



Functions Packages







# The Venue

Jumbo Thai is an upscale Thai restauant and bar in the heart of Brisbane CBD.

Boasting beautiful high ceilings and a mixture of traditional and eclectic decor and artwork, Jumbo transports you to modern day Thailand with both our ambience and cuisine

Positioned in a convenient city centre location, with flexible spaces for small or large groups, Jumbo Thai is the perfect venue for any event.

Celebrate your next occasion in a unique setting, away from the crowds. With dedicated staff for your group and delicious banquet options to choose from, you're guaranteed to have a memorable event with Jumbo Thai.

Delight your guests with our contemporary twist on authentic Thai cuisine, hand crafted cocktails and a wine list to suit all tastes.

Functions can be booked Monday to Saturday (Sundays by request for 50+ people)







# Capacity

1/2 Private Dining Room
12 seated

Whole Private Dining Room 24 seated | 45 cocktail

Section of main restaurant 40-50 seated | 80 cocktail

Whole Restaurant 80 seated | 100 cocktail

# Private Dining Room

Enjoy complete privacy in your own exclusive space, separated from the main restaurant by beautiful multicoloured Thai fabric inlaid French doors. The intricate artwork and traditional details give this space a luxury Thai feel. Perfect for intimate events, long work lunches or family gatherings. Dedicated staff for your group included. The Private Dining Room can be split into two with our Rosewood bifold door, or utilised as one larger space.

Minimum Spend 1/2 Room (12 People) -Monday - Thursday (All Day) - \$80pp Friday - Saturday-(Dinner) - \$100pp \*subject to change during peak season

Minimum Spend Whole Room (24 People) - \$100pp (must go with banquet menu option)





# Main room

The main room of Jumbo Thai has an open, vibrant and inviting feel that suits many types of events. Perfect for larger functions and all sized groups who enjoy the buzz of the restaurant's atmosphere.

Groups of 10+ can book a section of the main room and we will set up your area accordingly.

Groups of 10+ must go with a banquet



# Exclusive use of whole restaurant

We offer exclusive use of the whole restaurant for larger groups and events. The restaurant will be configured to your desired setting and you will have a dedicated team of chefs, bar tenders and wait staff all to yourself.

Minimum spend Monday - Thursday Lunch \$8000 | Dinner \$10000

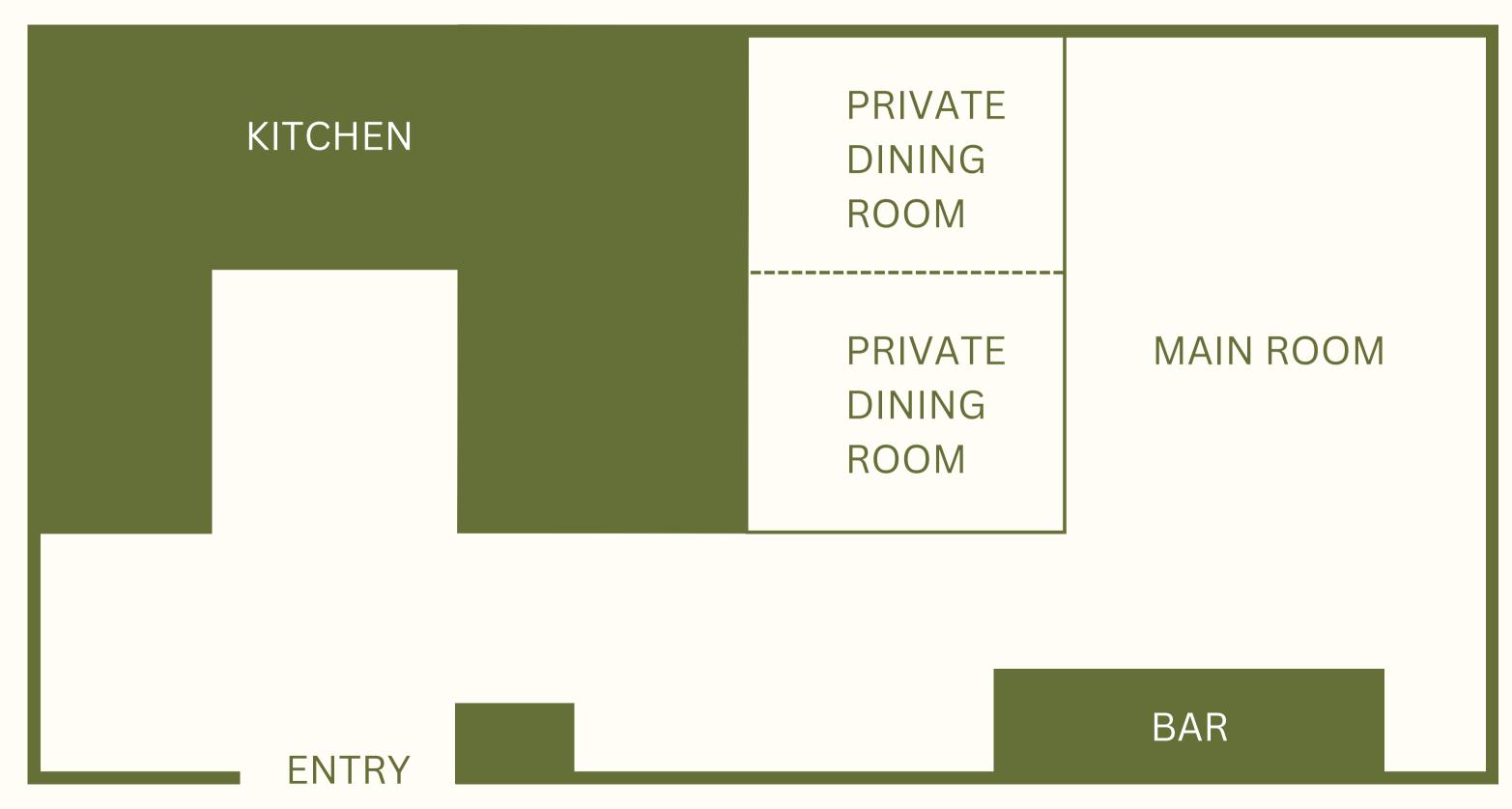
Minimum spend Friday - Saturday Lunch \$10000 | Dinner \$14000

