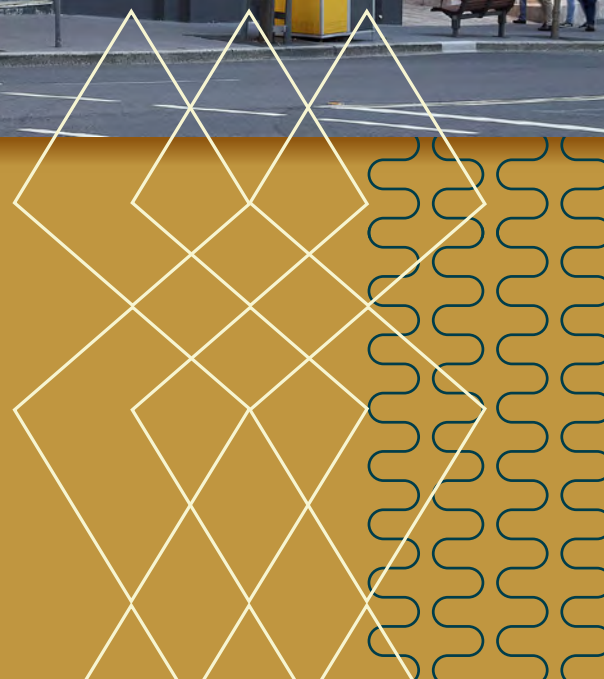




Function Packages





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, the Frankie Terrace gives you the perfect indoor-outdoor feel. Frankies 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.



30
Guests



20
Guests



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



100
Guests



Brewer's Lane

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



100
Guests



60
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, 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.



120
Guests



40
Guests



&



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;

- Redbank Prosecco, King Valley VIC
- Twin Island Sauvignon Blanc, Marlborough NZ
- Redbank Pinot Gris, King Valley VIC
- Chaffey Bro's Not My Grandma's Rosé, Barossa SA
- Langmeil 'Three Gardens' Shiraz Grenache Mourvedre, 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;

- NV Jansz Premium Cuvee, Tasmania AUS
- Shaw + Smith Sauvignon Blanc, Adelaide Hills SA
- Ox Hardy Chardonnay, Adelaide Hills SA
- Triennes Rosé IGP Mediterranee, Provence France
- Mt Difficulty 'Roaring Meg' Pinot Noir, Central Otago NZ
- Yalumba 'Samuel's Collection' Shiraz, Barossa 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, pate, marinated olives, balsamic onions, cornichons, served with condiments & grissini

Antipasto Board \$120 GF

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

Ribbon Sandwiches (27 Pieces) \$70 DF

Chicken, rocket pesto, toasted macadamia

Tofu or Chicken Rice Paper Rolls (20 Pieces) \$65 GF VE

Served with lime & chilli sauce

Selection of Sushi (60 pieces) \$160 VE 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

