



EVENT PACKAGES

Char
Restaurant
Admiralty House





ABOUT CHAR DARWIN

The Old Admiralty House, on the Esplanade overlooking the Bicentennial Gardens down to the Harbour is the home of Char Restaurant and functions facility, once the residence of North Australia's Naval Commander. A tropical style elevated structure of cypress pine it is listed as a site of heritage significance and is one of the few buildings to escape damage by Cyclone Tracy. With this truly unique and beautiful setting we are able to offer a 5 star, tailored experience for all your dining and catering requirements.

As part of the Boutique Venues Group, Char Restaurant has a philosophy of delivering fabulous natural flavours enhanced by unique presentation that are as pleasing to the eye as they are to the palate. Our restaurant quality catering is available for a variety of functions, be it for a corporate lunch or dinner, charity event, launch party or cocktails and canapes for your wedding day.

For what ever your occasion, Char Restaurant is the place to be.

OPENING HOURS

Monday, Tuesday, Wednesday, Saturday and Sunday: 6.00PM to 10.00PM

Thursday and Friday: 12.00PM to 10.00PM

Outside of these hours available upon request



EVENT SPACE OPTIONS

ADMIRALTY HOUSE PRIVATE BOARDROOM

This room is the perfect setting for your next boardroom meeting.

Overview

- Seats 18 people
- Fully air conditioned
- Function room bar for your private use
- Inclusion of the lounge space next door
- Private guests bathrooms
- AV capabilities
- Minimum spend of \$100 per person for exclusive use

FUNCTION ROOM

Situated next door to the Boardroom, this space can seat up to 70 people comfortably on round banquet tables or 100 people standing.

Overview

- Seats 80 people or 110 people standing
- Fully air conditioned
- Function room bar for your private use
- Private guests bathrooms
- Full AV capabilities on request
- Theming available through a third party hire company
- Minimum spend of \$100 per person for exclusive use



EVENT SPACE OPTIONS CONTINUED

ESPLANADE TURFED COURTYARD & KNUCKEY STREET GARDEN TERRACE

Char's open air dining is second to none. Available from early May through to middle of October the outdoor area is set amongst the heritage with spectacular views of the sunset over Darwin Harbour.

Overview

- Capacity 200 people stand up
- Minimum spend \$3,000
- Suitable for weddings, gala dinners, canape functions, birthdays or product launches, our staff can tailor an area to suit your every need

FULL VENUE HIRE

On application only and pending availability.
Maximum 500 people.
Price will depend on size of event, wet or dry season, logistics involved and will be discussed upon application.

Contact the Function and Event Coordinator to discuss further.
TEL: (08) 8981 4544 EMAIL: bdm@chardarwin.com.au



FOOD & BEVERAGE OPTIONS



CANAPÉ PACKAGE

PRE DINNER: \$5 per piece | 10 selections for \$50pp

COLD

Beetroot cured salmon on bilinis with flying fish roe

Miso Eggplant, bean salad tofu, ginger dressing (GF) (V)

Natural oysters with lemon (GF)

Wagyu beef crostini with avocado, bbq corn and tomato salsa

Scallops and truffle tartare (GF)

"Numus" of fresh fish w chilli, coriander, lime & coconut cream (GF)

Chicken liver parfait with apple chutney and brioche

Pork rillettes

HOT

Mini quiche Lorraine

Panko crumbed prawns with lemon mayonnaise

Beef spring rolls with ginger dipping sauce

Spinach and ricotta mini tartlet

Seared Scallop with truffle peas, mint and bacon (GF)

Pork bao – crispy pork & plum sauce w Asian salad



Menu A Limited Set Menu

3 Course Limited Set Menu - \$95.00 per person

2 Course Limited Set Menu - \$85.00 per person

ENTRÉE

Spring rolls of wagyu beef w kaffir lime, mustard fruits, plum and chili dipping sauce

Pickled zucchini puy lentils and roasted pepper, Persian feta cheese (GF) (V) (can also be served vegan)

Traditional Onion Soup with toasted, gruyere cheese crouton

Crudo cured local white fish "ceviche" style, condiments (GF)

MAIN

Twice cooked Pork Belly accompanied with piperade (capsicums and pine stew)

Fresh fish fillet w/ our freshest daily accompaniments (GF)

Barley and lentils risotto Soybeans, asparagus, confit tomatoes and walnuts (V)

Eye fillet 200g with Gratin Dauphinois, roasted Veg Garnish and red wine jus (GF)

