



# Functions Information kit

MEETINGS, CONFERENCE AND SPECIAL EVENTS



**63 Jephson Street  
Toowong**

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## HOTEL OVERVIEW

The Jephson is a 4.5 star boutique hotel, offering exceptional customer service, free undercover secure parking (2 per Function), complimentary Wi-Fi and free movies. The hotel boasts fantastic function facilities which lead onto our rooftop terrace for extra catering or break out space.

The Jephson also has Covet restaurant and bar on the ground floor, as another option for lunch or break outs, as well as offering daily Breakfast service.

Hotel rooms range from Queen Deluxe rooms up to 3 bedroom apartments- each with a private balcony.

Fabulously positioned for access to the western suburbs and centenary highway business corridor, the Jephson Hotel is only 4.5 km's from the CBD. Transportation is also a breeze, as the Jephson is walking distance to buses, trains and ferries.

It's our friendly, helpful service that sets us apart.

We pride ourselves in delivering outstanding functions and conferences, great food and fantastic service and we invite you to visit our beautiful hotel and ask any questions you may have.

Our door is always open.

Regards,



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## **CONFERENCE & SPECIAL EVENTS**

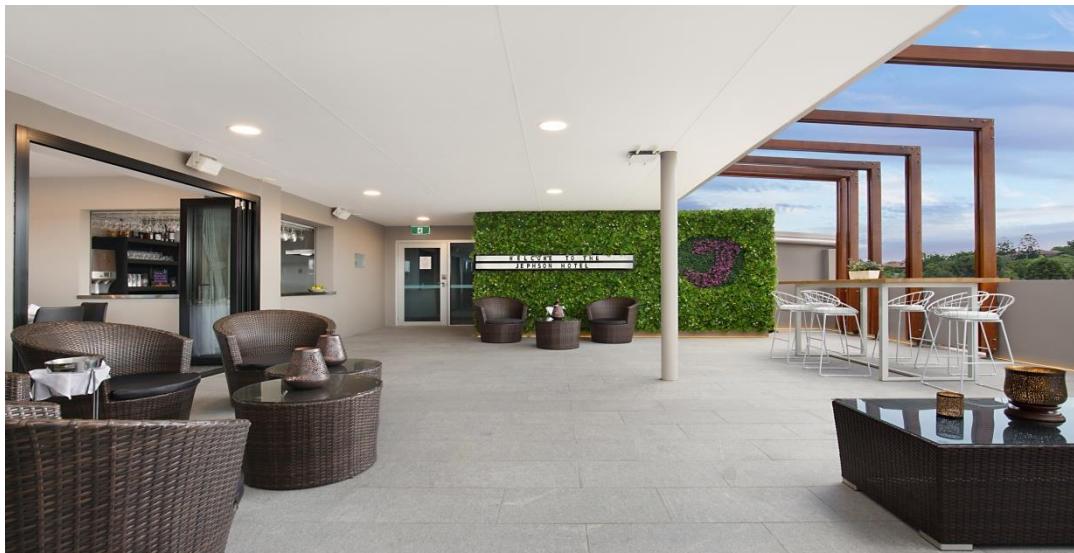
Our state of the art rooftop functions facilities provide the perfect setting for any style of occasion. We offer a pillar less function room with full natural lighting for our guests to enjoy.

For larger sized functions or events, the use of the adjoining terrace provides a contemporary space that can accommodate up to 100 people. For small to medium size conference and meetings, the Rooftop Function Room can facilitate up to 40 people.

We also offer a variety of accommodation apartments suitable for smaller day use meetings or interview rooms.

