

YOUR NEXT EVENT

The
CHARLES

GRAND BRASSERIE & BAR

66 KING ST.



THE CHARLES GRAND BRASSERIE EVENTS

Host your next event at The Charles Grand Brasserie, an exclusive venue located in the heart of the City.

Old world hospitality meets new world sensibility in an opulent dining room—a grand brasserie that delivers service with style. From the house specialty, whole dry-aged roasted and pressed duck, to an exclusive wine selection and our dessert trolley layered with house-baked cakes, desserts and petit-fours, The Charles is a classic experience with an exuberant attitude.



EXECUTIVE CHEF

BILLY HANNIGAN

Billy Hannigan is the Executive Chef of The Charles Grand 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 Grand 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 behind the recipes.





EVENT AREA

BRASSERIE

CAPACITY

56 pax seated



EVENT AREA

MEZZANINE

FULL CAPACITY

49 pax seated

ONE LONG TABLE

36 pax seated



EVENT AREA

PRIVATE DINING ROOM

CAPACITY

12 pax seated — Extended table

16 pax seated — Two separate tables



A minimum spend on food and beverage applies and a 10% service charge is applied to your final bill.

EVENT AREA

EXCLUSIVE HIRE

CAPACITY

105 pax seated

Exclusive use of The Charles includes the Brasserie, Mezzanine & the Private Dining Room areas.

A minimum spend on food and beverage applies and a 10% service charge is applied to your final bill.



EVENT AREA

THE CHARLES BAR

A chic all-day dining café and bar à vin sitting next to our Grand Brasserie. The Charles Bar can host large exclusive functions.

CAPACITY

40 pax seated

60 pax — Cocktail style



MENU

CANAPÉS

All canape menus are created as a bespoke offering.

Please discuss your function requirements with your coordinator who will work with our Executive Chef on your canape menu.



SAMPLE MENU

GROUP MENU



Menu is suitable for bookings up to 20 guests

150 PP

Sesame focaccia olive oil

ENTRÉE

Guests choose between

Autumn salad celeriac, chickpea, sauce gribiche

Butternut squash agnolotti currants, pine nuts, pecorino

Yellow fin tuna quail eggs, smoked eel, horseradish

Steak & anchovy tartare Conservas Angelachu anchovy, green velvet lettuce

MAIN

Guests choose between

Seasonal harvest, buckwheat, consommé, citrus

Seared swordfish, zucchini flower farci, lobster butter

Pork cotoletta, sauerkraut, lemon, sauce Robert

Jacks Creek Wagyu rump cap MBS9+, smoked beef fat, red wine jus

Green velvet lettuce, honey vinaigrette

fries

DESSERT

Guests choose between

Dark chocolate mousse

Soufflé chocolate tarte, Jersey milk ice cream

Savarin aux fruits, citrus, Grand Marnier, vanilla

Brillat-Savarin, condiments and crackers

We can cater for most dietary requirements. We require 7 days notice to ensure that these can be accommodated.

Please note, this is a sample menu only. Final menus cannot be confirmed until 10 days prior to your booking due to seasonal availability.

SAMPLE MENU

EVENTS MENU



Fixed menu suitable for bookings 20+

150 PP

Sesame focaccia olive oil

ENTRÉE

Pre-select one option

Autumn salad celeriac, chickpea, sauce gribiche

Butternut squash agnolotti currants, pine nuts, pecorino

Yellow fin tuna quail eggs, smoked eel, horseradish

Steak & anchovy tartare Conservas Angelachu anchovy, green velvet lettuce

MAIN

Pre-select one option

Seasonal harvest, buckwheat, consommé, citrus

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DESSERT

Pre-select one option

Dark chocolate mousse

Soufflé chocolate tarte, Jersey milk ice cream

Savarin aux fruits, citrus, Grand Marnier, vanilla

Brillat-Savarin, condiments and crackers

Bespoke menu curation available upon request.

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SAMPLE

STANDARD BEVERAGE PACKAGE

120 PP (2 Hours)

SPARKLING

NV Cloudy Bay Pelorus
Marlborough, New Zealand

WHITE

Deviation Road Sauvignon Blanc
Adelaide Hills, SA

Laurent Chardigny 'Bourgogne'
Burgundy, France

ROSÉ

M de Minuty
Côtes de Provence, France

RED

Giant Steps Pinot Noir
Yarra Valley, VIC

John Duval 'Concilio' Shiraz
Barossa Valley, SA

BEER & CIDER

Kirin Ichiban Lager, Japan

Heineken, Netherlands

Stone & Wood Pacific Ale, Byron Bay

Kosciuszko Pale Ale, Jindabyne, NSW

Boags Premium Light Lager, Launceston, VIC

Little Creatures, Pipsqueak, Perth, WA



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SAMPLE

PREMIUM BEVERAGE PACKAGE

160 PP (2 Hours)

CHAMPAGNE

NV Moët et Chandon Imperial
Champagne, France

WHITE

Serge Dagueneaux Sauvignon Blanc
Pouilly Fume, France

Kooyong Estate Chardonnay
Mornington Peninsula, VIC

ROSÉ

Château D'esclans 'Whispering Angel'
Côtes de Provence, France

RED

Meadowbank Pinot Noir
Derwent Valley, Tasmania

Yangarra 'King's Wood' Shiraz
McLaren Vale, SA

BEER & CIDER

ALL DRAUGHT & BOTTLE BEERS

ALL CIDERS



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CONTACT US

Please contact our events team if you have any questions or would like to start planning your next event.

reservations@thecharles.sydney

02 9145 8066

THECHARLES.SYDNEY

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