



JUBILEE
HOTEL

Events Kit
2023

WELCOME

Standing loud, 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 set on the corner of Constance Street and St Pauls Terrace. Showcasing its two original levels, plus a jarring extension, the Heritage listed venue is here to make a statement with our redevelopment.

Discover a unique range of spaces for all manner of events – exclusive parties and celebrations, meetings with intrigue and private dining that dazzles. Through these historic and art-filled rooms, we'll take you on a journey to create moments both classic and candid.

If you're looking for a venue with a point of difference, friendly service, versatile function spaces and unique offerings, The Jubilee Hotel is your perfect function and events destination.

We look forward to welcoming you back.



FUNCTION SPACES

Journo's Room

This boardroom seated dining room area holds a strong character and includes an exclusive wine cellar and flaunts original structural fittings such as a fireplace. Perfect for intimate dinners and celebrations the Journo private dining room can hold up to 20 guests seated.

Jubilee Room

Being our most versatile space, the Jubilee Room can cater to any event, 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 glowing through the iconic arched windows.

Frankies Terrace

Frankies Terrace pulls out all the stops to luxuriate in the full Jubilee Hotel experience. A part of the newly renovated extension, Frankie's is situated on our second level above the entrance, includes a fully serviced bar and is surrounded by transparent glass with an inside-outside terrace.

Constance Bridge

Overlooking the Beer Garden and Bistro, Constance Bridge is situated on our second level before the entrance to Frankie's Terrace. This space is great for dry bars and canapes along with pre-arrival drinks.

Cocktail Foyer

Located on ground level, Cocktail Foyer tucked away at the Cocktail Bar. This gives direct access for ordering beverages, a great relaxed feel space and fits up to 40 people.

Brewers Lane

If you're after something a bit more relaxed, we have Brewers Lane located inside our onsite micro-brewery, Two Dogs. Pair your favourite pizzas and lager on tap with up to 50 guests seated.



PLATTERS & SLIDERS

platters serve approx. 12pax
sliders serve approx. 10pax



Jubilee Favourites : \$120 : 32pc

slow braised beef with puff pastry, pork and fennel pastry rolls, southern style chicken bites,
mini corn dogs

Charcuterie Board : \$140

cured meats, terrines, pate and marinated olives, balsamic onions, cornichon served with
condiments and grissini

Antipasto Board : \$120

marinated and grilled vegetables, mixed olives with pita, assorted chef selection cheeses

From the Ocean : \$120 : 32pc

Japanese style panko prawns, crispy squid tentacles, crunchy fish goujons, tempura scallops

From the Paddock : \$130 : 32pc

duck spring rolls, char su pork puffs, chicken and lemongrass wontons, butter chicken samosa

From the Land : \$145 : 32pc

spinach and onion pakora, Moroccan stuffed pumpkin flowers, mushroom arancini, sweet potato
and cashew empanada

Sliders : \$150 : 20pc

all served on brioche

one flavour per platter

wagyu, swiss cheese, pickles, mustard, bbq and onion jam

chicken schnitzel, hot mustard slaw

halloumi, mushroom and basil pesto



CANAPES

minimum 15pax



COCKTAIL RECEPTION MENU

6 canapes	\$28 per person
8 canapes	\$36 per person
10 canapes	\$44 per person
Additional canapes	\$6 per person

COLD CANAPES

Smoked salmon, crème fraiche with salmon pearls tarts
Seared scallops, wakeme with fried shallots gf
Rare roast beef, horseradish crème on brioche toast
Heirloom tomato, goats cheese and olive tapenade tart

HOT CANAPES

Mini beef wellingtons, pea puree and onion jam
Mushroom arancini with truffle aioli gf v
Char su pork puffs
Lemon grass chicken wontons and kacang manis
Moroccan stuffed pumpkin flowers v
Lamb kofta with yoghurt and mint garlic sauce
Panko prawns with kewpie wasabi mayo
Butter chicken samosa
Pumpkin, hummus and spinach tartlet v



