

YOUR NEXT EVENT

*The*  
**CHARLES**  
**BRASSERIE & BAR**  
66 KING ST.

PRIVATE EVENTS | CATERING | GROUP DINING & MORE

(02) 9145 8066 | [THECHARLES.SYDNEY](https://thecharles.sydney) | [HELLO@THECHARLES.SYDNEY](mailto:hello@thecharles.sydney)



# WELCOME TO THE CHARLES

From intimate gatherings in our elegant brasserie to lively celebrations in our sophisticated bar or bringing our culinary excellence to you with our catering services, The Charles is the perfect choice to make your next event memorable.

Old world charm meets contemporary elegance in our versatile spaces, where every detail is crafted to exceed expectations.

Our comprehensive food and drink menus showcase the best of seasonal ingredients - from elegant canapés to feasting options, paired with an extensive wine selection and beverage packs.





## MEET THE TEAM

### EXECUTIVE CHEF BILLY HANNIGAN

Billy Hannigan is the Executive Chef of The Charles Brasserie & Bar and basement lounge Tiva. Classically French-trained, Billy has a wealth of European cooking experience gained during his time cooking at the Ledbury London, Guillaume Sydney and Loulou Bistro. This experience along with his prowess and versatility will be on show at The Charles.

### HEAD PASTRY CHEF RHIANN MEAD

Rhiann Mead is the Head Pastry Chef at The Charles Brasserie & Bar. Training under renowned pastry chef William Curley, Rhiann has worked at some of the most prestigious restaurants in Sydney including Quay & Bennelong. She's inspired by the unlimited creativity in pastry, as well as the science perfecting flavours, textures, and techniques.

