

## WELCOME

The Carlton Club—Melbourne's award-winning venue—is a great place to host private celebrations, Christmas parties, launches, music/Film industry nights, fashion/arts parties, corporate events, presentations and pre or post events.

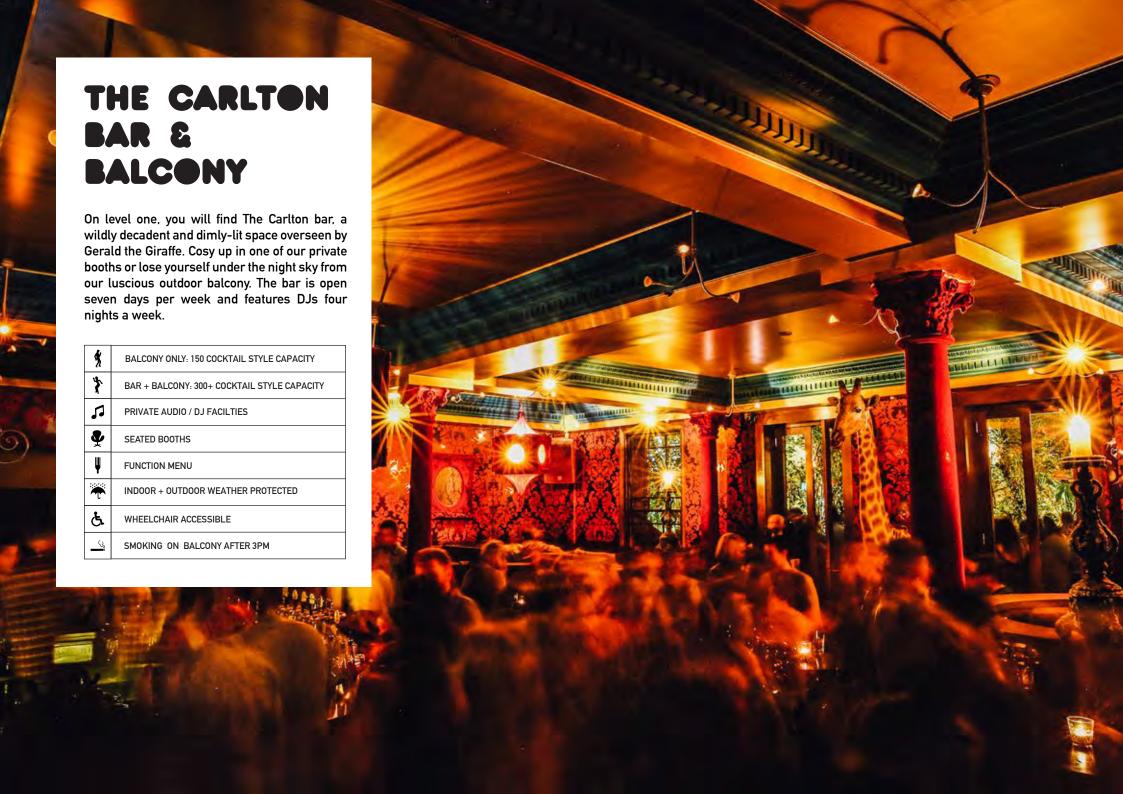
The Carlton, located in the heart of the CBD is home to four unique spaces; The Carlton, Hasti Bala, Palmz deck & Palmz rooftop.

Offering premium food and beverage, DJ's, entertainment, photo booths, presentation and audiovisual equipment The Carlton has everything you need to make your event a statement!

Thank you for considering The Carlton Club for your next event, we look forward to hearing from you!











## HASTI BALA BAR

Hasti Bala on the third floor certainly makes a statemment. With a wild jungle labyrinth of velvet booths, verdant tropical vines and an elephant head framed DJ booth - you won't be short of conversation starters! There's something intimate about Hasti Bala that creates a feeling the night could go any which way.

