



Hooch&Co
RESTAURANT

FUNCTIONS

MEETINGS, CONFERENCE AND SPECIAL EVENT

INFORMATION KIT | underground car parking, magnificent views, accommodation, bar and restaurant



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www.jephsonhotel.com.au





Hooch&Co

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 Hooch and Co. 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 Super King Bed 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,



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)
- 75" 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 – Hooch & Co. 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

Morning/ Afternoon Tea Package

(Suitable for day conferences, served on rooftop terrace, minimum 20 people)

Full Package

\$35 per person

Savoury | Assortment of Chicken, Mediterranean, Vegetarian of Turkish Breads and Wraps
(1.5 Sandwiches per person)

Sweet | Selection of mixed mini cakes and muffins

Fresh | Fruit salad cups with optional Greek yoghurt

Light | Mixed gourmet biscuits

Drinks | Selection of soft drinks, tea and Barista made coffees

VIP Package

\$65 per person

Sparkling Water

Glass of Louis Roederer Champagne

Savoury | Assortment of Chicken, Mediterranean, Vegetarian of Turkish Breads and Wraps
(1.5 Sandwiches per person)

Savoury | Selection of antipasti

Sweet | Selection of mixed mini cakes and muffins

Fresh | Fruit salad cups with optional Greek yoghurt

Light | Mixed gourmet biscuits

Drinks | Selection of soft drinks, tea and Barista made coffees

Room Hire Fee \$350 + GST (Half Day) / \$500 + GST (Full Day)

If minimum number of people is not reached, staff charges may apply

Sit Down Breakfast Package

(Served at rooftop terrace or Hooch & Co. restaurant, minimum 20 people)

Freshly squeezed fruit juice and chilled water served on the table

Fresh fruit cups and mini pastries pre-set on tables

Barista made coffees and selection of teas

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

Eggs and Toast | “Your way eggs” (fried, poached, scrambled, dirty scrambled) served with sourdough, tomato & chilli relish

Add on: Bacon, oregano roast tomato, mixed mushrooms, pork and fennel sausage, hash browns, egg, hollandaise, sliced pork belly, Barossa goats haloumi, hollandaise

Avocado & Hommus | Fresh avocado, pumpkin hommus, goats cheese, roast seeds, harissa spices, sourdough

Verde Eggs | Salsa verde scrambled eggs, whipped garlic, roast tomato, sourdough

Chilli Sandcrab eggs | Brown butter scrambled eggs, sandcrab, gochujung, scallions, fried shallots, sourdough, lemon oil

Mushroom Ricotta | Sautéed mixed mushrooms, truffled ricotta, poached eggs, sourdough

Okonomiyaki | Cabbage pancake, miso cured bacon, togarashi fried egg, black garlic kewpie, Okonomi sauce, fried shallot, pickled ginger, sesame

Big Breakfast | Eggs (your way), bacon, pork and fennel sausage, roast tomato, mixed mushrooms, hash browns, sourdough, tomato and chili relish
(exchange meat/eggs and make it vegetarian/vegan with roast pumpkin, whipped garlic, haloumi, roast lentils)

Room Hire Fee \$350 + GST (Half Day) / \$500 + GST (Full Day)

If minimum number of people is not reached, staff charges may apply

Alternate Drop Packages

(Suitable for sit down lunch or dinner, served at rooftop terrace, minimum 20 people)

1 Course \$45 | 2 Course \$65 | 3 Course \$75 per person

(Served alternate drop: Choice of two dishes per course)

Pane

Pane di Casa | Ciabatta loaf with house made truffled butter, caramel garlic whip, smoked sea salt

Entrée

Arancini | Smoked Mozzarella, Grana Padano, Gorgonzola, served with chilli jam and garlic aioli

Calamari Fritti | Atlantic squid dusted in lime and pink peppercorn, orange and fennel white balsamic salad and garlic aioli

Capesante | Pan fried diver scallops, fennel puree, mandarin and red cayenne chilli dust

Insalata Caprese | Heirloom tomatoes, buffalo milk mozzarella, fresh basil and white balsamic

Main

Filletto | AAco Wagyu rib fillet MB5+ 300g, banyula honey braised leek, horseradish cream, fermented tomato and Barolo jus

Pesce del Giorno | Market Fish of the Day

Chicken Parmigiana | Fried free-range chicken breast, soffritto, smoked buffalo mozzarella, crispy pancetta, mash, sautéed seasonal vegetables and Barolos jus

Gnocchi di Zucca | Fried potato gnocchi, butternut pumpkin sauce, toasted pine nuts, fried sage and goat cheese

