

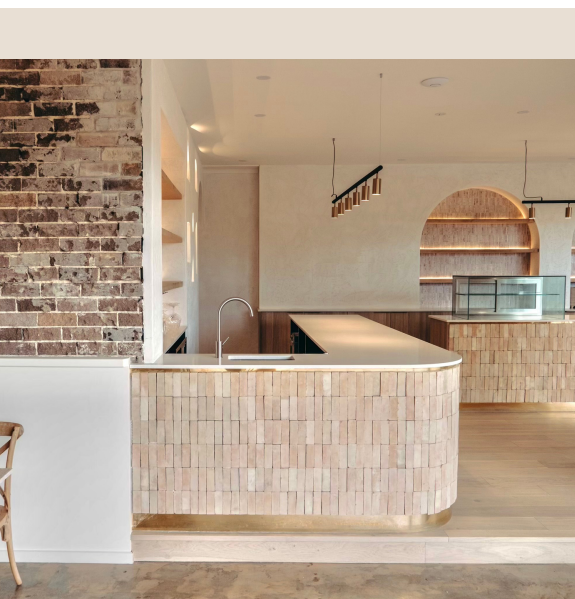
EVENTS @  
JACK GRAY.







## ABOUT



### ABOUT

Jack Gray is a café and wine bar focused on warmth and hospitality. We share a genuine belief that a cup of coffee or a glass of wine can bring people together.

This philosophy extends to our private events. What better way to celebrate an event than with friends, family, good food, and great wine.

Our interiors were built around a lifelong collaboration of ideas, ripped magazine pages, and pages of sketches. We wanted our customers to know they were in for a treat before they had even seen a menu.

Jack Gray is the perfect venue for your event as we make certain to tailor the experience to you and your celebration.



### EVENTS AT JACK GRAY

Jack Gray is available for private functions + events on **Saturday night only**.

We cater for a wide variety of celebrations so please get in touch to see how we can help bring your event to life.

All our events include:

- Exclusive private use of Jack Gray
- Staffing
- Venue hire for 5hrs
- Furniture
- Live acoustic band/artist for first 2 hours

# JACK GRAY.

[jackgray.com.au](http://jackgray.com.au)

[events@jackgray.com.au](mailto:events@jackgray.com.au)



## EVENTS

### // COCKTAIL



### EVENTS STYLES

We offer two types of event catering styles:

#### OPTION 1. COCKTAIL PARTY

\$70pp | minimum 40 people

food only | drinks at bar prices

minimum spend across food + bar | \$6k

Perfect for allowing your guests to mingle and enjoy our delicious platters + cocktails

#### MENU //

##### HERB + GARLIC SOURDOUGH

w local grays point made za'atar and olive oil

##### JACKS GUACAMOLE + HUMMUS

served w organic corn chips

##### SPRING HARVEST VEGETABLE CRUDITÉS PLATTER

our fresh seasonal grazing plate showcases the best local veges we can source, paired with freshly made dips(2) + pickles

##### MEAT ME AT JACKS PLATTER

san danielle prosciutto, honey + aged sherry chorizo, wagyu bresaola, chilli + fennel salami, buffalo mozzarella, halloumi, mix sourdough, paired with freshly made dip (1) + pickles

##### SELECTION OF ALL OF OUR SEASONAL SOFT TACOS

// fresh fish of the day w guacamole + watermelon salsa, green chilli, cucumber, coriander, mint + lime & pickles

// achiote chicken w caramelised pineapple, sage, lime + jalapeño salsa

// roast pumpkin w spiced cauliflower w avocado, red tomato salsa, lime, pickles

// bbq chorizo w green tomatillo chimi churi, caramelised shallot, pickles, fermented chilli hot sauce

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## EVENTS

### // FEAST STYLE DINING



#### OPTION 2. SIT DOWN FEAST DINING

from \$90pp | minimum 40 people

food only | drinks at bar prices

minimum spend across food + bar | \$6k

#### MENU //

We cater our sit down dining option to each and every booking. We want you to have a unique experience completely tailored to you.

If you are interested in this style of event, we invite you book in a coffee and chat with our chef to explore how we can make your event a remembered one.

Other additional add-ons to your sit down feast can include seafood + oyster bars and beautifully displayed and seasonally inspired grazing tables.



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## OUR DRINKS



### DRINKS MENU

Unlike in restaurants, wines and cocktails don't play second fiddle here. Careful consideration has been taken into choosing our wines and tap beers whilst our fresh, delicious cocktail menu consists of a few ol' favourites and seasonal specials catering to all tastes.

Drinks during events are at bar prices.

Bar set up can be any of these options:

- 1// drinks paid for by guests individually,
- 2// drinks placed on a tab and paid for by the event organiser, or
- 3// a mix of both with some beers/wine available on tab with other drinks paid for by guests.

Please visit our website to see our wine list and cocktail options - [jackgray.com.au](http://jackgray.com.au)



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## TERMS + BOOKING

### OUR EVENT TERMS

We create terms so we can ensure all parties are aware of how Jack Gray operates for exclusive venue hire of your event.

- To secure your event date, a \$400 deposit is taken upon booking confirmation. This deposit is non-refundable however will be deducted from your event bill
- Final Numbers and minimum payment is required 2 weeks before your event date
- Additional guests after this date will be considered but not guaranteed (based on your event catering style)
- Any additional costs incurred over the minimum amount must be settled before the end of the event
- Payment made by credit card incurs a 1.5% surcharge.
- Jack Gray will not accept responsibility for stolen items or damage made to the property.
- Jack Gray staff, managers and owners are obliged to abide by Government regulation in regard to the responsible service of alcohol. Intoxicated persons and minors will be refused beverage service and may be removed from the event.

### HOW TO BOOK YOUR EVENT

- 1 // Simply visit our events page on our website and fill out the 'event enquiry' form, add the date you wish to have your event along with your phone number, event type, and guest numbers. If you ready to confirm your event please ensure, you select "*I have read the event guide and am ready to book an event*"
- 2 // Our friendly event staff will call to confirm your event date is available, guest numbers, and your choice of catering options.
- 3 // Upon confirmation of booking, you will be emailed event confirmation details and a link to sign our terms and conditions.

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