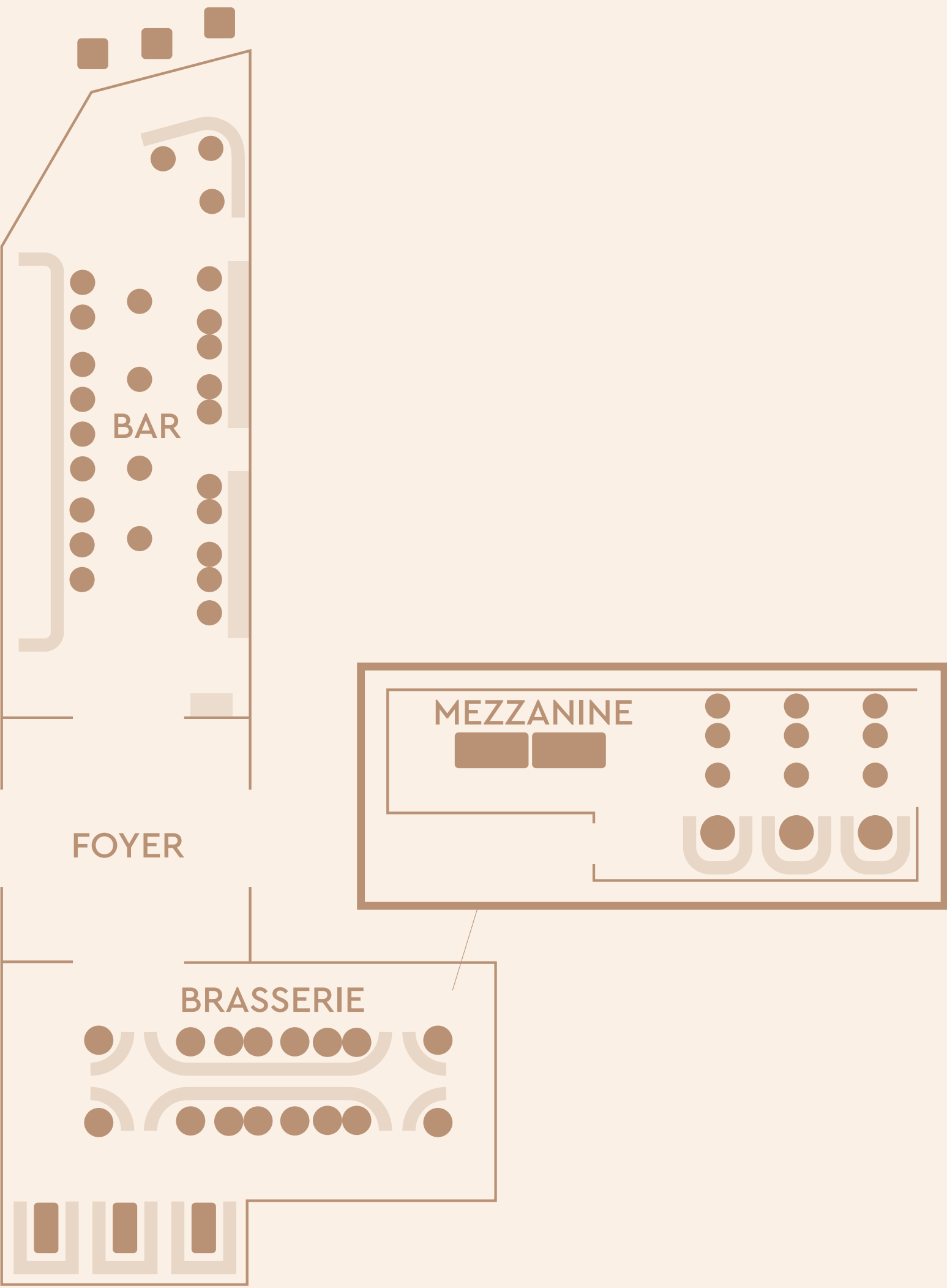




# ABOUT THE VENUE

**EVENT CAPACITY**  
**EXCLUSIVE HIRE:** 180 GUESTS  
**SEATED:** 145 GUESTS (105 GUESTS BRASSERIE | 40 GUESTS BAR)  
**COCKTAIL:** 180 GUESTS

We offer group bookings for as little as 20 guests, up to full exclusive hire of 180 guests, and everything in between. From booking out just the brasserie, its mezzanine alone, the bar, or a multi-space event that flows between settings, our events team would be happy to walk you through our many options and ways to flexibly accommodate groups of all sizes - from seated to standing, to a mix of both.