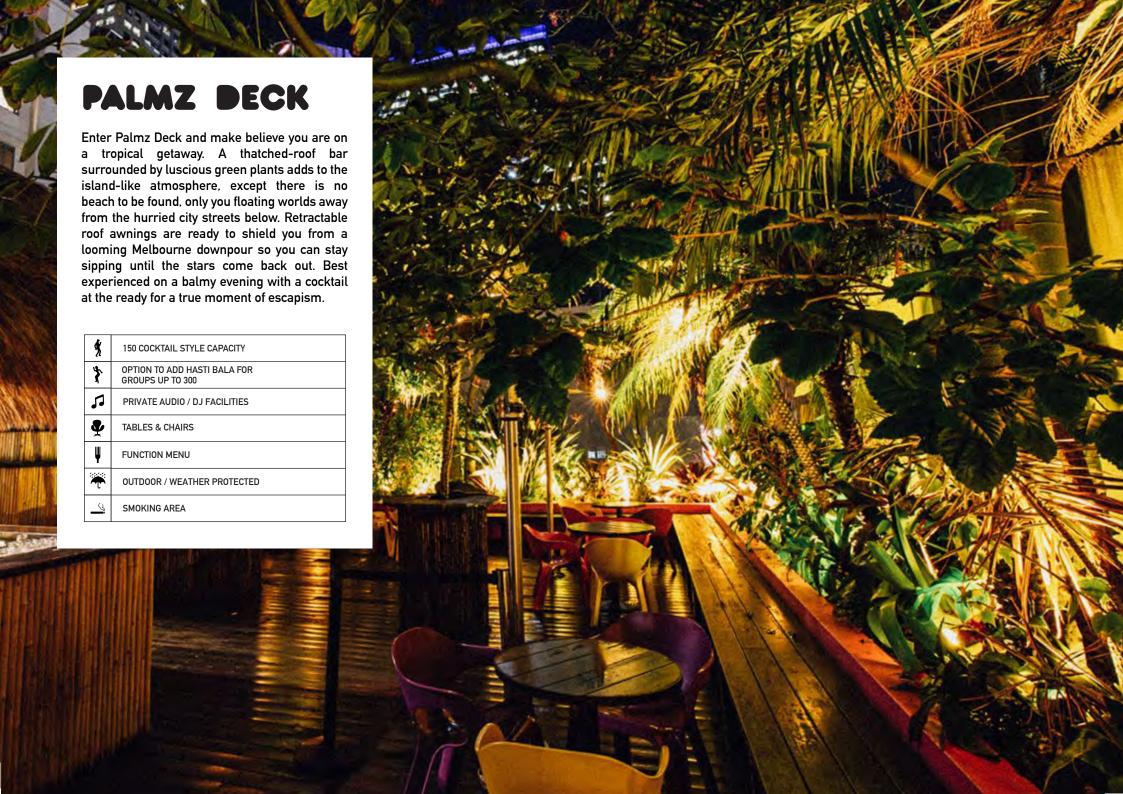
Adjoining Hasti Bala is Palmz Deck allowing Hasti Bala to expand and create an indoor/outdoor tropical paradise.

The unique decadent Hasti Bala bar transports you to a jungle-like world where you can sip cocktails in one of the most exotic locations in Melbourne. A secluded sexy den, the decor makes you feel like you could be on the other side of the world.

The intimate booths are a great place for sophisticated drinks and dinners and can be booked for private parties. Hasti Bala is where you go when you want to transcend from the ordinary itno the extraordinary.

*	HASTI BALA BAR ONLY: 150 COCKTAIL STYLE CAPACITY
*	HASTI BALA BAR + PALMZ DECK: 300 COCKTAIL STYLE CAPACITY
53	PRIVATE AUDIO / DJ FACILITIES
•	SEATED BOOTHS
W	FUNCTION MENU
	INDOOR SEATING
ક	WHEELCHAIR ACCESSIBLE
<u> </u>	SMALL OUTDOOR SMOKING AREA







## FUNCTION MENU & PACKAGES

COLD CANAPÉS

**\$6** each

Seasonal oysters w/ fresh limes, lemons and mignonette

Assorted sushi nigari with pickled ginger, wasabi and soy

sauce of voo

Heirloom tomato and ricotta tart w/ basil gel v gFo

Crostini w/ ripened tomato and jamón serrano

Purple tortilla w/ charred corn, spiced avocado and

sundried tomato vo

Prawn ceviche GF DF

Pea purée with confit shallots and roasted walnut in a

beetroot waffle cup v

Cheese mushroom arancini w/ saffron aioli and crispy kale v

Pea parcels w/ mango salsa vg

#### SUBSTANTIAL CANAPÉS

\$8 each

Wagyu beef slider w/ cheese, pickles and black garlic aioli

Peri-peri chicken burger

Beer battered barramundi and chips w/ tartare sauce and

Soft shell crab slider w/ asian slaw on a squid ink bun

#### SIGNATURE BOWLS

\$10 each

Spiced salmon poke bowl, sushi rice, seaweed salad, mushrooms, pickled ginger, avocado, radish GFO

