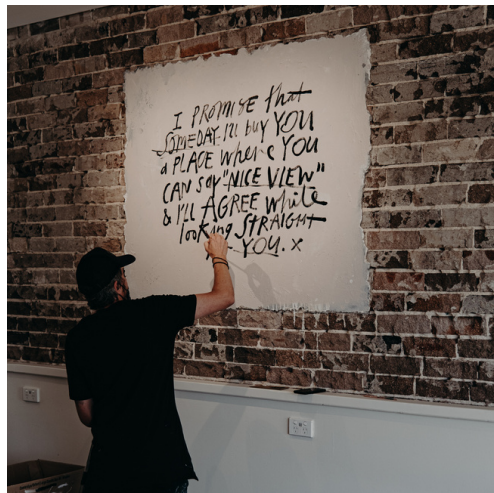




EVENTS @

JACK GRAY.



JACK GRAY.

110 grays point road
grays point nsw 2232

jackgray.com.au
events@jackgray.com.au



ABOUT



Jack Gray is a café and wine bar focused on warmth and hospitality. We share a genuine belief that a cup of coffee or a glass of wine can bring people together.

This philosophy extends to our private events. What better way to celebrate an event than with friends, family, good food, and great wine.

Our interiors were built around a lifelong collaboration of ideas, ripped magazine pages, and pages of sketches. We wanted our customers to know they were in for a treat before they had even seen a menu.

Jack Gray is the perfect venue for your event as we make certain to tailor the experience to you and your celebration.



Jack Gray is available for private functions + events on **Friday + Saturday nights and Sunday afternoons.**

We cater for a wide variety of celebrations so please get in touch to see how we can help bring your event to life.

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EVENTS AT JG



EVENTS STYLE

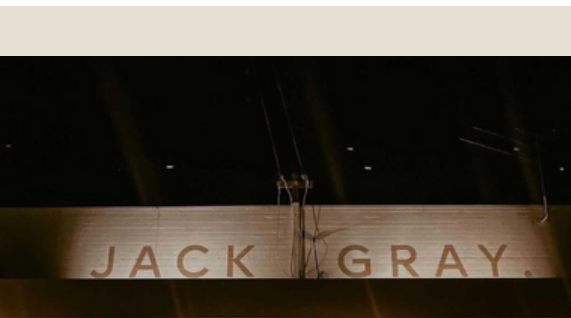
Our beautiful venue is the perfect location for allowing your guests to mingle.

Our gorgeous leather booth bench runs the length of the venue indoors and together with a mix of apricot speckled terrazzo tables, 2 x grazing timber tables and have a collection of long bar tables and stools, our furniture compliments any theme and event.

EVENT COSTINGS

Events at Jack Gray include 3 main costs:

1. Venue hire
\$1000 exclusive venue hire
(taken at the time of booking as deposit)
2. Canape + Grazing Table Menu
\$60pp
Minimum 40 people with max 70 people
3. Bar + Drinks
Drinks at bar prices (*see page 5 for details*)
Minimum spend on the bar is
\$3k Friday/Saturday and \$2k Sunday



EVENT INCLUSIONS

Our events include:

- Exclusive private use of Jack Gray
- Staffing
- A carefully curated menu featuring fresh and local ingredients
- Floral styling
- Venue hire for 5hrs
Friday + Saturday from 6pm
Sunday from 1pm

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F E E D M E



CANAPES

Roast pumpkin tacos served with lime avocado mousse, baked tomato, salsa peppers, home made pickles served on corn tortilla

Fresh tiger prawn tacos with mango and coriander salsa served on corn tortilla

Fresh baked crusty cob loaf w house made spinach, caramelised onion + parmesan cheese

Baked blue corn tortilla chips served with house made guacamole

Flame grilled artisan flat bread served with house made dips



COUNTRY GRAZING TABLE

Charlie's 8 hr slow braised lamb shoulder bone in chermoula crust, lemon rosemary, garlic chimichurri (full shoulder)

Baked free range half chicken, herb and walnut rub, house preserved lemon + smokey paprika chimichurri

Slow baked full salmon, citrus zest, fennel sea + salt rub capers

Twice cooked smashed crispy chat potatoes in mint and herb yogurt, fresh olive tapenade + sea salt

House salads // mixture of fresh produce salads + fresh garden lettuce

Dessert can be organised for an additional cost per head

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SHAKEN OR STIRRED?



