



James Squire

THE CHARMING SQUIRE

FUNCTIONS

THE VENUE

The Charming Squire is a popular bar, restaurant and working microbrewery located in the heart of South Bank. The venue pays homage to the lover, the charmer, the rascal and the rogue; Australia's first brewer, James Squire.

Developed in collaboration with Lion and renowned hospitality group, Mantle Group Hospitality, Brisbane's only James Squire Brewhouse tells the legendary story of James Squire. The legend is conveyed through minimalistic features, high ceilings and raw materials that surround a copper bar 14m in length, offering the entire James Squire core range.

The microbrewery is home to The Charming Squire's Head Brewer who crafts seasonal releases that go hand-in-hand with a unique menu curated by a team of talented chefs. The Charming Squire is conveniently located next to South Brisbane train station, just minutes from Queensland Performing Arts Centre (QPAC) and the Brisbane Convention & Exhibition Centre (BCEC).

A number of spaces from the restaurant to the expansive brew hall are available for hire. Spacious function areas also exist upstairs on The Charming Squire's mezzanine level with views overlooking South Bank and the iconic Brisbane Wheel.

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A venue that James Squire, himself would stop to have a drink in...



THE KITCHEN

The open kitchen, noticeable from Grey Street, is a visual phenomenon. The kitchen, designed using state-of-the-art equipment, boasts a wood fired spit-roast that slowly cooks different meats each day. A wood-fired grill cooks steaks to perfection. The Charming Squire's menu consists of distinctive, contemporary dishes.

Sourcing local produce has been an important part of The Charming Squire's Paddock to Plate ethos since the venue was established in 2014. The Charming Squire is proud to maintain strong partnerships with some of the best farms on the east coast of Australia who produce environmentally friendly, stress free and ethical produce. Our chefs craft seasonal menus that are based around a plethora of local produce.

The experienced and passionate chefs at The Charming Squire have curated menus to suit any occasion. From casual gatherings to cocktail parties to intimate sit-down dinners, the team are committed to delivering outstanding events no matter the celebration. With the assistance of friendly front of house staff, The Charming Squire events team strive to consistently exceed customer expectations.



FUNCTION SPACES

The Charming Squire has many welcoming and open spaces available. There are three different function spaces you can choose from for your next function or event.



RIVER ROOM

The River Room is an intimate function space located on the mezzanine level of the venue. Boasting floor to ceiling windows, this spectacular space is wheelchair accessible, offers AV connections and access to the upstairs bar. River is perfect for private dining of up to 60 people or cocktail events of up to 80.



ZINC BAR

The Zinc Bar is located next to the River Room and overlooks The Charming Squire's sprawling brew house. It offers a prime view of the in-house brewery with its own bar and access to balcony. The Zinc Bar is an ideal space for a casual cocktail party of up to 100 people.

FUNCTION SPACES



RIVER ROOM & ZINC BAR

For large groups the Zinc Bar and the River Room can be hired together, creating a vast overall space that accommodates elaborate sit-down and stand-up events. When hiring the Mezzanine level, guests have exclusive access to the attached balcony, elevator (for wheelchair access) and bar. Guests also receive complimentary use of the microphone and television. The River Room & Zinc Bar is the perfect option for bigger functions of up to 110 seated, 220 standing.



BREWER'S PANTRY

The Brewer's Pantry known for its infamous weekend breakfasts can be transformed into an intimate location away from the hustle and bustle of the main brew house for small sit down bookings with a private bar perfect for small cocktails parties, a gathering, corporate lunch, meeting or after work drinks for up to 35 guests.

Please call us on (07) 3077 7254 to speak directly with our functions team who will work closely with you to ensure your next event is a charming success.



THE CHARMING SQUIRE
THE DOORS OF OPPORTUNITY

BEER		WINE		SPIRITS	
LAGER	£4.50	CHARDONNAY	£5.50	VODKA	£5.00
PILSENER	£4.50	SAUVIGNON	£5.50	WHISKY	£5.00
IPA	£4.50	MERLOT	£5.50	GIN	£5.00
STOUT	£4.50	CABERNET	£5.50	TEQUILA	£5.00
PORTER	£4.50	SPARKLING	£5.50	RUM	£5.00
TRIPLE	£4.50	PROSECCO	£5.50	BRANDY	£5.00
LAGER	£4.50	CHAMPAGNE	£5.50	COGNAC	£5.00
PILSENER	£4.50	SAUVIGNON	£5.50	WHISKY	£5.00
IPA	£4.50	MERLOT	£5.50	GIN	£5.00
STOUT	£4.50	CABERNET	£5.50	TEQUILA	£5.00
TRIPLE	£4.50	SPARKLING	£5.50	RUM	£5.00
LAGER	£4.50	PROSECCO	£5.50	BRANDY	£5.00
PILSENER	£4.50	CHAMPAGNE	£5.50	COGNAC	£5.00

