

# JAMSHEED

## EVENTS

Here at Jamsheed we'd love to help you celebrate your special occasion with your loved ones in one of our lovely spaces.

We have lots of options to accommodate many different sized groups, for all sorts of different occasions. Below you'll find our spaces which you can book for your event.

All of these options come with minimum spends. Please enquire via the form online to find out what these are, and to have a look at different food and beverage options.

# FULL VENUE

## CAPACITY

180 people standing or 80 people seated

-

This option gives you exclusive use of the venue in its entirety. This is inclusive of the courtyard, the Dive Bar and the restaurant/ Wine Making Floor. It comes as a blank canvas so you can decorate as you please, or let our space do the talking.

With multiple spaces to enjoy, you can create a party downstairs and a quiet whiskey bar upstairs - it's up to you!



# RESTAURANT FLOOR

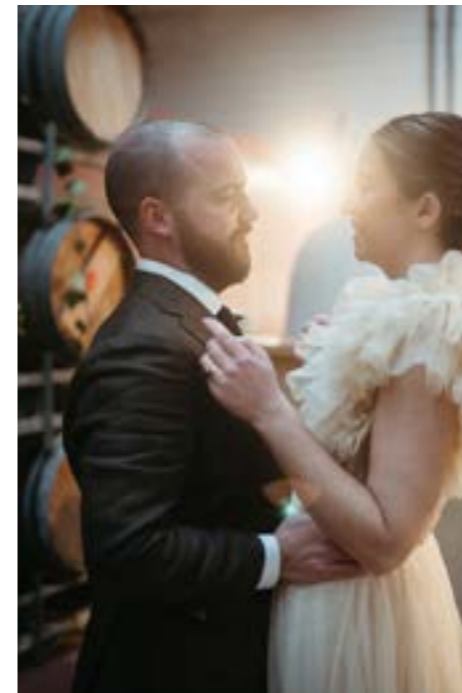
## CAPACITY

120 people standing or 80 people seated

-

You have exclusive use of the restaurant floor located downstairs at Jamsheed. It comes as a blank canvas so you can decorate as you please, or let our space do the talking.

You will have exclusive use of this space, inclusive of the music and the potential for a dancefloor - if that's your vibe!



# WINE MAKING FLOOR

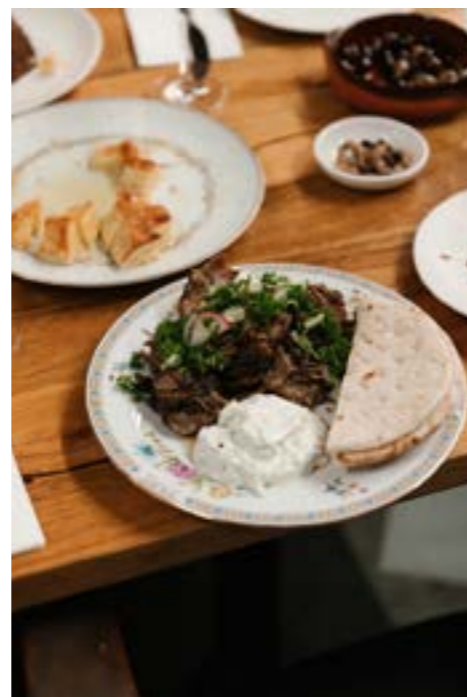
## CAPACITY

60 people standing or 40 people seated

-

The area we refer to as the Wine Making Floor is a section of our restaurant floor. While you won't have exclusive use of the whole floor, it is an arm of the space that works as a semi-private event space while still allowing you to experience the restaurant vibe.

Here you can hold a standing event where we can remove most of the furniture to create space for your group, or you can host a long table sitdown shared feast.



# DIVE BAR

## CAPACITY

60 people standing

For something a little more casual we have the upstairs Dive Bar which is kitted out with lots of comfy couches and a pool table. You will have exclusive use of this space with your own functioning bar and bathrooms.

For smaller groups, please enquire directly as we can accommodate a partial book out of the Dive Bar.



# STANDING EVENTS AND PARTIES

We offer three different canapes packages to suit different length events, with optional additions.

## PACKAGE ONE

\$50pp

Events up to 4 hours

5 x Canapés

2 x Large Canapés

## CANAPES

Kingfish Ceviche On Tostada  
Akimbo Baguette with Anchovies and Butter  
Wood Roast Halloumi with Chilli Honey and Sesame  
Cheese and Jamon Croquettes  
Prawn Cocktail Finger Sandwiches  
Burnt Tomatoes, Ricotta and Olives on Toast  
3 Cheese Toasted Sandwiches with Crispy Chilli  
Skewer of Beef Scotch Fillet with Umami Butter  
Pork and Fennel Meatballs with Basil and Parmesan  
-  
Lemon Tart  
Hedgehog Slice

## PACKAGE TWO

\$65pp

For 4-6 hour events

7 x Canapés

3 x Large Canapés

## LARGE CANAPES

Lamb Souvlaki  
Cheeseburger  
Cauliflower and Tahini Pita  
Eggplant Parmigiana  
Cheese and Pepper Orecchiette  
Pork Belly Sliders