SIDES FOR TABLE

Mesclun mixed salad balsamic, crudities, shaved parmesan (gf) (v)

Chips w aioli (V)

DESSERT

Homemade almond and apple tart, vanilla ice cream and fruit garnish

Sticky date pudding with salted butterscotch sauce, rum & raisin ice cream

NOTE: This menu is suited for parties of up to 30 people

NOTE: Specialised dietary requirements can be accommodated with 1 week's notice required

NOTE

Menu is indicative and can be tailored to suit your event requirements



Menu B Limited Set Menu

3 Course Limited Set Menu - \$110.00 per person

2 Course Limited Set Menu - \$100.00 per person

ENTRÉE

Nummus cured local white fish "ceviche" style, leche de tigre, condiments (GF)

Pan roasted atlantic scallops roasted parsnips, Greek mushroom and smoky sabayon (gf)

Pickled zucchini puy lentils and roasted pepper, Persian feta cheese (GF) (V) (can also be served vegan)

Seared wagyu beef tataki served blue-rare, Thai dressing, fried enoki (GF)

MAIN

Fresh local fish fillet w/ our freshest daily accompaniments

Smoked duck breast butter bean puree, cassoulet beans & forestier sauce

Wagyu rump M 350g with Gratin Dauphinois, roasted Veg Garnish and red wine jus

Eye fillet M/R 200g with Gratin Dauphinois, roasted Veg Garnish and red wine jus

Barley and lentils risotto soybeans, asparagus, confit tomatoes and walnuts (V)

SIDES FOR TABLE

Mesclun mixed salad balsamic, crudities, shaved parmesan (gf) (v)

Chips with aioli (V)

Crisp Green vegetables dressed with a herbed garlic butter (gf)

DESSERT

deconstructed lemon tart kaffir lime, French meringue, lemon sorbet

Sticky date pudding with salted butterscotch sauce, rum & raisin ice cream

NOTE: This menu is suited for parties of up to 30 people

NOTE: Specialised dietary requirements can be accommodated with 1 week's notice required

NOTE

Menu is indicative and can be tailored to suit your event requirements



BEVERAGE OPTIONS

BASIC PACKAGE

Sparkling Wine

Riccadonna Prosecco, Veneto, Italy

Whites

Vidal Sauvignon Blanc, Hawke's Bay NZ

Pete's Pinot Gris, Euston NSW

Rose'

La Vieille Ferme Rose', Rhone Valley FRA

Reds

Irvine Springhill Merlot, Eden Valley, SA

Harvest PN, Adelaide Hills, SA

Gemtree Uncut Shiraz, McLaren Vale, SA

Beers

Great Northern, XXXX Gold, Cascade light,
Pressman's cider, Corona

BASIC BEVERAGE PACKAGES PER PERSON

- One hour beverage package - \$40.00
- Two hour beverage package - \$45.00
- Three hour beverage package - \$50.00
- Four hour beverage package - \$60.00

PREMIUM PACKAGE

Sparkling Wine

Chandon Brut, Yarra Valley, VIC

Whites

Greywacke Sauvignon Blanc, Marlborough NZ

Pewsey Vale Riesling, Eden Valley, SA

Giant Steps Chardonnay, Yarra Valley, VIC

Reds

Warramate Black Label Cabernet, Yarra Valley VIC

Charles Melton The Father in Law Shiraz, Barossa SA

Fiorini Chianti, Tuscany Italy

Beers

Peroni, Peroni Leggera, Corona, Cascade, Apple Thief
Pink Lady

PREMIUM BEVERAGE PACKAGES PER PERSON

- One hour beverage package - \$55.00
- Two hour beverage package - \$60.00
- Three hour beverage package - \$65.00
- Four hour beverage package - \$70.00

NOTE: All wines are subject to change depending on availability



CONTACT US

CHAR DARWIN RESTAURANT

70 The Esplanade, Darwin NT 0800

T: (08) 8981 4544

E: bdm@chardarwin.com.au

www.chardarwin.com.au



JELLYFISH RESTAURANT

123 Eagle Street, Brisbane QLD 4000

T: (07) 3220 2202

E: reservations@jellyfishrestaurant.com.au

E: events@bv.net.au

www.jellyfishrestaurant.com.au



CHA CHA CHAR WINE BAR & GRILL

5 / 1 Eagle Street, Brisbane QLD 4000

T: (07) 3211 9944

E: admin@chachachar.com.au

E: events@bv.net.au

W: www.chachachar.com.au

