

ST LEONARDS & NORTH SYDNEY

Charlie + Franks

CAFÉ

CATERING

EVENTS

Event Packages

Canapés

\$59PP: 2HR EVENT / MIN 4 HOT, 4 COLD — \$79PP: 3HR EVENT / MIN 6 HOT, 6 COLD

50 PERSON MINIMUM

Served Cold

- Bocconcini, pesto, kalamata olive & tomato tart (V)
- Chicken tostadas, corn, spicy chipotle and feta crumble (GF)
- Betel leaf with spiced minced chicken, mint, coriander and lime (GF) (DF)
- Seared wagyu beef with truffle mayo and crispy ciabatta
- Freshly shucked oysters; Natural, Shallot dressing, or Soy, lime & mirin (GF) (DF)
- Blinis with smoked salmon, crème fraîche, dill and roe
- Tuna tartare wasabi dressing, caviar and toasted sesame (GF) (DF)
- Salmon tartare spoons, wasabi dressing, caviar and toasted sesame (GF) (DF)
- Beetroot crostini topped with minted yoghurt (V)
- Watermelon spoons with feta, orange and mint (V) (GF)
- Polenta bites with cherry tomatoes, hummus & basil Pesto (GF) (V)
- Wild mushroom tart with truffle hollandaise (V)
- Soba noodle salad, sautéed vegetables, crispy salmon fillet flakes (DF)
- Minted pea & feta tarts (V)
- Chicken teriyaki rice paper rolls with nuoc cham dressing (GF) (DF)
- Tofu rice paper rolls with nuoc cham dressing (GF) (DF) (Vegan)
- Fresh fig, gorgonzola & quince tart (V) (N)

Served Hot

- Grilled chermoula spiced chicken skewers
- Pulled pork slider with chipotle mayo and slaw (DF)
- Wagyu beef slider, jack cheese and pickles
- Fried crispy chicken with asian slaw and sesame sauce, served on spoons (DF)
- Slow roasted pork belly, bao bun, chipotle mayo, cucumber (DF)
- Seared scallops, corn salsa and coriander (GF) (DF)
- Garlic & chilli prawn taco, habanero mayo and corn slaw
- Tempura prawn with wasabi mayo coriander and sesame (DF)
- Arancini with roasted pumpkin, spiced tomato sauce (VG) (GF)
- Vegetarian dumpling with soy, ginger and lime dressing (VG)
- Fried zucchini flower with ricotta, mint and pecorino (V)
- Tofu with asian mushrooms and vegan miso mayo (VG) (GF)
- Mac & cheese croquettes (V)
- Coconut chicken tenders with aioli (GF)
- Kale & mixed bean vegan sausage rolls (VG)
- Chicken & mushroom arancini, spiced tomato sauce

Dessert

- Dark chocolate truffles (GF)
- Berry Cheesecake
- Vanilla pannacotta, peach jelly and lemon balm (VGO)
- Chocolate mousse, caramel popcorn cups (GF)
- Coffee and Tea (on consumption)



Set Menus

\$69PP / 2 COURSE — \$85PP / 3 COURSE

Entree

- Kingfish Crudo
burnt grapefruit, pickled fennel & anchovy (GF) (DF)
- Pan Seared Scallops
charred carrot purée, pineapple jalapeño & mint relish, crispy pancetta (GF) (DF)
- Seared Wagyu Beef
pickled eschalots, shiso dressing, nori oil, garlic chips (DF)
- Fried Zucchini Flowers
ricotta, mint and pecorino, green tahini dressing (V)

To Share

- Skin on fries with truffle mayo & parmesan (V)
- Herbed garden salad (Vegan) (GF)

Main

- Red Wine Braised Beef Short Ribs
with ricotta polenta (GF)
- Seared Duck Breast (served medium rare)
apple honey glaze, baked sweet potato, port sauce (GF)
- Pan Seared Bream
kipfler potato, grilled chicory, mint salsa (GF) (DF)
- Homemade Ricotta Ravioli
broccolini, asparagus, edamame, peas, almond, butter, pecorino (V) (N)

Dessert

- Fried Ice Cream
Salted caramel, popcorn, lemon balm
- Pavlova
Passionfruit, mango, berries
- Tea or Coffee
*provided with both menu options

50 PERSON MINIMUM, ALL PACKAGES INCLUDE TEA & COFFEE



Brunch Set Menu

\$49 PP — SERVED AS COCKTAIL WITH TRAY SERVICE OR BUFFET STYLE

50 PERSON MINIMUM

Arrival

Mimosa or glass of bubbles

Açaí Smoothie Shot

Banana, berries, chia seeds

Coconut Chia

Coconut soaked chia, mango, strawberries and raspberries, raspberry coulis, shaved coconut

