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

*Additional capacity if required can be gained on application.

Last Drinks/Music Off

12 midnight, Guests to leave by 12:30am



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.
- 4x Portable industrial evaporative air conditioners
- 8x Inbuilt heaters

Furniture inclusions:

- 6x 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



HIRE FEES

Monday - Thursday Froat or \$550 with no

Free! or \$550 with no food & beverage

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

Minimum spends on Food and Beverage

Mon - Thurs - \$1000 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.

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.





\$25 per guest for a 2 hour service

• \$15 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!

Tropo Wines by Unico Zelo

Sparkling

Tropo - Blanc De Blancs

Whites

Tropo - Riesling Tropo - Pinot Gris

Reds

Tropo - Cabernet Franc Tropo - Syrah (Shiraz) Tropo - Lil Red

Beer & Cider

Kick Back Brewery

Good Folk - Munich Helles Lager Midcoaster - Session Hazy Pale Off Leash - XPA (Pale Ale) Anchor Steady - IPA

Sidewood - Apple Cider

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

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

Unico Zelo - Truffle Hound Barbera

Beer & Cider

Kick Back Brewery

Good Folk - Munich Helles Lager Midcoaster - Session Hazy Pale Off Leash - XPA (Pale Ale) Anchor Steady - IPA

Sidewood - Apple Cider

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!



MEET THE WINE MASTERS

Need help choosing your wines? Let us help you book a tasting at our favorite wineries!





Unico Zelo crafts playful, approachable wines that reflect Australian terroir by focusing on climatically appropriate varieties and emphasising sustainability and minimal intervention techniques. They source from vineyards suited to harsh climates. to reduce irrigation and chemicals, and are establishing their own vineyard in Forest Range to cultivate varieties that thrive in the Lenswood G.I.



Worlds Apart Wines

After over a decade in fine wine retail and top restaurants, Louis Schofield founded **Worlds Apart Wines** in 2017 to create thoughtful and delicious wines. Sourcing sustainably grown grapes from Eden Valley, McLaren Vale, and their own Adelaide Hills vineyard, Louis and Hannah produce beautiful, drinkable wines.



S.C. Pannell

S.C. Pannell embodies Stephen and Fiona Pannell's dedication to McLaren Vale. embracing its established styles while pioneering new ones. Stephen's belief in the region's Mediterranean climate and diverse geology has led to signature wines like Fiano, Nero D'avola and Tempranillo reflecting the area's essence and the Australian lifestyle.



Lloyd Brothers

Lloyd Brothers is a family-owned winery and olive grove in McLaren Vale, producing handcrafted wines and olives that highlight the best of their Adelaide Hills and McLaren Vale estates. David and Matthew Lloyd, third-generation vignerons, continue their grandfather's legacy with vineyards featuring a variety of grapes and the first commercially planted Kalamata olive grove in South Australia.



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!



Pimp My Champagne

French 75 champagne cocktails all round!

Just \$4 per head

Gin Station

Adelaide's award winning Threefold and all the trimmings! \$450

Package Includes: 2x bottles Threefold aromatic gin, 1x bottle Threefold raspberry gin, 1x bottle Threefold GSM gin

• Top up bottles - \$100

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

It's the real deal, just way faster! We've created our own special recipes which are mixed up fresh and poured to order. All cocktails are served in gorgeous glassware with fancy garnishes.

 \$1000 for a batch of 100 cocktails!

Spirits

Gordons Gin, Makers Mark Bourbon, Absolut Vodka, Johnny Walker Scotch, Tequila Blu + mixers.

 Cost: \$4 per head, per hour.

Rack 'em Up!

Shots all round!
We line up our entire bar with shots! Choose two alternative shots to serve. \$4 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

\$15 per head Friday – Saturday

\$10 per head Sunday – Thursday

Bar staff

\$65 per hour



CATERINE



6FURNITURE

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. Between Mon-Sat we charge \$1500 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:

- 6x 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

Canape Option 1: \$55 per guest

- 4 Canapés (4 selections)
- 3 Roaming Entrees

Canape Option 2: \$75 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: \$90 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: \$117 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

^{*}Minimum of 60 people

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
- Pasta bowls
- 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)

Sit Down Option 1: \$115 per guest

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

Sit Down Option 2: \$120 per guest

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

Sit Down Option 3: \$140 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: \$135 per guest

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

^{*}Minimum of 60 people

^{**}Plus all standard furniture inclusions listed on p6

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 Americana chairs
- 30 bar stools
- High Bar tables
- · Set up and pack down

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

JS 24

^{*}Plus all standard furniture inclusions listed on p6

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

Bonus Corporate Offer:

Free venue hire Monday - Thursday!

*Minimum of 60 people



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: \$7.50
- Banquet tables + table cloth (seats up to 8): \$37
- White tablecloth: \$25.00
- Napkin: \$0.70
- White entrée plate: \$0.40
- Silver entrée cutlery: \$0.60
- White main plate: \$0.70
- Silver main cutlery: \$0.60
- Pasta bowl: \$0.70
- Bread plate: \$0.40
- · Dessert plate: \$0.40
- Dessert spoon: \$0.20
- Wine glass for tables: \$0.50
- Water glass for tables: \$0.50

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
- Pasta bowls
- 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!

