



*James Squire* —  —  
**THE CHARMING SQUIRE** 





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## ABOUT US

The Charming Squire is a vibrant bar, restaurant and microbrewery situated in bustling South Bank.

Inspired by Australia's first brewer, the rascal and the rogue James Squire, the Charming Squire offers the full Squire's core range and seasonal in house brews, all complimented by our unique menu curated by team of talented chefs.

Located within minutes of QPAC and BCEC, and boasting high ceiling, copper bar and a variety of spaces the Charming Squire is the perfect spot for your next event.





## FUNCTION SPACES

### RIVER ROOM

Boasting floor to ceiling windows and an intimate, cozy atmosphere the River Room is ideal for any events requiring a completely private space.

#### CAPACITY

60 seated  
80 standing

#### ROOM FEATURES

- Two mounted TV screens
- AV capabilities
- Bar shared with Zinc Bar
- Balcony access
- Shared amenities
- Option to have own musician or DJ



### ZINC BAR

Located next to River Room and overlooking The Charming Squire's sprawling Brewhouse, Zinc Bar is ideal for larger cocktail style events.

#### CAPACITY

100 standing

#### ROOM FEATURES

- Direct bar access
- Balcony access
- Shared amenities





## FUNCTION SPACES CONTINUED

### RIVER ROOM & ZINC BAR (FULL MEZZANINE)

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 and bar.

#### CAPACITY

220 standing

110 seated

#### ROOM FEATURES

- Private bar
- Private balcony
- Two mounted TV screens (in River Room)
- Microphone available
- Option to have own musician or DJ
- Elevator access







## FUNCTION SPACES CONTINUED

### 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 Brewhouse. Ideal for small seated or cocktail style event, the Brewers Pantry is ideal for intimate cocktail parties, corporate lunches, informal meetings or after work drinks.

#### CAPACITY

35 standing  
20 seated

#### ROOM FEATURES

- Private bar
- Shared amenities



### THE ALCOVE

Located in the bustling Brewhouse the Alcove is ideal for more casual affairs, whether it be a seated or stand-up or seated event.

#### CAPACITY

100 standing  
60 seated

#### ROOM FEATURES

- Easy access to main bar
- Mounted TV for presentations



# FOOD OPTIONS







## FOOD PHILOSOPHY

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

Whether you are looking to cater for a casual gathering, large cocktail party or intimate seated dinner The Charming Squire team are committed to delivering outstanding events no matter the celebration.



# THE BOHEMIAN'S MENU

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

ALTERNATE DROP MAIN AND DESSERT

## 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, GFO) *dukkah, Turkish bread*

INDIVIDUAL PLATED ENTREE - ADDITIONAL \$5PP - PLEASE SELECT TWO TO BE SERVED ALTERNATIVELY

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

MORETON BAY SQUID (GF) *wood roasted, fermented chilli, orange & fennel vinaigrette*

HOT SMOKED SALMON (DF, GF) *salsa romesco, pickled shallots, corn, coriander, lime*

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

## MAIN

SELECT TWO - SERVED ALTERNATIVELY

PERI PERI CHARCOAL CHICKEN (DF, GF) *warm bean, tomato and olive salad, preserved lemon yoghurt*

WOOD FIRED RUMP (DF, GF) *honey roasted parsnips, black garlic, red wine jus*

WOOD ROASTED LAMB (DF, GF) *potatoes, peppers, pebre salsa*

HANDMADE GNOCCHI (V) *local mushrooms, truffle, stracciatella, sage butter*

BARRAMUNDI (GF) *white bean purée, chimichurri, peas*

## TO FINISH

SELECT TWO - SERVED ALTERNATIVELY

TEXTURES OF CHOCOLATE (GF) *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 SERVED 'FAMILY STYLE'

## TO START

HUMMUS (VG) *leblebi, dukkah, Turkish bread*

NATURAL OYSTERS (DF, GF) *lemon, lemon dressing*

LOCAL STRACCIATELLA (GF, V) *roasted stonefruit, 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*

PERI PERI CHARCOAL CHICKEN (DF, GF) *warm bean, tomato and olive salad, preserved lemon yoghurt*

## 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

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

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# A CHARMING PLATTER

## CANAPE PACKAGES

CANAPES ARE SERVED ROAMING THROUGHOUT YOUR EVENT. AVAILABLE FOR STANDING EVENTS ONLY. WE RECOMMEND SELECTING ITEMS THAT WILL BEST CATER TO ANY DIETARY REQUIREMENTS IN YOUR GROUP. PLEASE ADVISE YOUR FUNCTION MANAGER OF ANY ALLERGIES OR INTOLERANCES.

