



Jephson Hotel

Functions Information kit

MEETINGS, CONFERENCE AND SPECIAL EVENTS



**63 Jephson Street
Toowong**

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www: jephsonhotel.com.au

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

Option 1 - Level 4 Rooftop Function Room and Terrace

Full Day \$550 or Half Day \$350

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

Option 2 – Covet Bar & Restaurant (Till late)

Minimum spend of \$2600 for Private Function

Rooms, Settings and Capacities	Covet Restaurant pax	Covet Bar pax	Total Area pax
Banquet Style	50		50
Cocktail Style	60	40	100

Room Dimensions:

Covet Restaurant: 4.9 Metres x 15.2 Metres = 74.48 Square Metres

Covet Bar: 3.3 Metres x 7.9 Metres = 26.07 Square Metres

Food and Beverage (All items subject to change)

Corporate Lunch + Morning/Afternoon Tea Options

Working Lunch 25 pp

Served on the Roof-Top Terrace – Guest self-Service Option

Sandwich Options
choice of two

SMOKED SALMON BAGEL, WATERCRESS, BEETROOT RELISH
PANINI, GRILLED VEGETABLES, PESTO
ROASTED CHICKEN BREAST, CAESAR SALAD WRAP
HAM, AVOCADO, LETTUCE, TOMATO RELISH, WHITE ROLL
ROAST BEEF, ROCKET, HORSERADISH, WHOLEMEAL ROLL
SALAMI, CHEESE + HOUSE PICKLE SANDWICH

Salad Options
choice of two

MIXED LEAF SALAD, HOUSE VINAIGRETTE
HEIRLOOM TOMATOES, BOCCONCINI, BASIL, CROUTON
SPICED PUMPKIN, MINT, PEARL COUS COUS
POTATO SALAD, HONEY, MUSTARD SEED, SPRING ONION
ROASTED CAULIFLOWER, SPINACH, GREENS, GRAINS

Express Lunch 1 course \$20 / 2 course \$35 pp

Served in Covet Restaurant. Includes the choice of house wine, select beer or soft drink

Morning Tea 7 pp

served on platters for guest self-service

vanilla yoghurt cups, fruit compote, granola
house baked muffins
cake of the day
banana + date loaf
tomato + goats cheese tartlets
cheese + chive scones, butter, relish

Afternoon Tea 7 pp

served on platters for guest self-service

house sausage rolls, tomato jam
cake of the day
seasonal quiche
roast beef + horseradish rolls
cheese plate, quince, lavosh
assorted cookies

All day tea and coffee 12 pp

Half Day Tea and Coffee 8 pp

Breakfast Packages

Premium Plated Breakfast

45 pp

Assorted fruit juice + chilled water served at the table

Fresh fruit + pastries pre-set on tables

Fresh brewed coffee + selection of teas

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

BAE: provincial bacon, free range eggs, truss tomato kasundi, artisan toast (gfo) (dfo)

SHROOMS: field mushrooms, pumpkin hummus, kale, halloumi, toasted grains (v) (gf) (vgo) (dfo)

BIRCHER: apple + cinnamon overnight oats, walnut crumb, toffee apple gelato (v)

FRENCH TOAST: cinnamon broiche, persimmon curd, mandarin, thyme, almond + sesame praline, honey gelato (v)

CROQUETTES: smoked brisket + seeded mustard, roasted tomato, kale pesto, tumeric yoghurt

BENEDICT: free range poachies, grilled ham, wilted spinach, cider hollandaise, potato + herb rosti (gf) (vo)

(gf) (gfo) gluten free/option | (df) (dfo) dairy free/option | (v) (vo) vegetarian/option | (vgo) vegan option

Gourment Buffet Breakfast

35 pp

MINIMUM REQUIREMENT OF 30 GUESTS

Bacon, scrambled eggs, cherry tomatoes, roasted mushrooms, potato gems, house baked beans, waffles, fruits, house muesli, toast + condiments, fruit juices, yoghurt

Barista made Coffee and Tea

10 pp

Add the option of unlimited barista made coffee and tea to your breakfast package

Alternate Drop Packages

1 Course \$35 | 2 Course \$50 | 3 Course \$60 pp

served alternate drop: choice of two dishes per course

Appetiser

artisan bread, french butter

entree

*fremantle octopus, chorizo, fingerling potato, mojo picante
grilled asparagus, stracciatella, pickled walnut, romesco
braised short rib, compressed watermelon, smoked bbq, jalapeno*

main

*wagyu rostbiff, duck fat potato, burnt onion, baby broccoli, jus
hay smoked spatchcock, smashed pea, pancetta, anchovy
market fish, miso buttered leeks, young soybean, diamond clams
maple glazed pumpkin, eggplant puree, grains, pomegranate, mint*

dessert

*lemon cheesecake, white chocolate sable, meringue, lavender gelato
peach crème brulee, black pepper biscotti, seasonal stone fruit
australian cheeses, lavosh, market fruits, conserves*

Side Upgrades

8 per bowl

suitable for 4 - 6 guests

*baby broccoli, cashew cream
house fries, garlic aioli
kipfler potatoes, mustard seed
summer leaf salad, vinaigrette
roasted carrots, harissa*

Rooftop BBQ

Our summer essentials option. A perfect choice for a function on our terrace

Basic BBQ Package \$25 pp

Angus beef patties
Gourmet sausages
Marinated chicken skewers
Grilled onion
Potato salad
Garden salad
Bread rolls
Condiments