Corn Fritter

Crushed avocado, bacon, feta, relish, semi dried tomatoes

Salmon Blinis

Blinis with smoked salmon, crème fraiche, dill and roe (GF)

Bruschetta

Vine truss tomatoes, avocado, bacon, balsamic glaze on sourdough &
Miso and sesame sautéed mixed mushrooms, whipped ricotta, walnut crumble on sourdough

Sweets



Kids Menus

Kids Individual Lunch Boxes — \$20

Ham, cheese & butter - finger sandwiches cut in half, crusts removed

(Fillings can vary on request)

Fruit cup filled with seasonal fruits

Kids fruit juice poppa 200mL

Cheese & crackers

Individual box with disposable cutlery

Complimentary - Individual standard names labels on request



Kids Set Menu — \$20

Meals include dessert and beverage

Cheeseburger with shoestring fries, tomato sauce

Chicken burger with shoestring fries, tomato sauce

Pasta with Napoletana or Bolognese sauce

Ice cream, toppings, sprinkles

Soft drink or juice

NO MINIMUM

Capacities

*PLEASE REVIEW OUR T&C'S FOR LIQUOR LICENSE DETAILS

St Leonards

Canapé - 80 / Seated - 70

Outdoor area is available
for all events
*weather dependant.

North Sydney

Canapé - 60 / Seated - 50



Entertainment

We have plenty of entertainment options* to help make your event that little bit more WOW.
Popular options include (but are not limited to);

- Photo booth
- DJ
- AV equipment
- Floral and balloon arrangements
- Event cake
- Popcorn machine
- Mobile play centres
- Jumping castle
- Petting zoo
- Entertainer - example - paw patrol, magician, clown, face painter, fairy, ninja, Elsa Frozen character, Mickey Mouse the list is endless
- Pinot & Picasso - adults and kids packages available
- Cupcake decorating - great for kids parties!

Please note, most of the listed entertainment options are sourced from external suppliers.
Contact us for more information & pricing.

Things To Know

- Air-conditioned facilities
- Disability/ wheelchair accessible
- Open plan venues
- Outdoor area/ space (St Leonards only)
- Close to public transport - trains and bus services
- Street parking
- Internal split bathrooms
- Available for all age birthday parties, christenings, anniversaries, confirmations, product launches, team building dinners, corporate luncheons, blogger events, private parties
- DIY theming option available
- Dietary friendly - please specify when enquiring
- Bar tab available
- Standard A5 table menus included, custom menus available for an additional cost
- Liquor license: 10am - 10pm, daily
- Cakeage available for \$2 per person, Cake is cut & served individually or on platters

Terms & Conditions

- Minimum of 50 guests are required to be on a set menu, canapé or brunch packages
- Private events - available for exclusive use (minimum spend required)
- Maximum event cannot exceed 4 hours and must conclude by 10pm
- Set up is available for all night events from 4pm
- Exclusive use for a maximum 4 hour period - am/pm events, Monday-Thursday, minimum spend \$2,500 pre-paid
- Exclusive use for a maximum 4 hour period - am/pm events, Friday-Sunday, minimum spend \$3,500 pre-paid
- **\$500 deposit is required to secure your booking within 48 hours of confirming the date**
- Final numbers to be confirmed and paid 7 days prior to the event
- All additional charges e.g. alcohol must be finalised on the day of the event with credit card
- Credit card details to be provided as part of booking confirmation
- Christmas events (July/ December) - optional bon-bon purchase at \$4.50 per guest
- Our liquor license is strictly for a maximum of 50 guests
- Charlie & Franks alcoholic beverages are charged on consumption for all events
- BYO food & drinks are not permitted



Charlie + Franks

CAFÉ

CATERING

EVENTS

Contact Us

WE'D LOVE TO HEAR FROM YOU AND HELP MAKE YOUR EVENT DREAMS A REALITY!

TO DISCUSS AN ONSITE EVENT FROM OUR PACKAGED OPTIONS OR A TAILORED EVENT, PLEASE GET IN TOUCH:

CAFE@CHARLIEANDFRANKS.COM.AU

TO DISCUSS EXTERNAL AND OFFSITE CORPORATE EVENTS, PLEASE GET IN TOUCH WITH OUR CATERING TEAM:

CATERING@CHARLIEANDFRANKS.COM.AU

We can't wait to celebrate with you!