

*S****pecial Occasions Catering
In-House & Off-Site***

Wedding Receptions

Engagement Parties

Birthdays

Christenings

Corporate Events

6 Main Street Crafers SA

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**Thank you for considering** **Jimmies Restaurant and Catering** as the setting for your upcoming special occasion. Jimmies Restaurant and Catering is situated at the foot of Mount Lofty in the picturesque Adelaide Hills. The century old stone building has a rich local history and has been tastefully restored. Our focus is to provide superior modern cuisine tailored to suit your needs.

**Jimmies Restaurant** has a versatile floorplan and a beautifully manicured garden for your event. We work closely with you to create the perfect atmosphere for your occasion whether it be a relaxed, formal or intimate affair. Photos of spaces will be available on our website from April 30, 2016. Visit [www.jimmies.com.au](http://www.jimmies.com.au)

**Cocktail Events**

We offer functional spaces for cocktail style events and can accommodate up to 150 guests standing inside and or 150 guests standing outside.

**Formal Sit-Down Events**

The restaurant seats up to 95 guests inside and there are two side rooms overlooking the garden. The garden itself can seat up to 130 guests. Our garden area looks particularly stunning when set up for any special occasion.

We welcome you to make a time to view our facilities and to discuss the details of your function and we look forward to assisting you in creating the most memorable event!

To discuss your upcoming event call Sienna, our Restaurant Manager & Functions Coordinator on 8339 1534 or email Sienna at siennajimmiesrestaurant@gmail.com

**Special Note:**

Jimmies Restaurant and Catering offer off-site catering for small gatherings right up to the largest wedding or event. Please email Sienna at siennajimmiesrestaurant@gmail.com with all enquiries for off-site catering.

**[$1,500 Minimum Food Spend for all off-site catering]**

**Beverage Packages**

**Option 1: Standard Package**

|  |  |
| --- | --- |
| **Wines: choose up to** **3**Anderson Hill Sparkling ChardonnayRiposte Stiletto Pinot Gris Kilikanoon Skilly Pinot GrisRiposte Foil Sauvignon Blanc Riposte Dagger Pinot Noir Riposte Cutlass ShirazPenny’s Hill Cracking Black Shiraz Kangarilla Rd Cabernat Sauvignon | **Beers: choose up to 2**Coopers Pale Ale Adelaide Hills Apple or Pear Cider CoronaPeroni**Soft Drinks**Selection of soft drinks and juicesEspresso Coffee & Tea Selection |

2 hours: $30 per person

3 hours: $40 per person

4 hours: $50 per person

5 hours: $60 per person

**Option 2: Premium Package**

|  |  |
| --- | --- |
| **Wines: choose up to 3**Paul Louis Sparkling Blanc de BlancDeviation Road NV Altair Sparkling Rose Penley Estate Sparkling Pinot NoirSkillogalee Riesling Babich Black Label Sauvignon Blanc Rockford Alicante Bouchet Rose Samuel’s Gorge ShirazPike & Joyce Pinot Noir | **Beers: choose up to 2**Jimmies Red Ale Crown LagerCascade Premium Light Adelaide Hills Apple CiderVale Lager**Soft Drinks:**Capi Sparkling Mineral WaterSelection of soft drinks and juicesEspresso Coffee and Tea Selection |

2 hours: $50 per person

3 hours: $60 per person

4 hours: $70 per person

5 hours: $80 per person

**Option 3: Premium Pre-Dinner Drinks Package**

|  |  |
| --- | --- |
| **Sparkling Wine: choose 1**Veuve Clicquot ChampagneMoët and Chandon Champagne | **Beers: choose 1**Lobethal Bierhaus Indian Pale AleLobethal Bierhaus Chocolate StoutJimmies Red AleJames Boags Premium**Soft Drinks**Capi Sparkling Mineral WaterSelection of soft drinks and juicesEspresso Coffee & Tea Selection |

1 hour: $80 per person

**Option 4: On Consumption**

|  |
| --- |
| **Choose from Jimmies Restaurant and Catering’s Beverage List** **Corkage**: Bottles of wine may be brought into the restaurant for a charge of $20 per bottle. (Beer & Spirits may be included subject to negotiation) |

**Jimmies Restaurant and Catering** choose to work with and recommends the following businesses
to help you create your special occasion:

**Australian Hiring Company**

**Set Your Scene Wedding Décor Hire**

**EasyAV- Event Audio, Lighting and Vision**

**Ivy Shed- Florist**

**Food Packages**

**Option 1:**

**Standard Cocktail Package**

**Choose 6 canapes: up to 2 hours $40 per person - 9 pieces per guest**

**Choose 8 canapes: up to 2 hours $50 per person – 12 pieces per guest**

(The above Cocktail packages are not designed for full meals)