Our on-site audio visual technology includes;

- Large Smart Television/Monitor 55" HDMI adaptable only
- In-House roaming & headset Public Address/Sound System (In Function Room and on Terrace)
- Wireless Electronic White Board
- Wireless Internet for Guests
- Lectern



## **Function Venue Sizes and Capacities and Hire**

### **Level 4 Rooftop Function Room and Terrace**

**Room Hire Fee \$350 + GST (Half Day) / \$500 + GST (Full Day)**

**If minimum number of people is not reached per package option, then staff charges may apply**

With our Mt Cootha Terrace as the perfect conference 'breakout space' or just a beautiful setting for a party. **(till 9PM)**

| Rooms, Setting and Capacities | Rooftop Function Room pax | Mt. Cootha Terrace pax | Total Area pax |
|-------------------------------|---------------------------|------------------------|----------------|
| Boardroom                     | 20                        |                        | 20             |
| U-Shape                       | 25                        |                        | 25             |
| Classroom                     | 30                        |                        | 30             |
| Theatre Style                 | 40                        |                        | 40             |
| Banquet Style                 | 40                        | 24                     | 64             |
| Cabaret Style                 | 30                        |                        | 30             |
| Cocktail Style                | 50                        | 50                     | 100            |

Room Dimensions:

Rooftop function room: 6.3 Metres x 7.9 Metres = 50 Square Metres

Mt Cootha Terrace: 9.5 Metres x 8.0 Metres = 76 Square Metres

### **Morning/ Afternoon Tea Option**

*(Served on rooftop terrace, minimum 20 people)*

Full Package                    \$35 per person

**Savoury** | Assortment of Chicken, Mediterranean, Vegetarian of Turkish Breads and Wraps

*(1.5 Sandwiches per person)*

**Sweet** | Selection of mixed mini cakes and muffins

**Fresh** | Fruit salad cups with optional Greek yoghurt

**Light** | Mixed gourmet biscuits

**Drinks** | Selection of soft drinks, tea and Barista made coffees

VIP Package                    \$65 per person

Sparkling Water

Glass of Louis Roederer Champagne

**Savoury** | Assortment of Chicken, Mediterranean, Vegetarian of Turkish Breads and Wraps

*(1.5 Sandwiches per person)*

**Savoury** | Selection of antipasti

**Sweet** | Selection of mixed mini cakes and muffins

**Fresh** | Fruit salad cups with optional Greek yoghurt

**Light** | Mixed gourmet biscuits

**Drinks** | Selection of soft drinks, tea and Barista made coffees

## **Breakfast Package**

*(minimum 20 People served on rooftop or Hooch & co restaurant)*

Freshly squeezed fruit juice and chilled water served at the table

Fresh fruit cups and mini pastries pre-set on tables

Barista made coffees and selection of teas

*\*\*Your selection of two dishes from the list below, to be chosen from by the individual on the day\*\**

**Eggs and Toast |** “Your way eggs” (fried, poached, scrambled, dirty scrambled) served with sourdough, tomato & chilli relish

*Add on: Bacon, oregano roast tomato, mixed mushrooms, pork and fennel sausage, hash browns, egg, hollandaise, sliced pork belly, Barossa goats haloumi, hollandaise*

**Avocado & Hommus |** Fresh avocado, pumpkin hommus, goats cheese, roast seeds, harissa spices, sourdough

**Verde Eggs |** Salsa verde scrambled eggs, whipped garlic, roast tomato, sourdough

**Chilli Sandcrab eggs |** Brown butter scrambled eggs, sandcrab, gochujung, scallions, fried shallots, sourdough, lemon oil

**Mushroom Ricotta |** Sautéed mixed mushrooms, truffled ricotta, poached eggs, sourdough

**Okonomiyaki |** Cabbage pancake, miso cured bacon, togarashi fried egg, black garlic kewpie, Okonomi sauce, fried shallot, pickled ginger, sesame

**Big Breakfast |** Eggs (your way), bacon, pork and fennel sausage, roast tomato, mixed mushrooms, hash browns, sourdough, tomato and chili relish

*(exchange meat/eggs and make it vegetarian/vegan with roast pumpkin, whipped garlic, haloumi, roast lentils)*

## **Alternate Drop Packages**

**1 Course \$45 | 2 Course \$65 | 3 Course \$75 per person**

(Served alternate drop: Choice of two dishes per course)

