

ST LEONARDS & NORTH SYDNEY

Charlie + Franks

CAFÉ

CATERING

EVENTS

Event Packages

Canapés

\$45PP: 2HR EVENT / MIN 4 HOT, 4 COLD – \$65PP: 3HR EVENT / MIN 6 HOT, 6 COLD

50 PERSON MINIMUM

Served Cold

Peking duck cucumber boats with hoi sin (gf, df)

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)

Buckwheat blinis with smoked salmon crème fraiche, dill and roe (gf)

Tuna Tartare wasabi dressing, caviar and tasted sesame (gf, df)

Salmon tartar spoons, wasabi dressing, caviar and toasted sesame (gf, df)

Prawn rice paper roll, nouc cham dressing (gf, df, vgo)

Spanner crab Slider with preserved lemon, coriander on brioche

Kingfish sashimi with apple, coriander, chilli and lime, served on spoons (gf, df)

Beetroot Crostini topped with minted yoghurt (v)

Watermelon spoons with feta, orange and mint (v, gf)

Bruschetta with tomato, avocado and goat cheese (v, gfo)

Fresh fig wrapped in prosciutto and mozzarella and basil (gf)

Served Hot

Pulled pork slider with chipotle mayo and slaw (df)

Cumin & miso lamb ribs (gf, df)

Wagyu beef slider, jack cheese and pickles

Fried crispy chicken with Asian slaw and Sesame sauce, served on spoons (df)

Dumpling, steamed chicken and prawn with ginger soy and lime (df)

Steamed Pork and shallot dumplings, ginger and soy (df)

Slow roasted pork belly, gao ba, chipotle mayo, cucumber (df)

Seared Scallops, corn salsa and coriander (gf, df)

Fish taco, habanero mayo and corn slaw

Tempura prawn with wasabi mayo coriander and sesame (df)

Wild mushroom tart with truffle hollandaise (v)

Arancini spicy pumpkin with tomato and taleggio cheese sauce (v)

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)

Dessert

Strawberry Eton mess, cream and pomegranate (gf, v)

Coconut tapioca shoots with mango jelly and granita (vg)

Dark Chocolate Truffles (gf)

Mini Tiramisu (gf)

Blueberry Cheesecake

Deconstructed Banoffie pie with maple pecans

Vanilla pannacotta, peach jelly and lemon balm (vgo)

Chocolate mousse, caramel popcorn cups (gf)



Set Menus

\$55PP / 2 COURSE – \$69PP / 3 COURSE – \$85PP / 4 COURSE

20 PERSON MINIMUM, ALL PACKAGES INCLUDE TEA & COFFEE

Entree

- Hiramasa kingfish crudo
Citrus, basil, ginger mignonette
- Buratta
Fennel jam, amaranth, fresh fennel
- Grilled octopus
Pomegranate vinegar, chimichurri, lemon
- Grilled Cauliflower flowering
Miso, chickpeas, pickle raisins (Vegan)

Main

- Striploin, charred onion, condiments
- Harissa roasted spatchcock, skordalia, fefferoni
- Pan seared snapper, Prawn butter, bok choy
- Ricotta Dumpling
Ricotta, broccolini, butter, peas & almond

To Share

- Shoestring fries, paprika, aioli
- Green salad, mixed leaves

Dessert

- Fried ice cream
Salted caramel, popcorn, lemon balm
- Pavlova
Passionfruit, berries



Brunch Set Menu

\$45 PP – SERVED AS COCKTAIL WITH TRAY SERVICE OR BUFFET STYLE

20 PERSON MINIMUM

Arrival

Mimosa or alcohol free beverage

Acai Smoothie Shot

Banana, berries, chia seeds

Coconut Chia

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

Corn Fritter

Crushed avocado, bacon, free range poached egg, feta, relish, semi dried tomatoes

Fried Polenta

Miso and sesame sautéed mixed mushrooms, poached egg, hummus, macadamia pesto, almond dukkah, pecorino

Bruschetta

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

Sweets

House made brownie or banana bread with vanilla whipped cream and berries

Tea or Coffee



BBQ Packages

50 PERSON MINIMUM

Spit Roast Set Menu — \$69pp

Arrival

Charcuterie board

Main spit roast (lamb & pork)

Slow cooked for 5 hours on location served with soft brioche rolls, slaw salad and a selection of sauces ****available as DIY or chef prepared***

Salad station

Chicken pesto pasta
Vegan super green salad
Creamy potato salad
Traditional greek salad

Dessert

Dessert bar - fruit, cheese & brownie platters

Tea & coffee

Smoker Set Menu — \$69pp

Arrival

Charcuterie board

Main smoked meat (beef brisket & pork shoulder)

Slow cooked for 12 hours on location served with soft brioche rolls, slaw salad and a selection of sauces ****available as DIY or chef prepared***

Salad station

Chicken pesto pasta
Vegan super green salad
Creamy potato salad
Traditional greek salad

Dessert

Dessert bar - fruit, cheese & brownie platters

Tea & coffee

Kids Menus

Kids Individual Lunch Boxes — \$19.5

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

- or -

Chicken wrap - mayo and lettuce, cut into mini circles

Fruit cup filled with seasonal fruits

Kids fruit juice poppa 200mL

Cheese & crackers

Individual box with disposable cutlery



NO MINIMUM

Kids Sit Down Menu — \$20

(Select 2 options)

Mini Cheeseburger with shoestring fries, tomato sauce

Mini Chicken burger with shoestring fries, tomato sauce

Pasta with Napoletana or Bolognese

House made fish and chips, aioli

Ice cream, topping, sprinkles

Soft drink or juice

Capacities

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

St Leonards

Canapé - 80 / Seated - 70

Outdoor area is available to use 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
- Giant chess, jenga, dart board, connect four
- Mobile play centres
- Jumping castle
- Petting zoo
- Entertainer - magician, clown, face painter, fairy, ninja, Elsa Frozen character, Mickey Mouse
- 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 supplies. 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
- Semi-private dining spaces (St Leonards only)
- Available for all age birthday parties, christenings, anniversaries, confirmations, product launch, team building dinners, corporate luncheons, blogger events, private parties
- DIY theming
- Dietary friendly - please specify when enquiring
- Bar tab available
- Standard A5 table menus included, custom menus available for an additional cost
- 2 hour liquor license: 10am - 10pm, daily
- Cakeage

Terms & Conditions

- Minimum of 20 guests are required to be on set menus (BBQ & canapé packages 50pax)
- 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 - am/pm events, Monday-Thursday, minimum spend \$2,500 pre-paid
- Exclusive use - 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 evening with credit card
- Details provided on booking
- 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, with the exception of cakeage charged at \$2.00 per guest

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!