Slow cooked beef cheek, creamy mash potatoes, jus and crispy kale GFO

Mushroom and Kale balls with carrot bolognese topped with vegan parmesan vg

#### **PLATTERS**

\$200 each

Recommended for 15 quests

Charcuterie platter: jamón serrano, salami, cured chorizo and olives w/ bread basket GFO

Sushi platter: vegetarian sushi rolls and sushi cones

Cheese platter: manchego, camembert, roquefort, dried fruits, quince paste w/ break basket GFO

Chickpea, oat and quinoa slider w/ kale slaw on a vegan

#### DESSERTS

\$5 each

Mini chocolate brownies v

Mini torched lemon meringue tart v gFO

Churros w/ chocolate sauce v



\$11 per person Cooked theatre style | 30-100 people

Seafood paella (prawns, calamari, clams, mussels)

Mix paella (chicken, green beans, mussels, calamari, prawns) of DF

Forest mushroom and truffle paella vg gF



V - VEGETARIAN VO - VEGETARIAN OPTION

VG - VEGAN VGO - VEGAN OPTION

GF - GLUTEN FREE **GFO - GLUTEN FREE OPTION** 

DF - DAIRY FREE

#### HOT CANAPÉS

**\$6** each

Chorizo croquettes

Truffle and Manchego croquettes w/ truffle mayo v

Hot chorizo w/ apple compote and thyme GF

Kalamata olives and roasted capsicum mini tart w/ whipped goat's cheese v gFo

Popcorn chicken w/ chilli mayo GF DF

Beef pies w/ tomato sauce

Caramelised pork belly w/ mango chutney GF DF





## FEED ME MENU

\$60 per person (sit down restaurant option only - minimum 2 people)

We will serve up a selection of our favourite dishes - 6 courses sharing style.

Please advise any of our staff members for any dietry requirements.

Vegetarian option available.

## CANAPÉ PACKAGES

4 CANAPÉS \$20 3 CANAPÉS + 1 SUBSTANTIAL\$22

5 CANAPÉS + 1 SIGNATURE BOWL\$30 4 CANAPÉS + 1 SUBSTANTIAL + 1 SIGNATURE BOWL \$33

5 CANAPÉS + 1 SIGNATURE BOWL + 1 DESSERT \$35 4 CANAPÉS + 1 SUBSTANTIAL + 1 SIGNATURE BOWL + 1 DESSERT \$38

4 CANAPÉS + 2 SUBSTANTIALS + 1 SIGNATURE BOWL + 1 DESSERT \$45 5 CANAPÉS + 2 SUBSTANTIALS + 2 SIGNATURE BOWL + 2 DESSERT \$60











## BEVERAGE PACKAGES

#### STANDARD PACKAGE

2hours—\$**50**pp 3hours—\$**65**pp 4hours—\$**75** pp

#### **TAP BEER & SELTZER**

Furphy, Australia Byron Bay Seltza, Australia (Peach & Mango)

#### BOTTLED BEER Boag's premium light, Australia

SPARKLING Wally's Pearls sparkling NV, SA

#### WINE

Mansion House Sauvignon Blanc, Marlborough, NZ Taylor Ferguson Cabernet Merlot, Coonawarra, SA

\*Includes soft drinks, juices and mineral water.



#### PREMIUM PACKAGE

2hours—\$65pp 3hours—\$85pp 4hours—\$100 pp

#### TAP BEER & SELTZER

Furphy, Australia Little Creatures pale ale, Australia Byron Bay Seltza, Australia (Peach and Mango)

### BOTTLED BEER (INCLUDED) Peroni Nastro Azzurro, Italy

Corona, Mexico White Rabbit pale ale, Victoria Mountain Goat steam ale, Victoria Asahi, Japan

Boag's premium light, Australia

#### **SPARKLING**

(please select 1) Casa Canevel Prosecco DOC, Italy Veuve Cliquot Brut Ponsardin NV, Reims, France

#### WINE

(please select 4)
Rob Hall Chardonnay, Yarra Valley, Vic
Mansion House Sauvignon Blanc, Marlborough, NZ
Kate Hill Riesling, Huon Valley, TAS
Mr Riggs "MRS" Pinot Gris, Adelaide Hills, SA

Provenance Rosé, Western District, VIC Mars Needs Moscato, Barossa Valley, SA

Provenance Pinot Noir, Golden Plains, VIC Lobethal Road Tempranillo, Adelaide Hills, SA Serafino Shiraz, McLaren Vale, SA

\*Includes soft drinks, juices and mineral water.