Dessert

Café Patron Panna cotta | Salted caramel foam, coffee dust, meringue, toasted coconut gelato

Tiramisu | Raspberry, brownie dust, ganache

Formaggio | Selection of three imported cheeses, muscatels, quince paste, dried figs, fresh fruits and crisp flat bread

Side Upgrades \$9 per item

Suitable for 2-4 guests

** Sautéed broccolini green vegetables, almond pangrattato **

** Beer battered potato chips, garlic aioli, fennel salt **

** Wild rocket, mint orange and fennel salad, white balsamic **

** Mashed potatoes whipped with house made truffle butter **

** Thyme and garlic sautéed forest mushrooms **

Room Hire Fee \$350 + GST (Half Day) / \$500 + GST (Full Day)

If minimum number of people is not reached, staff charges may apply

Grazing Table Packages

(Suitable for lunch or dinner, served at rooftop terrace, minimum 15 people)

Option 1 Barolos Package \$24.90 per person

Rigatoni con Agnello | Slow braised 5 star sovereign lamb shoulder in a rich Napoli sauce, tossed with fresh thyme and shaved Reggiano

Rigatoni con Pollo | Free range chicken tenderloins tossed with garlic, semi-dried tomatoes and fresh herbs in a creamy tomato sauce, finished with Grana Padano

Rigatoni con Bistecca Funghi | Seared Wagyu, sautéed forest mushroom in a light creamy sauce finished with truffle parmesan and fresh Italian herbs

Risotto con Funghi | Sautéed forest mushrooms finished with Parmesan, fresh herbs and truffle

Package includes

** Cold sautéed seasonal greens**

** Wild rocket, mint orange and fennel salad, white balsamic **

Insalata Caprese, tomatoes, buffalo mozzarella, fresh basil, salsa verde and white balsamic

Option 2 Kojin Package \$29.90 per person

Various cuts of fresh sashimi

Karaage chicken

Katsu chicken curry with steamed rice

Japanese style seaweed Salad

Fresh garden salad

Option 3 Light Grazing Package \$24.90 per person

Arancini | Smoked Mozzarella, Grana Padano, Gorgonzola, served with chilli jam and garlic aioli

Calamari Fritti | Atlantic squid dusted in lime and pink peppercorn, garlic aioli

Bruschetta con Pomodori | Vine ripened tomatoes, basil, confit garlic oil on toasted ciabatta

Bruschetta con Funghi | Sautéed forest mushrooms, truffled ricotta on toasted ciabatta

Antipasti | Local cold cuts, pickled vegetables, selected house cheese, crusty ciabatta

Room Hire Fee \$350 + GST (Half Day) / \$500 + GST (Full Day)

If minimum number of people is not reached, staff charges may apply

Rooftop BBQ

*(Our Summer essentials option, a perfect choice for a function on our rooftop terrace,
minimum 20 people)*

Premium BBQ Package \$6 per item per person

(Minimum 6 items)

Tomahawk Steak Sliders 1pp
Gourmet Cevapi Sausages 2pp
Fillet Mignon 1pp
Marinated Chicken Skewers 2pp
BBQ Prawns 2pp
WA Octopus Tentacles 1pp
Moreton Bay Bug halves 1 pp
Lamb cutlets 1pp
Oysters 2pp
Bread roll 2pp
Caprese Salad 1pp
Rocket Pear Salad 1 serves 2pp
Signature Coleslaw 1 serves 2pp

Carnivore Tomahawk Package

Choice of: Cape Grim \$10.0 per 100g
 Wagyu Stockyard \$18.0 per 100g

Your choice of three sides from below:

Sautéed Seasonal Greens
Beer Battered Chips
Potato Mash
Rocket Pear Salad
Sautéed Forest Mushrooms

Room Hire Fee \$350 + GST (Half Day) / \$500 + GST (Full Day)
If minimum number of people is not reached, staff charges may apply

Stand-up Cocktail Packages

(Minimum 30 people)

Option 1 \$35 per person

4 Canapés
1 Sweet item
1 Substantial item

Option 2 \$45 per person

5 Canapés
1 Sweet item
2 Substantial item

Option 3 \$55 per person

4 Canapés
2 Sweet bites
4 Substantial items

Option 4 \$65 per person

6 Canapés
2 Sweet bites
4 Substantial items

Room Hire Fee \$350 + GST (Half Day) / \$500 + GST (Full Day)
If minimum number of people is not reached, staff charges may apply