Gourmet 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

Lamb Skewers (25 pieces) \$130 GF

With tzatziki

Tandoori Chicken Skewer (25 pieces) \$110 GF

With tzatziki

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

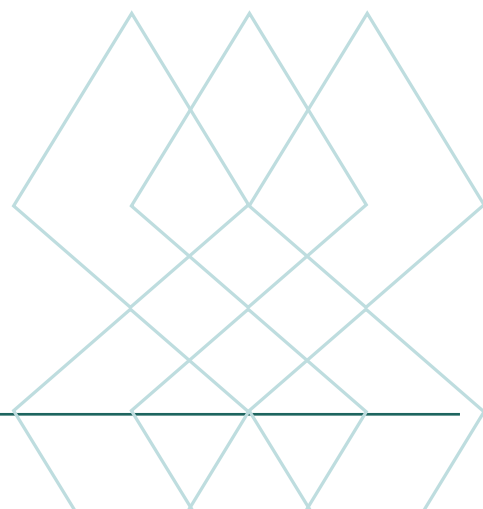
With aioli

Karaage Chicken (2kg) \$100 GF

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

Three Cheese V

Garlic cream, mozzarella, smoked cheddar, Brie

New York

Tomato sugo, peperoni, oregano, chilli, mozzarella

Salsiccia

Tomato sugo, pork & fennel sausage, Spanish onion, mozzarella, rocket

Calabrese

Tomato sugo, sopressa salami, olives, spanish onion, mushroom, fior di latte

Fungi V

Garlic cream, thyme, sauteed wild mushrooms, fior di latte, rocket

Moroccan Chicken

Tomato sugo, chicken, artichoke, roasted capsicum, Spanish onion, olives

Three Little Pigs

Sugo sauce, mozzarella, pork belly, pepperoni, pork & fennel sausage

Sliders (20) \$150

Your selection from the following (1 selection per platter)

Beef

Relish, cheese, American mustard

Chicken Parmi

Relish, ham, cheese

Haloumi V

Olive tapenade, tomato, spinach

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

Menu items are subject to seasonal changes.

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
- Thai beef, wakame with fried shallots GF DF
- 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
- Tofu Or Chicken rice paper rolls served with lime & chilli sauce GF DF VE

HOT CANAPES

- Gourmet beef pie with green pea float
- Mushroom arancini with truffle aioli GF V
- Moroccan stuffed pumpkin flowers VE DF
- Lamb skewers 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
- Crumbed lamb cutlet with tzatziki
- 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
- Chicken parmy, relish, ham & cheese
- Grilled haloumi, olive tapenade, tomato, spinach 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

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

MAINS

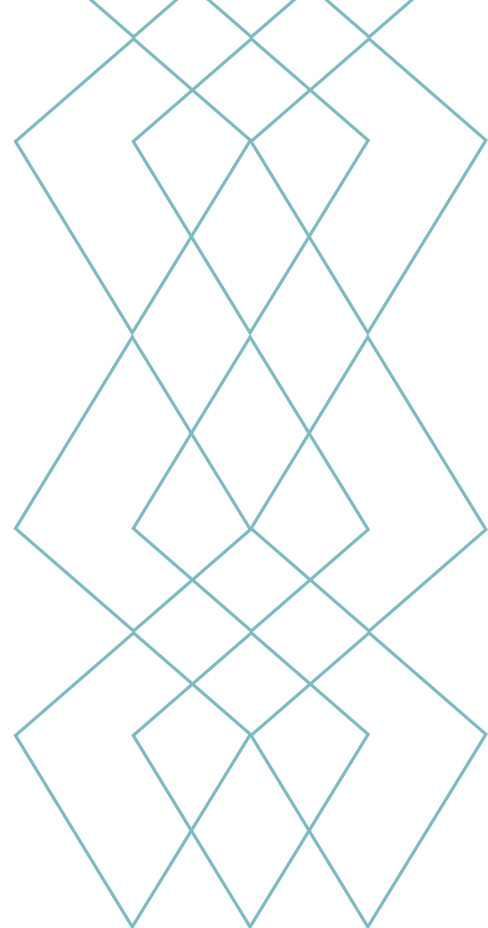
- Slow roasted beef sirloin, charred onions GF
- Chicken ballantine GF
- North Queensland barramundi, shaved fennel & citrus salad GF DF
- Roasted lamb GF
- Roasted pork loin GF
- Wild mushroom gnocchi VE GF

SIDES

- Roasted carrots, hummus, honey V GF DF VEO
- Cos, heirloom tomato, pickled onion, Persian fetta, herbs V VEO
- Dukkha spiced broccolini VE DF
- Crispy smashed chats, kewpie, fried onion V VEO
- Onion rings V

DESSERTS

- Tiramisu
- Brownie
- Cheese GFO
- Blood orange & pistachio 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)

