



THE HOME OF CARLTON DRAUGHT

FUNCTION PACKAGES

BEVERAGE PACKAGES

3 HOURS \$40 | 4 HOURS \$50 | 5 HOURS \$60

BEER

Carlton Draught Unpasteurised

Carlton Dry

Carlton Black

Carlton Mid

Victoria Bitter

Melbourne Bitter

Great Northern

Frothy

McCracken Amber Ale

CIDER

Pure Blonde Apple Cider

Rusty Yak Ginger Beer

WINE

Morgan's Bay Sparkling

Morgan's Bay Sauvignon Blanc

Morgan's Bay Shiraz Cabernet

NON-ALCOHOLIC

soft drink, orange juice, tea + coffee

ADD BASIC SPIRITS

\$10 PER GUEST

PREMIUM WINE UPGRADES AVAILABLE ON REQUEST



BEER HALL



400
COCKTAIL



180 DINING



IN HOUSE
CATERING



PRIVATE
BAR



BEER GARDEN



400
COCKTAIL



60
ALFRESCO
DINING



IN HOUSE
CATERING



POP UP
PRIVATE
BAR



CROWN ROOM



40
THEATRE



12 BOARDROOM
OR DINING



20
CABARET



VICTORIA ROOM



80
THEATRE



22 BOARDROOM
OR DINING



56
CABARET



DINING MENU

2 COURSE ALTERNATE DROP MENU | \$45 PER PERSON

3 COURSE MENU | \$55 PER PERSON

House made spent grain loaf w. beer bacon jam + butter

ENTREE

SELECT 2 OPTIONS, SERVED ALTERNATE DROP

Duck breast w. pearl couscous, pomegranate + pumpkin puree

Crispy calamari w. Thai rice noodle salad + herbs (gfr)

Pork belly w. micro greens salad, pickled vegetables + soy sesame dressing

Roasted vegetable tart w. goats cheese, rocket + balsamic glaze (v)

MAIN

SELECT 2 OPTIONS, SERVED ALTERNATE DROP

Crispy skin snapper w. chorizo, corn + black bean salad, grilled broccoli + lemon aioli (gf)

Porterhouse w. roasted chat potatoes, seasonal greens, peperonata + beer mustard

Chicken chermoula + brewed chickpeas, roasted capsicum, feta, leaves + avocado

Lamb shank slow cooked in red wine, creamy mash + seasonal greens (gf)

Mushroom risotto w. roasted fennel, leek + feta (gf) (v)