\*Sunday events can be arranged on application





# Venue Layout



Edward Street

Elizabeth Street



# The Banquets

Feast on a wide selection of our finest menu items, served as a share style meal.

Perfect for seated functions and events.

\*Please enquire about dietery requirements and how we accomodate these in group banquets.



# Pattaya | \$99 pp

# Phuket | \$79 pp

#### ENTREE

satay chicken skewer | lemongrass | kaffir lime | peanut sauce homemade thai fish cakes | cucumber | light vinegar wagyu & sweet potato curry puff | sweet chilli sauce five spiced duck spring roll | purple cabbage | sweetcorn

#### MAIN

scallop & basil stir-fry | capsicum | green beans | spring onions | fresh chilli

beef brisket penang curry | roasted carrots | capsicum | coconut cream

crispy pork belly & basil stir-fry | capsicum | onions | chilli

# DESSERT coconut ice cream

# STARTER crispy school prawns | sweet chilli sauce

#### **ENTREE**

satay chicken skewer | lemongrass | kaffir lime | peanut sauce tempura calamari | chilli flakes | salt & pepper | chilli mayo pork mince dumpling | peanuts | thai soy sauce | fried shallots

#### MAIN

massaman beef cheek curry | crispy shallots | coconut cream | potatoes

penang prawn curry | green beans | kaffir lime | coconut cream barramundi stir-fry | shallots | celery | peppercorn | capsicum | onion | green beans | krachai crispy pork belly & basil stir-fry | capsicum | onions | chilli

#### SIDES

flash fried mixed seasonal vegetables | light soy sauce steamed jasmine rice

## DESSERT

coconut ice cream

Vegetarian banquet available for minimum 4 people

# Canapes

Our meticulously planned canapés menu has been arranged to suit all needs and requirements. This is an 8 item canapes list. Some items can be changed if they do not suit but we highly recommend the menu below.

3 Hours - \$60pp 4 Hours - \$70pp

five spiced duck spring roll | purple cabbage | sweetcorn

tempura calamari | chilli flakes | salt & pepper | chilli mayo

homemade fish cakes | green beans | kaffir lime | cucumber | light vinegar

chiang mai larb | spicy pork mince | lemongrass | herbs

smoked trout betel leaf | peanuts | salted caramel coconut

satay chicken skewer | lemongrass | kaffir lime | peanut sauce

vegetarian curry puff | peas | corn | sweet potato

grilled scallop | thai herb mignonette | fried shallots





# Dessert Canapes

scoop of sorbet

additional \$5pp

scoop of coconut ice cream

additional \$10pp

sticky toffee cake

additional \$12pp

\*stand up functions incur a \$3pp room hire/set up fee







# The Drinks

Great food is elevated by great drinks. At Jumbo Thai we offer 2 beverage options for your event.

# OPTION ONE | Consumption bar tab

## А

You can choose to have a completely open bar, allowing guests to order whatever they would like and each drink contributing to a bar tab with a pre set amount that makes up the minimum spend.

