

30 Guests

10 Guests

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



Cocktail Foyer

Our Cocktail Foyer, tucked beside the main courtyard on the ground level, is perfect for celebrations without the need for a private room. Enjoy roaming canapés and drinks with direct access to our cocktail bar, in a flexible space suited to both intimate gatherings & larger groups.

100 Guests



Brewer's Lane

Looking for a relaxed setting within our on-site microbrewery? Two Dogs, Brewer's Lane is the perfect private space for your next event. Fully soundproofed and air-conditioned, with glass doors that can be closed for privacy or opened to connect with the rest of the venue.

50 Guests

46 Guests

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St Paul's Terrace

Located on Level 1 overlooking our vibrant Courtyard, this space features a private bar and TV, offering the perfect balance of your own private area & a lively atmosphere. A favourite on major game days, its prime position near the big screen makes it an ideal spot to enjoy all the action.

120 Guests



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 and has its own private bar, this is the perfect spot for you. Allow your guests to spend their time admiring historical sporting memorabilia. This space is strictly 18+ only.

120 Guests

40 Guests

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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.

30 Guests

20 Guests
(option to increase
to 22 guests if required)

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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 Journo's 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!

TOAST TO THE OCCASION

Beverages



Bar Tabs

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 St Paul's Terrace, Jubilee Room, & Frankie's Terrace.
All other spaces have the ability to have a bar tab 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
- Little Yering Pinot Noir, Yarra Valley, SA
- Hentley Farm Villain & Vixen Shiraz, Barossa 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
- Robert Oatley Signature Series GSM, McLaren Vale SA
- Hentley Farm Villain & Vixen Shiraz, Barossa SA
- Bremerton Coulthard Cabernet Sauvignon, Langhorne Creek SA
- All tap beer
- Soft Drink, Sparkling Water & Juice

ADD A LITTLE MORE TO YOUR DRINKS PACKAGE

Raise a glass

JUBILEE FAVOURITES

UPGRADE TO INCLUDE SPIRITS
$10 per person, per hour

Inclusive of the following;

- Vodka
- Gin
- Bourbon
- Rum
- Scotch

PREMIUM UPGRADE

UPGRADE TO INCLUDE SPIRITS
$15 per person, per hour

Inclusive of the following;

- Belvedere Vodka
- Tanqueray Gin
- Makers Mark
- Johnnie Walker Black
- Kraken Rum
- Jameson Irish Whiskey
- Herradura Plata Tequila



UPGRADE TO INCLUDE COCKTAIL ON ARRIVAL

$15 per person

Choose 1 from our favourites:

- Espresso Martini
- Classic Margarita
- Aperol Spritz
- Spicy Margarita
- Lychee Martini

FOR SHARING

Platters

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

Charcuterie Board GFO — **$140**
Cured meats, assorted cheese, olives, cornichons, sun-dried tomatoes, nuts, fruits, quince jelly, served with relish and grissini

Antipasto Board GFO, V — **$120**
Marinated & grilled vegetables, mixed olives, pita & chef's selection of assorted cheese

Reuben Sandwich (25 pieces) DFO — **$75**
Sauerkraut, mustard and pastrami

Selection of Sushi (60 pieces) VO — **$160**
Served with soy, wasabi mayo & pickled ginger

Roast Duck Spring Rolls (40 pieces) — **$130**
Served with plum chilli sauce

Vegetarian Spring Rolls (40 pieces) V — **$100**
Served with plum chilli sauce

Steamed Pork Dim Sim (25 pieces) — **$90**
With Asian dipping sauce

Beef Pie (30 pieces) — **$135**
With green pea float

Battered Spiced Prawns (30 pieces) DF — **$100**
Served with kewpie mayo

Beef Skewers (25 pieces) GF — **$125**
With tzatziki

Tandoori Chicken Skewers (30 pieces) GF — **$110**
With spicy mayo

Salt & Pepper Calamari Rings (2kg) — **$95**
With aioli

Karaage Chicken (2kg) — **$110**
With chipotle dipping sauce

Buffalo Wings (4kg) GFO — **$90**
Served with ranch dipping sauce

GF - Gluten Free | GFO - Gluten Free Option | V - Vegetarian | VE - Vegan | VEO - Vegan Option | DF - Dairy Free | DFO - Dairy Free Option

CROWD FAVOURITES

Pizza (20 pieces) $75

Your selection from the following (1 selection per platter)