THE BOHEMIAN'S MENU

TWO COURSE \$65PP | THREE COURSE \$80PP

AVAILABLE FOR 11-25 GUESTS (25+ ALTERNATE DROP)

ENTRÉE

SERVED AS SHARE PLATES

WOOD FIRED LAMB SKEWERS (GF) Tomato, labneh, sumac

BAKED CAMEMBERT (V) Nine Tales Amber Ale, onion & grape chutney, assorted breads

SALT & PEPPER CALAMARI (DF) Harissa mayo, lime, shallot

MUSHROOM & TRUFFLE ARANCINI BALLS (V) Porcini puree, parmesan, basil oil

HUMMUS (VG) Leblebi, dukkah, Turkish bread

OR FOR ADDITIONAL \$5PP - GUESTS TO SELECT ONE OF THE BELOW TO BE SERVED AS INDIVIDUALLY PLATED ENTRÉE (APPLIES TO ALL GUESTS)

LOCAL STRACCIATELLA (GF, V) Stone fruit, pistachio, rocket, olive oil, balsamic

MORETON BAY SQUID (GF) Wood roasted, chilli & burnt carrot puree, yuzu, kosho, mandarin

HOT SMOKED SALMON (DF, GF) Corn, avocado, beans, chipotle, shallots

BABY BEETROOTS (GF, V) Labneh, puffed grain, mandarin, sumac, pickled shallot

MAIN

GUESTS TO SELECT ONE OF THE FOLLOWING

CHARCOAL CHICKEN (DF) Green beans, corn, garlic sauce, pickled chilli, grilled lemon, red wine jus

WOOD FIRED RUMP (DF, GF) Cauliflower, peppers, onion, picada sauce

WOOD ROASTED LAMB (DF, GF) Potatoes, peppers, pebre salsa

HANDMADE GNOCCHI (V) Local mushrooms, truffle, stracciatella, sage butter

HUMPTY DOO BARRAMUNDI (GF) White bean purée, chimichurri, peas

TO FINISH

GUESTS TO SELECT ONE OF THE FOLLOWING

TEXTURES OF CHOCOLATE Mousse, macaron, soil, sorbet, sauce

BANOFFEE PIE (GF) Banana, coeur a la creme, honeycomb, caramel

SELECTION OF SORBETS Freeze dried fruits

A SELECTION OF AUSTRALIAN FARM HOUSE CHEESES Quince, grapes, crackers, fruit bread, date & walnut log

MENU SELECTION & PRICING please note that menus and costs are subject to change at any time.
Customer will be notified if they are affected by changes. **A 10% SURCHARGE APPLIES ON SUNDAYS AND 15% ON PUBLIC HOLIDAYS.**

A SCOUNDREL'S SHARE MENU

\$90PP | MINIMUM 8 GUESTS - MAXIMUM 80 GUESTS SERVED 'FAMILY STYLE'

TO START

HUMMUS (VG) Leblebi, dukkah, Turkish bread

NATURAL OYSTERS (DF, GF) Lemon, lemon dressing

LOCAL STRACCIATELLA (GF, V) Orange, pistachio, rocket, olive oil, balsamic

MUSHROOM & TRUFFLE ARANCINI (V) Porcini puree, basil oil, parmesan

WOODFIRED LAMB KOFTA (GF) Tomato, labneh, sumac

MAIN FEAST

RIB FILLET (GF) Burnt onion, carrots, béarnaise sauce, red wine jus

WOOD ROASTED LAMB (DF, GF) Potatoes, peppers, pebre salsa

WHOLE CHARCOAL CHICKEN (DF) Green beans, corn garlic sauce, pickled chilli, grilled lemon, red wine jus