## PACKAGE THREE

\$72pp

For events over 6 hours

10 x Canapés

4 x Large Canapés

## ADDITIONS

Additional Large Canape - \$8pp

Grazing Table - \$22pp

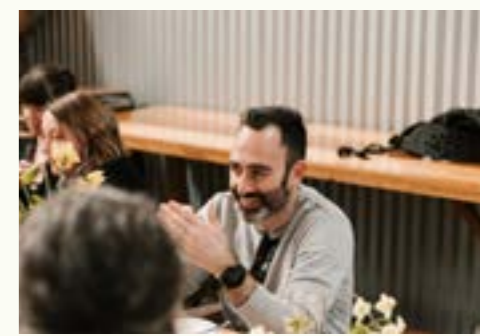
A selection of breads, dips, pickles, cured meats and cheese.  
Set up in a prominent area for guests to enjoy on arrival.

Oyster Station - \$15pp

A table with a chef freshly shucking oysters and serving them with various accompaniments for 2 hours.

Rotisserie Lamb - \$15pp

Lamb cooked over coals and served with pita, tzatziki and salad (minimum 50 people).



# SIT DOWN SHARED FEAST

All menus are served sharing style with individual desserts.

## TWO COURSE

\$55pp

Bread and Butter  
Olives, Pickles

Halloumi with Chilli Honey and Sesame  
Glazed Ham with Mustard and Cherries  
Grilled and Marinated Vegetables

Grilled Chicken with Chimichurri  
Roast Potatoes and Sour Cream  
Mixed Leaves

## ADDITIONS

4 x Chef Selected Canapés on Arrival +22pp

-

Oysters +5pp

-

Charcuterie Selection +10pp

-

Slow Cooked Lamb Shoulder +20pp

-

Cheese Selection +10pp

-

Wood Roasted Lobster with Garlic Butter +MP

## THREE COURSE

\$65pp

Bread and Butter  
Olives, Pickles

Halloumi with Chilli Honey and Sesame  
Glazed Ham with Mustard and Cherries  
Grilled and Marinated Vegetables

Grilled Chicken with Chimichurri  
Roast Potatoes and Sour Cream  
Mixed Leaves

Peaches and Mascarpone Cream

## PREMIUM

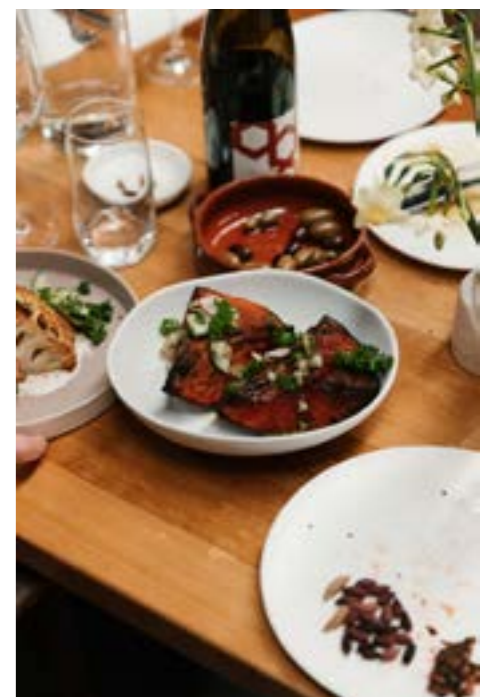
\$80pp

Bread and Butter  
Olives, Pickles

Halloumi with Chilli Honey and Sesame  
Prawn Cocktail  
Glazed Ham with Mustard and Cherries  
Grilled and Marinated Vegetables

Scotch Fillet with Umami Butter  
Roast Potatoes and Sour Cream  
Zucchini and Goats Curd  
Mixed Leaves

Peaches and Mascarpone Cream





# DRINKS PACKAGES

All wines are made by us (yes, us!) on the premises here in Preston, with the exception of Prosecco.

## PACKAGE ONE

## PACKAGE TWO

3 hours - \$70pp  
 4 hours - \$80pp  
 5 hours - \$90pp  
 6 hours - \$100pp

3 hours - \$83pp  
 4 hours - \$96pp  
 5 hours - \$109pp  
 6 hours - \$122pp

-

-

NV Continental Platter Prosecco  
 2022 illaj Blanc  
 2021 illaj Rose  
 2019 illaj Rouge  
 2017 illaj Cabernet Merlot

NV Continental Platter Prosecco  
 2021 Park Wines Hippy Flip (Pet Nat)  
 2021 Apicity Chardonnay  
 2020 Wandin Sauvignon Blanc  
 2021 Apricity Pinot Gris (Rose)  
 2021 Apricity Pinot Noir  
 2019 Park Wines Merlot  
 2019 Park Wines Syrah

A local beer on tap from  
 one of our trusted suppliers

Two local beers on tap from  
 our trusted suppliers

Packages are inclusive of soft drinks and non-alcoholic beer.

