




James Squire 

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**THE CHARMING SQUIRE**

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**FUNCTIONS**

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HE LOVED  
BEER,  
HONORABLE  
WIVES,  
MISTRESSES  
LIFE. HE LEFT  
SOMETHING  
THANKFULLY  
BEER.  
EXISTENCE.  
HE'S LIFE

LOVERS, BACHELORS,  
CHARMERS & PHILANDERS  
WELCOME HOME TO  
THE CHARMING SQUIRE



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# ABOUT US

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The Charming Squire is one of Brisbane's newest brew bars, which pays homage to Australia's first brewer, James Squire.

The bespoke venue, developed in partnership with Brisbane's renowned hospitality company Mantle Group, is ideally located within Brisbane's cultural precinct in South Bank.

The new brew bar carries the full range of James Squire craft beers and seasonal brews on tap, paired with an inspired menu developed by executive chef Deniz Coskun.

The Charming Squire honours the life of James Squire – the infamous, yet charismatic, rogue convict-turned-brewer who inspired the creation of the award-winning range of flavoursome beers.

Inspired by James Squire and the times in which he lived, the venue features raw materials to evoke a sense of history and storytelling. Amber glass, iron and repurposed wood are combined to create a warm and inviting space, in an otherwise modern setting.

The Charming Squire

encourages customers to get acquainted with the brewing process, and explore the many and diverse flavours and styles of craft beer, while enjoying delicious dishes using local produce and combinations designed to bring the flavours out of the ales.

With the grandeur of high ceilings and minimalist finishes, the clever interior design and architecture evokes a sense of organic and raw craftsmanship. The venue boasts many welcoming spaces, including an open plan restaurant; Brewers' Store; large bar and a private function room upstairs.

The Charming Squire is conveniently located next to South Brisbane train station and busway and in front of the Brisbane and Convention Exhibition Centre. Customers can securely park in the Brisbane Convention Centre carpark.

The Charming Squire makes for the perfect place for a function, event or special occasion. It is a venue that James Squire, himself would stop and have a drink in, and we hope you do too.

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





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# THE KITCHEN

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The Charming Squire offers contemporary quality dishes that change to suit the seasons. The restaurant is supported by an architecturally designed kitchen and venue fit out.

Features of the menu include the installation of two unique spit roast units, a wood-fired grill and a wood-fired rotisserie, which are used to bring out the flavours of the meat.

The philosophy of The Charming Squire is to always uphold a paddock to plate ethos that ensures we provide our treasured customers with top quality ingredients.

With sustainability and quality of produce in mind, The Charming Squire sources the

highest quality fresh ingredients from local suppliers that contribute to our delicious range of menus.

The Charming Squire offers a unique dining experience purposely designed and created by the group's executive chef Deniz Coskun, which celebrates the simple pleasures of food while working with local producers.

Deniz and his team have a wealth of experience in catering for small to large functions for all industries and budgets. Deniz oversees the menus for all functions at The Charming Squire and looks forward to working with you on your next function.

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*With sustainability and quality of produce in mind, The Charming Squire sources the highest quality fresh ingredients...*



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# FUNCTION SPACES

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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.

Whether it be a Christmas party, milestone birthday, conference, wedding reception, launch party, social gathering, fundraiser or corporate event, The Charming Squire can cater for all types of events with delicious and unique food and beverage options.



## RIVER ROOM

The River Room, our private function room (located on the second level) is a versatile space with a private balcony and city views. This space can comfortably facilitate 60 guests seated or 80 guests standing.



## ZINC BAR

Next to the River Room is the Zinc Bar, which is positioned right next to the brewery, encased with floor to ceiling glass windows for prime visibility lines. The Zinc Bar can comfortably accommodate 100 guests, cocktail style, however is not a private area but can be booked exclusively.

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The River Room and Zinc Bar can be joined together for a larger event fitting a maximum of 100 guests seated or 220 guests standing. Access to toilets, lift, ATM and AV connections are all easily accessible.