SIDES

ROASTED KIPFLER POTATOES (GF) Garlic, rosemary, bacon

BABY BEETROOTS (GF, V) Labneh, puffed grain, mandarin, sumac, pickled shallot

ASSORTED TOMATO SALAD (GF, V) Goat's cheese, smoked eggplant, basil vincotto

WOOD ROASTED CAULIFLOWER (GF, VG) Spiced coconut yoghurt, lemon, tomato, cucumber & radish salad

TO FINISH

SHARE PLATES

A SELECTION OF AUSTRALIAN FARM HOUSE CHEESES Quince, grapes, crackers, fruit bread, date & walnut log

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A CHARMING PLATTER

MINIMUM 20 GUESTS

We have created the perfect bite sized and substantial dishes allowing you to formulate your own menu for your guests to enjoy and our charming staff to serve on platters, roaming throughout.

2 HOUR COCKTAIL PARTY - \$33PP

LIGHT REFRESHMENTS TO ACCOMPANY DRINKS. SELECT 5 CANAPES, 1 SUBSTANTIAL

3 HOUR COCKTAIL PARTY - \$43PP

A LOVELY COCKTAIL PARTY BUT NOT DESIGNED TO REPLACE DINNER. SELECT 7 CANAPES, 1 SUBSTANTIAL

4 HOUR COCKTAIL PARTY - \$56PP

PERFECT FOR A LIGHT DINNER OR SUPPER. SELECT 8 CANAPES, 2 SUBSTANTIAL

5 HOUR COCKTAIL PARTY - \$66PP

THIS QUANTITY OF FOOD IS SUITABLE TO REPLACE DINNER. SELECT 10 CANAPES, 2 SUBSTANTIAL

ADDITIONAL ITEMS AVAILABLE, PLEASE SPEAK TO THE FUNCTIONS TEAM

CANAPE'S FROM THE SEA

PRAWN & PORK SHUMAI DUMPLING Sriracha, soy

MOOLOOLABA PRAWN (DF, GF) Cocktail sauce, lemon

LOCAL ROCK OYSTER (DF, GF) Natural, lemon

PRAWN & SNAPPER SPRING ROLL (DF) Lime chilli dressing

MIXED SUSHI PLATTER (VGO, GFO) soy sauce, wasabi

CANAPE'S FROM THE Paddock

CHICKEN TART (GF) Apple, walnuts, dill currants

SEARED BEEF Celeriac remoulade, tomato, croute

LAMB KOFTA Organic mint yoghurt, iskender sauce

CRISPY CHICKEN WINGS Hot sauce, ranch dressing, quinoa, green shallots

PORK WONTON Sweet chilli

PORK SPRING ROLL Sweet chilli

BEEF & GUINNESS PIE Bush pepper chutney

MINI PORK & VEAL SAUSAGE ROLL HP sauce

DUCK RICE PAPER ROLLS (GFO, VGO) Hoisin sauce

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A CHARMING PLATTER

CANAPE'S FROM THE GARDEN

SLOW ROASTED TOMATO (V) Caramelised onion & labneh tart
CAPSICUM, EGGPLANT & PUMPKIN FRITTATA (GF, V) Little White Goat Cheese
MUSHROOM & VEGETABLE SPRING ROLL (VEGAN)
WILD MUSHROOM ARANCINI (V) Porcini puree, truffle aioli
BROADBEAN FALAFAL (GF, VEGAN) Tahini, lemon
PUMPKIN ARANCINI (GF, VEGAN) Pumpkin puree, crisp basil
SWEET POTATO CROQUETTES (GF, VEGAN) Tomato relish

MORE SUBSTANTIAL ITEMS

SLOW BRAISED PULLED PORK Apple sauce, slider
MINI BEEF CHEESEBURGER (GFO, VGO) Pickles, onion, ketchup
GRILLED HALOUMI (V) Rocket, tomato & basil pesto slider
FISH & CHIPS Tartare, lemon

ADDITIONAL FOOD STATIONS

All of our food stations are designed to be fun and interactive with your guests. Our chefs work these stations and prepare meals in front of your guests with a bit of show.

LOCAL CHEESE STATION FROM \$400

INTERNATIONAL CHEESE STATION FROM \$600

SEAFOOD STATION – PRAWNS, OYSTERS, SMOKED SALMON, CRAB - \$30 PER PERSON

DESSERT STATION - \$15 PER PERSON

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BESPOKE FUNCTIONS

Our team of experienced event professionals can tailor function packages to suit your exact event requirements. Choose a menu designed using locally sourced ingredients or step outside the box and host an eight course degustation. From beer and spirit events to wine dinners to elaborate sit down dinner parties, The Charming Squire has the capacity to pull off truly unique events that will leave your guests delighted.



