



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

HOT

Broccoli and cheese bites (V)	50.0
Mac N cheese, ham croquettes	50.0
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
Falafel bites with hummus (V)	50.0
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)	35.0
Samosas, sweet chilli dipping sauce (VG)	35.0

DESSERTS

Mini chocolate brownie bites	50.0
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 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:

Aged 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

DF: Dairy Free | GF: Gluten Free | V: Vegetarian | VG: Vegan

BBQ MENU

All served buffet style and with a condiment selection | Minimum of 20 guests | 35.0 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
Caramelised 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



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