*House of*  
**THE BREWER'S PANTRY**

**BREAKFAST**

AVAILABLE TILL 11AM DAILY

**SOURDOUGH TOAST OR FROST TOAST**

With butter & Puliscola extra marmalade

**HOUSE MADE GRANOLA (x2)**

Byron Bay macadamia nuts, rolled oats & organic yoghurt

**ON THE RUN**

ITEMS TO GO

HANDMADE MACARON OF THE DAY

SLICE OF THE DAY

FRESHLY BAKED MUFFIN OF THE DAY

BEFORE 8:00 AM

4

6

6



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# FUNCTION SPACES

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## BREWER'S PANTRY

Lastly, the Brewer's Pantry is a unique option that can host 35 people for a gathering, corporate lunch, meeting or after work drinks.

*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.*



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# THE PRICES

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## Normal trading period, excluding November 1 – December 23

Room	Sunday-Thursdays (based on a 5hr duration)	Friday-Saturday (based on a 5hr duration)
River Room	\$2,500 minimum spend	Upon application
Zinc Bar <small>(not exclusive)</small>	\$3,500 minimum spend	\$8,000 minimum spend
Combined	\$6,000 minimum spend	\$15,000 minimum spend
Brewer's Pantry	\$2,000 minimum spend	\$2,000 minimum spend

## November 1 – December 23 – Christmas trading

Room	Sunday-Thursdays (based on a 5hr duration)	Friday-Saturday (based on a 5hr duration)
River Room	\$3,000 minimum spend	\$8,000 minimum spend
Zinc Bar <small>(not exclusive)</small>	\$3,000 minimum spend	\$8,000 minimum spend
Combined	\$6,000 minimum spend	\$15,000 minimum spend
Brewer's Pantry	\$2,000 minimum spend	\$2,000 minimum spend

## EXTRAS Non inclusive of minimum spend

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**Microphone \$65** - Wireless microphone only

**Sound board \$35**

For the ability to theme your event exactly how you wish, you can hire a soundboard that connects to our speaker system and connects to iPods, iPhones and tablets. Please check with the Functions Manager prior to your event about your software.

**Additions items:**

**Data projector & screen \$450** (available only in the River Room)

**Lectern \$120**



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# A ROGUE'S MENU

TWO COURSE \$53PP  
THREE COURSE \$68PP

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## BREAD

ARTISAN SOURDOUGH ROLL Pepe Saya butter (v)

## ENTRÉE

SHARING PLATES (ALL INCLUSIVE)

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MOORISH STYLE PORK SKEWERS organic yoghurt, lemon (gf)

CRISPY CHICKEN WINGS tossed in hot sauce, quinoa, green shallots (gf)

SLOW COOKED BEEF CROQUETTES Turkish almond & tahini dip

MUSHROOM & TRUFFLE ARANCINI BALLS porcini puree, parmesan, basil oil (v)

FRESHLY SHUCKED OYSTERS natural, lemon (gf)

## MAIN

PLEASE SELECT TWO OF THE FOLLOWING - SERVED ALTERNATIVELY

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LOCAL FISH OF THE DAY traditional nicoise salad and basil oil (gf)

CRISPY SKIN PASTURE RAISED CHICKEN smoked garlic pommes purée, assorted carrots, fried baby cabbage, crispy prosciutto, jus

ROASTED EYE FILLET served medium rare, sarladaise potato, stuffed mushroom, asparagus, truffled cabernet jus (gf)

WOOD FIRED COAL PIT ROAST mashed potato, seasonal beans, mustard butter (gf)

HANDMADE POTATO GNOCCHI fresh peas, broad beans, zucchini, lemon, olive oil (v)

SLOW COOKED PORK BELLY apple sauce, warm potato salad & jus (gf)

## TO FINISH

PLEASE SELECT TWO OF THE FOLLOWING - SERVED ALTERNATIVELY

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STICKY DATE PUDDING butterscotch sauce, cocoa caramel, vanilla bean ice cream

WOOD FIRED BETHONGA PINEAPPLE Italian meringue, coconut crumble, rum & raisin ice cream

DARK CHOCOLATE FONDANT raspberries, crumble, Jack of Spades porter ice cream

BANOFFEE PIE banana, Coeur a la crème, cinnamon crumble, caramel

OR A SELECTION OF AUSTRALIAN FARM HOUSE CHEESES quince, grapes, crackers, fruit bread, date & walnut log (served on share platters)

OR CHEF'S SELECTION OF DESSERTS AND PETIT FOURS (served on share platters)

**MENU SELECTION & PRICING** please note that menus and cost are subject to change at any time.  
Bookings will be notified if they are affected by changes.

