



# FUNCTION & EVENT COMPENDIUM

7-11 Dixon street, Wellington

# ABOUT JACK HACKETT'S

Centred in the heart of Wellington, Jack Hackett's (Formerly Five Stags) is your local Irish bar. Live bands, Good Craic, Stout and Great food. Join us on Tuesday's for our famous Quiz nights, or rock up on Friday's for our Happy Hour.



# PLATTER MENU

## 30 pieces per platter

### COLD

Selection of club finger sandwiches	40.0
Mini bacon, cheese, onion and herb quiches	60.0
Vegetable rice paper rolls, soy sauce (GF, VG)	40.0
Ham, tomato, cheese, lettuce, tomato, aioli sandwiches	40.0
Classic egg, chive, lettuce, tomato, aioli sandwiches (V)	40.0
Chicken, bacon, lettuce, tomato, pesto, aioli wrap	45.0

### HOT

Broccoli and cheese bites (V)	45.0
Mac N cheese, ham croquettes	45.0
Chicken wings with butter cayenne sauce	60.0
Crumbed Fish bites with tartare sauce	55.0
Satay chicken skewer (GF)	60.0
Chilli and lime Prawn skewer (GF)	60.0
Beef meatball skewer with Napoli and basil (GF)	60.0
BBQ pork ribs (GF)	60.0
Falafel bites with hummus (V)	45.0
Halloumi Skewer with chimichurri (GF, V)	60.0

### CLASSICS

Sausage rolls with tomato sauce	50.0
Mini mince and cheese pies, tomato sauce	55.0
Spring rolls, sweet chilli dipping sauce (VG)	30.0
Samosas, sweet chilli dipping sauce (VG)	30.0
A selection of pizza & garlic bread slices	40.0

### DESSERTS

Mini chocolate brownie bites	40.0
Mini cheesecake bites	50.0
Mini pavlova bites with passionfruit	50.0

# CANAPE PACKAGES

**Minimum of 30 guests**

**Option 1**

2 cold and 2 hot dishes

**22.0pp**

**Option 2**

3 cold and 3 hot dishes

**30.0pp**

Select items from above which will be served canape style for an hour

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# GRAZING BOXES

**Minimum of 15 per item**

Mini Cheeseburgers, ketchup mustard and pickle and chips	8.0
Salt and pepper calamari with rocket and aioli	8.0
Loaded wedges with cheese, bacon, sour cream	8.0
Beer Battered Fish and Chips	8.0
Caesar Salad (V)	8.0

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# GRAZING STATION

**Minimum of 30 guests**

**25.0pp**

A selection of cheeses, relish, cured meats, crackers, olives, bread selection and marinated vegetables and fruit.

# SET MENU

2 courses 40.0pp | 3 courses 55.0pp

Our set menu is designed to be served 'family style' shared in the center of the table to evoke conversation and offer more choices for you and your guests.

## **ENTRÉE - Choose 3 of the following:**

**Greek Salad (GF, V)**

Mozzarella cheese, heirloom tomatoes, basil pesto & aged balsamic

**Prawn & Avocado Salad (GF)**

Poached saffron prawns, avocado, rocket, cherry tomatoes, rice wafers & a chilli lime dressing

