



2018

function package





YOU'RE IN GOOD HANDS.

Regardless of the group size, we're honoured to be your host. Thank you for allowing us to take care of you.

Our open space-light filled café, provides an impressive setting for events of all styles, from cocktail, corporate functions to birthday celebrations, even weddings. Our team will work together with you to create an event that suits your needs.

Get in touch with us

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121 Johnston Street, Fitzroy

A background image showing hands holding glasses of drinks. One glass has an orange slice and ice, another has a dark liquid with ice, and a third in the foreground has a red smoothie. The setting appears to be a bar or cafe with a wooden counter.

SIZE DOESN'T MATTER.

Function Capacity

Seated 80 | Standing 120

Minimum Spend

Exclusive use of the venue will incur a minimum spend which covers food and beverage costs.

Weekdays \$2,000 | Weekends \$2,500

Operating Hours

Exclusive use of the venue from 5pm till late every day ensures the space is yours to enjoy for an unforgettable event. Last drinks are served at 11pm.



CANAPÉS.

Package A \$35pp

Option 1 (Choose 5 x “Small” Hot/Cold)

Option 2 (Choose 2 x “Small” Hot/Cold + 2 x “Larger”)

Package B \$45pp

Option 1 (Choose 7 x “Small” Hot/Cold)

Option 2 (Choose 3 x “Small” Hot/Cold + 3 x “Larger”)

Package C \$59pp

Option 1 (Choose 9 x “Small” Hot/Cold)

Option 2 (Choose 4 x “Small” Hot/Cold + 4 x “Larger”)

**Larger pieces can be exchanged for Sweets*

SMALL - COLD.

Fresh shucked oysters, mignonette granita pickled shallots *gf df*

Compressed nashi pear, whipped Roquefort walnut and celery *gf v*

Traditional beef tartare, pommes gaufrettes, capers, confit egg yolk *gf df*

Ocean trout sashimi, lime leaf, coconut, chilli peanuts, crispy shallot, coriander *gf*

Fresh market fish ceviche, Spanish onion, lemon, avo, cress *gf df*

Tofu tatare, pickled ginger, wasabi, sesame, tamari, pickled cucumber, cress *gf v*

Pickled zucchini bruschetta, labneh, dill, olive soil *v*

Goats curd and heirloom baby beet tartlet *v*

Candied wild onion tart with brulee'd duck liver parfait and plum gel

Black bean hummus tostada, avo, lime gel, jalapeno, coriander cress *v gf*

Buckwheat blini, beetroot and fennel relish, crispy beets, vegan cheese whip *v gf*

SMALL - HOT.

Tempura oysters with nuoc cham gel *gf*

Morcilla and aged Manchego croquettes with salsa roja

Smoked Mozzarella stuffed fried jalapeno poppers

Caramelised pumpkin, sage and parmesan arancini *v*

Potato, thyme & goats cheese beignets, truffled honey *v*

Shiitake, tofu and garlic shoot spring rolls, sweet and sour dipping sauce *v**

Fried chicken ribs with hot and sour tamarind sauce

White anchovy toast with parsley root butter and preserved lemon gremolata

Charred marinated prawn skewers with curry leaf sambal sauce *gf*

Black bean and corn croquettes, vegan smoked chilli mayo *v**

LARGER.

Korean Fried Chicken bao, kimchi, Kewpie, cucumber, Srirarcha

Smoked beef brisket taco, pickled red cabbage, chipotle mayo and coriander

Mini bbq pork banh mi, spring onion, pickled carrot, coriander, chilli, hoisen, mayo

Mini fried tofu banh mi, spring onion, pickled carrot, coriander, chilli, hoisen, mayo *v*

Charred corn, smoked paprika mayo and lime *v**

Wagyu cheese burger, pickles, mustard, house ketchup, cheese

Tempura sea bream, triple cooked salt and vinegar chips, parsley tartare sauce

Sichuan tofu bao, Doubanjiang mayo, pickled cucumber & carrot *v**

Fried squid salad, shiso, mint, coriander, chilli, toasted rice, sour coconut dressing *gf*

Saltbush Gnocchi, wild mushrooms, grana padana, crispy sage, pumpkin puree *v*

Slow braised beef short rib, roast baby onion, smoked pomme puree, madeira jus *gf*

Smoked chicken Caesar, baby cos, witlof, smoked heirloom tomatoes, parmesan, Caesar dressing

Moroccan carrot salad, carrot and cumin puree, pomegranate molasses roasted carrots, smoked almonds, green olive, mint, parsley, grains *v* gf df*

SWEETS.

