



*The*  
**CHARLESTON**  
GLEBE

GROUPS - EVENTS - EXCLUSIVE USE  
FLOWER CROWN WORKSHOPS  
COCKTAIL MASTER CLASSES





## 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/](http://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/](http://www.thecharleston.com.au/)

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



## ENTIRE VENUE HIRE

Seated lunch/dinner - up to 40 guests

Complete enquiry form at [www.thecharleston.com.au/](http://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  
SHARE AND CAN BE TWEAKED IN ADVANCE  
TO CATER TO DIETARY REQUIREMENTS

\* 1.6% SURCHARGE ON ALL CARDS \* 15% PUBLIC HOLIDAY SURCHARGE



## CANAPES

**\$40<sup>PP</sup>** 2 SELECTIONS FROM MENU A / 3 SELECTIONS FROM MENU B

**\$50<sup>PP</sup>** 3 SELECTIONS FROM MENU A / 3 SELECTIONS FROM MENU B / 1 FROM MENU C

### MENU A

coconut crusted prawn with sweet chilli

medley tomato bruschetta 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 & vinaigrette 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 **2<sup>1/2</sup>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 **2<sup>1/2</sup>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



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## 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 beautiful 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



Contact us for bookings and more information.

## COCKTAIL MASTER CLASS

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

\$45<sup>pp</sup>

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

### Premium Package - 1<sup>1/2</sup>hr - 3 Cocktails

\$65<sup>pp</sup>

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.





## ADDITIONAL INFO

### 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