**Caramelized Onion & Beetroot Tartelette (V, VG option available)**

Red onion compote, roasted baby beets, red chard leaves & aged balsamic

**Chicken Liver Pate**

Brandy & green peppercorn jelly, cornichons and melba toast

**Brushetta (V)**

Feta cheese, cherry tomatoes and balsamic dressing on ciabatta

## **MAINS - Choose 3 of the following:**

**Angus Sirloin (GF)**

Grilled 200gm fillet, colcannon, green beans and jus

**Today's Catch (GF)**

Pan-seared fish fillet served with potato rosti, mushy peas and parsley sauce

**Lamb Rump (DF, GF)**

Herb roasted lamb, crushed gourmet potatoes, ratatouille & jus

**Chicken Supreme**

Roasted chicken breast topped with streaky bacon, cheese and thyme sauce

**Chargrilled Pork Belly**

Pork belly, roast potatoes, black pudding and steamed broccoli

## **DESSERT - Choose 2 of the following:**

**Double chocolate Gateau (V)**

Served with cherry coulis

**Irish Mess (GF)**

Meringue, cream, cherries, and cherry jelly

**Raspberry and White chocolate cheesecake**

Served with berry coulis and vanilla cream

**Irish Pudding**

Served with a Jameson Whiskey cream

**Individually plated meals served in the traditional style are available for an additional 5.0 dollars per person, per course**

# BBQ MENU

All served buffet style and with a condiment selection | Minimum of 20 guests | 30.0 per person

**BBQ MEATS - Choose 2 of the following:**

Aged beef sirloin (GF)  
Sticky BBQ bourbon glazed pork ribs (GF)  
Gourmet bratwurst sausages  
Peri peri chicken drumsticks (GF)  
Twice cooked pork belly (GF)  
Slow cooked Lamb shoulder with herb rub (GF)  
Honey soy chicken thigh  
Quesadillas with tofu & capsicum salsa (VG)

**Add an additional meat option: 7.0pp**

**SALAD/SIDES: Choose 3 of the following:**

Potato salad with green onion, charred corn and mustard aioli (GF)  
Garden fresh green salad (GF, VG)  
Simple slaw with ranch dressing  
A selection of fresh bakery breads and buns  
Caramalised onions and sautéed mushrooms (GF, VG)  
BBQ corn on the cob (GF, V)  
Roast potatoes with rosemary salt (GF, VG)  
Steam new potatoes (GF, VG)

**Add an additional salad / sides option: 5.0pp**

# BREAKFAST

Your breakfast will include a selection of herbal teas from T leaf Tea, freshly brewed filtered Revive Coffee and chilled orange juice

## **EXPRESS BREAKFAST**

A selection of fruit muffins  
Freshly baked sweet and savoury croissants  
14.0pp served buffet style

## **CONTINENTAL BREAKFAST**

Sliced seasonal fresh fruit platter with berries and yoghurt  
Toasted muesli  
Freshly baked croissants  
A selection of cold cuts and cheese  
Assorted danishes & fruit muffins  
19.0pp served buffet style

## **COOK BREAKFAST**

Sliced seasonal fresh fruit platter with berries and yoghurt  
Freshly baked croissants  
Assorted pastries & fruit muffins  
Choose one of the following;  
Scrambled eggs with chive, bacon, breakfast sausage, grilled tomato, mushrooms, hash browns & ciabatta  
Eggs Benedict served with sautéed spinach or bacon  
French toast with caramelized banana, bacon and maple syrup  
25.0pp served buffet style  
28.0pp served plated

**Minimum of 20 guests**





# LUNCH BUFFET

**Minimum of 30 guests | 35.0 per person**

**Your lunch will include a selection of herbal teas from T leaf Tea and freshly brewed filtered Revive coffee**

Please select a total of **four items** from the below

## **FILLED BREADS**

Roast beef on focaccia with rocket and chimichurri dressing (DF)

French baguettes with brie, lettuce and tomato (V)

Bagels with smoked salmon and cream cheese

Roasted chicken rolls with lettuce and tomato

Ciabatta with Italian salami, tomatoes and cornichons

## **SALADS**

Roasted potato salad with celery and cherry tomatoes (GF, VG)

Caesar salad with croutons and crispy bacon

Greek salad with feta, tomato, cucumber, olives and extra virgin olive oil (V)

Green salad with grated carrot, nuts, sultanas and honey lemon dressing (GF, VG)

## **WRAPS**

Caesar with cos lettuce with roast chicken and croutons

Roasted pumpkin with salad leaves, toasted sunflower seeds and balsamic (VG)

Lamb & spinach with avocado, red onion and harissa

## **HOT**

Penne pasta with spinach, mushrooms and parmesan cheese (V)

Fish and Chips with tartare sauce

Stir-fried egg noodles with your choice of: BBQ pork, tofu or chicken

Yorkshire pudding filled with rare roast beef, horseradish and onion jus.

