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# CHARLIE & FRANKS

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*est.* 2011

**EVENTS PACKAGES**

ST LEONARDS & NORTH SYDNEY

# CANAPÉS

\$45PP: 2HR EVENT / 4 HOT, 4 COLD — \$65PP: 3HR EVENT / 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 toasted sesame (gf, df)

Salmon tartare 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, mozzarella and basil (gf)

## SERVED HOT

Pulled pork slider with chipotle mayo and slaw (df)

Cumin & miso lamb ribs (gf, df)

Wagyu beef slider with jack cheese and pickles

Fried crispy chicken with asian slaw and sesame sauce, served on spoons (df)

Steamed chicken and prawn dumpling with ginger, soy and lime (df)

Steamed pork and shallot dumplings with ginger and soy (df)

Slow roasted pork belly, gua bao, 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)

Spicy pumpkin arancini 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 banoffee pie with maple pecans

Vanilla pannacotta, peach jelly and lemon balm (vgo)

Chocolate mousse cups, caramel popcorn (gf)





# SET MENUS

\$55pp / 2 COURSE — \$69PP / 3 COURSE

20 PERSON MINIMUM, BOTH 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  
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

\$45pp — SERVED AS COCKTAIL STYLE OR BUFFET STYLE

20 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, 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**

Vine 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**

Brewed tea leaves or barista made espresso coffee



# BBQ PACKAGES

50 PERSON MINIMUM

## SPIT ROAST SET MENU — \$69PP

**Arrival**

Charcuterie boards

**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 salad  
Vegan super green salad  
Creamy potato salad  
Traditional greek salad

**Dessert**

Dessert bar - seasonal fruit, cheese & brownie platters

**Tea or Coffee**

Brewed tea leaves or barista made espresso coffee

## SMOKER SET MENU — \$69PP

**Arrival**

Charcuterie boards

**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 salad  
Vegan super green salad  
Creamy potato salad  
Traditional greek salad

**Dessert**

Dessert bar - seasonal fruit, cheese & brownie platters

**Tea or Coffee**

Brewed tea leaves or barista made espresso coffee



# KIDS MENUS

NO MINIMUM

## 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



## KIDS SIT DOWN MENU — \$20

(Select 2 mains 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, juice or milkshake



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 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, cut & served individually or on platters



# TERMS & CONDITIONS

- Minimum of 20 guests are required to be on a set menu (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 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**

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## 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 SUBMIT AN ENQUIRY FORM THROUGH THIS LINK

OR GET IN TOUCH:

[CAFE@CHARLIEANDFRANKS.COM.AU](mailto:CAFE@CHARLIEANDFRANKS.COM.AU)

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

[CATERING@CHARLIEANDFRANKS.COM.AU](mailto:CATERING@CHARLIEANDFRANKS.COM.AU)

*We can't wait to celebrate with you!*