BEVERAGE PACKAGES

The Charming Squire offers a number of options, to suit the varied needs of hosts and guests of private functions. Beverage packages are offered in a range of duration and product offerings. Minimum spend and Responsible Service of Alcohol (RSA) conditions apply to the service of all beverage packages and our friendly functions team are here to assist with the suitability and selection of your preferred package. Guests require photo identification to be served alcohol.

BAR TAB

An on consumption bar tab can be pre-arranged with the functions team and can incorporate any product restrictions or monetary limitations as specified by the event host. Tabs can be increased on the night on the provision a credit card is provided at the time.

Wrist bands can be supplied by the venue for ease of access to the bar tab for function guests.

BEVERAGE PACKAGES

2 HOURS \$55PP | 3 HOURS \$70PP | 4 HOURS \$85PP

INCLUSIVE OF:

JAMES SQUIRE TAP BEER & CIDER
PREMIUM WINE ON TAP
PROSECCO
SOFT DRINKS & JUICES

TAILORED PACKAGES & PREMIUM WINE PACKAGES CAN BE DISCUSSED WITH OUR TEAM

ADDITIONAL EXTRAS

COCKTAIL ON ARRIVAL: \$20PP See function manager for current availabilities

SPIRIT UPGRADE: \$20PP / PH Skyy Vodka, Bundaberg Rum, Johnnie Walker Black Label, Tanqueray Gin, Makers Mark

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CELEBRATION CAKES

CAKE MENU

48 HOURS NOTICE IS REQUIRED.

TIRAMISU Serves 10-12 people. Indulgent Mantle & Moon mascarpone, Savoiardi biscuit & coffee liqueur \$90

RED VELVET CAKE Serves 8 people. Bright red layered cake with cream cheese icing \$65

TRIPLE CHOCOLATE MOUSSE CAKE Serves 8 people. Rich Belgian dark chocolate layered mousse & chocolate Genoese \$65

We will prepare the cake, bring it to the table with candles and return it to the kitchen where it will be portioned and served with suitable garnishes. We have boxes that you can take remaining cake home in.

CELEBRATION CAKE ORDER FORM

Booking Name:

Date of booking:

Time of booking:

Contact number:

Email:

Specific writing on the cake:

(Happy Birthday etc) Please ensure correct spelling

Cake Selection:

Valid Credit Cards: Mastercard Visa AMEX Diners Surcharges apply to all Visa & Mastercard transactions (0.663%), American Express (1.60%) & Diners Club International (2.93%).

Cardholders name:

Cardholders signature:

Card number:

Expiry date:

/

Security number:

The Terms and Conditions supplied on this form are accepted on behalf of the above party.

Signed:

Date:

BOOKING FORM

BY SIGNING THIS FORM YOU AGREE THAT YOU HAVE READ AND ACCEPT THE CHARMING SQUIRE FUNCTIONS TERMS & CONDITIONS.

Signature: _____ Name: _____ Date: _____

Name: _____ Function date: _____

Email: _____

Phone: _____ Mobile Phone: _____

Company Name: _____

Event Name: _____

Event Start Time: _____ Event End Time: _____

Booking Area: The River Room The Zinc Bar Brewer's Pantry Restaurant Bar Alcove Other: _____

Guest Numbers: _____

Catering Requirements: Canapé Sit Down

Beverage Requirements: Beverage Package: _____ hours Bar Tab \$ _____

Agreed minimum spend (To be allocated towards catering & beverage only): \$ _____

Audio Visual Requirements: Projector & Screen Television Microphone

Please note that pricing of these items is to be discussed directly with your Functions Manager.

Credit card details are required to confirm your function booking. Will we not charge or freeze any money from your account, without the consent of the cardholder or event organizers.

A \$500 deposit is required as a deposit to confirm your booking. This may be paid by direct deposit and will be invoiced by your functions manager on request.

Valid Credit Cards: Mastercard Visa AMEX Diners Surcharges apply to all Visa & Mastercard transactions (0.591%), American Express (1.60%) & Diners Club International (2.93%).

