



HARBOUR CHRISTMAS

Celebrations

THE **JACKSON** EVENTS



WHERE SUCCESS IS CELEBRATED IN STYLE.

Welcome to *The Jackson*, Sydney's most luxurious event venue on the Harbour, designed for those who appreciate excellence, elegance, and an unforgettable setting.

With floor-to-ceiling windows, designer interiors, and sweeping views of the Sydney skyline, The Jackson offers a first-class experience like no other. Indulge in curated menus, premium beverages, and seamless service — all aboard a vessel that moves, but never compromises on prestige.

Whether you're raising a glass to a successful year, building client relationships, or hosting your annual celebration, The Jackson sets the gold standard for end-of-year events.

Celebrate with confidence.
Entertain with impact.

THE **JACKSON**

Christmas

CANAPÉ PACKAGE

FROM \$209PP*

INCLUSIONS

- Exclusive hire of The Jackson
- Selection of 8 Canapés & 1 Substantial Canapé
- 4-Hour Classic Beverage Package including Premium Australian Wines & Beers
- Indoor and Outdoor designer furniture
- State-of-the-Art Audiovisual including 3m LED screens on each deck

CANAPÉ MENU

SAVOUR A SELECTION OF 8 DELECTABLE CHEFS CANAPÉS, ADDING CULINARY DELIGHT TO YOUR SOIRÉE.

COLD SELECTION

Beetroot Cured Kingfish with mojo Verde & radish shoots (GF, DF)

Thai Citrus Marinated King Prawn with Chilli & Coriander (GF, DF)

Hoisin Peking Duck Pancake with cucumber, shallots, crispy onions, and Hoisin sauce wrapped in a pancake

Sydney Rock and Pacific Oysters accompanied by a selection of sauces and vinaigrettes

HOT SELECTION

Spice Fried Crispy Tofu with ginger & sesame dressing (VEG, GF, DF)

Hunter Valley Chicken and Caviar (DF)

Golden Arancini with mozzarella, spinach, mushroom, and sun-dried tomato options and garlic aioli (GF, V)

Ranger Valley Beef sliced tenderloin, baguette, truffle mayonnaise

SUBSTANTIAL CANAPÉ

Prawn and Lobster Brioche celery, herb aioli, brioche roll



V= Vegetarian | GF = Gluten Free | VEG = Vegan

Kindly note this is a sample set menu and items are subject to change.

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

THE JACKSON

Harbour

BANQUET PACKAGE

FROM \$239PP*

INCLUSIONS

- Exclusive hire of The Jackson
- Harbour Banquet Menu including Entrée, Main and Dessert (pre-selected and served alternately)
- 4-Hour Classic Beverage Package
- Indoor and Outdoor designer furniture
- State-of-the-Art Audiovisual including 3m LED screens on each deck

BANQUET PACKAGE

INDULGE IN A MOUTHWATERING 3-COURSE BANQUET, WITH FLAVOURS THAT WILL DELIGHT YOUR PALATE.

ENTREE

(choose two, alternate drop)

Caramelised Beetroot Tart Tatin with black truffled Meredith goat's cheese and roasted hazelnuts (V)

Abrolhos Scallops with green coconut, ginger and mint chutney (DF GF MSC CERTIFIED)

Miso Mushrooms with crispy fried tofu and red chilli dressing (V GF DF)

Riverina Beef Tataki with radish and toasted sesame seeds and warm sesame dressing (GF DF)

MAIN

(choose two, alternate drop)

Riverina Beef Fillet with salsa verde and balsamic reduction (GF DF)

Seared Spencer Gulf Hiramasa Barramundi with warm Asian ginger dressing (GF DF)

Roasted Bangalow Pork Belly with spiced coriander crackling and tamarind caramel (GF DF)

Moroccan Spice Roast Cauliflower with beetroot crisps and tahini dressing (V)

DESSERT

(choose two, alternate drop)

Chocolate and Raspberry Cake
served with marinated berries (V)

Vanilla Panna Cotta
served with spice roasted fruits and citrus biscuits

Molten Chocolate Fondant
served with marinated citrus, Meander Valley
crème fraiche and roast nut biscuits

Pistachio Nut Ice-Cream
served with roast nut brittle and burnt
honey caramel (GF DF)



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THE JACKSON

Festive BUFFET PACKAGE

FROM \$259PP*

INCLUSIONS

- Exclusive hire of The Jackson
- Premium Festive Feast including Canapes on arrival to be enjoyed on the decks
- 4-Hour Classic Beverage Package
- Indoor and Outdoor designer furniture
- State-of-the-Art Audiovisual including 3m LED screens on each deck

PREMIUM FESTIVE FEAST

ENJOY A FESTIVE BUFFET FEAST TO SAVOUR A WIDE VARIETY OF DELICIOUS DISHES AND EXPERIENCE AN UNFORGETTABLE CULINARY JOURNEY.