OUR  
SPACES



BRASSERIE

SEATED: 60 GUESTS



PRIVATE ROOM

SEATED: UP TO 16  
GUESTS



MEZZANINE

SEATED:  
HALF MEZZ: 18-30  
GUESTS  
FULL MEZZ: 34-45  
GUESTS



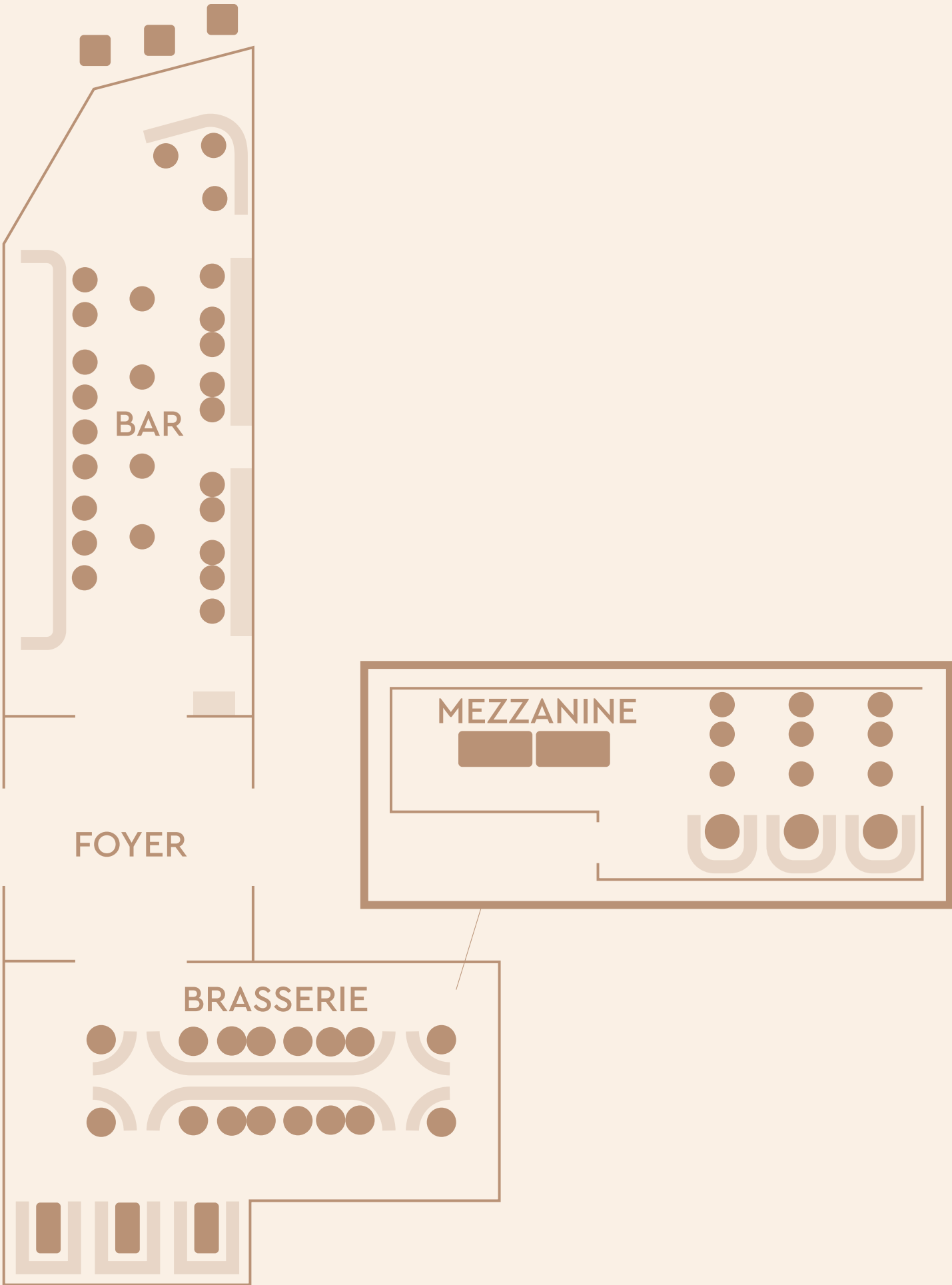
BAR

SEATED: 40 GUESTS  
COCKTAIL: 60 GUESTS



EXCLUSIVE

CAPACITY: 180 GUESTS







# EVENT PACKAGES

## MENU OPTIONS AVAILABLE:

Seated Shared Menus

Canapes

Breakfast

Bespoke Events

Signature Cakes

Offsite Catering

Beverage Packs



# SEATED | SHARED MENU

## 2 COURSE \$120PP

Sesame seed focaccia, olive oil

### ENTRÉES

Autumn garden salad, whipped Brillat-Savarin, quail’s egg & hazelnut

Yellowfin tuna, fig, confit tomato, basil

Steak & anchovy tartare, bagna cauda, roasted garlic & crisps

### MAINS

Provençal cavatelli, roasted eggplant, peppers & olives

King salmon, Cime di rapa, mussels & lemon verbena

Ranger’s Valley ribeye, sauce bordelaise

### SIDES TO SHARE

Green velvet lettuce, honey vinaigrette

Skin on fries

All menus are subject to seasonal availability and changes. Minimum spends and service charges apply. Additional surcharges apply on Sundays and public holidays. Please speak to our team for further information on food requirements for your event

## 3 COURSE \$140PP

Sesame seed focaccia, olive oil

### ENTRÉES

Autumn garden salad, whipped Brillat-Savarin, quail’s egg & hazelnut

Yellow fin tuna, fig, confit tomato, basil

Steak & anchovy tartare, bagna cauda, roasted garlic & crisps

### MAINS

Provençal cavatelli, roasted eggplant, peppers & olives

King salmon, Cime di rapa, mussels & lemon verbena

Ranger’s Valley ribeye, sauce bordelaise

Green velvet lettuce, honey vinaigrette

Skin on fries

### TO FINISH

Russian honey cake

Black grape & hibiscus vacherin

Triple cream cheese, condiments & crackers







# CANAPE | COCKTAIL EVENTS

## PACKAGE 1 - \$48PP

Your selection of 6 canapes

## PACKAGE 2 - \$65PP

Your selection of 6 canapes, 1 substantial & 1 sweet

## PACKAGE 3 - \$110PP

Your selection of 8 canapes, 2 substantial & 2 sweets

## ADDITIONAL CANAPES:

Light \$8ea | Substantial \$16ea | Sweets \$9ea

## LIGHT

Sydney rock oysters, champagne mignonette  
Fruits de mer tartlet ( king salmon, ebi prawn , yellow fin tuna)  
Raw scallop, smoked dulse & citrus  
Spanner crab croquette  
Foie gras parfait, toasted brioche  
Steak and anchovy tartare  
Blue fin toro, melon & candied fennel  
Chickpea panisse, whipped bottarga, white anchovy  
Gnocchi fritto, pistachio pesto  
Gnocchi fritto, nduja and goats cheese  
Brillat-Savarin gougères  
Bluefin toro, melon & candied fennel ( supplement \$6 )  
Scallop and abalone beignet ( supplement \$6 )  
Whipped Sea urchin potato rosti (supplement \$6 )

## SUBSTANTIAL

Mushroom and black garlic vol-au-vent  
Buttermilk fried chicken slider  
Aged wagyu beef cheese slider  
Blue swimmer crab & nduja cavatelli  
Pork, veal and truffle sausage roll

## SWEETS

Macaron ( flavour changes regularly )  
Lime and basil bon bon  
Chocolate & muscovado tart  
Canelé au rhum

All menus are subject to seasonal availability and changes. Minimum spends and service charges apply. Additional surcharges apply on Sundays and public holidays. Please speak to our team for further information on food requirements for your event



# BREAKFAST

## SHARED BREAKFAST MENU \$45PP

Pork sausage, fried egg, cheese & pickles on sourdough muffin

Toast & Jam

Seasonal fruit

Bircher Muesli

With a selection of pastries

Mini traditional croissant

Mini pain au chocolat

Mini cheese Danish Mini banana/choc muffin

Includes coffee & juices.

