

Jensens est. 1990

Functions Package



Event Spaces

Cocktails & Canapes

Our brand new Lounge area can be used for a “Cocktails & Canapes” style event. Boasting a flexible floorplan, this space can be designed to best suit your needs.

This is an ideal option for those launching a new product, presenting an award, or even just for hosting a large group for some amazing drinks and delectable nibbles.

Due to the position of this area, you can bring in an acoustic music set and have a microphone available for speeches.

Capacity: Up to 80 guests standing

Minimum Spend

Wednesday to Thursday - \$4,000

Friday to Sunday - \$5,000

Please note: Minimum Spend amounts are a guideline only, and are subject to increase dependent on availability and peak times

All Cocktails & Canapes functions will incur a 5% service charge



Menu Options

8 Canapes - \$65.00 per person

10 Canapes - \$75.00 per person

COLD

Peking duck pancakes with hoi sin

Smoked salmon Bellini's with dill and horseradish crème fraiche

Wagyu bresaola en croute with wasabi aioli

Haloumi with fig jam

Mini Jensens prawn cocktails

Caprese salad sticks: buffalo mozzarella, basil and tomato

Blue swimmer crab, avocado mousse on toasted sesame crisp

Salmon ceviche with avocado, wakame and chilli aioli on fried wonton

Prawn, avocado, capers and chilli aioli on rye

Chicken liver parfait profiterols

Spiced pork larb, lime chilli, toasted rice in lettuce cup

Rare roast beef and horse radish cream fraiche bellinis

Salmon rillettes and cream fraiche en crout

Smoked salmon and beetroot roulade

Prosciutto wrapped compressed melon with chilli salt

Smoked tofu rice paper rolls

Tuna pate on puffed nori with flying fish roe

Smoked trout pate on puffed nori with salmon roe

Grilled zucchini, fetta and almonds on puff pastry

Blue swimmer crab, mango chilli salsa on potato rosti

Mixed sushi with dashi ponzu dipping sauce

Mixed Sydney Rock Oysters with smoked salmon, wasabi mayo | Oysters with Mignonette

SLIDERS (Please choose 1 Slider)

Jensens Reuben Slider

New York Slider with roast beef, pickles, onion, mustard and American cheese

Chopped prawn, mango and coriander salsa brioche sliders

Smoked chicken, avocado, coz and aioli brioche sliders

HOT

Greek lamb and fetta meatballs with tzatziki yoghurt

House made pork and fennel sausage rolls

Duck spring rolls with orange hoi sin aioli

Menu Options

Satay chicken skewers with cucumber and thai sauce
Kaffir lim salted squid with ginger aioli
Seared scallop in the shell with crispy pork and citrus caramel and grapefruit
Zucchini and 3 cheese frittata with tomato chilli jam
Mushroom and 3 cheese empanada
Seared scallop in the shell with potato puree, lemon and capers
Crispy skin pork belly, citrus caramel and grapefruit
Mini Lamb and rosemary pie
Mini chicken and leek pies
Mushroom and brie arancini with saffron aioli
Szechuan pork belly with plum sauce
3 cheese empanada with shaved pecorino
Goats cheese, beetroot and crushed walnut tartlets
Mushroom arancini with truffle mayo
Cumin, chicken and fetta calzone
Pumpkin and spinach calzone

PIZZA (Please choose 1 Pizza)

ROYALE WITH CHEESE PIZZA – Wagyu beef mince, housemade pickles, white onion, american cheese and mustard
GREEK LAMB PIZZA – Roast lamb, feta, cherry tomato, spanish onion, olives and tzatziki
JENSENS BBQ MEATLOVERS – Chorizo, bacon, spicy salami, italian sausage and house made BBQ sauce
CHICKEN & BRIE PIZZA – Roast chicken, brie, proscuitto and fresh rocket with red wine caramel
THREE CHEESE MARGARITA – Mozzarella, monteray jack, smoked mozzarella and fresh basil
WHITE PESTO PUMPKIN PIZZA – Pumpkin, feta, pear with white pesto and fresh rocket
NEOPOLITANA PIZZA – Kalamata olives, white anchovies, baby mozzarella and fresh basil
CLASSIC PEPPERONI – Pepperoni, nduja and mozzarella
JENSENS HAM & PINEAPPLE PIZZA – Double smoked ham, charred pineapple and sriracha aioli

DESSERTS (Please choose 1 Dessert)

Lemon tartlet with strawberry meringue
White chocolate coated profiterols filled with crème pat
Jensens chocolate brownie
Mini pavlova with passionfruit curd and fresh berries
Carrot cake with cream cheese
Strawberry jam doughnuts
Blueberry cheesecake with dehydrated blueberries
Sticky date pudding
Nutella pizza with roasted hazelnuts and strawberries

Event Spaces

Indoor Terrace

Our Indoor Terrace is located at the back of our restaurant and features a large, open plan space which blends indoor and outdoor areas seamlessly. With a gorgeous westerly aspect, this area gets some of the best Sunset views in the Sutherland Shire.