#### ADD-ONS FOR EACH PACKAGE

COCKTAIL ON ARRIVAL \$15 each

> HOUSE SPIRITS \$12 each



## APEROL SPRITZ Aperol, Casa Canevel Prosecco, fresh orange -served in a wine glass

#### STRAWBERRY COLLINS

Bombay Saphire, fresh strawberries and lemon juice, spritzed with love - served in a tall glass

#### PASSIONFRUIT PALOMA

Tromba blanco tequila, passionfruit, sparkling grapefruit & fresh lime - served in a tall glass

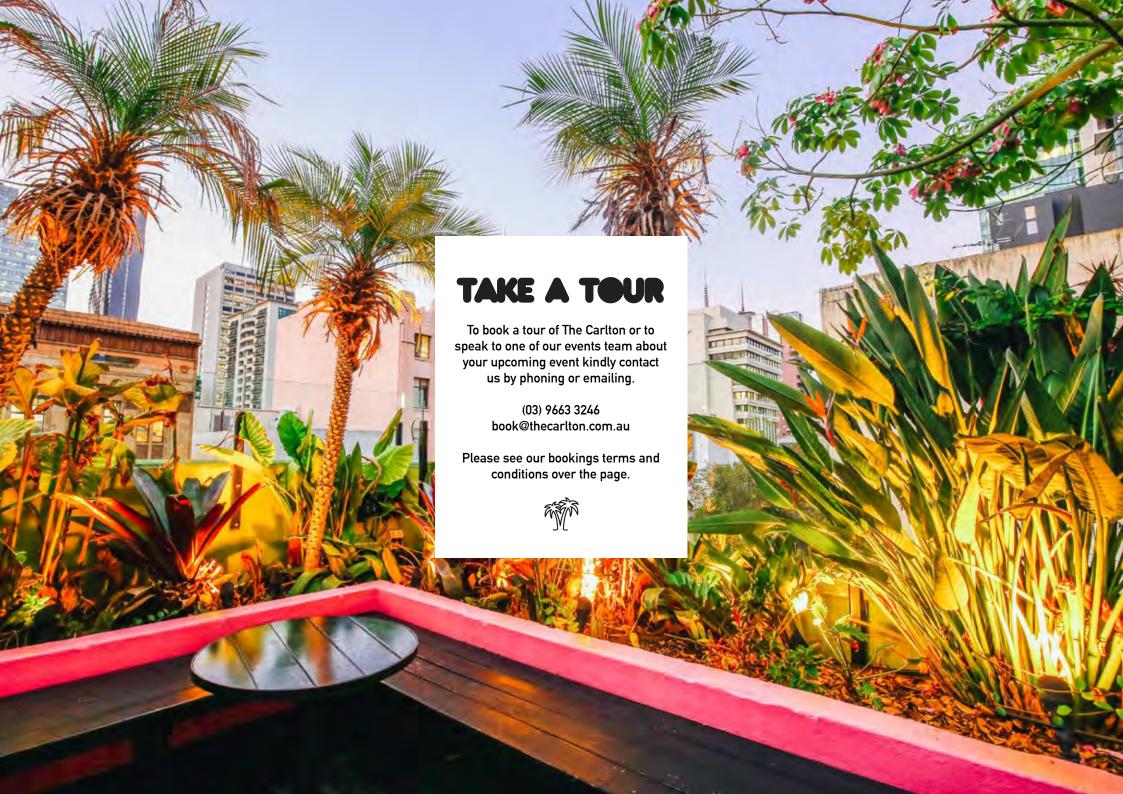
#### **DARK & STORMY**

Plantation rum, ginger beer & fresh lime served in a tall glass

#### **PURPLE RAIN**

Hendricks gin, Chambord, black berry monin lemon & sugar - served pn the rocks (very refreshing)





# TERMS & CONDITIONS

#### **QUOTES & PRICES**

- All prices are current at the time of contract, unless otherwise agreed.
- Please note that minimum spend requirements apply, they are based on food, beverage venue hire and any external equipment hire.
- Minimum spends will be advised by our events team and based on your guest numbers, day of the week and time of year. Please note that a minimum spend is not treated as a 'consumption' based tab and no refunds are given if the minimum spend is not reached.
- Please note The Carlton do not hold bookings without taking a deposit.

