With three unique private dining spaces Carlton Wine Room provides the ideal setting for your next occasion. Our versatile spaces cater for parties of up to 24 seated and up to 70 guests for a canapé style event. With easy options for preselection, or an event tailored to your specific needs, contact us to talk about hosting your next celebration.



#### FOOD - SET MENUS

Page 5

SIT DOWN	\$75 Per Person		
STAND UP (CANAPÉS)	\$65 or \$75 Per Person		

Standing events are best accommodated in our Faraday Room

#### BEVERAGE

Page 6

## ALL BEVERAGE IS CHARGED ON CONSUMPTION

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В	E۷	ERAG	E OPTION

We offer preselection options tailored to accompany our current menu and our sommelier Travis is happy to assist with your selections prior to the day.

#### MINIMUM SPENDS

JAN - OCT	\$1,200
NOV - DEC	\$1,500

#### RESERVATIONS

CONFIRM YOUR BOOKING	We require a \$250 deposit to secure your booking. This will be deducted from your final bill on the date of your event.
CANCELLATIONS	Once confirmed the deposit is non refundable. We are more than happy to hold the date for you while you organise the finer details of your occasion.
HOLD DATE	Feel free to contact us at any time should you wish to view one of our spaces or place a tentative hold on a particular date.

# CONTACT

172-174 Faraday Street, Carlton, VIC 3073

(03) 9347 2626

info@thecarltonwineroom.com.au

www.thecarltonwineroom.com.au

FARADAY

SEATS	Up to 18 guests, One Long Table, Up to 50 standing
LOCATION	1st Floor, Overlooking Faraday St.







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# DRUMMOND

SEATS	Up to 18 guests, One Long Table
LOCATION	2nd Floor, Overlooking Drummond St.







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CELLAR

SEATS	Up to 24 guests, Two Long Tables
LOCATION	Underground, Below The Bar.







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# FOOD (Dietary requirements will be catered for upon request)

SET MENU	SIT DOWN 75pp		STAND UP (CANAPÉS) 65 or 75pp
	Mount Zero olives Whipped cod roe, rice crackers		65pp - 6 x Canapés + 1 Substantial Item 75pp - 8 x Canapés + 2 Substantial Item
	Kingfish crudo, crème fraîche, horseradish Sopressa Salami Ox heart tomatoes, ricotta & basil Zucchini salad, sesame sauce, chickpeas & chilli oil Slow roast lamb shoulder, agrodolce dressing Pasta of the day French fries Cosberg salad, honey dressing Coconut cream, rhubarb & feuilletine	ressa Salami heart tomatoes, ricotta & basil chini salad, sesame sauce, chickpeas & chilli oil w roast lamb shoulder, agrodolce dressing ta of the day nch fries berg salad, honey dressing	
	ADDITIONAL ITEMS		SUBSTANTIAL
	Anchovy, fried bread, ricotta, red onion  Duck & pork croquette, prune vinegar  Marinated runner beans, dill	6pp 8pp 5pp	Prawn rolls Chicken salad, cabbage, aioli
	Today's cheese, fresh baguette Rum baba, creme diplomat Chocolate truffles	5pp 5pp 2.5pp	S W E E T  Raspberry Tart





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### BEVERAGE INFO



Below you will find our beverage options - some snapshots of our full wine list.

Our sommeliers have selected these particular wines, beers and cocktail options to suit a range of budgets and personal tastes, with a focus on a range of light and full bodied wines that pair well with our current menu.

We are also happy to suggest food and wine pairing options or the inclusion of anything specific you might wish to offer to your guests.

If at any stage you wish to chat to our sommelier, he would be more than happy to answer any questions you might have or offer recommendations from our full list.

Once you have made a selection all beverage is simply charged on consumption.

CLASSIC					
OPTION 1	Bele Casel 'Asolo' Prosecco Veneto, Italy	72	OPTION 2	Bele Casel 'Asolo' Prosecco Veneto, Italy	72
	Antonio Pinot Grigio 2016 Friuli, Italy	60		Crawford River 'Young Vines' Riesling 2018 Henty, VIC	66
	Garagiste 'Tuerong' Chardonnay 2016 Mornington, VIC	68		Polperro Chardonnay 2017 Mornington, VIC	82
	Mac Forbes Pinot Noir 2017 Yarra, VIC	69		Camporsino Chianti Sangiovese 2016 Tuscany, Italy	48
	Whistling Eagle 'Dry Red' Shiraz 2017 Heathcote, VIC	68		Voyager 'Girt by Sea' Cabernet Merlot 2014 Maragaret River, WA	62
OTHER	Offered with both classic options				
	Peroni Red Cans	9			
	Sample Gold Ale	10			
	Sanpellegrino 1ltr	10			
PREMIUM					
OPTION 3	Larmandier Bernier 'Latitude' Blanc de Blancs NV Champagne, France	150	OPTION 4	JM Seleque 'Solessence Nature' NV Champagne, France	190
	Pichot 'Clos Cautard' Vouvray Chenin Blanc 2016 Loire Vally, France	78		P. Blanck 'Patergarten' Riesling 2016 Alsace, France	89
	Mortelitto 'Calaiancu Grillo 2017 Sicily, Italy	79		Gravner Ribolla Gialla 2009 Friuli, Italy	220
	Polperro Chardonnay 2017 Mornington, VIC	82		Galli Estate 'Pamela' Chardonnay 2011 Sunbury, VIC	120
	Charteris Pinot Noir 2016 Otago, NZ	90		By Farr 'Farrside' Pinot Noir 2016 Geelong, VIC	165
	Syrahmi 'Granit' Shiraz 2015 Heathcote, VIC	99		T. Rodriguez 'Lanzaga' Tempranillo 2012 Rioja, Spain	150
				Dalwhinnie 'Moonambel' Cabernet Sauvignon 2004 Pyrenees, VIC	180
OTHER	Offered with both premium options				
	Carlton Collins	18		Peroni Red Cans	9
	Aperol Spritz	18		Sample Gold Ale	10
				Sanpellegrino 1ltr	10
	I.				