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# A GOVERNOR'S MENU

TWO COURSE \$59PP  
THREE COURSE \$74PP

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## BREAD

ARTISAN SOURDOUGH ROLL Pepe Saya butter (v)

## ENTRÉE

PLEASE SELECT ONE HOT & ONE COLD OF THE FOLLOWING

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### COLD

TIGER PRAWN TIAN avocado, assorted tomato, shallot, saffron & baby herbs (gf)

HOUSE TERRINE cornichons, shallot jam and sourdough croutons

CRISPY DUCK cured & smoked breast, confit leg beignet, celeriac remoulade, pickles, black cherry jus

### HOT

CRUMBED SCARMORZA spiced capsicum coulis & watercress (v)

CONFIT SALMON Watermelon, prosciutto, fior di latte & samphire salad, ginger dressing

SEARED LAMB BACKSTRAP smashed peas, confit tomato & jus (gf)

## MAIN

PLEASE SELECT TWO OF THE FOLLOWING - SERVED ALTERNATIVELY

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LOCAL FISH OF THE DAY traditional nicoise salad and basil oil (gf)

CRISPY SKIN PASTURE RAISED CHICKEN smoked garlic pommes purée, assorted carrots, fried baby cabbage, crispy prosciutto, jus

ROASTED EYE FILLET served medium rare, sarladaise potato, stuffed mushroom, asparagus, truffled cabernet jus (gf)

WOOD FIRED COAL PIT roast mashed potato, seasonal beans, mustard butter (gf)

HANDMADE POTATO GNOCCHI fresh peas, broad beans, zucchini, lemon, olive oil (v)

SLOW COOKED PORK BELLY apple sauce, warm potato salad & jus (gf)

## TO FINISH

PLEASE SELECT TWO OF THE FOLLOWING - SERVED ALTERNATIVELY

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STICKY DATE PUDDING butterscotch sauce, cocoa caramel, vanilla bean ice cream

WOOD FIRED BETHONGA PINEAPPLE Italian meringue, coconut crumble, rum & raisin ice cream

DARK CHOCOLATE FONDANT raspberries, crumble, Jack of Spades porter ice cream

BANOFFEE PIE banana, Coeur a la crème, cinnamon crumble, caramel

OR A SELECTION OF AUSTRALIAN FARM HOUSE CHEESES quince, grapes, crackers, fruit bread, date & walnut log (served on share platters)

OR CHEF'S SELECTION OF DESSERTS AND PETIT FOURS (served on share platters)

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# A KING'S FEAST

THREE COURSE \$78PP  
MINIMUM 30 GUESTS

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## BREAD

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ARTISAN SOURDOUGH ROLL Pepe Saya butter (v)

## ENTRÉE

SHARING PLATES

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**MUSHROOM & TRUFFLE ARANCINI BALLS** porcini puree, parmesan, basil oil (v)

**CHARCUTERIE PLATE** cured meats, marinated olives, bread, assorted cheese, grilled vegetables, muscatels, pickles, dips, smoked garlic (gf)

**CRISPY CHICKEN WINGS** tossed in hot sauce, quinoa, green shallots (gf)

**SLOW COOKED BEEF CROQUETTES** Turkish almond & tahini dip

**WOOD FIRED CORN** spice crusted, puffed quinoa, chipotle butter (gf, v)

**FRESHLY SHUCKED OYSTERS** natural lemon (gf)

## MAIN FEAST

MEAT & SIDE PLATTERS

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Wood fired coal pit & carved wood fired chickens (gf)

Kipfler potatoes, peas, feta (gf)

Mac & cheese, béchamel sauce, gratinated cheese

Green Beans, mustard butter (gf)

Pickled fennel, orange, dill, kalamata olive & pickled shallot salad (gf)

Creamy mashed potato (gf)

Assorted tomato, goat's cheese, basil & olive salad (gf)

Chunky chips, aioli (gf)

Condiments & sauces

## TO FINISH

SWEET PLATTERS

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

**OR CHEF'S SELECTION OF DESSERTS & PETIT FOURS**

\* 50 GUESTS OR MORE ARE REQUIRED TO HIRE BOTH SPACES.

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# A CHARMING PLATTER

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.