# В

You can select a more restricted beverage list of options to suit the taste and budget of your event. Each drink ordered contributes to the pre set bar tab that makes up the minimum spend.

### C

You can allow guests to order and pay for their own drinks, but the minimum spend limit must be reached by the end of the event. If not, the remaining balance will be owed by the guest or company who made the booking.



# OPTION TWO | Drinks Package

Premium Package

3 hours \$65 4 hours \$75

Tap Beer

Jumbo 'GOP' Pale Ale

Tiger Lager

Stella Artois

Bottled Cider & Beer

Barossa Valley Cloudy Cider

Asahi Mid-Strength

Peroni 0%

Sparkling Wine
NV Bandini Prosecco

(Veneto, ITA)

White Wines Save Our Souls

Chardonnay (Yarra Valley, VIC)
Longview 'Whippet'

Sauvignon Blanc (Adelaide Hills, SA)

La Tonnelle

Rose (Provence, FRA)

**Red Wines** 

Stonehorse 'Estate Grown'

Shiraz (Barossa Valley, SA)

Tar & Roses

Sangiovese (Heathcote, VIC)

Premium Package

3 hours \$75

4 hours \$85

Tap Beer

Jumbo 'GOP' Pale Ale

Tiger Lager

Stella Artois

**Bottled Cider & Beer** 

Barossa Valley Cloudy Cider

James Squire Ginger Beer

Asahi Mid-Strength

Peroni 0%

Sparkling Wine

NV Tattinger Cuvee Brut

(Champagne, FRA)

**NV Bandini Prosecco** 

(Veneto, ITA)

**NV Stonier Reserve** 

(Mornington Peninsula, VIC)

White Wine Catalina Sounds 'Sounds of White'

Chardonnay (Marlborough, NZ)

Astrolabe 'Province'

Sauvignon Blanc (Marlborough, NZ)

Dead Man Walking

Riesling (Eden Valley, SA)

Rameau d'or Petit Amour

Rose (Provence, FRA)

Red Wine

Stonehorse 'Estate Grown'

Shiraz (Barossa Valley, SA)

Craggy Range 'Martinborough'

Pinot Noir (Martinborough, NZ)

Capa 'Single Vineyard'

Capa 'Single Vineyard'

Tempranillo (Castillo, SPA)

All packages include soft drinks, juices, still and sparkling water BEVERAGE ADD ONS: cocktail on arrival \$20pp

# Terms & Conditions

# 1. Booking & Confirmation

A 25% deposit is required to secure your booking. Final numbers are due 1 week prior to your event. Final payment is due 1 week prior to your event and the amount owed will be the minimum spend minus your deposit.

### 2. Cancellations

Cancellations must be made in writing to the General Manager. Cancellations made 2 weeks prior to the event will receive a refund of the deposit. Cancellations made less than 2 weeks prior to the event will receive 50% of the deposit as a refund. Cancellations made within 48 hours of the event will not receive a refund. Jumbo Thai reserves the right to cancel events where payment has not been made or due to unforeseen circumstances.

## 3. Food & beverage

Food and beverage choices must be made 2 weeks prior to your event.

## 4. Loss & Damages

Jumbo Thai does not accept any responsibility for loss of or damaged property. All customer property is to be removed at the end of your function. Customers will be held financially responsible for any loss or damages caused to the venue by guests in their group.

# 5. Dietery Requirements

Dietary requirements and allergies must be communicated to Jumbo Thai at least 1 week prior to your event. Substitutions made on the day of the event will be charged extra.

# 6. Numbers & Minimum spend

Final numbers are due I week prior to your event and must be paid for. If numbers reduce after this, you will not receive a refund or voucher for the difference in numbers and the minimum spend will still apply to the final numbers given at I week out.

### 7. COVID-19

If your event is cancelled due to COVID-19 restrictions put in place by the government, your payment will be counted as a credit towards an event at a later date.

## 8. BYO

Jumbo Thai does not allow food or beverages to be brought in from outside of the venue. The only exception to this is if you wish to bring a cake you may do so, and there will be a cakeage fee charged at \$3pp. You may bring your own decorations but must inform us of which items you will be bringing prior to the event and no items brought in can cause damage to our venue.

# 9. Public Holiday Surcharge

A 15% surcharge will be applied to all costs on public holidays.

#### 10. Service Fee

An additional 2.5% service fee will be applied to the final balance for groups of 40+.

# CONTACT

James Hill-Warner | General Manager or

Samson Judge | Operations Manager 07 3477 6464

reservations@jumbothai.com.au