Cocktail Canapés Menu

Canapés

Blini with soy cured salmon, fennel mayonnaise, lime 2pp
Crumbed smoked mozzarella 3pp
Crumbed rigatoni stuffed with lamb ragu 3pp
Hervey bay scallops, fennel puree 2pp
Crisp skin duck breast, pepperberry, carrot puree 2pp
Waygu tartare, pickled shallots, cured egg yolk 1pp
Oysters 2pp
Caprese 2pp

Substantial

Karaage chicken with Kewpie mayo 3pp
Four cheese arancini 2pp
Wild mushroom risotto 1pp
Chilli & garlic BBQ tiger prawns 2pp
Salt & pepper calamari with garlic aioli 3pp
Rosemary and garlic marinated lamb cutlets 1pp
Wagyu sliders, kewpie mayonnaise, smoked mozzarella 1pp
Anti Pasti table \$12pp
Pork belly bites with mizo jus and apple slaw 1pp
Pork Belly bao with pickled vegetables 1pp
Lamb ragu rigatoni 1pp
Chicken sun-dried tomato rigatoni 1pp
Gnocchi with spiced pumpkin puree and goat cheese 1pp

Sweet

Burnt caramel bites 2pp
Chocolate ricotta bites 2pp
Cinnamon bomboloni (mini donuts) 2pp
Cheesecake bites

Room Hire Fee \$350 + GST (Half Day) / \$500 + GST (Full Day)
If minimum number of people is not reached, staff charges may apply

Platter Menu

(Minimum 15-20 guests)

Fruit Salad Cups \$8pp

Seasonal fruit topped with vanilla Greek yoghurt

Sliders \$90 (for 15 guests, \$6 per person for extra) 1pp

Choice of two from below:

Tomahawk Steak

Karaage Chicken

Pork Belly

Vegetarian

Charcuterie \$180 (Serves 15), add extra for \$12pp

Shaved meats, cheese, artisan bread, pickles, condiments

Cheese \$180

Local and imported selection of cheeses with Lavosh crackers, fresh and dried fruits, quince and preserves

Pettit Fours \$60 (10pp)

An assortment of French style Macarons, eclairs and chocolate truffles

Coffin Bay Oysters \$3.50 each

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

Seafood \$ P.O.A.

Mud Crabs, Lobsters, Moreton Bay Bugs, Abalone, Scallops, Prawns, Oysters, Cured Salmon, with assorted condiments

Share Platter \$35 per person

Arancini, Calamari, Scallops, Antipasti, Caprese salad

Room Hire Fee \$350 + GST (Half Day) / \$500 + GST (Full Day)

If minimum number of people is not reached, staff charges may apply

Beverage Packages

(Suitable for groups over 25 guests)

Packages are available for group of 25 or more guests. Beverages can also be pre-selected and be charged on consumption or you may wish to organise a bar tab.

Basic Package

2 Hours \$45 per person

3 Hours \$55 per person

Beers: Cascade Light | Peroni Leggera | Peroni | Stone & Wood | Heineken | Non-alcoholic Beer

Wines: Belstar Prosecco | Tin Cottage Sauvignon Blanc | Kris Pinot Grgio

Soft Drink & Juices: Coke | Coke Zero | Lemonade | Ginger Ale | Apple | Orange | Pineapple | Cranberry

House Spirits: Rum | Vodka | Gin | Scotch | Bourbon

Premium Package

2 Hours \$60 per person

3 Hours \$70 per person

Beers: Cascade Light | Peroni Leggera | Peroni | Stone & Wood | Heineken | Non-alcoholic Beer

Wines: Belstar Prosecco | Tin Cottage Sauvignon Blanc | Kris Pinot Grgio

Soft Drink & Juices: Coke | Coke Zero | Lemonade | Ginger Ale | Apple | Orange | Pineapple | Cranberry

House Spirits: Rum | Vodka | Gin | Scotch | Bourbon

Platinum Package

2 Hours \$75 per person

3 Hours \$85 per person

Beers

Beers: Cascade Light | Peroni Leggera | Peroni | Stone & Wood | Heineken | Non-alcoholic Beer

Wines: Belstar Prosecco | French Champagne | Tin Cottage Sauvignon Blanc | Kris Pinot Grgio

Soft Drink & Juices: Coke | Coke Zero | Lemonade | Ginger Ale | Apple | Orange | Pineapple | Cranberry

House Spirits: Rum | Vodka | Gin | Scotch | Bourbon

Room Hire Fee \$350 + GST (Half Day) / \$500 + GST (Full Day)

If minimum number of people is not reached, staff charges may apply