## FROM THE SEA \$4 EACH – MIN 20 PER ITEM

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**ATLANTIC SALMON TOSTADA** chipotle mayo, sesame & ginger dressing (df)

**NOOSA SPANNER CRAB** cucumber cup, caviar (gf)

**SALMON TARTARE, CUCUMBER CUP** soy mayo (gf, df)

**PRAWN, MINT & CORIANDER RICE PAPER ROLLS** peanut & sesame dressing (gf, df)

**ASSORTED SUSHI** soy sauce, wasabi (gf, df)

**MOOLOOLABA PRAWNS** cocktail sauce, lemon (gf, df)

**PACIFIC OYSTER** mignonette dressing (gf, df)

**NIGELLA CRUSTED PRAWNS** aioli (df)

**PRAWN & FISH SPRING ROLLS** shiracha (df)

**SEARED HALF SHELL SCALLOP** katchumber salsa (gf)

**KATAFI WRAPPED PRAWN SKEWER**

**BLUE SWIMMER CRAB CAKES** dill & mustard crème fraiche

**COLD SMOKED SALMON** blini, avocado puree, pearls

## FROM THE LAND \$4 EACH – MIN 20 PER ITEM

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**SLOW COOKED BEEF CROQUETTES** Turkish almond & tahini dip

**ARABICA CRUSTED VENISON** beetroot relish, chocolate, sourdough croute

**CURED & SMOKED DUCK** orange gel, arabica (df)

**DUCK LIVER PARFAIT** candied orange, en croute

**QUICHE LORRAINE**

**PEKING DUCK RICE PAPER ROLLS** shallot & hoisin sauce (gf, df)

**PEPPERED BEEF** horseradish cream, toasted sourdough

**CHERMOULA SPICED CHICKEN** peppered fig, brioche croute

**CRISPY CHICKEN WINGS** tossed in hot sauce (df)

**FLAME GRILLED MARINATED BEEF SKEWER** sesame ginger dressing (gf, df)

**PINCHOS MORUNOS** Moorish style pork kebabs (gf)

**PORK & ASIAN GREEN DUMPLING** (df)

**CHICKEN & WATER CHESTNUT DUMPLING** (df)

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## **VEGETABLE** \$4 EACH – MIN 20 PER ITEM

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**SHIITAKE MUSHROOM** shallot & peanut rice paper roll (gf,df)

**SLOW ROASTED TOMATO** caramelised onion & labneh tart

**WILD MUSHROOM** truffle & mascarpone tart

**PISTACHIO CRUSTED GOAT'S CHEESE** beetroot, watercress

**SEARED HALOUMI AND PEPPERED FIG SKEWERS** (gf)

**WILD MUSHROOM ARANCINI** aioli

**LEAK & GORGONZOLA QUICHE**

## **MORE SUBSTANTIAL ITEMS** \$6 EACH – MIN 20 PER ITEM

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**SLOW BRAISED PULLED PORK** apple sauce slider

**PREMIUM BEEF CHEESEBURGER** pickles

**GRILLED HALOUMI** rocket, tomato & basil pesto slider

**BEEF & GUINNESS PIES** bush pepper chutney

**MINI PORK & VEAL SAUSAGE ROLL HP** sauce

**MINI HOT DOGS** pork and cheese kransky, caramelised onion, tomato sauce, mustard

**JAMES SQUIRE BATTERED WHITING FILLET** chunky chips & tartare

## **PREMIUM PLATED DISHES** \$13 EACH – MIN 10 PER ITEM

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**THAI BEEF SALAD** coriander, mint, crispy shallot & purple basil salad (gf, df)

**PORTER BRAISED BEEF CHEEKS** with onion and mashed potato

**CHAMPAGNE AND TRUFFLE RISOTTO**

**ORECCHIETTE GOAT RAGU** Grana Padana

**HOT SMOKED SALMON** with beetroot and apple salad

Dietary requirements can be catered for outside of your canape selection.

Any requirements must be submitted with final menu choices 10 days prior to event.

A minimum of four items is required and our recommendations are as follows:

### **2 HOUR COCKTAIL PARTY**

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Light refreshments to accompany drinks we recommend 6 to 8 items.

### **3 HOUR COCKTAIL PARTY**

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A lovely cocktail party but not designed to replace dinner we recommend at least 10 items.

### **4 HOUR COCKTAIL PARTY**

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Perfect for a light dinner or supper we recommend at least 12 items, 1 item being a substantial or premium plated item.

### **5 HOUR COCKTAIL PARTY**

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This quantity of food is suitable to replace dinner we recommend at least 15 items with 2 items being a substantial or premium plated item.