Premium Margherita V
Tomato sugo, mozzarella, basil & stracciatella
12-inch gluten-free option **$31**

New York
Tomato sugo, pepperoni, oregano, chilli & mozzarella
12-inch gluten-free option **$34**

Meat Lovers
Tomato sugo, pepperoni, ham, bacon & mozzarella
12-inch gluten-free option **$37**

Truffle Mushroom V
Truffle mushrooms, roasted pine nuts, mozzarella, parmesan & rocket
12-inch gluten-free option **$34**

Hawaiian
Smoked ham leg, caramelised pineapple, tomato sugo, mozzarella & fresh basil
12-inch gluten-free option **$33**

Seafood
Tomato Sugo, Moreton Bay bug, prawns, calamari, roasted garlic oil, red chilli & lemon zest
12-inch gluten-free option **$40**

Sliders (20 pieces) $130

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, rocket, tomato

GFO (Additional $1.50 per person, minimum order of 20)

Menu items are subject to seasonal changes.

SMALL BITES, BIG MOMENTS

Canapé Packages

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

Light Refreshments **$30pp**
our selection of 1 cold & 3 hot

Something In Between **$65pp**
Your selection of 2 cold, 3 hot & 1 substantial or slider

Something Substantial (Roving Style) **$75pp**
Your selection of 3 cold, 3 hot & 3 substantials or sliders

Build Your Own Package
Hot & Cold Canapés - $7 per piece
Substantial Roving Dishes - $15 per piece

COLD CANAPÉS

- Smoked salmon, crème fraîche with salmon pearls tarts **GF**
- Rare roast beef, horseradish crème on brioche toast **GFO**
- Heirloom tomato, goats' cheese and olive tapenade tart **GF, V, VEO**
- Maple roasted pumpkin, roasted capsicum, kale crisp tart **GF, V**
- Quiche with pesto **V, GF**
- Cherry tomato, baby bocconcini, olive, basil skewers **V, GF**
- Assorted Sushi **VO**

HOT CANAPÉS

- Gourmet beef pie with green pea float
- Tomato basil arancini with truffle aioli **V**
- Beef skewers with tzatziki **GF, DFO**
- Tandoori chicken skewer with spicy mayo **GF**
- Battered Spiced Prawns with kewpie mayo **DF**
- Pork & wombok dumplings with soy glaze dipping sauce
- Shiitake & chive dumpling with soy glaze dipping sauce **V**
- Chorizo roll with tomato relish



A LITTLE MORE

Substantial Roving Dishes

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

Sliders

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

GFO (Additional $1.5 per person, minimum order of 20)

GF - Gluten Free | GFO - Gluten Free Option | V - Vegetarian | VE - Vegan | VEO - Vegan Option | DF - Dairy Free | DFO - Dairy Free Option



SIT DOWN DINING

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 Entrée & 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, DF**
- Arancini **V**
- Charcuterie **GFO, DFO**
- Tuna Sashimi with ponzu, pickled radish, puffed buckwheat **DF**
- Marinated olives & warm turkish bread **V**

MAINS

- Slow-roasted beef sirloin, charred onions **GF**
- Jerk-spiced chicken with spiced rice, corn salsa, and lime sour cream **GF**
- North Queensland barramundi, nam jim, beurre blanc, fennel & apple salad, charred spring onion **GF**
- Roasted lamb shoulder with chimichurri **GF**
- Wild mushroom gnocchi **VE, GF, DF**

SIDES

- Roasted carrots, smoked labneh, toasted dukkah **V, GF, DFO, VEO**
- Cos, heirloom tomato, pickled onion, Persian feta, herbs **V, VEO**
- Charred broccolini, garlic oil, pecorino **GF, DFO, V**
- Duck fat potato **GF**
- Onion rings **V**

DESSERTS

- Brownie
- Cheese board **GFO**
- Fresh, seasonal fruit **VE, GF, DF**
- Lemon meringue pie

MEETINGS MADE SIMPLE

Day Delegate Packages

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

FULL DAY $79pp

- 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** - Chef's 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 $65pp

- 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 choc croissants
- Apple, cherry or apricot danishes
- Fresh seasonal fruit

LUNCH SANDIWCHES

- 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

ADD A LITTLE MORE

- 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)

AFTERNOON TEA

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

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

EXTRAS/ADD-ONS

Finishing Touches

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
- **Darts add-on**: $90 for the duration of your event (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!

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