**Premium Cocktail Package**

**Choose 12 canapes for up to 3 hours $75 per person – 16 pieces per guest**

**Canape Menu**

Rare roast beef, sough dough wafers, olive tapenade

Smoked salmon crostini, crème fraiche, capers, cucumber, horseradish

Natural oysters, jalapeno nam jim

Warm goats curd tartlets, asparagus, truffled honey

Mushroom croquettes, pecorino, truffle mayonnaise

Seared scallops, cauliflower, blue cheese, brioche crumbs

Peking duck crepes, hoisin, cucumber

Fish goujons, house tartare

Panko crumbed prawn skewers, saffron aioli

Duck pate, sour dough wafers, chives

Lamb pinchos, cumin yoghurt

Chicken and leek pie, kasundi

Prawn or vegetable gyoza, ginger soy

Lamb and feta meatballs

Polenta fries, salsa verde

**Option 2: Rustic Feast 2 choices $45 3 choices $50**

**All meals are placed down the centre of tables for guests to share**

Baked barramundi fillets, coconut chermoula

Chicken tagine, labne, roast capsicum, almond, coriander

Chargrilled mojo chicken breast, fresh coriander, sour cream, lime

Triple cooked pork belly, Vietnamese salad

Pulled pork, apple slaw, guacamole, sour cream

Zucchini fritters, grilled haloumi, mint, cherry tomato, pomegranate molasses

8 hour barbecue braised beef ribs

Slow cooked duck legs, green peas, thyme

\*All served with Cuban rice **or** roasted potatoes and green leaves

**Option 3: Sit Down Set Menu**

 **2 Courses $55 per person (Entrée & Main or Main & Dessert)** (Alternate drop $50 per person)

 **3 Courses $70 per person (Entrée Main & Dessert)** (Alternate drop $65 per person)

**Entrées: Choose 1 (additional choices $5 per choice per person)**

Beef carpaccio, tomato, shaved pecorino, truffle oil, balsamic glaze

King fish ceviche, avocado, lime, orange (add $6 per person)

Blue swimmer crab raviolo, tomato fennel butter (add $6 per person)

Triple cooked pork belly, kimchi, pork crackling, honey, kewpie mayo

Roasted cauliflower soup, confit truffled mushrooms

Charred quail, haloumi, rocket, walnuts, mint, pomegranate dressing

Chicken and shitake mushroom, san choy bau

Salt and pepper soft shell crab, asian herb salad, roasted chilli lime dressing

**Mains: Choose 2 (additional choices $10 per choice per person)**

300g Banksia MSA scotch fillet, sweet potato chips, wild mushroom whisky sauce

Tomato olive braised lamb shank, lemon olive oil crushed potato, gremolata

Atlantic salmon fillet, chilli, garlic green beans, kipfler potato, salsa verde

Honey glazed duck leg, orange, fennel, pickled cucumber salad

Pork scotch fillet, potato galette, balsamic apples, fried sage

Chimichurri chicken breast, parmesan potatoes, cuban salsa, charred lime

Eggplant parmigiana, basil, mozzarella, tomato

Gnocchi, tomato sugo, basil, pecorino

**Desserts: Choose 1 (additional choices $10 per choice per person)**

Chocolate macadamia pudding, hot chocolate sauce, vanilla bean ice cream

Honey almond ice cream torte, crunchy almond pistachio praline

Chocolate salted caramel tart, buttery caramel popcorn, house vanilla bean ice cream

Moscato poached pears, double cream, honey roasted walnuts

Fresh berry tart, meringue, vanilla bean ice cream

Bread and butter pudding, caramelised banana, honeycomb ice cream

Nutella oreo cheesecake, hazelnut crumble, mascarpone, strawberry, mint

Trio of gelati – choose 3 from the following flavors:

Salted caramel | Blood Orange | Toffee | Chocolate | Mango sorbet | Lemon sorbet |Cookies and cream | Vanilla bean

**Option 4: Off-Site Seafood Paella – cooked and served on display**

 **$40 per person**

Traditional paella with calaspara rice, prawns, mussels, spicy chorizo sausage, infused with saffron threads and smoked paprika. (\*Vegetarian option available).

**$45 per person – Include a selection of entrées**

Includes a selection of our entrées from the list below.

OPTIONAL EXTRAS

Birthday Cakes $10 per person

Birthday cakes available on request. Please order one week in advance. Birthday cakes are presented, then cut by our chef and served as dessert with cream or ice-cream.

Choose:

 Sticky banana and walnut pudding served hot with butterscotch sauce or

 Chocolate and macadamia nut pudding served hot with chocolate fudge sauce

**Option 5: Paella Parties – cooked and served on display**

 **$35 per person**

Traditional paella with calaspara rice, prawns, mussels, spicy chorizo sausage, infused with saffron threads and smoked paprika. (\*Vegetarian option available). Includes rocket, pear, walnut & pecorino salad with white balsamic reduction.