### PRICING

<b>2 HOUR COCKTAIL PARTY</b> <i>light refreshments to accompany drinks. select 5 canapes, 1 substantial</i>	<b>\$33PP</b>
<b>3 HOUR COCKTAIL PARTY</b> <i>a lovely cocktail party but not designed to replace dinner. select 7 canapes, 1 substantial</i>	<b>\$43PP</b>
<b>4 HOUR COCKTAIL PARTY</b> <i>perfect for a light dinner or supper. select 8 canapes, 2 substantial</i>	<b>\$56PP</b>
<b>5 HOUR COCKTAIL PARTY</b> <i>this quantity of food is suitable to replace dinner. select 10 canapes, 2 substantial</i>	<b>\$66PP</b>

ADDITIONAL ITEMS AVAILABLE, PLEASE SPEAK TO THE FUNCTIONS TEAM

### CANAPÉS FROM THE SEA

- PRAWN & PORK SHUMAI DUMPLING** *sriracha, soy*
- MOOLOOLABA PRAWN (DF, GF)** *cocktail sauce, lemon*
- LOCAL ROCK OYSTER (DF, GF)** *natural, lemon*
- MIXED SUSHI PLATTER** *soy sauce, wasabi, choice of smoked salmon & avocado (gf), tuna & avocado (gf), chicken & avocado (gf), vegetarian (gf, vg)*
- PANKO CRUSTED TIGER PRAWNS (DF)** *chilli & lime sauce*
- SMOKED SALMON TART (GF)** *sour cream, caviar*

### CANAPÉS FROM THE PADDOCK

- CHERMOULA SPICED CHICKEN TART (GF)** *peppered fig*
- 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 (GFO)** *bush pepper chutney*
- MINI PORK & VEAL SAUSAGE ROLL** *HP sauce*
- MARINATED BEEF SKEWER (GF)** *sesame dressing, coriander*
- HONEY SOY CHICKEN SKEWER (GF)** *sesame*

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# A CHARMING PLATTER CONTINUED

## CANAPÉS FROM THE GARDEN

SLOW ROASTED TOMATO TART (V, GF) *caramelised onion & labneh*  
MUSHROOM & VEGETABLE SPRING ROLL (VG) *sweet chilli sauce*  
WILD MUSHROOM ARANCINI (V) *porcini puree, parmesan, basil oil*  
BROADBEAN FALAFAL (GF, VG) *tahini, lemon*  
PUMPKIN ARANCINI (GF, VG) *pumpkin puree, crisp basil*  
SEARED HALOUMI SKEWERS (GF, V) *Sunshine Coast honey*  
FRIED CAULIFLOWER (VG) *ras el hanout, lemon*  
LITTLE VEGETABLE DUMPLING (VG) *red vinegar*

## SUBSTANTIAL

MUSHROOM GNOCCHI BOAT (V) *local mushrooms, truffle, stracciatella, sage butter*  
GOCHUJANG BBQ GLAZED CHICKEN SKEWERS (GF) *Kewpi mayonnaise*  
ROAST LAMB & VEGETABLE BOATS (GF) *seasonal roast vegetables, jus, mint jelly*  
FISH & CHIPS (DF) *tartare sauce, lemon*  
CHEESEBURGER SLIDER *beef pattie, pickle, ketchup*  
SLOW BRAISED PULLED PORK SLIDER (GFO) *coleslaw, pickles*  
OLYMPUS HALOUMI SLIDER (V, GFO) *rocket, tomato, cashew pesto*  
RICE PAPER ROLLS (GFO, VGO) *choice of duck, chicken or vegetable, sweet chili sauce*

## ADDITIONAL FOOD STATIONS

ALL OF OUR FOOD STATIONS ARE DESIGNED TO BE FUN AND INTERACTIVE WITH YOUR GUESTS

LOCAL CHEESE STATION	FROM \$400
INTERNATIONAL CHEESE STATION	FROM \$600
SEAFOOD STATION <i>prawns, oysters, smoked salmon, crab</i>	\$30PP
DESSERT STATION	\$15PP

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# CELEBRATION CAKES

## CAKE MENU

7 DAYS NOTICE IS REQUIRED

<b>BAKED VANILLA CHEESECAKE</b> <i>serves 8 people – fresh berries</i>	\$95
<b>RED VELVET CAKE</b> <i>serves 8 people – bright red layered cake with cream cheese icing</i>	\$95
<b>TRIPLE CHOCOLATE MOUSSE CAKE</b> <i>serves 8 people – rich Belgian dark chocolate layered mousse &amp; chocolate genoise</i>	\$95

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.

## CAKEAGE

External cakes are welcome however please note the following fees apply.

We may also request a small sample to hold for testing if required.

### COCKTAIL OR SIT DOWN FUNCTIONS

Applies to confirmed guest numbers

Applies in our function spaces and Embers Restaurant

\$3pp - our team will cut and plate the cake and serve to your group

\$9pp - our team will cut and plate the cake and serve with coulis & vanilla bean ice cream

### GROUP BOOKINGS

Applies to Brewhouse bookings only

\$50 flat rate - our team will cut the cake and serve on a plate or platter for guests to help themselves. Napkins or plates and cutlery will be provided.

