



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

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

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)

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