CANAPÉS ON ARRIVAL

Sydney Rock and Pacific Oysters accompanied by a selection of sauces and vinaigrettes

Assorted Arancini served with pesto and garlic aioli (V)

Vietnamese Cold Rolls served with traditional dipping sauce (GF, V AVAILABLE)

MAIN BUFFET

Platters of Australian King Prawns served with condiments

Hot Honey & Orange Glazed Leg Ham carved at the buffet (GF)

Roasted Turkey Breast with macadamia & herb stuffing served with traditional gravy and cranberry sauce

Seared Spencer Gulf Hiramasa Kingfish with wilted greens and warm Asian ginger dressing (GF DF ASC CERTIFIED)

Indian Vegetable Korma served with Basmati rice (V)

Roasted Chat Potatoes with rosemary & Maldon salt

Basket of freshly baked Artisan Bread Rolls served with premium Australian butter

FROM THE GARDEN

Caprese Christmas Wreath Salad with vine-ripened tomatoes, bocconcini, basil leaves and artisan virgin olive oil

Rocket and Fig Salad with aged Grana Padano drizzled with balsamic glaze

Couscous Salad with red quinoa, chick pea, baby spinach, almonds, softened currants & lemon yoghurt dressing

DESSERT

Christmas Dessert Station

styled with Christmas theming (GF AVAILABLE)



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BEVERAGE PACKAGES

Classic Package *Included in package*

Select 3 wines of your choice

SPARKLING

Nepenthe Prestige Cuvee, Adelaide Hills SA

WHITE WINE

Yalumba Gen Organic Pinot Grigio, Angaston SA
Beside Broke Road Sauvignon Blanc, Margaret River WA
Tyrrell's Chardonnay, Hunter Valley NSW

RED & ROSÉ WINE

Wirra Wirra Adelaide Shiraz, McLaren Vale SA
Jim Barry Atherley Cabernet Sauvignon, Coonawarra SA
Robert Stein Merlot, Mudgee NSW
Rogers & Rufus Grenache Rosé

BEER

Young Henrys Pale Ale
Young Hernys Natural Lager
James Boags Light

NON-ALCOHOLIC

Non-Alcoholic beer
A selection of soft drinks and juices

Premium Package *Upgrade to a Premium Beverage Package for \$40pp*

Select 4 wines of your choice

SPARKLING

Chandon NV Brut, Coldstream VIC

WHITE WINE

Pewsey Vale Vineyard 1961 Block Riesling, Eden Valley VIC
Tyrrell's Estate Grown Chardonnay, Hunter Valley NSW
Vasse Felix Sauvignon Blanc, Willyabrup WA

RED & ROSÉ WINE

Brokenwood Pinot Noir, Beechworth VIC
Penfolds Max's Shiraz Cabernet, Magill SA
Lunatic Shiraz, Heathcote VIC
Brokenwood Nebbiolo Rosato, Beechworth VIC

BEER

Young Henrys Pale Ale
Young Henrys Natural Lager
Corona
James Boags Light

NON-ALCOHOLIC

Non-Alcoholic beer
A selection of soft drinks and juices

**Sample beverage menus and subject to availability*

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

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.



CONTACT OUR EVENTS TEAM TO RESERVE YOUR PREFERRED DATE.

02 8062 3688 | EVENTS@THEJACKSON.COM.AU



THE **JACKSON**

TAKE A VIRTUAL TOUR OF THE JACKSON

@THEJACKSONSYDNEY

#THEJACKSONMOMENTS

THEJACKSON.COM.AU

Terms & Conditions Apply

- Christmas Packages are valid for bookings from 12 November to 24 December 2025.
- Prices and menus valid as at 01April25 and subject to change.
- Minimum numbers apply.
- The menu may contrain allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. This is a sample set menu and items are subject to change.

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