**$40 per person – Include a selection of entrées**

Includes a selection of our entrées from the list below

OPTIONAL EXTRAS

Add Dessert and Coffee

$12 per person for a choice of one dessert served with coffee

(must be pre-ordered with your function: ask for our dessert menu)

$14 per person for a choice of two desserts served with coffee

(must be pre-ordered with your function: ask for our dessert menu)

Birthday Cakes $10 per person

Birthday cakes available on request. Please order one week in advance. Birthday cakes are presented, then cut by our chef and served as dessert with cream or ice-cream.

Choose:

 Sticky banana and walnut pudding served hot with butterscotch sauce or

 Chocolate and macadamia nut pudding served hot with chocolate fudge sauce

BYO Cakes no charge for you to cut and serve at your table or $3 per person for Chef to cut and serve with cream or ice-cream

BYO Drinks – Corkage $15 per bottle

**Option 6: Off-Site Wood Oven Pizza**

 **$35 per person (no seafood) or $43 per person (includes seafood)**

Select 4 pizzas from our Pizza Menu

Additional selections $3 extra per person per selection

**Option 7: All You Can Eat Pizza Deals**

**All You Can Eat Pizza & Salad** (8 people or more)

$28 per person Children $14 (12 & under)

Enjoy a variety of pizzas from our pizza menu. Includes enough salad for the whole table: Rocket, pear, walnut & pecorino with white balsamic reduction

 (Seafood $5 extra per person)

**All You Can Eat Pizza & Salad plus a selection of Entrees**

$35 per person

Includes a selection of our entrées from the list below & pizzas from our Pizza Menu below. Includes salad for the whole table: Rocket, pear, walnut & pecorino salad with white balsamic reduction

 (Seafood $5 extra per person)

**Pizza Menu**

Garlic Prawn: garlic, prawns, roast tomato, caramelised onion, fresh rocket
Seafood and Prosciutto: prawns, scallops, prosciutto, chilli, basil salsa
Seafood: oysters in shell, prawns, scallops, fresh tomato, parsley

Moroccan Chicken: marinated chicken, roast tomatoes, roasted eggplant, spiced yogurt, coriander
Turkish Lamb: slow braised lamb, fresh tomato, mint & preserved lemon yogurt
Prosciutto: thinly sliced prosciutto, goats curd, caramelised onion, fresh tomato, basil salsa
Roasted Vegetable: wood oven roasted vegetables, goats curd, oregano salsa
Pumpkin and Zaatar: spinach, pumpkin, mushroom, zaatar, topped with danish feta, fresh rocket
Maria’s Margherita: fresh tomato, fior de latte, extra virgin olive oil, basil salsa

Mushroom Pesto & Potato: mushroom pesto, roasted potato, pecorino, truffle oil, rocket, sticky balsamic glaze
Little Pig Little Pig: pulled pork, crispy bacon, crackling, spicy kasundi base, spring onion,
pickled cucumber, bbq sauce
Pepperoni: pepperoni, caramelised onion, mushroom, olives, chilli, oregano salsa
Leg Ham and Pineapple
Cheese and Tomato: rich tomato sauce, mozzarella

**Entrées**

Crab, Salmon & Ginger Spring Rolls, Tomato Chilli Jam

Hummus, Slow Cooked Lamb, Fresh Herbs, Pomegranate, Fried Nuts, Wood Oven Pita

Jalapeno Popcorn Chicken, House Aioli

[Like it hot? Ask for our hot & spicy sauce! 3]

Mushroom Croquettes, Pecorino, Truffle Mayo

Duck Pate, Chunky Apple Relish, Sour Gherkins, Wood Oven Pita [GF on request]

**Optional extras available for all packages:**

Start with Canapes $15 per person for 3 items from list above

Shared Sides and Salads $6 per person for a selection of 2

Shared Desserts $12 per person for selection of 3

Cheese board $8 per person 3 varieties served with quince paste and crackers

Dessert Pizza (available with Pizza Option only) $8 per person for 2 choices

**Sides Choices**

Honey Roasted Heirloom Carrots, Cranberries, Black Sesame, Whipped Feta

Charred Zucchini, Lemon, Garlic, Mint, Labne

Rocket, Pear, Walnut Salad, Pecorino, White Balsamic

Green Leaves, French Shallots, Red Wine Vinegar, EVO

Real Potato Chips, Kassundi, Lime Aioli

Sweet Potato Fries, Lime Aioli

**Dessert Choices**

Toffee Apple Pizza, Salted Caramel Ice Cream

Cinnamon Sugar Beignets, Hot Chocolate Sauce, Raspberry Cream

Honeycomb Crème Brulee, Shortbread Almond Biscuit

Honey Almond Ice Cream Torte, Crunchy Almond & Pistachio Praline

Chocolate Macadamia Pudding, Hot Chocolate Sauce, Vanilla Bean Ice Cream