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# JEPHSON HOTEL

# FUNCTIONS

## Meetings, Conference & Special Events

INFORMATION KIT

Free car parking, magnificent views, accomodation, bar and restaurant



## HOTEL OVERVIEW

The Jephson is a 4.5 star boutique hotel, offering exceptional customer service, free undercover secure parking, complimentary Wi-Fi and free movies. The hotel boasts fantastic function facilities that lead onto an outdoor terrace and an upmarket restaurant and bar.

Hotel rooms range from standard rooms up to 3 bedroom apartments- each with a private balcony. Once you stay at the Jephson you will find it hard to leave.

Fabulously positioned, the Jephson Hotel is only 4.5 km's from the CBD and easy walking distance to Toowong Village, gyms, Regatta Hotel, cosmopolitan shopping and great restaurants.

### Accommodation

Offering 50 spacious, well-appointed hotel, studio, 1, 2 and 3 bedroom apartments, each accommodation room features:

- Fully furnished balconies
- Free In-House Movies
- Large, well-lit Business Desk
- Fast Broadband connection (data connection point)
- Flat Screen LCD Television
- Foxtel
- Mini Bar with Tea and Coffee making facilities
- Hair Dryer, Steam Iron and ironing board
- In Room Safe

## 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 and flexibility to interconnect rooms provides a contemporary space that can accommodate up to 100 people. For small to medium size conference and meetings, the boardroom and meeting room can facilitate up to 20 people per room. We also offer a variety of accommodation apartments suitable for smaller day use meetings or interview rooms. Complimentary onsite car parking is available to all delegates and visitors. All packages include the use of our onsite audio visual technology. A successful conference demands a venue that is flexible and well equipped, let our professional Banquet Team assist with meeting your style and budget.

Our on-site audio visual technology includes;

- Large LCD Television/Monitor
- Laser Pointer
- In-House Public Address/Sound System with DVD Player
- Headset and roaming microphone
- Flip Chart Stand
- Flip Chart (\$50)
- Electronic Whiteboard
- Wireless Internet
- Conference Phone (\$70)
- Data Projector (\$400)

## FUNCTION VENUE SIZES AND CAPACITIES

### Option 1 - Level 4 Function Room

Rooms, Settings and Capacities	Boardroom and Meeting Room	Mt. Cootha Terrace	Total Area
Boardroom	20		20
U-Shape	22		22
Classroom	24		20
Theatre Style	50		50
Banquet Style	40	24	64
Cocktail Set	50	50	100

#### Room Dimensions

- Boardroom & Meeting Room Combined: 6.3 Metres x 7.9 Metres = 50 Square Metres
- Mt Cootha Terrace: 9.5 Metres x 8.0 Metres = 76 Square Metres

The Boardroom & Meeting Room is divisible into two separate rooms if a breakout room is required. Alternatively the Restaurant, Penthouse and hotel rooms may also be suitable as breakout rooms as required.

### Option 2 – Covet Bar & Restaurant - Minimum spend of \$2500 for Private Function

Rooms, Settings and Capacities	Covet Restaurant	Covet Bar	Total Area
Banquet Style	48		48
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

### Option 3 – Level 4 Penthouse

Rooms, Settings & Capacities	Penthouse
Boardroom Style	8
Theatre Style	16
Cocktail Style	25

#### Room Dimensions

- Penthouse: 3.7 Metres x 5.4 Metres = 20.00 Square Metres

## ROOM HIRE - No Catering

\$250 Half day/evening hire

\$400 Full day hire

Weekend rate an extra \$100 each day

## Catering

Room hire will be reduced\* when catering requirements (minimum of 15 people) have been ordered as follows:

- Breakfast minimum spend of \$25 per head
- Lunch minimum spend of \$35 per head
- Dinner minimum spend of \$70 per head
- Cocktail Style - minimum spend of \$40 per head
- BBQ minimum spend of \$40 per head

\* When a catering package is purchased and is over \$1,500 in value, room hire is free

\* PUBLIC HOLIDAYS 15% Surcharge with Minimum spend of \$3000.

