



jaspers
restaurant



Wedding Receptions

About Jaspers

Jaspers warm and intimate atmosphere makes it an ideal venue for wedding celebrations for around 70 guests with additional room for dancing, a bridal retreat, or further guests. Our exceptional and award winning culinary expertise offers you and your guests a memorable dining experience in comfortable, elegant and stylish surrounds.

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 family and friends.

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.



Head Chef Martin Stacey was originally trained in classical French cooking in Europe, and prior to Jaspers has worked at other leading restaurants in Sydney including Glass, Pier and Salt.

Martin was one of the chefs employed to cook during the week for the royal wedding of Crown Princess Mary and Crown Prince Frederick of Denmark. Martin's philosophy is to create clean distinguishable flavours. He describes his current menu at Jaspers as Modern Australian with French influences.

Jaspers staff are highly experienced in fine dining and renowned for their professional yet personal style of service. Jaspers functions manager will work closely with you to tailor a package to suit your requirements and budget. We are also able to organise flower arrangements, table ornaments and photography upon request.

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





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 around 18 guests or can be utilized for a separate area for dancing, as a bridal retreat or break-out area for children.

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Main Dining Room



Sandstone Room



Lindsay Room

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

Menus & Pricing

\$75 per person

Tuesday to Friday Lunch
Monday to Thursday Dinner

\$85 per person

Friday & Saturday Dinner

Jaspers offers special function menus and drinks packages for weddings, the menus feature dishes from our a la carte selection taking into account the freshest seasonal produce available at the time. Functions menu's can also be tailored to suit individual and special dietary requirements.

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 from our a la carte entrée menu
- Choice of three dishes from our 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 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 current season 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 special day as seamless as possible so we recommend that beverages be pre-arranged for all our wedding 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 which can be viewed on our website www.jaspersrestaurant.com.au. Please note that some selections may be substituted depending on availability at the time of your function. Beverages are billed on consumption or as a pre-arranged beverage package. A range of Jaspers beverage packages follow, prices for these packages available on application, also if you would like to develop a tailored package please do not hesitate to ask.

Jaspers Peninsula Package

- Jaspers own label unwooded chardonnay
- Jaspers own label cabernet merlot
- Cascade light and Cascade premium beers

Jaspers Reiby Package

- Clover Hill or Chandon sparkling wine
- Handpicked Sauvignon Blanc
- Jaspers own label unwooded chardonnay
- Jaspers own label cabernet merlot
- Premium Australian beers
- Basic spirits and mixers

Jaspers Jeanneret Package

- Clover Hill or Chandon sparkling wine
- Wither Hills Sauvignon Blanc
- Heggies Chardonnay
- Ninth Island pinot noir
- Hesketh Usual Suspects shiraz
- Premium Australian beers
- Premium range spirits and mixers

Terms & Conditions

Our aim is to ensure that your wedding 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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