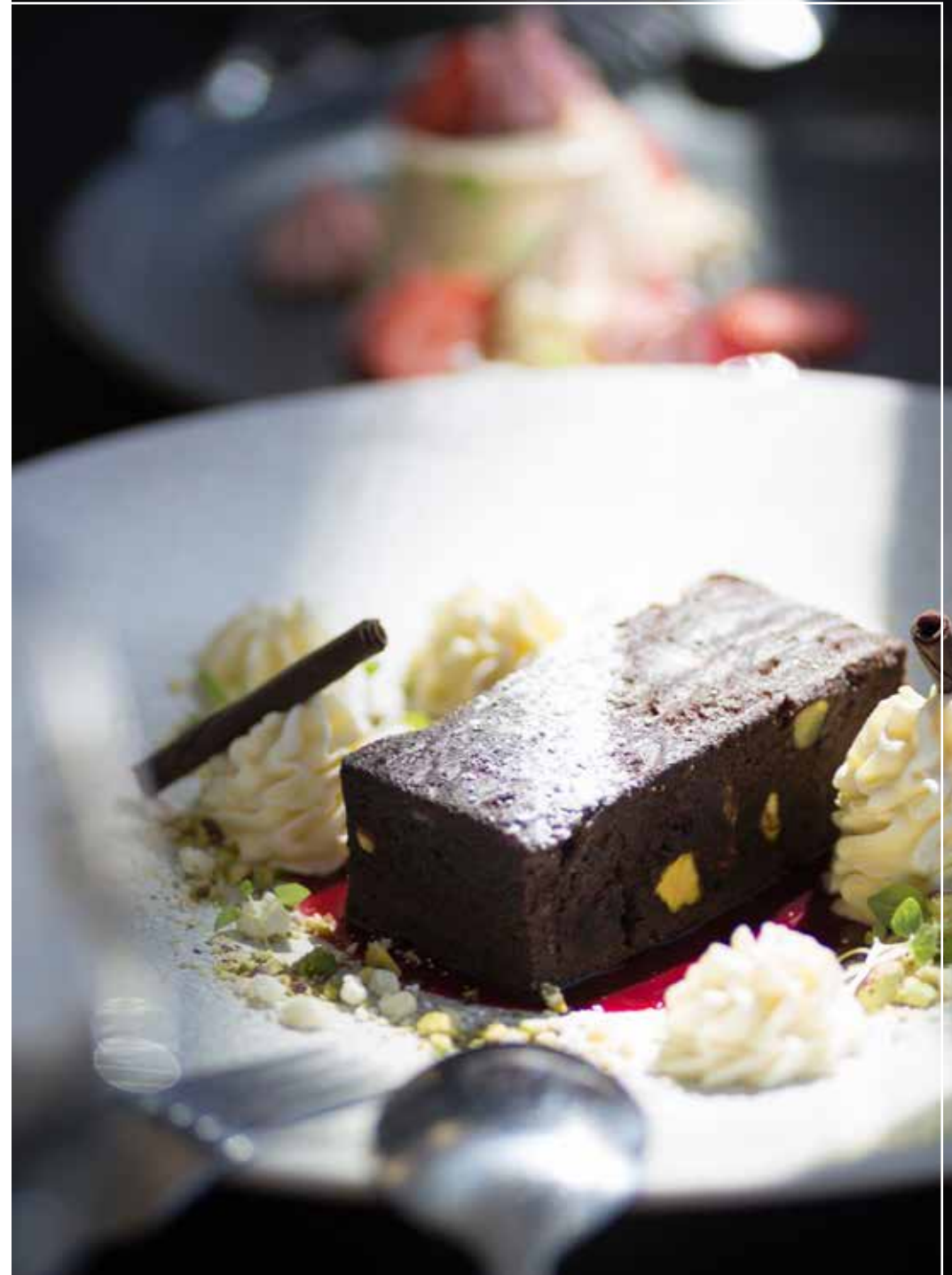
DESSERT

SELECT 2 OPTIONS, SERVED ALTERNATE DROP

Carlton Black brownie w. pistachios, raspberry coulis + vanilla bean cream

Lemon curd tartlet w. Italian meringues + berry, mint sauce

Spiced cake w. beer caramel + candied walnuts



CANAPE MENU

\$35 PER PERSON

Crostini w. bacon jam, blue cheese, fennel + leek (gfr)

House-made Italian pork sausage rolls + relish

Pumpkin, sage + goats cheese arancini (v)

Mini beef + mushroom pies

Asian vegetable spring rolls + sweet chilli coriander sauce (v)

Honey soy sesame buttermilk chicken wings (gfr)

Beef slider w. lettuce, tomato relish + aioli (gfr) (vr)

ADD ON SOME SUBSTANTIALS | +\$5 PER PIECE, PER PERSON

Vegemite + cheese mac bites (v)

Fish + chips w. house-made tartare (gfr)

Beer braised pulled pork slider w. spiced apple sauce + slaw

Wild mushroom + goats cheese risotto (v) (gf)

Kuro king prawn w. pickled veg + lemon aioli

ADD ON A ROVING DESSERT | +\$5 PER PIECE, PER PERSON

Carlton black brownie w. white choc crumble

Spiced cake w. beer caramel + candied walnuts



CONFERENCE MENUS

HALF DAY | \$45 PER PERSON

morning tea + lunch

FULL DAY | \$65 PER PERSON

morning tea + lunch + afternoon tea

Full day package includes beverage station set in room for duration of event for continual tea, coffee & juice service

MORNING TEA, CHOOSE 1 ITEM

- Egg + bacon brioche
- Croissants w. ham + cheese
- Assorted sweet danishes
- Yoghurt & muesli cups
- Pumpkin, zucchini & red capsicum frittata

GRAZING LUNCH

4 canapé items + chef's selection of ribbon sandwiches, seasonal fruit platter + cheese board

CHOOSE 4...

- Greek style chicken skewers
- Pulled pork sliders w. spiced apple sauce + slaw
- Beef sliders w. lettuce, tomato relish + aioli (gfr) (vr)
- Italian pork sausage rolls w. tomato relish
- Veggie flat bread w. pumpkin, mushroom + capsicum
- Mini beef + mushroom pies
- Lamb kofta w. tzatziki + lemon

AFTERNOON TEA, CHOOSE 1 ITEM

- House made scone w. jam + cream
- Banana bread
- Chocolate brownie
- Assorted sweet or savoury muffins
- Cheese boards

CATERING CAN BE SERVED IN ROOM WORKING STYLE OR BREAKOUT SPACE



POST CONFERENCE COCKTAIL

2 HOURS OF BEVERAGE SERVICE, \$30 PER PERSON

BEER

Carlton Draught Unpasteurised, Carlton Dry, Carlton Black, Carlton Mid, Victoria Bitter, Melbourne Bitter, Great Northern, Frothy, McCracken Amber Ale

CIDER

Pure Blonde Apple Cider
Rusty Yak Ginger Beer

WINE

Morgan's Bay Sparkling
Morgan's Bay Sauvignon Blanc
Morgan's Bay Shiraz Cabernet

NON-ALCOHOLIC

soft drink, orange juice, tea + coffee

ADD CANAPES | \$5 PER PIECE, PER PERSON

- Crostini w. bacon jam, blue cheese, fennel + leek (gfr)
- House-made Italian pork sausage rolls + relish
- Pumpkin, sage + goats cheese arancini (v)
- Mini beef + mushroom pies
- Asian vegetable spring rolls + sweet chilli coriander sauce (v)
- Honey soy sesame buttermilk chicken wings (gfr)
- Beef slider w. lettuce, tomato relish + aioli (gfr) (vr)
- Vegemite + cheese mac bites
- Fish + chips w. house-made tartare (gfr)
- Beer braised pulled pork slider w. spiced apple sauce + slaw
- Wild mushroom + goats cheese risotto (v) (gf)
- Kuro king prawn w. pickled veg + lemon aioli



BBQ MENU

\$40 PER PERSON

ALL ITEMS SERVED BUFFET STYLE

FROM THE BARBIE

Beer braised pulled pork w. house-made bbq sauce

Fat bratwurst sausages

House made beef burgers

SALADS

Coleslaw w. apple mayo dressing

Brewhouse salad w. leaves, cucumber, red onion, feta,
dried cranberries, candied walnuts + honey mustard dressing

Roasted chat potatoes w. confit garlic + thyme

SERVED WITH

Braised onions

Lettuce, cheese, tomato + buns for DIY burgers

Mustards, ketchup, aioli, + bbq sauce

ADD MORE FROM THE BARBIE (+\$6 PP)

Garlic + lemon marinated prawn skewers

Greek style chicken skewers

Salmon steaks

Cajun beef shaslicks w. capsicum + onion

ADD MORE SALAD (+\$4 PP)

Roasted corn, chorizo + black bean salad

Caesar salad w. cos lettuce, crispy bacon + parmesan







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