## DAY DELEGATE PACKAGE

\$65 per delegate

### Inclusions:

- Arrival & all day tea and coffee
- Morning tea - selection from Break Options or Chef's selection on the day
- Lunch from our Express Lunch menu with Juice or Soft Drink
- Afternoon tea - selection from Break Options or Chef's selection
- Notes, pads, pens, mints & water
- Flip chart
- Electronic white board
- Free multiple access Wi-Fi & wireless internet
- Large LCD television/monitor
- In-house public address/sound system with DVD player
- Conference call phone
- Free on site undercover parking subject to availability

## UPGRADE OPTIONS

Upgrade your Morning or Afternoon Tea or your Day Delegate Package

- Espresso Coffee (pre order only) \$4.50 per cup
- Hot Chocolate with Marshmallows \$5 per cup (pre order only)
- Selection of Soft drinks \$4 per drink



## BREAKFAST OPTIONS

Continental Breakfast – \$18.00 per person

Inclusions:

- Cereal with skim, whole or soy milk
- Weet-Bix, Corn Flakes, Just Right, Sultana Brain
- Toast, 2 slices with condiments
- White, whole meal, grain, gluten free
- Fresh cut seasonal fruits with King Island Yogurt & Leatherwood Honey
- Tea, Coffee and Fresh Juice

Plated Hot Breakfast – \$20.00 per person

Inclusions:

On Arrival:

Tea, Coffee & Assorted Fruit Juices

Alternate Service

(Select two from the following)

- Smoked bacon and free range eggs on ciabatta
- Fig Bircher muesli
- Homemade pancakes with maple ice cream and cinnamon dust

Full Gourmet Breakfast – \$27.00 per person

Inclusions:

- Cereal with skim, whole or soy milk
- Weet-Bix, Corn Flakes, Just Right, Sultana Brain
- Toast, 2 slices with condiments
- White, whole meal, grain, gluten free
- Fresh cut seasonal fruits with King Island Yogurt & Leatherwood Honey
- Hot Plated Breakfast of crispy bacon, scrambled eggs and roasted tomato on ciabatta
- Includes tea, coffee and fresh assorted juice

## LUNCH OPTIONS

EXPRESS LUNCH - \$30 per person  
Pre-ordered & served In Covet Restaurant

Includes: Glass of House wine, local beer, Juice, soft drinks or chilled waters

- 200g Grain fed rump, house salad, beer battered chips and jus
- Cajun spiced chicken, jalapeno, sundried tomato, Swiss cheese Panini with chips
- Slow roasted chicken, crispy speck and caramelised onion risotto
- Beer battered market fish, chips, house salad and Tartare sauce
- Middle eastern spiced lamb, quinoa, roast capsicum, grilled eggplant salad
- Chick pea, preserved lemon, caramelised onion, chili and parsley salad
- Crispy skin pork belly, apple slaw and chili caramel sauce
- Chili salted calamari, burnt lime and house salad

BUFFET - LUNCH OR DINNER - \$40 per person

(Minimum 20 people)

Buffet ideas, choice of 2 meals plus salads and breads are shown below.

- Chef's pastas
- Curries
- Stir-fry
- Tempura deep sea fish
- Baby burgers
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## KIDS MEALS

- Char Grilled Steak \$10
- Battered Fish \$10
- Chef's Special Ice cream \$6

### LIGHT WORKERS LUNCH - \$35.00 per person

Served on Mt Cootha Terrace - Includes Tea & Coffee Station, Fresh Juices.

- Chef selection of fresh open sandwiches and gourmet baguettes
- Freshly Cut Seasonal Fruit Platter
- Two styles of Fresh Gourmet Salads
- An assortment of Fresh Grove Juices and Chilled filtered water

### GOURMET BBQ - LUNCH OR DINNER -\$40.00 per person

Served on Mt Cootha Terrace

Includes:

- Selection of gourmet breads with soft butter

From the Garden:

- Greek Salad, fetta, onion, cucumber, olives, tomatoes, bell peppers & lemon oil
- Nicoise Salad, soft boiled eggs, green beans Spanish onion, potatoes, tomatoes a& French dressing
- Asian Slaw, sprouts, bok choy, wom bok, garlic chives, crispy shallots, onion and hot herbs

From the Grill:

- 200gm 100 day grain fed Sirloin
- Chicken skewers – marinated with chilli, soy, palm sugar, peanuts and coriander
- Chimi churri marinated game fish – cumin, mint, garlic and chilli – fish will vary due to availability
- Charred seasonable vegetables – zucchini, eggplant, onion capsicum, and mushrooms – will vary due to availability

Freshly cut fruit of the season to finish.

Plus choice of: Juice and chilled water.