SET MENU

alternate or set menu
minimum 20pax
3 courses - \$95 per person



Jubilee Dinner

Entree

served as share platters

fresh shucked oysters natural, red wine vinegar and shallots with lemon with;

charcuterie cured meats, terrines, pate, marinated olives, balsamic onions, cornichons served with condiments and grissini and;

warmed mixed bread rolls with butter

Main

300gm sirloin (served medium), duck fat kipflers with mixed green beans, asparagus and port jus

or

grilled market fish, heirloom cherry tomatoes, capers, olives, kipflers, salsa verde

to be shared; rustic fries with wasabi mayo and house salad

To Finish

chefs selection cheese platters, quince paste, dried fruit and lavosh



PIZZAS

Whether you're having a high end corporate gathering or a laid back celebration with family and friends, there's nothing like fresh oven-fired pizzas to please a crowd.



Salsiccia - pork & fennel sausage, provolone, tomato, onion jam, rocket	\$27
Margherita - fior di latte, tomato & fresh basil	\$24
BBQ Meatlovers - chicken, crispy bacon, onion, pepperoni & mozzarella	\$28
Triple Smoked Ham - caramelised pineapple, rosemary, tomato & mozzarella	\$26
Prosciutto - prosciutto, tomato, mushroom, feta, pecorino, truffle oil & rocket	\$25
Chilli Tiger Prawn - garlic, chilli, mozzarella, cherry tomato, olive oil & parsley	\$29
New York Salami - salami, sugo, mozzarella, and chili flakes	\$27
Maple Roast Pumpkin - basil pesto, goats cheese, pumpkin, bacon & onion jam	\$25
Mushroom Locale - mozzarella, mixed mushroom, lemon thyme & truffle oil	\$26



BEVERAGES

Bar Tab

By nominating what drinks you would like to be available on your bar tab & setting a tab limit, our bar staff will ensure this is achieved for your event. The bar tab may be increased over the duration of the event if requested.



TERMS & CONDITIONS

Confirmation of your Event

Tentative bookings will be held for 3 days and will be confirmed once a deposit of 30% of the estimated value or \$500 is received, along with your signed registration form.

Should the above mentioned forms & deposit not be received by the due date, the venue reserves the right to cancel the tentative hold on the client's behalf.

Final Numbers & Final Payment

Final numbers and catering orders MUST be finalized 14 days prior to the function date.

Catering, beverage packages and bar tab are to be paid in full 7 days prior to the function.

Upgrades and additional funds can be added to the bar tab during your event however must be settled on the night via credit card.

Credit card details and I.D must be given as security for all beverage tabs.

Cancellation

In the case of an event being cancelled, or postponed, the following terms are applicable:

- Over 30 days written notice - the deposit will be refunded in full.
- 15-29 days written notice - 50% of the deposit value of the function refunded.
- Within 14 days written notice - 100% of the deposit value will be forfeited.

Deliveries

The Banquets & Events Department must be notified in advance of any deliveries to the Hotel. All items should be marked for the attention of the Banquets & Event Department with the function name, date and number of items being delivered. The Hotel will not accept responsibility for items left in the Hotel more than 48 hours prior to, or at the conclusion of, the function without prior arrangement.

Responsible Service of Alcohol

Responsible Service of Alcohol Under Queensland Law is applicable to any private or public function held within the premises. Function guests that are under the age of 18, unduly intoxicated or disorderly will not be served and may be asked to leave the premises. Management reserve the right to refuse entry to any function guests. Minors must vacate the premises by 9.30pm.

Security

Where the function manager sees fit, functions may be required to have a security officer present throughout the duration of the event. This will be charged at \$50 per hour (min 4 hours) payable by the function client.



CONTACT

For group bookings and event enquiries please email karishma@tbhotels.com.au or call our
Events Team on (07) 3252 4508
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