



## CAROLINA CAFE & BAR

Carolina is a pretty gorgeous place for your next special occasion. A tucked away gem on Nicholson Street, our cosy intimate interior spills out onto a large, covered courtyard oasis that creates a beautiful atmosphere for any event.

We are licensed with a fully serviced bar.  
We offer in house catering to suit your needs.

To enquire about functions, please email us at [info@carolinabrunswick.com.au](mailto:info@carolinabrunswick.com.au) or call 0425 842 067



# FULL VENUE HIRE

We are a fully licensed venue and cater best for 50 - 80 guests.

We are license from 12pm - 11pm (guests must be departed by 11:30pm latest)

We require a minimum spend for the venue hire. This amount can be made up in food and beverage purchases however you like.

Minimum spend \$2500

# HALF VENUE HIRE

Half venue hire is the front bar only, no access to courtyard. This is a great option for a more intimate event and also seasonally for the colder months.

Minimum spend of \$1500.

- **Mon - Thurs venue hire is negotiable depending on your requirements, please enquire within.**



# GRAZING TABLE

**\$35 per head**

Our signature grazing tables are designed for a more substantial option and offers a fun, casual, self serve option for your guests. You can choose from one of the options below \*50 guest maximum.

## **Spanish Love**

Slow roasted lamb shoulder  
Pyrenees chicken  
Romesco sauce  
Fried chickpeas & silverbeet  
Green bean salad VG  
Tortilla de Patatas V  
Grilled bread

## **Asian Fusion**

Red braised pork  
Egg fried rice  
Mung bean noodle salad VG  
Smashed cucumbers, black vinegar dressing  
Prawn toast  
Szechuan eggplant VG  
Salt and pepper tofu VG

## **Mexican Fiesta! Tacos!**

Beef or pork barbaquoa  
Chilaquiles w salsa VG  
Jackfruit chilli VG  
Jalapeño poppers  
Pico De Gallo salad VG  
Grilled corn wth lime and chilli butter  
VGO  
Warmed tortillas

## **Carolina BBQ**

Smoked brisket  
Pickle brined chicken wings ranch dressing  
Mac and cheese  
Potato salad VGO  
Succotash VG  
Field bean salad VG  
Milk buns VO



# COCKTAIL STYLE EVENTS

We specialise in cocktail style events. We offer a full canape and grazing menu for you to select from.

All of our menus and food is made in-house by our Head Chef and team, we pride ourself on delicious, quality food made with local quality ingredients.

We can cater for most dietaries, especially vegetarian, vegan & gluten free.

## **\$30 per person**

5 canapes  
2 individual grazing bowls

## **\$55 per person**

7 canapes  
3 individual grazing bowls



# ANTIPASTO & PIZZA

If you looking for a simple & casual atmosphere for your event, this is a great option, we can create beautiful antipasto platters for you and your guests arrival, then later for something more substantial, wood fire pizzas from Carmelo's pizza next door.

\*For further information on this option, please discuss with the functions manager.