All menus are subject to seasonal availability and changes. Minimum spends and service charges apply. Additional surcharges apply on Sundays and public holidays. Please speak to our team for further information on food requirements for your event







## BESPOKE MENUS

With an experienced baking, pastry, and culinary team, The Charles can create bespoke experiences tailored to your occasion. Let us know your vision, guest count, and budget with a little advance notice, and we'll curate the perfect The Charles experience, just for you.





## SIGNATURE CAKES

### RUSSIAN HONEY CAKE \$130

16cm diameter, serves 8/10pax

### CHOCOLATE BASQUE CHEESECAKE \$85

18cm diameter, serves 8/10pax

### HAZELNUT MONT BLANC TARTE \$85

20cm diameter, serves 8/10pax

### COCONUT & MANGO CAKE \$105

20cm diameter, serves 10/12pax

All menus are subject to seasonal availability and changes. Minimum spends and service charges apply. Additional surcharges apply on Sundays and public holidays. Please speak to our team for further information on food requirements for your event





## OFFSITE CATERING

Simply let our team know about your event, the location, and your requirements - we'll take it from there. Whether you're looking for our artisanal pastries and gourmet sandwiches for a daytime function or a full dinner service from our experienced culinary team, bringing The Charles experience to your event couldn't be easier.

Our professional staff handles every detail, allowing you to enjoy your special occasion with complete peace of mind. Experience the same exceptional quality that defines The Charles, delivered seamlessly to your venue of choice.



# BEVERAGE PACKS

## STANDARD PACKAGE

\$65PP 2 HRS

\$85PP 3 HRS

2023 Marty’s Block, Sauvignon Blanc  
South Australia, Australia

2023 Marty’s Block, Rose  
South Australia, Australia

2023 Marty’s Block, Shiraz/Cabernet  
South Australia, Australia

Heineken

## CLASSIC PACKAGE

\$95PP 2 HRS

\$120PP 3 HRS

NV Casa Copain ‘Prosecco’  
Yarra Valley, VIC

2023 Triennes Rose  
Mediterranee, France

2024 Dead Man Walking Riesling  
Clare Valley, SA

2022 John Duval ‘Concilio’ Shiraz  
Barossa Valley, SA

Heineken

Kosciuszko Pale Ale

Cello Spritz

## DELUXE PACKAGE

\$125PP 2 HRS

\$160PP 3 HRS

NV Chandon ‘Blanc de Blancs’  
Yarra Valley, VIC

2024 M de Minuty  
Provence, France

2022 Domaine Mosnier ‘Petit Chablis’  
Burgundy, France

2024 Shaw & Smith Sauv. Blanc  
Adelaide Hills, SA

2023 Dalrymple Vineyard Pinot Noir  
Pippers River, Tasmania

2022 John Duval ‘Entity’ Shiraz  
Barossa Valley, SA

All beers & ciders

Cello Spritz

Sunrise Gimlet

**+\$45PP UPGRADE TO  
MOET & CHANDON  
CHAMPAGNE**

All menus are subject to seasonal availability and changes. Minimum spends and service charges apply. Additional surcharges apply on Sundays and public holidays. Please speak to our team for further information on food requirements for your event







# MINIMUM SPENDS

Minimum spends for events vary depending on the day of the week and services required.

Please reach out to our events team with details of your event, and we'll be happy to discuss the best available options that suit your needs and budget.

All menus are subject to seasonal availability and changes. Minimum spends and service charges apply. Additional surcharges apply on Sundays and public holidays. Please speak to our team for further information on food requirements for your event



# THANK YOU

PLEASE CONTACT OUR EVENTS TEAM IF YOU HAVE ANY QUESTIONS  
OR WOULD LIKE TO START PLANNING YOUR NEXT EVENT.

IF YOU'RE LOOKING FOR SOMETHING WE HAVEN'T LISTED HERE,  
PLEASE LET US KNOW. OUR PACKAGES CAN BE CUSTOMISED.

HELLO@THECHARLES.SYDNEY | (02) 9145 8066 | THECHARLES.SYDNEY

AN ETYMON VENUE

*Loulou*

*The*  
CHARLES  
BRASSERIE & BAR  
44 KING ST

TIVA

poetica

GENZO

SOL  
BREAD  
AND  
WINE

SOLUNA

PETIT  
*Loulou*

**ETYMON**<sup>↑</sup>  
etymon.com.au