Premium BBQ Package \$35 pp

Gourmet sausages
Wagyu rump steak
Harissa lamb cutlets
Marinated chicken skewers
Grilled onion
Heirloom tomato salad
Garden salad
Potato salad
Bread rolls
Condiments

Stand-up Cocktail Packages

Suitable for stand-up function for over 30 guests

**6 CANAPES
1 SWEET BITE
+ 1 BIGGER BITE**

\$35pp

**7 CANAPES
2 SWEET BITES
+ 1 BIGGER BITE**

\$45pp

**8 CANAPES
2 SWEET BITES
+ 2 BIGGER BITE
or
+ 1 FORK DISH**

\$55pp

**9 CANAPES
+ 2 SWEET BITE
+ 1 BIGGER BITES
+ 1 FORK DISH**

\$65pp

Cocktail Menu

Suitable for stand-up function for over 30 guests

Cold Canapés 4.5 ea

angus beef tartare, egg yolk gel, sundried tomato crisp
compressed watermelon, mozzarella, basil, jalapeno aioli
roasted mushroom, goat curd, truffle, rye
seared atlantic salmon, celeriac remoulade
blini, beetroot, walnut, crème fraiche
truss tomato, balsamic onion, crouton
pacific oyster, macerated lemon, oregano oil

Hot Canapés 4.5 ea

pork croquette, apple, raisin
seared scallop, soy + ginger caramel
wagyu sausage roll, tomato jam
soft shell crab, schezuan mayonnaise
tempura zucchini flower, herbed ricotta
moroccan lamb pie, tahini yoghurt
pumpkin arancini, salsa verde

Sweet Bites 4 ea

french style macarons
assorted petit fours
lemon cheesecake, white chocolate sable
chocolate pave, burnt orange
lick! ice cream, wafer cone, fairy floss
coconut panna cotta, mango gel

Bigger Bites 7 ea

angus beef slider, cheddar, bacon jam
roasted cauliflower slider, celery + blue cheese slaw
katsu chicken bao, kimchi, coriander
pork bao, pickled carrot, cucumber
mini hot dog, american mustard, pickles
reef fish taco, guacamole, charred corn

Fork Dishes 15 ea

thai yellow barramundi curry, steamed rice
pan fried gnocchi, heirloom tomato, green bean, olive
beef stroganoff, paris mash
green pea + parmesan risotto
spiced pumpkin + chevre salad
chicken + sundried tomato pasta, basil pesto

Platter Menu

Platters are suitable for 15 - 20 guests each

Fresh Fruit 45

Selection of seasonal market fresh fruit with coconut yoghurt

Sliders 90

A choice of two from the below options

pulled pork, apple, fennel

beef patty, cheddar, bacon jam

cauliflower, red cabbage slaw, mustard seed

katsu chicken, kimchi, cucumber

Charcuterie 90

shaved meats, cheese, artisan bread, pickles, condiments

Cheese 90

local and imported selection of cheeses with lavosh crackers, fresh and dried fruits, quince and preserves

Petit Fours 60

An assortment of French style macarons, éclairs and chocolate truffles

Coffin Bay Oysters 90

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

Seafoods 195

an array of hot & cold market fresh seafood.

smoked salmon, natural oysters, fresh queensland tiger prawns, ½ shell scallops, herb crusted barramundi, moreton bay bugs, soft shell crab, cocktail sauce, fresh fruits, condiments.

**seafood is subject to change in line with market availability*

Beverage Packages

Suitable for groups over 25 guests

PACKAGES ARE AVAILABLE FOR GROUPS OF 25 OR MORE GUESTS. BEVERAGES CAN ALSO BE PRESELECTED AND BE CHARGED ON CONSUMPTION OR YOU MAY WISH TO ORGANISE A BAR TAB.

Basic Package 2 Hours \$45 | 3 Hours \$55 pp

Pasqua 'Le Collezoni' Pinot Grigio 7
Pasqua 'Le Collezoni' Merlot 7
Haselgrove 'H Series' Brut 7
Haselgrove 'H Series' Shiraz 7
XXXX Gold 6.5
Great Northern 6.5
Singha 6.5
Softdrinks & Juices 3.2 - 4

PREMIUM PACKAGE 2 Hours \$60 | 3 Hours \$70 pp

Pasqua 'Le Collezoni' Pinot Grigio 7
Pasqua 'Le Collezoni' Merlot 7
Haselgrove 'H Series' Brut 7
Haselgrove 'H Series' Shiraz 7
XXXX Gold 6.5
Peroni Red 7
Fortitude Pacer 7
Hahn Superdry 7
Somesby Apple Cider 8
Softdrinks & Juices 3.2 - 4

Platinum Package 2 Hours \$75 | 3 Hours \$85 pp

JJ Hahn 'Homestead' Caberet Sauvignon 8
Cielo 'Gold Deor' Prosecco 8
Whitecliff Pinot Noir 8
Lawson's Dry Hills Sauvignon Blanc 8
James Squire 150 Lashes 8.5
Feral Brewing Hop Hog 9
Stone + Wood Pacific Ale 9
Corona 8
Hills Pear Cider 9
Somesby Apple Cider 8
Softdrinks & Juices 3.2 - 4