#### FUNCTION BOOKING REQUIREMENTS

- We require a minimum of 20 guests for a function, if your group size is smaller please discuss the minimum spend with our events team.
- Please note any request for extended use of the function area is at the discretion of the manager on duty.
- If you arrive to your allocated function space 1.5 hours past your confirmed start time the space will be forfeited unless notified of guests running late.
- The venue has a clear no admission policy in regards to hen's parties, buck's parties, 18th and 21st birthday parties. These functions will be refused entry with no entitlement to a refund.
- Please note that bookings may be asked to move into a different section of the venue passed the designated finish time.
- The Carlton reserves the right to preserve its unique atmosphere, to this end please advise the functions team regarding any external decorations.
- For any consumption based bookings the bar tab is only permitted within the designated time frame.

#### FOOD & BEVERAGE

Confirmed guest numbers must be received in writing 7 days prior to the event taking place. Once con rmation has been received it is not possible to reduce the guest's numbers within 7 days from your event. If you do get a drop-in number or no shows on the day you are still required to pay for the agreed guest numbers provided within your booking confirmation.

When selecting your menu please ensure any guests with dietary needs are taken into consideration. Dietary requirements and allergies are the responsibility of the client upon placing your booking. Upon arrival at your event please ensure that the function manager is aware of your guests who have the dietary requirements or allergies.

Due to seasonal variances and other circumstances beyond our control, menu options and beverage varieties may not always be available in such cases the venue reserve the right to present and or select an appropriate alternative.

No external catering including beverages and birthday cakes are permitted within the venue.

#### RSA

The Carlton is a fully licensed venue and practices responsible service of alcohol and will abide by the law in all instances. Patrons must abide by the liquor licensing conditions of the venue. The Carlton reserve the right to refuse the supply of alcohol to any guest or person attending the function without liability.

#### CLIENT RESPONSIBILITIES

- The client/company is expected to conduct their function in a legal and respectable manner and is responsible for the conduct of their guests and invitees.
- The client/company will be liable for payment of all fees and charges (whether in relation to the event, any cancellation or postponement or otherwise).
- The client/company will be responsible for any costs associated with any damage or loss incurred to any fittings, property or equipment at the venue which is caused by the client or any guest. The cost of any such damage is agreed to be determined by the lower of two quotes obtained by The Carlton.
- In line with Australian legislation relating to responsible service of alcohol, management along with the venue staff reserve the right to terminate a function, refuse service to any guest deemed intoxicated or take responsible action to assist any intoxicated guests from the premises.

#### **DEPOSITS & PAYMENTS**

- To confirm your event, you will need to pay 25% of your total event spend. Please note the deposit is non-refundable.
- The total balance of your payment is due to be paid 14 days prior to your event date. We do not accept post-event invoicing.

- Payments can be made via direct debit or credit card (MasterCard, Visa or American Express). See over for banking details. If you choose to pay online you will need to send your remittance to nina@thecarlton.com.au to confirm the payment.
- Cash payments are not accepted during our busy season (June December).
- If your payment is not received within the time specified or any payment is dishonoured. The Carlton reserve the right to cancel the booking without any liability or consequence. This situation will be treated as if the booking was cancelled and cancellation fees will apply as outlined within these terms.
- If you book the entire dining room our standard function deposit/cancellation policies apply.
- For dining room bookings of 10+ guests, a \$100 deposit is required 14 days prior to your booking.
- To secure a Booth booking please note that full payment is due 14 days prior to booking. If the booking is cancelled within 14 days the same cancellation fees apply as outlined below.

#### **CANCELLATIONS / POST PAYMENTS**

It is your responsibility to manage your booking and notify The Carlton of any changes to your event date. If any changes or cancellations occur you will need to communicate this in writing.

If your event is cancelled, postponed or the date changes the following terms will apply:

- If your event is cancelled, postponed or has had the date change within 10 days from your event date you will be charged 50% of your total event cost.
- If your event is cancelled, postponed or has had the date change within 72 hours from your event date you will charged 75% of your total event cost.

