

THE JACKSON

Celebrate Christmas

ON THE HARBOUR



CELEBRATE IN STYLE ON THE WORLDS BEST HARBOUR

Christmas

CANAPÉ PACKAGE

FROM \$209pp*

INCLUSIONS

- Exclusive Hire of all Three Levels of The Jackson
 - Selection of Ten Chef's Canapés
 - Four Hour Classic Beverage Package including *Premium Australian wines & beers*
 - State-of-the-Art Audiovisual including *5m LED screens on each deck*
- Indoor and Outdoor Designer Furnishings



*T&C's apply. Minimum numbers apply.

THE JACKSON

CANAPÉ MENU



CANAPÉS

All the below Canapé selections are served to your guests

Beetroot Cured Kingfish with mojo Verde & radish shoots (Contains: Fish)

Thai Citrus Marinated King Prawn with Chilli & Coriander (Contains: Soy)

Peking Duck Pancake with cucumber, shallots, crispy onions and hoisin sauce wrapped in a pancake (Contains: Sesame, Soy, Wheat, Gluten)

Sydney Rock Oysters accompanied by a selection of sauces and vinaigrettes (Contains: Mollusc)

Spice Fried Crispy Tofu with ginger & sesame dressing (Contains: Sesame, Soy)

Hunter Valley Chicken and Caviar (Contains: Fish, Soy, Wheat, Gluten)

Truffled Mushroom Arancini Balls with garlic aioli (Contains: Milk, Wheat, Gluten)

Ranger Valley Beef sliced tenderloin, baguette, truffle mayonnaise (Contains: Egg, Wheat, Gluten)

SUBSTANTIAL CANAPÉ

Prawn and Lobster Brioche green apple, herb aioli, brioche roll (Contains: Milk, Egg, Crustacean, Wheat, Gluten)

DESSERT CANAPÉ

Bambini Cones ice cream and sorbet (V) (Contains: Milk, Egg, Wheat, Gluten)

Harbour

BANQUET PACKAGE

FROM \$229pp*

INCLUSIONS

- Exclusive Hire of all Three Levels of The Jackson
 - Three Course Harbour Banquet Menu
including entree, main & dessert
(pre-selected and served alternately)
 - Four Hour Classic Beverage Package
including Premium Australian wines & beers
 - State-of-the-Art Audiovisual
including 5m LED screens on each deck
 - Indoor and Outdoor Designer Furnishings



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BANQUET MENU



ENTREEE

(choose two, alternate drop)

Caramelised Beetroot Tart Tatin with black truffled Meredith goat's cheese and roasted hazelnuts (v) (Contains: Milk, Hazelnut, Wheat, Gluten)

Abrolhos Scallops with green coconut, ginger and mint chutney
(Contains: Mollusc)

Miso Mushrooms with crispy fried tofu and red chilli dressing
(V) (Contains: Sesame, Soy)

Riverina Beef Tataki with radish and toasted sesame seeds and warm sesame dressing (Contains: Sesame, Soy)

MAIN

(choose two, alternate drop)

Riverina Beef Fillet with salsa verde and balsamic reduction (Contains: Sulphite)

Seared Spencer Gulf Hiramasa Barramundi with warm Asian ginger dressing
(Contains: Fish, Sesame, Soy)

Roasted Bangalow Pork Belly with spiced coriander crackling and tamarind caramel (Contains: Sesame, Soy, Cashew)

Moroccan Spice Roast Cauliflower with beetroot crisps and tahini dressing
(v) (Contains: Sesame, Soy)

DESSERT

(choose two, alternate drop)

Chocolate and Raspberry Cake served with marinated berries
(v) (Contains: Milk, Egg, Soy, Wheat, Gluten)

Vanilla Panna Cotta served with spice roasted fruits and citrus biscuits
(Contains: Milk, Egg, Wheat, Gluten)

Molten Chocolate Fondant served with marinated citrus, Meander Valley crème fraiche and roast nut biscuits (Contains: Milk, Egg, Wheat, Gluten)

Pistachio Nut Ice-Cream served with roast nut brittle and burnt honey caramel (Contains: Milk, Pistachio)