DRINKS MENU

Unlike in restaurants, wines and cocktails don't play second fiddle here. Careful consideration has been taken into choosing our wines and tap beers whilst our fresh, delicious cocktail menu consists of a few ol' favourites and seasonal specials catering to all tastes.

Drinks during events are at bar prices.

Bar set up can be any of these options:

1 // drinks paid for by guests individually;

or

2// drinks placed on a tab and paid for by the event organiser

Please visit our website to see our wine list and cocktail options - jackgray.com.au



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TERMS + BOOKING

READY TO BOOK YOUR EVENT WITH US?

Please email events@jackgray.com.au to ensure your date is free.

Once we have confirmed your event availability, you will be sent instruction on securing your booking and paying your deposit.

These Terms and Conditions must be read and agreed upon finalising your booking.

ACCESS + DECORATIONS

Access to the venue is available after hours of the café operation, you will be able to drop off anything needed for the evening for the café to hold however no access will be allowed until 4pm, this also includes set up for decorations.

Please note there is no sticky tape allowed on the walls and the café can not hold large items like balloon bouquets.

PRODUCE

As our menus are based on seasonal produce, due to the recent price rise of Australia's fresh produce we reserve the right to alter the menu based upon availability of produce. We will also discuss these changes with you and give you alternative suggest should this occur.

DEPOSIT + PAYMENT

A deposit of \$1000 is required to secure your event date, this is also the venue hire payment. This venue hire is non refundable if there is a cancellation 14 or less days prior to the event.

Food is included as part of the function package and will be invoiced and paid for prior to the event, food must be paid for 14 days prior to the event date.

There will be a minimum spend required of \$2000 (on Sundays) or \$3000 (On Fridays and Saturdays) on the bar, this will be paid for at the end of the evening. If the minimum spend is not met then the remaining amount will have to be paid.

PAYMENT SCHEDULE

\$1000 venue hire - paid at time of booking to secure date

per person amount - paid in full 14 days prior

bar (minimum \$2000 (sundays) \$3000 (Fridays/Saturdays)) - paid on completion of event

Please note that Jack Gray does not accept personal cheques as balance payment for the event.

(CONTINUED...)

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(continued...)

CANCELLATION

Any cancellations must be made in writing and confirmed by Jack Gray.

Cancellations received **more than 14 days** prior to the function date will receive a full refund of the deposit minus \$25 to cover bank fees incurred in receiving the money.

Cancellations received between **2 days and 14 days** will incur a fee of **\$500**.

Cancellations received less than **48hours** will incur a cancellation cost of **\$2000**.

CONFIRMING FINAL GUEST NUMBERS

Final numbers need to be confirmed 7 days prior to the booking date, the minimum amount that will be charged if numbers are not met, any increase to this minimum number must be paid for at the completion of the function. Increase of numbers will not be guaranteed and will be considered depending on the event.

MUSIC / ENTERTAINMENT / NOISE LEVELS

Regulations are in place with regards to noise levels, music and entertainment. Because of our DA with the council we currently cannot allow any live music or DJ's at the venue.

We reserve the right to lower noise levels. Please note that that due to noise restrictions people must be inside the venue by 10pm.

BYO

No food or drink may be brought into functions, the only exception being celebration cakes. Cakes will not be at an additional cost.

START AND FINISHING TIMES

The customer agrees to adhere to the nominated start and finish times for the function. Please note that bar will finalise the serving of cocktails 30 minutes prior to the end of the event.

DAMAGE OR LOSS

We assume no responsibility for the loss or damage to any property belonging to the client or their guests. The customer is financially liable for any damage sustained, or loss incurred, to property, fixtures or fittings, whether through their own or through actions of their guests.

The client is responsible for delivery and collection of any external props/equipment.

CLIENT RESPONSIBILITIES

The client is expected to conduct their function in a legal and respectable manner and is responsible for the conduct of its guests and invitees. The client will be charged for any damage that occurs to the restaurant, the property or its staff. Please also note that in line with Australian legislation relating to responsible service of alcohol, Jack Gray management reserve the right to terminate a function, refuse service to any guest deemed intoxicated, or take responsible action to assist any intoxicated guest from the premises.

Jack Gray does not take responsibility for lost, stolen or damaged property owned by the client or their guests.

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