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# BEVERAGE OPTIONS





# 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.

## BEVERAGE PACKAGES

TWO HOUR \$60PP | THREE HOUR \$75PP | FOUR HOUR \$90PP

### 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	\$22PP
<i>see function manager for current availabilities</i>	
SPIRIT UPGRADE	\$25PP/PH
<i>Ketel One Vodka, Bundaberg Rum, Johnnie Walker Black Label, Tanqueray Gin, Makers Mark</i>	

## 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.

**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.*





# FAQ'S

## CAN DIETARY REQUIREMENTS BE CATERED TO?

We recommend picking items that will cater to a broad range of dietary requirements in your initial menu selection. Please inform your function manager of any dietary requirements, and they will assist in refining your selection and suggesting substitutes if required. Whilst all care is taken, our kitchen does use items containing gluten, nuts and shellfish.

## CAN I PLAY MY OWN MUSIC?

Functions booked into River Room or Full Mezzanine (River & Zinc combined) may be able to have their own music – please confirm with your function manager prior to the date of your event. Noise restrictions will apply, and noise bleed may carry over from the main Brewhouse. Functions booked into Zinc Bar, Brewers Pantry or Brewhouse will not be able to have their own music.

## CAN I PARK AT THE VENUE?

The Charming Squire has no on-site parking. We recommend parking at the BCEC carpark (access via Grey Street). The BCEC carpark is a paid carpark and the Charming Squire does not validate parking.

South Brisbane train station is located just next door to the Charming Squire and the Cultural Centre bus station and City Cat terminals are located within 5 minutes' walk.

## CAN I BRING DECORATIONS?

Decorations such as balloons or signs are allowed, however we ask that there is no glitter or confetti, or nothing that needs to be adhered to the walls or ceiling. Please confirm decorations with your function manager prior to your event.

As storage space is limited, all decorations must be taken with you at the end of the function or can be thrown out by staff. The Charming Squire is not responsible for damage, loss or theft of decorations before, during or after your event.

Any largescale decorations (e.g. balloon arches) or equipment hire (e.g. photobooths) must be confirmed with your function manager prior to your event. Your function manager will confirm power access in the space and will liaise directly with the supplier regarding bump-in/out and access times.

When possible you will have access to your function space 30 minutes prior to your function start time for decorating. Please confirm liaison directly with your function manager if more time is required.

## CAN I BRING MY OWN FOOD OR BEVERAGES?

No. The Charming Squire is fully licensed, so no external food or beverages are to be brought onto the premise with the exception of celebration cakes. If you are intending to bring a cake, please let your function manager know prior to your event date. Cakeage fees will apply.

## NEXT STEPS

Once you have viewed the venue and are happy with the space a deposit & signed contract are required to confirm your booking. Tentative bookings will not be made and spaces will not be held until a deposit invoice has been requested from your function manager.



# TERMS AND CONDITIONS

To confirm your function booking please read through the following terms and conditions and complete by signing below.

## 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 contract. Once both the deposit and contract have been received your booking will be confirmed. Once the deposit has been paid and/or function confirmed it is assumed that these terms and conditions apply regardless of whether contract has been completed/signed.

## 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

## ROOM ALLOCATION

We reserve the right to allocate the most suitable room for your event based on factors such as guest numbers, event type and other logistical considerations. In the event that guest numbers fall below the expected amount we reserve the right to reassign a more appropriate room based on revised guest count. In the event of unforeseen circumstances or force majeure the venue reserves the right to reassign rooms.

## FINAL GUEST NUMBERS AND EVENT DETAILS

In order to effectively organise your event, our functions team will require the approximate number of guests and menu selection ten (10) business days prior to your function. The confirmed menu (including any dietary requirements), beverage selection and alterations to guest numbers is required, in writing, no less than seven business (7) days prior to your function. Your function coordinator will then create your tax invoice.

## FINAL PAYMENT

Once your final numbers have been received, a tax invoice will be issued with your expected outstanding payment (based on confirmed numbers or actual attendance, whichever is greatest). This amount is to be received by the venue no less than three (3) business days prior to your event. Any additional charged incurred between this time and throughout the duration of the event will be charged on the conclusion of the event. In the event that guests can not attend on the night no refund will be issued from the confirmed numbers. In the event that guest numbers change significantly we reserve the right to amend quoted prices or terms and conditions prior to the commencement of the event.

## 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 card transactions (0.91%). A 10% surcharge applies on Sundays and 15% on public holidays.

## 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 venue's 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.



James Squire  **THE CHARMING SQUIRE** 

**ENQUIRIES & VIEWINGS**

We invite you to schedule a private viewing with one of our dedicated event coordinators to discuss your vision for your special event.

Please email your details to [functionsqld@mantlegroup.com](mailto:functionsqld@mantlegroup.com) or by the contact us page via our website [www.thecharmingquire.com.au/functions/](http://www.thecharmingquire.com.au/functions/)

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