Festive

BUFFET PACKAGE

FROM \$239PP*

INCLUSIONS

- Exclusive Hire of all Three Levels of The Jackson
 - An Indulgent Festive Buffet
including Mains, Salads, Sides and Desserts
 - Four Hour Classic Beverage Package
including Premium Australian wines & beers
 - State-of-the-Art Audiovisual
including 5m LED screens on each deck
- Indoor and Outdoor designer furnishings



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BUFFET MENU

MAINS

Platters of Australian King Prawns served with condiments

(Contains: Milk, Egg, Crustacean, Soy, Sulphite)

Hot Honey & Orange Glazed Leg Ham carved at the buffet

Roasted Turkey Breast with pistachio & herb stuffing served with traditional gravy and cranberry sauce (Contains: Eggs, Pistachio)

Seared Spencer Gulf Hiramasa Kingfish with wilted greens and warm Asian ginger dressing (Contains: Fish, Sesame, Soy)

Indian Vegetable Korma served with Basmati rice

(V) (Contains: Milk)

FROM THE GARDEN

Caprese Salad with vine-ripened tomatoes, bocconcini, basil leaves

(Contains: Milk)

Pear, Rocket and Parmesan Salad (Contains: Milk)

Pumpkin and Mint Couscous (Contains: Wheat, Gluten)

SIDES

Roasted Chat Potatoes with rosemary & Maldon salt

Basket of freshly baked Artisan Bread Rolls with premium Australian butter

(Contains: Milk, Wheat, Gluten, Barley, Oats, Rye)

DESSERT

Chef's Selection of Festive Desserts including fruit mince pies, Christmas puddings, decadent assorted petit cakes and tarts

(Contains: Milk, Egg, Peanut, Soy, Almond, Brazil Nut, Cashew, Hazelnut, Macadamia, Pecan, Pinenut, Pistachio, Walnut, Wheat, Gluten, Barley, Oats, Rye)

Australian Cheese with crackers, dried fruits & quince paste (V) (Contains: Milk, Peanut, Soy,

Almond, Pinenut, Pistachio, Walnut, Wheat, Gluten, Barley, Oats, Rye)

Christmas Party **ENHANCEMENTS**

ADD FESTIVE FLAIR, FLAVOUR, AND FUN TO YOUR CELEBRATION!

BEVERAGE UPGRADES

Welcome Christmas Cocktail – \$20pp

Kick things off with a signature seasonal sip on arrival.

Premium Beverage Package – \$10pp/hr

Elevate your event with premium varietals and labels.

Platinum Beverage Package – \$20pp/hr

Our top-tier collection for the ultimate festive toast.

SPIRITS & BEER ADD-ONS (PER PERSON, PER HOUR)

Standard Spirits – \$15pp/hr

Classic spirits for cocktails and mixers.

Premium Spirits – \$20pp/hr

Top-shelf labels for refined holiday sipping.

Imported Beer – \$5pp/hr

Add international favourites to the bar menu.

FOOD ENHANCEMENTS

Canapés on Deck (3) – \$20pp (served before Banquet or Buffet)

Perfect for mingling with a drink in hand.

Charcuterie Boards – \$17.5pp

Rustic grazing platters with meats, cheese, and more.

Food Stations – from \$20pp

Interactive and delicious – a culinary showstopper.

Gelato Cart – from \$15pp

A sweet summer favourite to delight your guests.





**WE'D LOVE TO HOST YOUR
CELEBRATION ON THE HARBOUR!**



**OUR EVENTS TEAM IS HERE TO MAKE
YOUR CHRISTMAS PLANNING EFFORTLESS**
02 8062 3688 | EVENTS@THEJACKSON.COM.AU

THE **JACKSON**

TAKE A [VIRTUAL TOUR](#) OF THE JACKSON

THEJACKSON.COM.AU

Terms & Conditions Apply

- Christmas Packages are valid for bookings from 11 November to 24 December 2026.
- Prices and menus valid as at 01April26 and subject to change.
- Minimum numbers apply.

It is each individual's responsibility to safely manage their own allergies. Information on allergen content is available upon request from the crew. There is always a risk that allergens may be transferred to menu items during processing, storage or preparation. The Jackson is unable to guarantee that any food item served is free from traces of allergens. Ingredients may change due to seasonal availability.