Chocolate delice, raspberry puree & orange chantilly *gf*

Lemon yuzu tart bruleed with vanilla creme fraiche

Passion fruit creme brulee *gf*

Rum and raisin torte with fig syrup and cream

Rhubarb and hibiscus cheesecake mille feuille

Coconut yoghurt panna cotta with mango jelly,
caramelised cacao and lemon balm *v* gf df*

Acai sorbet, compressed green apple, raw choc *v* gf df*

Salted caramel and chocolate tart with pretzel praline

Pear and cherry clafoutis with anglaise foam

DRINKS.

Beverage Package A

2 Hours - \$25.00pp | 3 Hours - \$30.00pp
4 Hours - \$35.00pp | 5 Hours - \$40.00pp

NV Habitat Sparkling, South Eastern Australia
‘14 Republic Sauvignon Blanc, South Eastern Australia
‘14 Republic Shiraz Cabernet, South Eastern Australia

Includes Temple Bicycle Summer Ale and soft drinks

Beverage Package B

2 Hours - \$35.00pp | 3 Hours - \$40.00pp
4 Hours - \$45.00pp | 5 Hours - \$50.00pp

NV Veuve Ambal Sparkling, Loire Valley, France
‘16 TaiNui Sauvignon Blanc, Marlborough, NZ
‘15 Babich Black Label Pinot Gris, Marlborough, NZ
‘15 Fifth Leg Treasure Hunter Chardonnay, Margaret River, WA
‘14 Fox Creek Shiraz, McLaren Vale, SA
‘15 Scotchmans Hill Jack & Jill Pinot Noir, Bellarine, VIC

**Drinks are subject to change according to seasonality*

NEED TO KNOWS.

Transport

Sir Charles is located on 121 Johnston Street, Fitzroy. Trams stops are within a few metres of the venue. For those travelling by car, there are 2 hour parking during the day, unrestricted in the evenings and on Sundays, as well as paid parking off Brunswick Street.

Confirmation of Bookings

To confirm a booking, a minimum deposit of \$500 is required. Payment needs to be made within 3 business days of receiving the booking and can be done using any major credit cards, EFTPOS, or direct depositor cash. A credit card is required to confirm booking and held as security.

Prices and Minimum Spend

All prices are inclusive of GST. We do our very best to maintain prices, however these are subject to change. Minimum spend requirements apply and we will advise the amount upon enquiry as these vary according to the season. Restricted only to food and beverage spend. Additional costs (e.g. security or entertainment) are not included. If the minimum spend quoted for is not met, the fee will be used for room hire and payable upon completion.

Final Payment

Food, beverage, set up and attendance numbers are required a minimum of 7 days prior. This number will form the basis for final charging. Catering and costs relating to beverage packages must be paid upon confirmation of final numbers. Once payment has been processed, no refunds will be offered should your numbers decrease or you experience no shows at the time of the event. If payment is not received, the venue reserves the right not to proceed with the function. Drinks on consumption tabs must be paid upon conclusion of event.

Cancellations

Cancelling a function after the deposit has been paid can only be done by consulting directly to management by the person who paid the deposit. Any cancellation made within 7 days from the date of the function will forfeit the deposit and any additional payments that may have been made.



NEED TO KNOWS.

Guest Entry

Guest entry to functions will only be permitted in accordance with agreed start and finish times. The venue reserves the right to refuse entry to any patron in accordance with responsible service of alcohol procedures. Additional function guests (above and beyond the numbers of guests confirmed) may only be admitted in accordance with the venue's licensed capacity. Minors are welcome to attend only when accompanied by a Legal Guardian (infants are welcome at the parents own risk).

Additional Requirements

Any additional equipment, decorations or props other than those supplied by the venue must be confirmed with management a minimum of 7 days prior to the date of the function. Please note that the venue must approve any and all equipment or decorations, and reserves the right to disallow any material deemed offensive or dangerous. It is the responsibility of the host to remove any additional equipment and decorations upon completion of event.

Security

Particular functions may require security. This will be decided at the discretion of the venue management and will be charged to the host prior to the event.

Damage

Please be advised that hosts are financially responsible for any damage, theft, breakage or vandalism sustained to the function room or venue premises by guests, invitees or other persons attending the function. Should any extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the host. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to or after the function. It is recommended that all personal goods be removed from the venue immediately after the function.