# CANAPÉ MENU

## Meat

Cucumber cups with cured salmon and horseradish cream fraiche

Poached chicken and tarragon sandwiches

Prawn and sesame toasts

Pulled pork croquettes with chipotle mayo

Rare beef and celeriac remoulade rolls

## Vegetarian

Tomato crostini with salsa verde & goats cheese

Mac and cheese croquettes with mustard aoli

Asparagus arancini with lemon aoli

Sourdough toasts with broad beans, ricotta, mint and chilli

Mushroom crostini with goats curd

Sweet pea and feta mini quiches

## Vegan

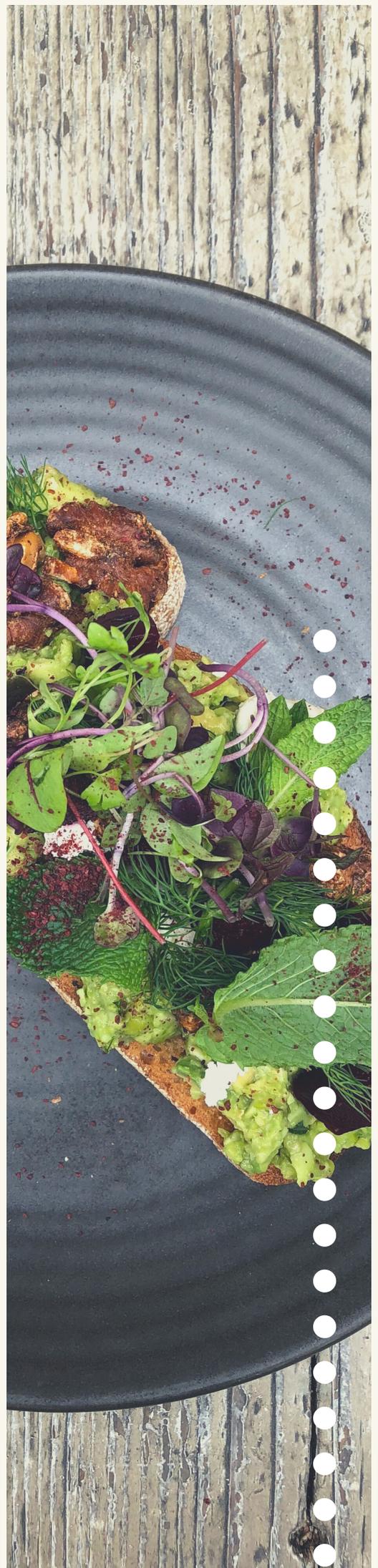
Gazpacho GF

Cheesy vegans scones with onion jam

Bang bang cauliflower

Okonomiyaki fritters with bbq sauce and vegan mayo GF

Tostadas with smashed avocado & salsa roja



# INDIVIDUAL GRAZING BOWLS

## Meat

Red braised pork on steamed rice with charred spring onions gf  
Vietnamese style prawn & pomelo salad with young coconut & peanuts GF

Pickle brined fried chicken with slaw and ranch dressing

Meatballs with gnocchi a la Romana and salsa verde

Brisket sliders with apple slaw and mustard mayo

## Vegetarian

Asparagus and lemon risotto with goats cheese & soft herbs

Crispy fried polenta with ratatouille and baked house made ricotta with basil oil

Grilled cauliflower and ancient grains salad with pomegranate dressing and sheep's feta

Ricotta gnocchi with roasted pumpkin, sage, hazelnuts and brown butter

## Vegan

Mung bean noodle salad with Asian greens and black vinegar gf  
Heirloom carrot and quinoa salad, toasted seeds, herbs and sherry dressing GF

Salt and pepper tofu



# DRINKS MENU

Choose a selection of wine, beer and cocktail you would like available for your event.

Drinks are charged on consumption.

**6ft6 Wine** Grown, picked, produced and bottled onsite in Moorabool Valley winery in the Geelong wine region.

**\$40 per bottle / \$9 per glass**

Prosecco NV  
Rose 2019  
Savignnon Blanc 2019  
Pinot Gris 2019  
Pinot Noir 2019  
Shiraz 2019

## BEER \$8

Sample Lager  
Sample 3/4 IPA Can  
Sample Golden Lager  
Cider

\*Please advise of any other beer preferences and we can arrange that for you.

## COCKTAILS

Esspresso Martini	\$18
Aperol Spritz	\$15
Negroni	\$18
Mimosa	\$12

## SPIRITS

premium spirit with mixer	\$14
House spirit with mixer	\$10



# FAQ



## **What is your capacity?**

Our capacity is 50-80 pax depending on your type of event.

## **Event duration?**

Events can run for a 5-hour duration from 6pm. Events can only run after the cafe trading hours. We are licensed until 11pm, and your function can run through until 11:30pm.

## **Do I need to pay a deposit to secure my event?**

Yes, once your event date has been confirmed, to secure the date we require a \$300 deposit. This will be redeemable on the night through food and/or beverage.

## **Can you hire the entire venue including the kitchen for private events?**

Yes, please contact us to discuss.

## **Can I decorate the space?**

Yes, we are more than happy for you to bring some decorations for your event, provided all decorations are removed and taken with you at the end of the event.

## **What time can I access the space to set up for myself?**

We are happy for you to come during our set up time, which is from 4-6pm.

## **Music?**

We have a full in-house system that you are more than welcome to plug in your playlist via phone.

If you would like to hire a DJ, you are welcome to, provided all speakers and equipment are hired in also. The DJ is responsible to keep noise level to a reasonable level and all equipment to be packed up and cleared by venue closure.



# FAQ



## **Do you cater for sit down events?**

We do not offer sit down menu, however are always happy to discuss options and do whatever we can to cater. Please get in touch to discuss.

## **Can you BYO food or drinks?**

We are happy for you to bring in your own food if you wish, however all set up and clean up of food area must be done by yourself. We are able to assist with heating and the plating up of the food.

The amount of food supplied must be substantial enough to cater for food to be available all evening for your guests.

You cannot BYO drinks.

## **Do you cater for dietary requirements?**

Yes! We cater for everything and anything the best we can.

## **Can we order specific alcohol/drinks for your event?**

Yes! If there is something specific you would like that we do not already offer, please let us know and we will ensure it is available for your event.

## **What is the go with the bar?**

So long as the minimum spend is reached we are happy for you to make it up however you please between food & beverage purchases. You can also run tab for family members and close friends if you like.

You can make whatever you want to be available on the tab.

## **Smoking?**

Smoking is permitted out the front of Carolina, or out the very back in the laneway. Please note, absolutely no glassware or alcohol can be taken out the back laneway with you, that is beyond our licensed area.

## **Disabled access?**

We can cater for full disabled access, either via front or the venue or back through the courtyard, we also have a disabled bathroom.

