



jaspers
restaurant



Parties and Functions Pack

About Jaspers

Thank you for your interest in hosting your function at Jaspers Restaurant.

Jaspers is located on the leafy peninsula of Hunters Hill and has forged a reputation not only as the premier restaurant in the area but also one of Sydney's finest restaurants. The restaurant itself is steeped in history and tradition, its gracious rooms are warm, intimate and perfect for celebrations with families, friends or co-workers. Jaspers wealth of expertise, culinary flair, innovation and style is complimented seamlessly by friendly and professional service, making it the ideal place for your function.

The interior is a luscious blend of chocolate & illuminated toffee cream colours, and micro suede upholstered chairs, plush carpet & double damask tablecloths, offering diners a comfortable and elegant atmosphere.

Chef Martin Stacey came to Jaspers from the Hilton Hotel's 2 hat 'Glass' restaurant where he worked as sous chef with Luke Mangan for over 2 1/2 years. Martin had earlier worked with Luke at his Darlinghurst flagship restaurant 'Salt', before a stint at Pier working under Greg Doyle.

Originally trained in classical French cooking in Europe, Martin's philosophy is to create clean distinguishable flavours. He describes his current menu at Jaspers as Modern Australian with French influences. Utilising quality seasonal produce sourced from the best suppliers in Australia.

Our philosophy at Jaspers is simple. We aim to impress!



Jaspers
RESTAURANT

54 Alexandra Street
Hunters Hill 2110
9879 3200

info@jaspersrestaurant.com.au
www.jaspersrestaurant.com.au

Jaspers Function Areas

The restaurant seats a maximum of 90, with private dining rooms available for smaller groups, Jaspers offers you and your guests a quality dining experience in comfortable and stylish surrounds.

The main dining area has a capacity of 38, this can be increased to 50 by including the accompanying mezzanine bar level. The adjoining Sandstone room across the hallway provides an additional area for another 22 guests. The Lindsay room, at the rear of the restaurant, seats 18 guests or can be utilized for a separate area for dancing or break-out area for children.

Jaspers staff are highly experienced in fine dining and renowned for their professional yet personal style of service. Our functions manager will work closely with you to develop a customized package to suit your requirements and budget.

A copy of our current function menu as well as our terms and conditions can be found in the attached pages and documents. Beverages lists can be provided separately. Please don't hesitate to contact us with any questions, as it would be our pleasure to host your special occasion.

Room	Capacity	Combined	
Main	38	50	
Mezzanine	12		72
Sandstone	22		
Lindsay (private dining room)	18		
Total Seating	90		



Main Dining Room



Sandstone Room



Lindsay Room

Menus & Pricing

\$75 per person	Tuesday to Friday Lunch Monday to Thursday Dinner
\$85 per person	Friday & Saturday Dinner

Jaspers offers a standard three course function menu, which includes;

- Warm baked bread with marinated olives, balsamic & extra virgin olive oil
- Welcoming appetiser
- Choice of three dishes from our a la carte entrée menu
- Choice of three dishes from our a la carte main menu
- Two side dishes placed on tables
- Choice of three dishes from our a la carte dessert menu
- Freshly ground espresso coffee, decaf coffee, hot chocolate and a full range of teas with petit fours placed on tables.

Others menu selections such as canapés or 2 course options can also be made by arrangement. We will be happy to incorporate any specific requirements for particular dietary concerns of your guests. Children can also be specifically catered for.

A copy of our latest function menu is on the following page.

Autumn Function Menu

Starters

Amuse bouche

Warm baked bread with marinated olives, balsamic & extra virgin olive oil

Entrée

½ doz freshly shucked oysters natural with mignonette dressing

Sashimi of kingfish, wasabi and lime dressing, eschallots,
goats cheese, snow pea sprouts, chives

Cinnamon and Szechuan glazed duck breast, baby beetroot, baby mache,
almond and fig dressings

Main Course

Milk fed veal loin, Jerusalem artichoke puree, eschallots, oxtail and
Swiss brown mushroom sauce

Riverina lamb loin, basil farce, turnip puree, cavalo nero,
green asparagus, soya beans

Crisp skinned Petuna ocean trout, champagne sauce, wilted spinach,
spanner crab meat, fennel and herb salad

Served with: Zucchini batons, garlic, basil and pecorino cheese and
Wild rocket, pear and shaved parmesan salad

Dessert or Cheese

Caramel panna cotta, poached nectarines and ruby grapefruit

Warm Belgian bitter chocolate tart crème fraiche ice cream

Chef's cheese selection with lavosh

Coffee or tea with petit fours

Note: Vegetarian options available on request, some dishes may contain wheat or gluten

Wines & Beverages

Our aim is to make your event as enjoyable and seamless as possible and we recommend that beverages are pre-arranged for all our functions. You might prefer to choose a selection of wines, beers and spirits or one specific red, white and beer that will be offered to your guests at the table. Our functions manager will be happy to assist you in your selection taking into account your budget and wine matching with your menu.

We have an extensive wine list, the current version of the list can be viewed in the accompanying documents. Please note that some selections may be substituted depending on availability at the time of your function.

Beverages are billed on consumption unless agreed by prior arrangement. In some special instances we may accept BYO and a corkage fee of \$15 per person applies. Please enquire for further details.

Terms & Conditions

Our aim is to ensure that your function at Jaspers is a wonderful and memorable occasion. Therefore, we ask that you provide us with as much detail as possible. Once you select and finalise your options, we will send you a function booking confirmation with these details itemised, we ask that you carefully check this confirmation to make sure we've interpreted and included everything correctly.

For bookings involving exclusive use of Jaspers, minimum charges apply:

Monday to Thursday	\$4,500
Dinner Friday	\$5,900
Dinner Saturday	\$7,750

There is a 5% service charge on bill total and 10% service charge for Sundays and public holidays.

Any necessary changes to the menu relating to children's, vegetarian, gluten-free or other special menu requirements must be confirmed at least two days prior the function.

To secure your booking we request a deposit of 10% or \$200 whichever is the greater, bookings are not confirmed until the deposit is received. This deposit is non-refundable if your function is cancelled within one week (7 days) of the function date. All deposit refunds are at the discretion of Jaspers management.

It is your responsibility to confirm the final numbers at least two days prior to the function date. It's this number of guests you will be billed for, with the exception of additional guests. As you will appreciate, our head chef Martin Stacey specifically caters for your function to ensure maximum freshness and quality. Which means any decrease in numbers needs to be accounted for.

We enjoy tailoring functions to your needs and specific budgets so please don't hesitate to call if you have any questions or would like to make an appointment for a tour of the venue.

Thank you for considering Jaspers, we hope to hear from you shortly.

Yours sincerely,

Lisa Steuerwald

Restaurant Functions Manager



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