### SET MENU ALTERNATE DROP -LUNCH OR DINNER-

2 Course at \$50 per head

3 Course at \$60 per head

Based on a minimum of 10 people

Entree

- House smoked duck, citrus segments and frisee salad, lemon vinaigrette
- Confit salmon, cucumber relish, chili spread and baby herb salad
- Seared scallops, crisp pancetta, butternut pumpkin and watercress puree
- Porcini and ricotta crowns, creamy leek puree and red onion jam

Main

- 300g grain fed sirloin, sweet potato and leek dauphinoise, caramelised spring onions, char grilled brocolini and red wine jus
- 200g Eye fillet pearl barley and wild mushroom risotto, buttered green beans and red wine jus
- Lemon and thyme poached Chicken breast, sweet pepper relish, butternut squash, asparagus and pine nut salad
- sweet vincotta dressing Rosemary and peppercorn lamb back strap, celeriac puree, blistered cherry tomato and char grilled brocolini
- Pan seared Glacier 51 Sea bass, radish, orange and fennel salad, burnt orange vinaigrette
- Braised pork belly, smoked apple puree, sautéed wombok and pork caramel
- Grilled haloumi, caramelised fig tart, green pea paste, beetroot and confit shallot salad

Dessert

- Cheese plate, dried figs, quince and lavosh

- Chef's selection of ice cream and sorbet with stone fruit compote
- Nutella powder, caramelised bananas and toasted coconut ice cream
- Cinnamon and honey crème brulee, blood orange and candied lemon
- Vodka poached raspberry puree, mango jelly and vanilla bean Panna cotta

#### HALF DAY & BREAK OPTIONS

Tea & Coffee – \$8 per person

Morning Tea or Afternoon Tea - \$8 per person

one choice from the selection below or Chef's selection on the day

- Individually baked muffins
- French pastries and Danishes
- Chilled fresh seasonal fruit platter
- Selection of cheeses, dried fruit and crisp breads
- Bacon and Egg English Muffin with Tomato Relish
- Antipasto Platter with Cured Meats, Char-Grilled Vegetables & Marinated Olives

#### PLATTERS & CANAPÉ SELECTION

*Based on a minimum of 15 people*

- 2 choices, 2 piece per head \$16  
\$4.00 per piece
- 3 choices, 2 piece per head \$22  
\$3.75 per piece
- 4 choices, 2 piece per head \$28  
\$3.50 per piece
- 5 choices, 2 piece per head \$32  
\$3.20 per piece

- Serrano jamon, basil and buffalo mozzarella (GF)
- Chiveche of game fish baby herb tequilla vinegar (V)
- Oysters, tamari, white pepper, lemon kiss (GF)
- Truss tomato and basil bruschetini (V)

- Goats cheese and courgette fritters (V)
- Rye croutons, shaved salmon, virgin eggs
- House made Indonesian Satay, beef, roasted peanut
- Chicken skewers with lime and chilli dipper (GF)
- Shredded duck pancake, cucumber, hoi sin
- King Island beef pies, tomato jam
- Hervey Bay ½ shell scallop, garlic and chilli butter (GF)
- Lamb meat ball, curry sauce
- Chinese vegetable spring roll, Chinese hot sauce (V)
- Roasted new potatoes, chives, quark, sea salt (GF)( V )

GF= Gluten Free; V = Vegetarian

Platters of 48 pieces, of 2 selected items per platter, \$155 per platter will feed approximately 8 people.

#### Tapenade Platter – \$60 per platter

Selection of warm artisan breads with house-made dips and condiments

#### Continental Antipasto Platter

– \$90 per platter

Selection of cured meats, fire roasted vegetables, marinated olives and garlic croutes

#### Cheese Platter – \$100 per platter

Local and imported selection of cheeses with fruits, leatherwood honey and crisp-breads

**Chilled fresh seasonal fruit platter - \$45 per platter (20 People)**

**River City Seafood Platter** – from \$160  
(Subject to availability)

Fresh local market fish, oysters, cured Atlantic salmon and fresh trawler prawns, spanner crab, ½ shell scallops, served with warmed breads

**Noodle boxes (light meal) \$10 each**

- Pad Thai with chicken and cashews
- Tempura fish fillets and chips
- Fresh Egg pasta with bacon and mushroom cream
- Chicken peanut satay with steamed ginger rice
- Beef and black bean stir-fry with noodles

**BEVERAGES**

All Day Tea and Coffee Buffet \$12 per person

You can choose a Tab Bar, Cash Bar or

Beverage Package to suit your needs.

**Standard Package**

2 house wine, house champagne, local beers, soft drinks and assorted juices.

2 hours	\$30 per person
3 hours	\$35 per person
4 hours	\$45 per person

**Jephson Package**

2 white wines and 2 red wines from premium wine list, house champagne, local beers, premium beers, soft drinks and assorted juices.

2 hours	\$35 per person
3 hours	\$45 per person
4 hours	\$55 per person

**Premium Package**

2 white wines, and 2 red wines from premium wine list, house champagne, local beers, premium beers, import beers, soft drinks, and assorted juices.

2 hours	\$45 per person
3 hours	\$55 per person

Our team pride ourselves in delivering outstanding functions and conference, amazing food and supreme service.

We invite you to visit our beautiful hotel and ask any questions you may have.

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Our door is always open.

Regards, Prue Freemantle.  
Functions Supervisor