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# CONFERENCE MENUS

HALF DAY \$39PP MORNING TEA & LUNCH

FULL DAY \$49PP MORNING TEA, LUNCH & AFTERNOON TEA

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## MORNING TEA & AFTERNOON TEA ITEMS

PLEASE SELECT TWO DISHES OUT OF THE FOLLOWING

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### SWEET

Orange and almond slice  
Assorted macarons  
Chocolate and macadamia brownie  
Raspberry muffin  
Chocolate and pistachio slice  
Italian chocolate slice  
Sablé biscuit  
Carrot cake  
Fig & almond tart  
Mixed Danishes  
Double chocolate cookies

### SAVOURY

Ham and cheese croissant  
Smoked salmon and brie croissant  
Seasonal fruit platters  
Hot smoked salmon, chive and caramelised onion quiche  
Roasted red capsicum and corn muffins  
Tea and Coffee served throughout the duration of the day

**MENU SELECTION & PRICING** please note that menus and cost are subject to change at any time.  
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## LUNCH ITEMS

PLEASE SELECT ONE OF THE FOLLOWING MENUS FOR LUNCH

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### COLD MENU

PLEASE CHOOSE **THREE** OF THE FOLLOWING

- Bacon, lettuce, tomato and aioli on ciabatta roll
- Smoked chicken, brie, tomato and caramelised onion baguette
- Roasted capsicum, semidried tomato, zucchini and tarator on Turkish bread (v)
- Cured meat, cheese, olive, lettuce, tomato, pesto on focaccia
- Smoked salmon, herbed cream cheese and lettuce on white bread
- Falafel, rocket, tomato, feta, avocado and yoghurt wrap (v)
- Roasted beef, lettuce, tomato, pickles, cheese, mustard on multigrain

### HOT MENU

PLEASE CHOOSE **TWO** OF THE FOLLOWING

- Chicken tikka masala, steamed rice, yoghurt
- Slow cooked lamb shanks braised in their own liquid with root vegetables & tomato, Chat potatoes
- Slow roasted beef, chat potatoes
- Beef & Guinness stew, truffled mashed potato
- Meaty BBQ beef short ribs, mashed potato
- Pappardelli with goat ragu

### SERVED WITH

- Pickled fennel, orange, dill, kalamata olive & pickled shallot salad (gf)
- Assorted tomato, rocket, goat's cheese and olive salad
- Steamed green beans, mustard butter
- Mac & cheese

### OTHER DETAILS

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- If minimum numbers are not met, you will incur a room hire charge
- Our Publicans Lunch, served in the restaurant, is available at an additional cost of \$14 per person
- Dietary requirements will be catered for outside of your selected menu
- \* Complimentary iced water will be available (mineral water additional cost)
- All other beverages will be charged on consumption
- All audio visual connectivity available
- Complimentary wireless internet

**MENU SELECTION & PRICING** please note that menus and cost are subject to change at any time.  
Bookings will be notified if they are affected by changes.

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# A PUBLICAN'S LUNCH

AVAILABLE BETWEEN 11AM AND 3PM  
ENTRÉE & MAIN \$35PP

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## TO START

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### CHARCUTERIE PLATE

Cured meats, marinated olives, bread, assorted cheeses, grilled vegetables, muscatels, pickles, smoked garlic, dips

OR FOR AN ADDITIONAL \$7 PER PERSON

### SHARED PLATES

**MOORISH STYLE PORK SKEWERS** organic yoghurt, lemon (gf)

**CRISPY CHICKEN WINGS** tossed in hot sauce, quinoa, green shallot (gf)

**SLOW COOKED BEEF CROQUETTES** Turkish almond & tahini dip

**MUSHROOM AND TRUFFLE ARANCINI BALLS** porcini puree, parmesan, basil oil (v)

**WOOD FIRED SWEET CORN COBS** parmesan spiced crust, puffed quinoa, chipotle butter (gf, v)

### MAIN

GUESTS TO SELECT ONE OF THE FOLLOWING

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**JAMES SQUIRE BEER BATTERED FISH & CHIPS** simple salad, tataré & lemon (df)