With a little outdoor terrace, we can open up your area to feature a small mingling area. However, this area is weather dependent and not a guarantee.

Capacity: Up to 68 seated guests

Minimum Spend

Wednesday to Thursday, Friday & Saturday Lunch, and Sunday - \$5,000

Friday Dinner - \$7,000

Saturday Dinner - \$8,000

Please note: Minimum Spend amounts are a guideline only, and are subject to increase dependent on availability and peak times

All functions in the Indoor Terrace will incur a 5% service charge



Menu Options

All functions in our Indoor Terrace will be set for a set Alternate Drop menu

2 Courses - \$80.00 per person

3 Courses - \$90.00 per person

These prices include:

- Canapes on arrival (Chef's Selection of 3 featuring seafood, meat and vegetarian options)
- Selection of our breads down the centre of the table
- Alternate Drop Menu of 3 selections

Entrees

Chicken, cabbage and sesame dumplings with Jensens secret dipping sauce

Peppered beef carpaccio with truffle aioli, salted sourdough, rocket and shaved pecorino

Fresh king prawns with black fig, mango, avocado, and a chilli mint dressing

Chilli salted squid with pineapple, peanut, mint and coconut sriracha aioli

Confit pork croquette with apple tarragon salad and cider caramel

Beetroot, fetta and pine nut rotolo with wilted spinach and burnt butter

Bug linguini with blistered tomatoes, shallots, champagne cream and flying fish roe

Braised lamb shank wrapped in prosciutto with paris mash, crushed peas, caramelised shallot and jus

Crispy zucchini flowers stuffed with marscapone, honey and walnut with sherry caramel

Truffled mushroom tart with creme fraiche, mushroom chips and frisee

Potato gnocchi with speck, tomato, basil in a white wine cream sauce with pangritata

Szechuan soft shell crab with coriander, cucumber, tomato salsa and lime aioli

Prawn, spiced pumpkin and coconut risotto with kaffir lime leaf and chilli

Southern fried quail with asian slaw, jalapeno aioli

Mushroom and three cheese rotolo with sauteed spinach, field mushroom and beurre noisette

Crispy skin pork belly with green apple puree and chilli cuttlefish

Blue cheese and mascarpone tart with caramelised onion and fig jam

Spanner crab spaghetti, charred corn, capsicum and lemon

Seared scallops in shell with pea puree, baked fetta crumble and nduja aioli

Burrata with prosciutto, green tomato, shaved fennel, olive oil and sea salt

Chilli prawn and crab spaghetti "bolognese" with parmesan pangritata



Menu Options

Mains

Roast duck with blood orange and beetroot glaze, celeriac puree and broccolini

Pan-fried snapper with blue swimmer crab, zucchini, radish salad and dill vinaigrette

Crispy skin pork belly with spinach colcannon, fig jam and jus

Char-grilled Black Angus eye fillet with smoked potato puree, onion rings, bearnaise and jus

Pan-fried chicken breast with smoked chickpea puree, fetta, pomegranate, crispy chickpeas and curry leaf butter

Smoked eggplant and goats cheese ravioli with eggplant puree, crispy eggplant and sage, almond buerre noisette

Atlantic salmon with tahini, walnut, coriander, mint and sumac crust, cauliflower puree and crispy cauliflower florets

Char-grilled Black Angus eye fillet with asparagus, paris mash, cafe de paris butter and jus

Pumpkin, fetta and caramelised onion ravioli with preserved lemon oil and yoghurt

Atlantic salmon with honey, thyme, macadamia crust and cauliflower puree

Rack of lamb with chickpeas, cumin, tomato, basil, minted yoghurt and crispy basil leaves

Crispy skin barramundi with romesco puree, blue swimmer crab and watercress salad

Char-grilled Black Angus eye fillet with roasted thyme mushrooms, parsnip puree, caramelised onion and red wine butter and jus

Pan fried chicken breast stuffed with mushroom duxelle, charred corn puree and crispy speck

Char-grilled Black Angus eye fillet with roast pumpkin wedge and beetroot crème fraiche

Crispy skin flathead fillet with nam jim, cucumber, coriander and roasted peanut salad

Black sesame crusted Atlantic salmon with Asian slaw, soy and sesame dressing and wasabi aioli

Dukkah crusted chicken breast with preserved lemon labneh, heirloom vegetables and quindilla pepper salad

Three-cheese and thyme tortellini with pumpkin puree, fried pepita and crispy sage



Menu Options

Desserts

Fried apple pie, sultana crumble and maple ice cream

Chocolate fondant with peanut butter ice-cream and candied peanut

Mango tarte tatin with palm sugar caramel and passionfruit ice cream

Coconut pannacotta with white chocolate crunch, grilled pineapple and pineapple syrup

Banana tarte tatin with coconut ice cream

Chocolate fondant with raspberry ice cream and freeze dried raspberries

Banana pudding with butterscotch sticky cream

Rhubarb and apple tarte tatin with hazelnut ice cream

Jensens berry tiramisu

Pineapple tarte tatin with rum caramel and brown sugar ice cream



Beverages

Our 4.5 hour beverage package is only available for groups of 40 people or more

Standard - \$50.00 per person

Premium - \$65.00 per person

Cocktail On Arrival (1 choice from our signature cocktails listed below:

- Jensens 1990
- White Peaches be Crazy
- Pearls of Wisdom
- Caprioska

*Please note our Jensens Cocktails are subject to change and availability

Beer

Sunday Road

Balter

Wayward

Peroni

Corona

Light Beer

Wine (Choice of 1 x White, 1 x Red, 1 x Sparkling)

All of our wine is supplied by De Bortolli

Sparkling

Semillon Sauvignon

Semillon Chardonnay

Pinot Grigio

(Wine tasting available on request)

Rose

Cabernet Merlot

Shiraz Cabernet

Non-Alcoholic

Soft Drinks

Juice

Tea / Coffee



FAQs

When can I access the venue?

Access times will be listed on your event proposal. Please liaise with your Event manager if you require extra time, as additional room hire fees may occur. If you would like to stay on after the formalities have ceased, you are more than welcome to do so on a casual basis. If extra time is a necessity for your event, additional charges will apply.

Can I deliver items in advance? (i.e. decorations, cake, etc) and leave items at the venue post event?

You are welcome to deliver items on the day of your event, as long as the delivery is confirmed prior with your Event Manager and we ask that everything you send is clearly labelled.

Following your event, you may leave items overnight with Management. All items need to be collected within 24 hours of your event as space is limited. No responsibility is accepted for items left post event.

Can I bring a cake?

You are more than welcome to bring a cake and candles along to your special event. We will present the cake to your group, and then cut up the cake and serve for you as well. There is a \$3.00 per person service fee.

AV capabilities

AV is not generally included in most of our event spaces. To further discuss your requirements, please liaise with your Event Manager.

Do I supply music for the event?

We have a variety of in-house music options for your event at no extra charge.

Acoustic music and singer is allowable for our Cocktails & Canapes events.

Alternatively, you are able to provide your own music if you have hired the venue exclusively and have received pre-approval from your Event Manager.

Can I bring my own wine / beer / liquor?

You are able to bring your own alcohol for your event with pre-approval from your Event Manager.

Do you have any Third Party Suppliers? (i.e. flowers, decorations, musician, entertainment)

While we don't have any suppliers contracted with Jensens, here are some suppliers that we have used in the past and who know our space.

Musician –

Glenn Whitehall - glenn@valleybeatmusic.com

Photographer –

Alexander Hoy - ahoysandy@gmail.com - 0435 309 792

Kids Entertainment –

Magician - Jackson Aces - www.magicianjacksonaces.com - 0412 244 043

Terms & Conditions

Confirmation

Tentative holds for all bookings will only be confirmed on receipt of a non-refundable \$500.00 deposit, along with signed terms and conditions.

We require confirmation of final numbers for your event at least 24 hours prior to the booking. For any late guest cancellations there will be a charge of \$25 per guest to cover food costs.

Dietary Requirements

Please advise Jensens Restaurant of any dietary requirements / allergies at least 48 hours prior to event. Due to the nature of the event, we will not be able to cater to these if not advised prior to the event.

Menu Subject to change

Our menus are changed each season, please use all menu items listed above as a guide of what to expect only.

Billing & Payment

There will be no individual bills given during function service. An itemised bill will be presented at the end of the function. All accounts are to be settled at the end of the function. A maximum of 2 credit cards will be accepted for payment – if diners wish to split bills please organise cash for payment. An additional 1.5% surcharge is applicable on all credit card payments.

Decorations

Jensens Restaurant is not responsible for place cards, table lists, table numbers, signage or other. Jensens will provide standard printed menus for each guest.

Service Fee / Gratuity

All function bookings carry an additional service charge of 5% that is added to the final bill. This amount is in addition to the quoted minimum spend.

Loss or Damage

Jensens Restaurant will take all necessary care but will not take any responsibility for damage or loss of property or personal belongings left on the premises before, during and after the function, except where caused or contributed to by the act or omission of Jensens Restaurant. The function organiser is responsible for any damage sustained or loss to Jensens Restaurant fixtures or fittings, whether by their own actions, their guests or contractors.

Cancellation

For any Exclusive Hire bookings (Private Dining, Indoor Terrace or Entire Restaurant) that are cancelled within 46 hours of the function, a 50% cancellation fee will apply. The 50% cancellation fee applies only to the food portion of the confirmed number of guests attending. If you do not show up to your booking, the full food portion of guests confirmed will be charged to your card.

Contact Us

(02) 9528 8433

1-13 Freya Street,
Kareela NSW 32232

Event Manager - Eilish Nash
events@jensensrestaurant.com.au

Opening Hours

Wednesday - 6pm to late
Thursday - noon to 3pm; 6pm to late
Friday - noon to 3pm; 5:30pm to late
Saturday - noon to 3pm; 5e:30pm to late
Sunday - noon to 3pm; 5:30pm to late



All images by Alexander Hoy Photography