JACKSON SQUARE

FUNCTION PACK

OUTSIDE THE SQUARE

Stick those old boring, beige, function rooms in the bin!

Jackson Square is built for big, bold events. We are a dedicated function space which means no sharing - you get the entire place to yourself for as long as you need!

WHO ARE THESE CHICKS ANYWAY?

We are three sisters. Owners of Cargo Catering Co and Cargo Casual, two of Adelaide's premier catering companies.

After ten years of catering in the special event industry we've seen some things that we'd like to change.

First up – lets all just loosen up and enjoy ourselves!

Second – lets revive that good old fashioned hospitality!

And third – lets do some cool stuff!

As a family we know that life's purpose is all about those special moments. We each get a few, scattered throughout our life. Whether it be a wedding, a special birthday, a once in a lifetime graduation, or a big business success, it's our purpose is to make your moment epic.



VENUE SPECS

Location

57 Manton St, Hindmarsh.

Just minutes from the CBD with plenty of parking nearby and ample public transport options.

Capacity

Standing: up to 250

Seated: 250

Ceremony: 200

Last Drinks/Music Off

Friday & Saturday: 12 midnight, Guests to leave by 12:30am.

Sunday - Thursday: 10pm. Guests to leave by 10:30pm.

VENUE INCLUSIONS

- **Giant beer garden** with lawn, deck, pergola, lush plants and hand painted murals
- **Green room** with private bathroom
- **Extra large bar** for fast service
- **Beautiful built-in lighting** including a colour customizable LED system.
- Plenty of gorgeous **toilet facilities** - down with porta loos!
- **Late finish** – last drinks at midnight!
- **Sound system** for easy plug in a play
- **15% Discount at Adelaide's glamorous Mayfair Hotel**. Our unique discount codes is available for all your guests.
- Gorgeous **glassware**, for your bar service.
- **Rubbish removal** We know that sounds obvious but apparently not all venues are so courteous!
- **Wheelchair accessible** with low bar area for inclusive service.
- **Large commercial** evaporative cooler
- 8x **Inbuilt heaters**

Furniture inclusions:

- 5x Small **round bar tables** (black)
- 4x Large **rectangle bar tables** (black)
- 54x **Bar stools**
- 3x **Indoor/outdoor lounge settings** (each includes 1x 3-seater, 2x 2-seater, 1x coffee table, 1x jute rug)
- 1x high **brass gift/buffet table**
- Option for **curtain room divider**


beee

HIRE FEES

Monday - Thursday
$550

Friday
$1,500

Saturday
$3,000

Sunday Package
$2,000 includes:
$1000 bar tab
4 hour bar service
1x venue manager
1x bar attendant
Free external catering

Or
$1500 with a closed bar.

**Public Holidays 10% surcharge on food and beverage.*

Minimum spends on Food and Beverage
Mon - Thurs - None
Friday $3,000
Saturdays $8,000

Low season discount
May – August
Save 20% on venue hire fees!
*Excludes Sundays

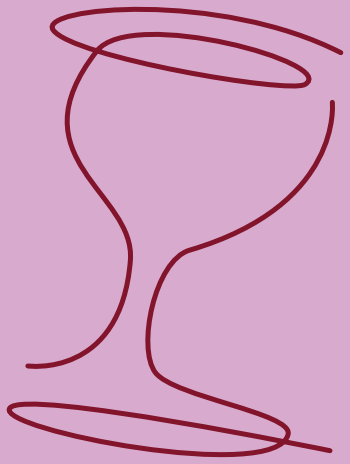
Hire periods
All hire is from 10am on the day of hire until 10am on day proceeding hire.

BYO Catering fees
$1500 Friday & Saturday
$500 Monday - Thurs
Free on Sundays

Your hire fee includes day to day correspondence leading up to your event and a venue manager on the day.

For more comprehensive event styling and management we can recommend a great company.

DRINK



PACKAGES

TIER 1

$30 per guest for a 2 hour service

- **$20 per guest for each hour after**

Weekday discount (For events held between Monday - Thursday)

- **$20 per guest for 2 hours**
- **$10 per guest for each hour after**

- **All drinks listed are included!**
- **FREE BYO Spirits!!**

Is your crew into the hard stuff? When purchasing a base drinks package you are welcome to bring any additional drinks including spirits – no charge!

Tomich Wines

Sparkling
Tomich Sparkling Cuvee

Whites
Tomich Pinot Grigio
Tomich Sauvignon Blanc

Reds
Tomich Pinot Noir
Tomich Shiraz

Beer
Coopers Brewery
Pacific Ale
Pale Ale
Lager
Mild Ale

Non-Alcoholics
Sparkling and still water
Assorted soft drinks

TIER 2

$40per guest for 2 hours

- **$15 per head for each hour after**
- **Choose any 6 wines!**
- **All beer & non-alcoholics from Tier 1 included!**
- **FREE BYO Spirits!!**

When purchasing a base drinks package you are welcome to bring any additional drinks including spirits – no charge!