**MARINATED TURKISH LAMB SALAD** freekeh, pistachio, assorted tomatoes, capsicum, dates, organic yoghurt

**RUMP STEAK** served medium rare, chips, simple salad, mushroom sauce (gf available)

**CHICKEN & AVOCADO SALAD** beans, snow peas, Radicchio, chilli, macadamia (gf)

**GRAND BAAZAR LAMB BURGER** spiced mince, rocket, tomato, cheese, yoghurt, chips

**WAGYU BEEF BURGER** lettuce, tomato, onion, beetroot, cheese, chips

**PULLED PORK ROLL** smokey BBQ braised pork, apple sauce, coleslaw, chips

**CHICKPEA & BROAD BEAN FALAFEL WRAP** rocket, tomato, avocado, cucumber, feta, yoghurt, chips (v)

Available for bookings of 12 or more guests. Maximum 25 guests.

**MENU SELECTION & PRICING** please note that menus and cost are subject to change at any time.  
Bookings will be notified if they are affected by changes.





# BEVERAGES



The Charming Squire offers the option of a bar tab, beverage packages or drinks on consumption for guests attending private functions. Our friendly functions team are available to assist in selecting the best option for your upcoming event and include below information for your consideration.

## BEVERAGE PACKAGES

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 package and our friendly functions team are here to assist with the suitability and selection of your preferred package.

## BAR TABS

Bar tabs are pre-set amounts for beverage consumption of guests on the evening and can be increased in monetary amounts if necessary throughout the event. You are welcome to select any combination of beer, wine, spirits or cocktail options available to guests on a bar tab basis. Beverage availability and price lists can be provided on request.

## CASH BAR

Drinks on a consumption basis are available for functions when guests are purchasing their own drinks throughout the event. Standard and premium offerings can be made available for guests purchase upon request. Beverage availability and price lists can be provided on request.



## BEVERAGE PACKAGE

**2 HOURS - \$39 - 3 HOURS \$50 - 4 HOURS \$62 - 5 HOURS \$72, PER PERSON**

### INCLUDES:

- James Squire Draft Beer\*
- Premium Wine on Tap\*
- Soft Drinks: Coke, Coke Zero, Sprite, Squash, Ginger Ale
- Juices: Orange, Apple, Cranberry, Pineapple
- La Gioisa Superiore Prosecco

### ADD ONS

- Mumm NV Champagne – \$15 per person, per hour
  - Basic spirits – \$15 per person, per hour  
(Eristoff Vodka, Bombay London Dry Gin, Bundaberg Rum, Jim Beam Bourbon, Dewars Scotch Whiskey)
  - Airline style portable cocktail trolley - POA
- Spirit choice between: Havana Club Rum, Absolut Vodka, Jameson Whiskey, Avion Tequila, Beefeater Gin

# 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 deposit is required (20% of the minimum food and beverage spend) 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 cancelled. 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

## 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 five days prior to the event. Tentative numbers are required ten days prior with final menu choices. All other final details required from your function coordinator are required five days prior.

## 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.

## 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 four days 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 is a requirement for all events unless negotiated otherwise. In the instance that a minimum spend is not reached, the remaining amount will go towards venue hire and will not be refunded.

## 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.

## CAKEAGE

Minimum of \$3 per head cakeage fee applies to all bar bookings and events wishing to bring external cakes in, this covers basic requirements. \$8 per head applies for cakes brought in to the restaurant and events, this also includes the inclusion of coulis and cream.

## 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@thecharmingssquire.com.au](mailto:bookings@thecharmingssquire.com.au)  
133 Grey Street, South Bank



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# BOOKING FORM

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By signing this form you agree that you have read and accept The Charming Squire functions terms & conditions.

Signed:

Name:

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Function date:

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Requested function area:

Occasion:

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Approximate guest numbers:

Event time:

to

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Food & beverage requirements:

---

Agreed minimum food & beverage spend:

---

Organisers name:

Company name:

---

Postal address:

---

Mobile number:

Work number:

Email:

---

Deposit enclosed: \$

(please tick)  Mastercard  Visa  AMEX  Direct Deposit  Cash

Please note, surcharge applies on all credit cards (0.94%).

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Cardholders name:

Cardholders signature:

---

I,

give consent to The Charming Squire to deduct this amount as a deposit for booking a function space. Pre-payment will be deducted from the final due balance.

Date:

Signature:

---

Card number:

Expiry date: /

Security number:

---







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

bookings@thecharmingsquire.com.au | 07 3077 7254 | thecharmingsquire.com.au 