**Add additional food items for 5.0 per person**

# CHRISTMAS BUFFET

Minimum of 30 guests | 50.0pp

## COLD

Bread selection, butter, olive oil (GF bread available, V)

Organic mixed leaves (DF, GF, VG)

Tomato, basil, balsamic (DF, GF, VG)

Prawns, maryrose, cos, paprika (DF, GF)

Steamed mussels, chilli, coriander (DF, GF)

## HOT

Herb crusted turkey breast, cranberry, sage, gravy (GF)

Ham sirloin, honey, mustard (GF)

Beef, thyme, jus, horseradish (GF)

Roasted cauliflower steaks (GF, VG)

Roasted potatoes, rosemary, garlic (GF, VG)

Steamed seasonal greens (GF, VG)

Maple glazed carrots (GF, VG)

## SWEET

Pavlova, kiwi fruit, passionfruit (GF, V)

Brandy snaps, vanilla cream (V)

Fresh seasonal fruit platter (GF, VG)

# JACK HACKETT'S BAR

<b>DURATION</b>	<b>STANDARD</b>	<b>PREMIUM</b>	<b>DELUXE</b>
2 HOURS	39.0pp	49.0pp	59.0pp
3 HOURS	49.0pp	59.0pp	69.0pp
4 HOURS	59.0pp	69.0pp	79.0pp

## STANDARD PACKAGE

### SPARKLING

Te Hana Reserve Cuvee, Gisborne

### WHITE

Kopiko Bay Sauvignon Blanc, Marlborough

### ROSÉ

The Ned Rosé, Marlborough

### RED

Kopiko Bay Merlot, Hawkes Bay

### BOTTLED BEERS

Macs Gold 570ml

### BOTTLED CIDER

Macs Cloudy Apple Cider 570ml

### NON- ALCOHOLIC

Water, soft drink & juice

## PREMIUM PACKAGE

### SPARKLING

Te Hana Reserve Cuvee, Gisborne

### WHITE

Kopiko Bay Sauvignon Blanc, Marlborough

The Ned Pinot Gris, Marlborough

Wither Hills Chardonnay, Marlborough

### ROSÉ

The Ned Rosé, Marlborough

### RED

Kopiko Bay Merlot, Hawkes Bay

Russian Jack Pinot Noir, Martinborough

### BOTTLED BEERS

Macs Gold 570ml

Macs Rockaway Pacific Pale Ale 425ml

### BOTTLED CIDER

Macs Cloudy Apple Cider 570ml

### NON- ALCOHOLIC

Water, soft drink & juice

# JACK HACKETT'S BAR

## DELUXE PACKAGE

### SPARKLING

Te Hana Reserve Cuvee, Gisborne

### WHITE

The Ned Pinot Gris, Marlborough

Wither Hills Chardonnay, Marlborough

Roaring Meg Riesling, Central Otago

### ROSÉ

The Ned Rosé, Marlborough

### RED

Russian Jack Pinot Noir, Martinborough

Tyrells Old Winery Shiraz, South Australia

Roaring Meg Pinot Noir, Central Otago

### BOTTLED BEERS

Macs Gold 425ml

Emerson's Pilsner 425ml

Little Creatures Pale Ale 425ml

Corona

Steinlager Pure/Classic

Stella Artois

### BOTTLED CIDER

Macs Cloudy Apple Cider 570ml

Bulmers Apple Cider 570ml

### NON- ALCOHOLIC

Water, soft drink, juice

# FUNCTION SPACES

## Step (Window Leaners)

Semi-Private Space | Seating & Standing Space | 40 Standing



## Half Venue

Semi-Private Exclusive Space | Seating & Standing Space | 120 Standing



# Venue Exclusive

Exclusive Use of Venue | Seating & Standing Space | 350 Standing