Sparkling & Pet Nat

Sidewood Estate Sparkling
Lloyd Brothers Estate - Sparkling Picpoul Prosecco
Lloyd Brothers Estate - Blanc de Blancs
Tropo (Unico Zello) - Pink Pet Nat

Whites

Worlds Apart Wines - Hope Forrest Sauvignon Blanc
Worlds Apart Wines - In the Flowers Riesling
Unico Zelo - Alluvium Fiano
Unico Zelo - Pollen Gewürztraminer
S.C. Pannell - Fi Fi Fiano
Berg Herring - Vermentino
Lloyd Brothers - Picpoul
Sidewood Estate - Pinot Gris

Rose

Worlds Apart Wines - Everlasting Happiness Rose
S.C. Pannell - Arido Rose

Reds

Unico Zelo - Truffle Hound Barbera x Sangiovese x Nebbiolo
Unico Zelo - Halcyon Days Nero D'avola
Sidewood Estate - Pinot Noir
Worlds Apart Wines Rites of Spring - Grenache
S.C. Pannell - Deep End Tempranillo
S.C. Pannell - Nero D'avola
Lloyd Brothers Estate - Shiraz
Lloyd Brothers Estate - GSM

Beer

Coopers Brewery
Pacific Ale
Pale Ale
Lager
Mild Ale

Non-Alcoholics

Sparkling and still water
Assorted soft drinks

TIER 3

$70 per guest for 3 hours

- **$15 per guest for each hour after**
- **Choose 7 wines from Tier 1 or Tier 2!**
- **Spirits package for 3 hours**
- **Spritz style cocktail for every guest**
- **Rack 'em up shots to get the party started!**
- **All beer & non-alcoholics included!**
- **FREE BYO Spirits!!**

When purchasing a base drinks package you are welcome to bring any additional drinks including spirits – no charge!





A LITTLE EXTRA



Beers

Add some variety to your brews.

- Hahn Superdry $250
- Peroni Red Lager $250
- Peroni Nastro Azzurro $250
- Corona $250
- Great Northern $250

*Or nominate your favourite!

Champagne Tower

Get bougie!

- 35 glasses - $250
- 70 glasses - $400 – includes Tropo Sparkling!

Pre Mixed Package

Local Pluto Organic Spirits

- Raspberry + Native Thyme
- Watermelon + Rivermind
- Lemon + Desert Lime

$1 per person per hour



Pimp My Champagne
French 75 champagne cocktails all round!

Just $4 per head

Non-Alcoholic
$15 per head for 2 hours

$5 per head for each hour after that

Kids package $15 - all night

- Still and Sparkling Water
- Assorted Sodas
- Juices



Cocktails On Tap
Ramp it up with a round of cocktails!.

- $1000 for a batch of 100 cocktails!

Spirits
Pluto Gin, Makers Mark Bourbon, Pluto Vodka, Johnny Walker Scotch, Tequila Blu + mixers.

- Cost: $3 per head, per hour.

Rack 'em Up!
Shots all round!
We line up our entire bar with shots! Choose two alternative shots to serve. $2 per head. One shot per person.

INTERACTIVE STATION

Sparkling Wine Sabrage Station
$650

Hosted by one of Australia's leading Sparkling wine and Champagne experts, Steve Dundon (Louis Vuitton Moet Hennessy, Sidewood and Champagne XS). Have your guests learn the art of Sabrage; opening sparkling wine (or Champagne) using a sword. Steve will train your guests and create a perfect, interactive (and social-media friendly) way to break the ice rather than just enjoying a "glass of bubbles on arrival".

Wine Masterclass
$450

Elevate your guests' wine experience and knowledge with a wine masterclass hosted by Louis Schofield from Worlds Apart Wines! Louis will guide you and your guests on a tasting journey through South Australia with his exquisite wines. Feel free to join in at any time, as Louis will be available to provide tastings and share his expertise and enthusiasm. Wondering how to wine? Elitism is out – enjoyment is most definitely in.

BYO DRINKS

We like to be flexible so if you want to bring your own drinks then you are welcome to!

Corkage
$20 per head
Friday – Saturday

$15 per head
Sunday – Thursday

Bar staff
$65 per hour
$75 on Sundays
$95 on public holidays



CATERING



&FURNITURE

CATERING

We have two fantastic in-house catering offerings to suit all styles of events.

Cargo Catering Co. specialises in weddings and elegant affairs. We like to keep people on their toes with unique takes on the classics. Our ethos hinges on good old fashioned hospitality.

Cargo Casual is our more relaxed catering option. We offer a large range of delicious house made offerings from fun buffets to evening canapés and everything in between.

Heart set on bringing your own caterer?
That's not a problem either.

Friday & Saturday $1500
Monday - Thursday $550
Sunday - No Charge

To bring your own caterer. This covers kitchen hire and cleaning too. Minimum spends listed on pg 6 still apply.



CATERING PACKAGES

To keep things simple and easy we've put together some catering packages for you. Don't fell hemmed into these ideas though! We can easily create a package to suit your needs perfectly.

For more information about our delicious food see the Cargo menus!

*All packages include furniture hire, set up and pack down, staffing and kitchen equipment hire.