Cardholders name: _____ Cardholders signature: _____

Card number: _____ Expiry date: _____ / _____ Security number: _____

TERMS & CONDITIONS

BOOKING CONFIRMATION AND DEPOSIT

Function areas are subject to availability so be sure to book your event in advance to ensure that your desired function area and date are available. A tentative booking will (on request) be held for a maximum period of seven (7) days. To confirm your function, a \$500 deposit is required as well as a signed booking form and a credit card authorisation form. Once both the deposit and confirmation form have been received your booking will be confirmed.

CANCELLATIONS

We appreciate that circumstances may occur, which could make it necessary for a function to be canceled. In all instances written notice is required and the following deposit conditions will apply:

- 30 days or more – full deposit refunded
- 14 days – 30 days – 50% of deposit refunded
- 4 days – 14 days – deposit kept by venue
- Less than 4 days – client will incur full minimum food and beverage spend charge

In case of another Covid lockdown, we're happy to refund or move the date of booking.

FINAL GUEST NUMBERS AND EVENT DETAILS

So we can effectively organise your event, our functions team will require the confirmed final details and numbers in writing two weeks prior to the event. You will be required to confirm your event by signing your event order and sending it back one week prior to your booking.

PRICE VARIATIONS AND SURCHARGES

Although every effort is made by The Charming Squire management to maintain menu prices as printed, price variations may occur at the discretion of management. Surcharges apply to all Visa & Mastercard transactions (0.58%), American Express (1.60%) & Diners Club International (2.93%). A 10% surcharge applies on Sundays and 15% on public holidays.

FINAL PAYMENT

Once your final numbers have been received, a tax invoice will be issued upon your request, with your expected outstanding payment. This amount is required two weeks prior to your event. Any additional charges incurred between this time and throughout the duration of your event will be charged on conclusion of the event. In the event that guests can not attend on the night, no refund will be issued from the confirmed numbers. All payments will be authorised with the client prior to being processed. Payment options include: credit card, cash or direct debit. No cheques will be accepted.

MINIMUM SPENDS

A minimum spend may apply to events unless negotiated otherwise. In the instance an agreed minimum spend is not reached, the remaining amount will go towards venue hire and will not be refunded. Please ask if minimum spend applies.

FOOD AND BEVERAGE POLICY AND LICENSING

Due to the nature of the venue's license and policies, we are unable to permit patrons, guests or invitees to bring liquor or food onto the premises.

ENTRY REQUIREMENTS

Guests attending your function are welcome to enter the premises primarily for that purpose. Should your guests wish to utilize the venues other facilities, they must meet the required dress code.

RESPONSIBLE SERVICE OF ALCOHOL AND MINORS

Responsible Service of Alcohol applies to all functions. All guests under the age of 18 must have a guardian remain in the function at all times during their stay. All minors must vacate the premises by 10pm.

PROPERTY AND DAMAGES

The Charming Squire will take all due care with client/guests and third party property, however we do not take responsibility for any items that have been left behind, lost, stolen or damaged during your function. The organiser is financially responsible for any damage to the venues' property and equipment as a result of your function, along with any damages to equipment hired for use during your function.

DECORATIONS

You are welcome to supply additional decorations to compliment your chosen theme in your booked function space only. Please check with your Function Coordinator before attaching fixtures to The Charming Squire property. The Charming Squire management takes no responsibility for damaged decorations or furnishings that are not compatible with the decorations you have supplied.

ADDITIONAL EQUIPMENT AND ENTERTAINMENT

All equipment and entertainment provided by the client must have prior permission from your Function Coordinator. The venue takes no responsibility if your provided equipment is incompatible throughout your function (prior testing can be arranged on request). If you wish to arrange a DJ, band or any other form of entertainment, they must be approved by your Function Coordinator. Your Function Coordinator can obtain a quote on your behalf from any of our preferred suppliers on request. Please note that strict sound limitations apply and management reserves the right to control the volume of any entertainment.

In order to confirm your booking, we ask that you please review the terms and conditions carefully and complete and return this booking form to our attention. Please note bookings are not confirmed until this form, along with the requested deposit amount have been received.

THE CHARMING SQUIRE | 07 3077 7254

EMAIL – BOOKINGS@THECHARMINGSQUIRE.COM.AU

133 GREY STREET, SOUTH BANK



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