### **Pane**

**Pane di Casa** | Ciabatta loaf with house made truffled butter, caramel garlic whip, smoked sea salt

### **Entrée**

**Arancini** | Smoked Mozzarella, Grana Padano, Gorgonzola, served with chilli jam and lemon myrtle aioli

**Calamari Fritti** | Atlantic squid dusted in lime and pink peppercorn, orange and fennel white balsamic salad and black garlic aioli

**Capesante** | Pan fried diver scallops, fennel puree, mandarin and red cayenne chilli dust

**Insalata Caprese** | Heirloom tomatoes, buffalo milk mozzarella, fresh basil and white balsamic

### **Main**

**Filletto** | AAco Wagyu rib fillet MB5+ 300g, banyula honey braised leek, horseradish cream, fermented tomato and Barolo jus

**Pesce del Giorno** | Market Fish of the Day

**Chicken Parmigiana** | Fried free-range chicken breast, sofrito, smoked buffalo mozzarella, crispy pancetta, mash, sautéed seasonal vegetables and Barolos jus

**Gnocchi di Zucca** | Fried potato gnocchi, butternut pumpkin sauce, toasted pine nuts, fried sage and goat cheese

## **Dessert**

**Café Patron Panna cotta** | Salted caramel foam, coffee dust, meringue, toasted coconut gelato

**Tiramisu** | Raspberry, brownie dust, ganache

**Formaggio** | Selection of three imported cheeses, muscatels, quince paste, dried figs, fresh fruits and crisp flat bread

## **Side Upgrades    \$9 per item**

*Suitable for 2-4 guests*

\*\* Sautéed broccolini green vegetables, almond pangrattato \*\*

\*\* Beer battered potato chips, garlic aioli, fennel salt \*\*

\*\* Wild rocket, mint orange and fennel salad, white balsamic \*\*

\*\* Mashed potatoes whipped with house made truffle butter \*\*

\*\* Thyme and garlic sautéed forest mushrooms \*\*

## **Rooftop BBQ**

*(Minimum 20 people)*

*Our Summer essentials option, a perfect choice for a function on our terrace*

Premium BBQ Package   \$6 per item per person

*(Minimum 6 items)*

**Tomahawk Steak Sliders 1pp**

**Gourmet Cevapi Sausages 2pp**

**Fillet Mignon 1pp**

**Marinated Chicken Skewers 2pp**

**BBQ Prawns 2pp**

**WA Octopus Tentacles 1pp**

**Moreton Bay Bug halves 1 pp**

**Lamb cutlets 1pp**

**Oysters 2pp**

**Bread roll 2pp**

**Caprese Salad 1pp**

**Rocket Pear Salad 1 serves 2**

**Signature Coleslaw 1 serves 2**

## **Carnivore Tomahawk Package**

**Choice of: Cape Grim \$10.0 per 100g**

**Wagyu Stockyard \$18.0 per 100g**

Your choice of three sides from below:

**Sautéed Seasonal Greens**

**Beer Battered Chips**

**Potato Mash**

**Rocket Pear Salad**

## **Sautéed Forest Mushrooms**

### **Stand-up Cocktail Packages**

*Suitable for stand-up function for over 30 guests*

Option 1    \$35 per person

**4 Canapés**

**1 Sweet item**

**1 Substantial item**

Option 2    \$45 per person

**5 Canapés**

**1 Sweet item**

**2 Substantial item**

Option 3    \$55 per person

**4 Canapés**

**2 Sweet bites**

**4 Substantial items**

Option 4    \$65 per person

**6 Canapés**

**2 Sweet bites**

**4 Substantial items**

## Cocktail Canapés Menu

### Canapés

Blini with soy cured salmon, fennel mayonnaise, lime 2pp

Crumbed smoked mozzarella 3pp

Crumbed rigatoni stuffed with lamb ragu 3pp

Hervey bay scallops, fennel puree 2pp

Crisp skin duck breast, pepperberry, carrot puree 2pp

Waygu tartare, pickled shallots, cured egg yolk 1pp

Oysters 2pp

Caprese 2pp

### Substantial

Karaage chicken with Kewpie mayo 3pp

Four cheese arancini 2pp

Wild mushroom risotto 1pp

Chilli & garlic BBQ tiger prawns 2pp

Salt & pepper calamari with garlic aioli 3pp

Rosemary and garlic marinated lamb cutlets 1pp

Wagyu sliders, kewpie mayonnaise, smoked mozzarella 1pp

Anti Pasti table \$12pp

Pork belly bites with mizo jus and apple slaw 1pp

Pork Belly bao with pickled vegetables 1pp

Lamb ragu rigatoni 1pp

Chicken sun-dried tomato rigatoni 1pp

Gnocchi with spiced pumpkin puree and goat cheese 1pp

**Sweet**

Burnt caramel bites 2pp

Chocolate ricotta bites 2pp

Cinnamon bomboloni (mini donuts) 2pp

Cheesecake bites

## **Platter Menu**

*Minimum 15-20 guests*

**Fruit Salad Cups \$8pp**

Seasonal fruit topped with vanilla Greek yoghurt

**Sliders \$90 (for 15 guests, \$6 per person for extra) 1pp**

Choice of two from below:

Tomahawk Steak

Karaage Chicken

Pork Belly

Vegetarian

**Charcuterie \$180 (Serves 15), add extra for \$12pp**

Shaved meats, cheese, artisan bread, pickles, condiments

**Cheese \$180**

Local and imported selection of cheeses with Lavosh crackers, fresh and dried fruits, quince and preserves

**Pettit Fours \$60 (10pp)**

An assortment of French style Macarons, eclairs and chocolate truffles

**Coffin Bay Oysters \$3.50 each**

Fresh shucked oysters prior to your function. Minimum of five dozen (60 oysters)

**Seafood \$ P.O.A.**

Mud Crabs, Lobsters, Moreton Bay Bugs, Abalone, Scallops, Prawns, Oysters, Cured Salmon, with assorted condiments

**Share Platter \$35 per person**

Arancini, Calamari, Scallops, Antipasti, Caprese salad

## Beverage Packages

*Suitable for groups over 25 guests*

*Packages are available for group of 25 or more guests. Beverages can also be pre-selected and be charged on consumption or you may wish to organise a bar tab.*

|               |                         |
|---------------|-------------------------|
| Basic Package | 2 Hours \$45 per person |
|               | 3 Hours \$55 per person |

**Beers:** Cascade Light | Peroni Leggera | Peroni | Stone & Wood | Heineken | Non-alcoholic Beer

**Wines:** Belstar Prosecco | Tin Cottage Sauvignon Blanc | Kris Pinot Grgio

**Soft Drink & Juices:** Coke | Coke Zero | Lemonade | Ginger Ale | Apple | Orange | Pineapple | Cranberry

**House Spirits:** Rum | Vodka | Gin | Scotch | Bourbon

|                 |                         |
|-----------------|-------------------------|
| Premium Package | 2 Hours \$60 per person |
|                 | 3 Hours \$70 per person |

**Beers:** Cascade Light | Peroni Leggera | Peroni | Stone & Wood | Heineken | Non-alcoholic Beer

**Wines:** Belstar Prosecco | Tin Cottage Sauvignon Blanc | Kris Pinot Grgio

**Soft Drink & Juices:** Coke | Coke Zero | Lemonade | Ginger Ale | Apple | Orange | Pineapple | Cranberry

**House Spirits:** Rum | Vodka | Gin | Scotch | Bourbon

|                  |                         |
|------------------|-------------------------|
| Platinum Package | 2 Hours \$75 per person |
|                  | 3 Hours \$85 per person |

**Beers**

**Beers:** Cascade Light | Peroni Leggera | Peroni | Stone & Wood | Heineken | Non-alcoholic Beer

**Wines:** Belstar Prosecco | French Champagne | Tin Cottage Sauvignon Blanc | Kris Pinot Grgio

**Soft Drink & Juices:** Coke | Coke Zero | Lemonade | Ginger Ale | Apple | Orange | Pineapple | Cranberry

**House Spirits:** Rum | Vodka | Gin | Scotch | Bourbon