COCKTAIL STYLE

Furniture inclusions:

- 5x Small round bar tables (black)
- 4x Large rectangle bar tables (black)
- 54x Bar stools
- 3x Indoor/outdoor lounge settings (each includes 1x 3-seater, 2x 2-seater, 1x coffee table, 1x jute rug)
- 1x high brass gift/buffet table
- Option for curtain room divider

**Minimum of 60 people*

Canape Option 1: $60 per guest
- 4 Canapés (4 selections)
- 3 Roaming Entrees

Canape Option 2: $85 per guest
- Grazing Table or Grazing Boards (if under 80 guests)
- 5 Canapés (4 selections)
- 2 Roaming Entrees
- Selected Desserts or Late Night Snack

Canape Option 3: $95 per guest
- Grazing Table or Grazing Boards (if under 80 guests)
- 6 Canapés (5 selections)
- 3 Roaming Entrees
- Selected Desserts or Late Night Snack

Canape Option 4: $135 per guest
- Grazing Table or Grazing Boards (if under 80 guests)
- Oyster Buffet
- 7 Canapés (6 selections)
- 3 Roaming Entrees
- Panna Cotta Dessert Buffet
- Late Night Snack

SIT DOWN STYLE

Package Includes:

- White bentwood chairs
- Banquet tables
- White tablecloths
- Napkins (choice rustic black, white, beige, denim, charcoal)
- White entrée plates
- Silver entrée cutlery
- White main plates
- Silver main cutlery
- Bread plates
- Dessert plates
- Dessert spoon
- Water glasses to table
- Includes setup and pack down
- Excludes setting of decorations (e.g., signage, florals, table settings)

**Minimum of 60 people*

***Plus all standard furniture inclusions listed on p6*

Sit Down Option 1: $120 per guest

- 3 Canapés
- Alternate Drop Mains
- Selected Desserts or Late Night Snack

Sit Down Option 2: $135 per guest

- Grazing Table or Grazing Boards (if under 80 guests)
- 3 Canapés
- Share Table Feast (2 mains + 3 sides + bread)
- Cake cutting on platters

Sit Down Option 3: $165 per guest

- Oyster Buffet or Grazing Table
- 3 Canapés
- Alternate Drop Entrée (2 selections)
- Alternate Drop Main (2 selections)
- Selected Desserts or Late Night Snack

Sit Down Option 4: $145 per guest

- 3 Canapés
- Shared Entrée
- Share Table Feast (2 mains + 3 sides + bread)
- Cake cutting on platters
- Selected Desserts or Late Night Snack

CORPORATE PACKAGES

Option 1: All day conference

$70 per guest - Package includes:

- Tables
- White tablecloths
- Napkins
- White dinner plate
- White side plate
- White dessert plate
- Stainless steel knife, fork, side knife, and spoon
- Water glass
- White bentwood chairs
- 30 bar stools
- High Bar tables
- Set up and pack down

**Plus all standard furniture inclusions listed on p6*

Refreshments
- French press coffee station with local Dawn Patrol Coffee & assorted teas
- Water station + orange juice or spritz station

Morning Tea
- Morning tea buffet with three items per person

Lunch
- Healthy lunch bowls (for events smaller than 40) OR
- Hot buffet lunch (available for 40 or more) - add $4 per head

Afternoon Tea
- Cheese boxes, cookies and brownies

CORPORATE PACKAGES

Option 2: Cocktail Style

Monday - Thursday - $45 per person (based on a 2 hour service)

Package Includes:

- Finger food boxes (5 options per person)
- 2 hours of Tier 1 drinks
  (wine, beer, non-alcoholic drinks)

**Plus all standard furniture inclusions listed on p6*



FURNITURE HIRE

If you aren't opting for an all inclusive catering package with us, we have additional furniture available for hire.

Hire Only (Does Not Include Setup):

- White bentwood chair: $5
- Banquet tables + table cloth (seats up to 8): $30
- Trestle table: $16
- White table cloth: $15
- Napkin: $1.40
- White entrée plate: $1.70
- Silver entrée cutlery: $0.80
- White main plate: $1.70
- Silver main cutlery: $0.80
- Bread plate: $0.55
- Dessert plate: $1.70
- Dessert spoon: $0.40
- Wine glass for tables: $1.40
- Water glass for tables: $0.80

Seated Dining Service Package: $20 per person

- White bentwood chairs
- Banquet tables
- White tablecloths
- Napkins (choice rustic black, white, beige, denim, charcoal)
- White entrée plates
- Silver entrée cutlery
- White main plates
- Silver main cutlery
- Bread plates
- Dessert plates
- Dessert spoon
- Water glasses to table
- Includes setup and pack down
- Excludes setting of decorations (e.g., signage, florals, table settings)

**All furniture hire should be arranged through Jackson unless you are hiring additional items that are not listed above.*



GET iN TOUCH

If this all sounds great then we'd love to hear from you.

Fill in the contact form on our website and we'll be in touch to organise a tour and a chat.

Email
hello@jacksonsquare.com.au

Phone
0451 946 718

Visit
57 Manton Street
Hindmarsh, 5007
South Australia
(appointments only please)

Web
jacksonsquare.com.au

Follow @jacksonsquarethevenue
on socials for event ideas!