



GROUPS

Group Feasting menus are available priced at either \$35 or \$55 per guest. Menus can be customised in advance to cater to dietary requirements.

Pair your feast with our *Bottomless Rose* beverage package to enhance your next milestone celebration.

We also offer Flower Crown Workshops & Cocktail Master Classes.

4 - 7 GUESTS

Book a table online at www.thecharleston.com.au/

A 2hr sitting may be applicable to bookings made at 6pm or earlier. If you would like to stay longer please let us know in advance.

8 - 24 GUESTS

Complete enquiry form at www.thecharleston.com.au/

Select from one of our *Group Feasing* menus, priced from just \$35pp.



ENTIRE VENUE HIRE

Seated lunch/dinner - up to 40 guests

Complete enquiry form at www.thecharleston.com.au/

Groups Feasting menus are required priced at either \$35 or \$55 per guest. Menus can be customised in advance to cater to dietary requirements.

Minimum spends may apply dependent on desired date & time.

Canape/Cocktail - up to 80 guests

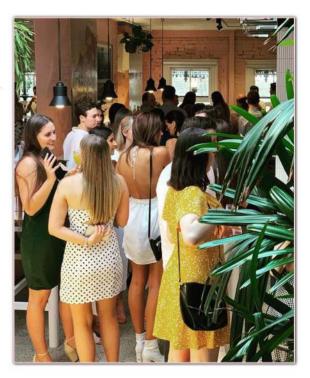
Canape menus are required priced from \$40pp Menus can be customised in advance to cater to dietary requirements.

Minimum spends may apply dependent on desired date & time.

Corporate & Media events

the venue can be hired for photoshoots, team lunches or media launches.

reasonable half day & full day rates are applicable please contact us for more information.





SEATED PACKAGES

STANDARD GROUP FEASTING \$35pp

loaded tortilla chips gf southern fried chicken fish taco gf df cauliflower popcorn taco v super salad gf df vgn

PREMIUM GROUP FEASTING \$55PP

clarence river baby octopus gf df grilled king prawns gf df super salad gf df vgn bbq beef short rib steamed greens gf df vgn



OUR GROUP MENUS ARE DESIGNED TO HARE AND CAN BE TWEAKED IN ADVANCE TO CATER TO DIETARY REQUIREMENTS





CANAPES

\$40PP 2 SELECTIONS FROM MENU A / 3 SELECTIONS FROM MENU B

\$50PP 3 SELECTIONS FROM MENU A / 3 SELECTIONS FROM MENU B / 1 FROM MENU C

MENU A

coconut crusted prawn with sweet chilli medley tomato brusccetta v df watermelon wrapped in jamon serrano gf df baby beetroot & goat curd on crostini v salmon gravlax with cream fraiche & salmon roe gf asparagus wrapped in jamon serrano gf df sydney rock oysters served with lemon & vinagrette gf df beef meat balls with arrabiata sauce freshly cooked aussie prawns served w lemon and aoli gf zucchini flowers stuffed w ricotta cheese & sweet corn gf v baba ghanoush w grilled flatbread v falafel w green goddess sauce v

MENU B

lamb & fig tagine served w herb cous cous & yoghurt
fish & chips (flathead battered with Young Henry's Natural Lager)
charleston beef sliders
cajun chicken sliders
orange cous cous w currants, medley tomatoes, zuchinni & lemon dressing vegan
brown rice salad, sweet potato, tofu, crispy shallots,fresh herb, miso dressing vegan
fish taco gf
pulled pork taco gf
'gumbo' taco vegan
popcorn cauliflower taco v

MENU C

grazing boards with cheeses, cured meats, quince paste, fresh seasonal fruit, lavosh crackers

DRINK PACKAGES

STANDARD DRINKS PACKAGE

enjoy 21/2 hrs of free flowing

BEER

young henry's natural lager

WINE

the duchess nv cuvee petal & stem sauv blanc excuse my french rosé excuse my french pinot noir geoff merrill pimpala rd shiraz

NON-ALCOHOLIC

soft drinks

\$50pp

PREMIUM DRINKS PACKAGE

enjoy 21/2 hrs of free flowing

BEER

young henry's natural lager the grifter pale ale

WINE

ponte prosecco longview pinot grigio fat bastard chardonnay vinaceous malbec redesdale shiraz

NON-ALCOHOLIC

mocktails fresh juices soft drinks

\$60pp

BOTTOMLESS ROSÉ DRINKS PACKAGE

enjoy 2hrs of free flowing

excuse my french rosé watermelon rosé carafes

\$40pp





FLOWER CROWN WORKSHOPS

The Charleston has partnered with The Sydney Flower Social to offer stunning flower workshops, paired with bubbles and nibbles. Perfect for gen's parties, baby showers & birthday celebrations.

Sample Itinerary

12 - 12.30pm Guest arrival & welcome drinks

12:30 - 2:30pm Flower Crown Workshop

2:30 - kick on with cocktails and a late lunch!

From just \$85pp, includes:

Flower Crown Workshop

Includes a beautiful selection of fresh seasonal flowers, all required flower crown materials - wire, floristry tape etc. A beatiful setup including vases & watering cans full of flowers. 2hrs of workshop time.

Glass on Varichon Blanc de Blancs on arrival

Grazing boards for group to enjoy during workshop. selection of cheese, cured meats, fresh fruits, lavosh









Perfect for team building, hen's parties & birthday celebrations.

Start off being introduced to basic cocktail technique and equipment, what you'd need to buy to start making cocktails at home and where to buy it. We'll demonstrate how to use everything (shake, stir etc), and also how to make basic things like flavoured syrups, infused spirits etc. Then....into making cocktails!

Standard Package - 1hr - 2 Cocktails

\$45pp

Learn one classic cocktail of our groups choosing (Espresso Martini, classic Margarita, Flavoured Daiquiri) and one Charleston signature cocktail. Starts with a demonstation by your host, followed by everyone getting up to give it a go themselves and of course, drinking their creations.

Premium Package - 11/2hr - 3 Cocktails

\$65pp

Everything in the Standard Package PLUS
Learn how to make our Cocktail of the Week PLUS
Nibbles ~ Tortilla Chips & Cheese boards



Contact us for bookings and more information.



ADDITIONALINFO

Final event info required 8 - 24 guests

final guest numbers & menu selection required within 72hrs of your event

cancellation within 72hrs will be charged at 50% of the applicable package

cancellation within 24hrs or no show guests will be charged at 100% of the applicable package $\,$

Decorations

the venue is already beautifully decorated. feel free to add your own individual touch to your event with photos, flowers, balloons. please let us know in advance of any deliveries.

Minors

any guest under the age of 18 must be accompanied by a parent or legal guardian

Cakeage

charged at \$3pp to a max total charge of \$30. includes storage, plates, cutlery, napkins, clean up.

Surcharges

1.6% on all card payments 15% public holidays