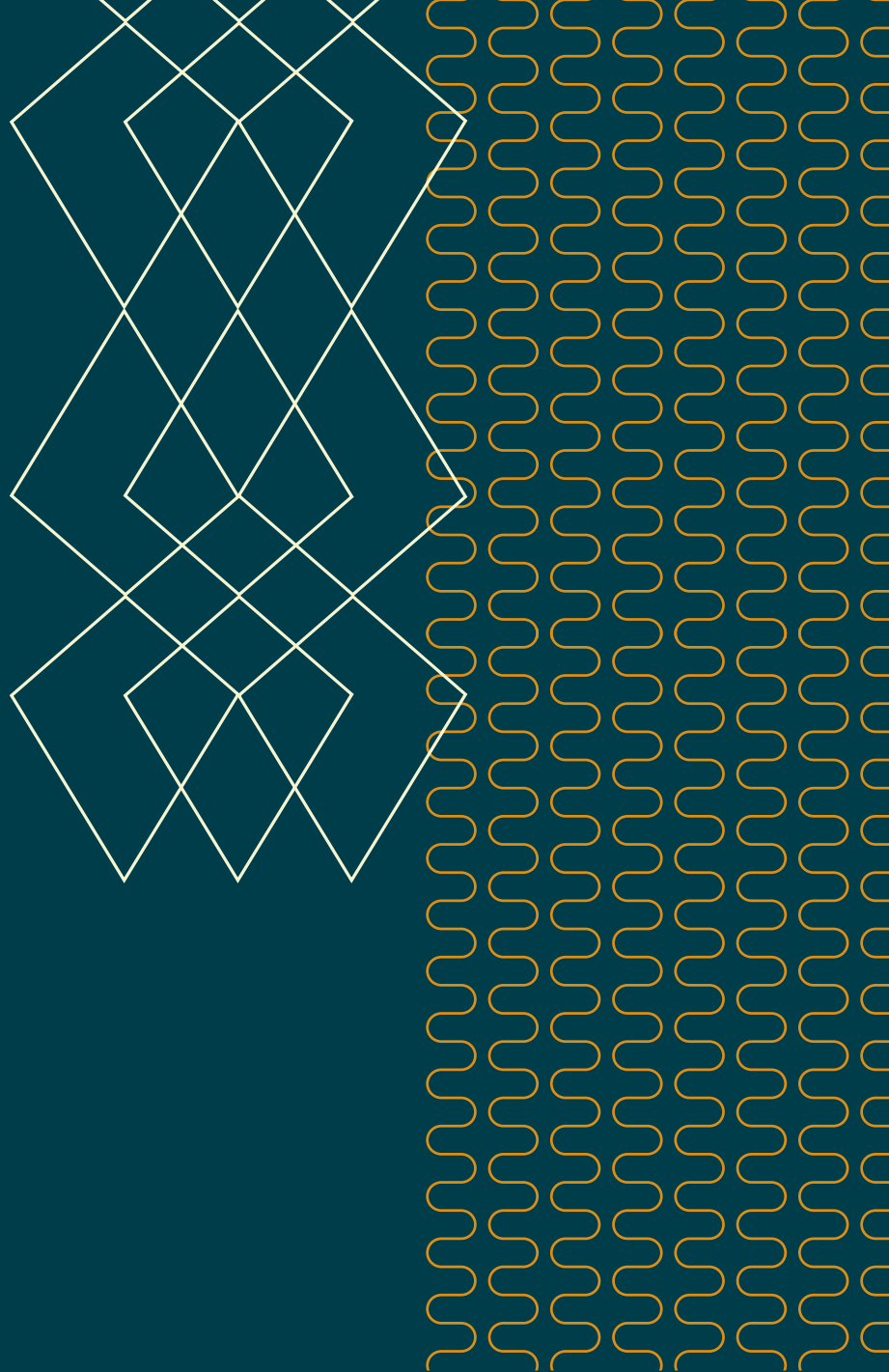
- Lots to get through?
Continuous tea & coffee from start to finish
- \$8 per person
- Upgrade to a classic pub lunch – \$10 pp
Select 1 - Chicken or vegan schnitzel or 250g rump steak (served medium) with chips, salad & gravy



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
- 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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