

TETTO

DI CAROLINA



TETTO DI CAROLINA

Welcome to a rooftop terrace experience where open air meets refined indulgence. Our stunning rooftop venue blends alfresco ambience with modern luxury, featuring a state of the art retractable roof that transforms the space in moments. Bask under the sun, dine beneath the stars, or create a perfectly climate-controlled setting at the touch of a button - your event unfolds beautifully in any season.

Designed to impress, the terrace offers flexible layouts ideal for weddings, corporate events, private celebrations, and upscale social events. Every detail is curated to deliver both elegance and comfort.

At the heart of the experience is our premium Italian cuisine. Guests will savour handcrafted pastas, artisanal antipasti, wood fired specialties, and decadent desserts - each dish prepared with authentic ingredients and contemporary flair.

Paired with a curated wine selection and signature cocktails, your menu becomes a highlight guests will remember long after your event ends.

From golden hour cocktail events to moonlit celebrations, our rooftop terrace sets the stage for unforgettable moments.

TERRACE

Capacity 32 guests seated
 50 guests cocktail

TETTO DI CAROLINA EXCLUSIVE

Capacity 90 guests cocktail

03 9867 7954
events@barcarolina.com.au
www.tettodicarolina.com.au
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DINING

SEASONAL SHARED MENU \$100pp

Cicchetti, antipasti and secondi

SEASONAL SHARED MENU \$120pp

Cicchetti, antipasti, secondi and dolci

Tailored menus from our full a la carte menu are also available. Please ask your Event Manager for details.

Our menus are seasonal and subject to change.

ADDITIONAL CICHETTI

Chef selection

2 pieces \$16pp

3 pieces \$24pp

FRESHLY SHUCKED OYSTERS

Best of season

\$6.50 each or \$74 per doz

ADDITIONAL SIDE DISHES

Additional seasonal side dishes available on request

(v) Vegetarian

(gf) Gluten free

(df) Dairy free

(nf) Nut free

(ve) Vegan

(*df) Can be prepared dairy free

(*gf) Can be prepared gluten free

(*nf) Can be prepared nut free

(*ve) Can be prepared vegan

CICCHETTI

Parmigiano / parmigiano fonduta, olives, house grissini nf v

Arancini / risotto nero, cuttlefish, lemon nf

ANTIPASTI

Burrata / burrata, fennel, marmalata, salad onion, pine nut, coriander oil gf *nf v

Pesce crudo / kingfish crudo, lemon, caperberry, dill, mint df gf nf

Calamari fritte San Andrea / rocket, tartarita df nf

SECONDI

Pollo arrosto / Tuscan roast chicken, herbs, jus df gf nf

Mezze maniche al pomodoro / vodka sauce, tomato, parmesan, chilli nf v

CONTORNI

Insalata mista / mixed leaf salad df gf nf v ve

Patatine fritte / fries df gf nf v ve

DOLCI

Budino / creme caramel, lemon, fresh fig *gf nf

Bigne / 'Italian éclair', blackberries, white chocolate cream, almond praline *nf



COCKTAIL

Our cocktail events can be tailored to suit any occasion. Impress your guests with our selection of cicchetti, range of beverage packages and extensive wine list. We'll look after the details while you enjoy the celebration.

CICCHETTI

Your selection of crostini, cold, hot or dolci

- \$48pp 6 pieces per person
- \$64pp 8 pieces per person
- \$80pp 10 pieces per person
- \$96pp 12 pieces per person
- \$112pp 14 pieces per person

Please see page 5 for more substantial items to complement your cicchetti.

CICCHETTI & GRAZING \$75pp

5 cicchetti, 2 grazing dishes or spiedini & 1 dolci per person

CICCHETTI & GRAZING \$90pp

6 cicchetti, 2 grazing dishes or spiedini & 2 dolci per person

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CICCHETTI

Crostini

- Kingfish, olive brine, cucumber pickle, dill df *gf nf
- Beef tartare, anchovy butter, chive *gf nf
- Confit tomato, goats curd, olive, balsamic *df *gf nf v
- Parmigiano fonduta, sherry jelly, pine nuts, soaked raisin *gf *nf v
- Compressed cucumber, olive brine mayonnaise, honey, green sultana, pine nuts, tarragon, chervil df *gf *nf v *ve

Cold

- Gilda, skewered anchovy, stuffed olive df gf nf *v *ve
- Culatta wrapped grissini df nf
- Roesti gem, green olive, eggplant ash, Yarra Valley caviar, chives, salt vinegar df gf nf *v *ve
- Roesti gem, tarama, chives, Yarra Valley caviar, vinegar and seaweed salt df gf nf

add Oscietra caviar + \$28pp supplement

Hot

- Squid ink arancini, cuttlefish, lemon aioli nf
- Porcini arancini, marjoram, lemon, smoked provolone v
- Olives aloscrolana, lemon wedges v

Dolci

- Tiramisu
- Lemon curd tart nf
- Chocolate mousse gf nf v
- Mini gelati cones v
- Mini Magnum v
- Rosewater vodka, watermelon and berry lime spiedini gf nf v ve
- Tutti frutti jelly, Aperol, citrus gelato shots

+ \$5pp supplement



COCKTAIL

GRAZING DISHES \$15 each

- Calamari fritti, hot sour mayonnaise (cup or bun) *df nf*
 - Tubetti pomodoro, vodka sauce, stracciatella, basil *v nf*
 - Gnocchi, sugo, stracciatella *nf v*
 - Gnocchi, alla norma, pecorino *nf v*
 - Risotto, verde, peas *gf nf*
 - Risotto, crab, brown butter, lemon *gf nf*
- + \$5pp supplement*

HIBACHI SPIEDINI \$15 each

- Western Australian octopus, nduja, fermented chilli glaze, perilla raspberries *df gf*
- Chicken, Tuscan salsa verde *df gf nf*
- Eye fillet, fermented chilli, honey glaze, black olive, chilli, chive *df gf nf*
- Eye fillet, stout glaze, rolled pistachio pepper *df gf*
- Mortadella, fermented chilli, honey *df gf nf*
- Haloumi fritte, balsamic glaze, pistachio, citrus pepper **nf v*
- King Brown mushroom, spring onion, shishito pepper, fermented chilli, glaze *df gf nf v ve*

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SHARE

Available in conjunction with your cicchetti package

- Oysters \$20pp
- Freshly shucked oysters, lemon *gf df nf*
- King Prawns \$25pp
- Cooked King prawns, Marie Rose sauce, tabasco *gf nf*
- Salumi \$25pp
- Culatta, mortadella, focaccia and grissini *df nf*
- Caprese Salad \$95 ea
- Heirloom tomato, basil, fior di latte, pesto **df gf v*
- Focaccia & Grissini \$90 ea
- Olives, fefferoni, parmigiano reggiano *nf v*
- Formaggi \$25pp
- Seasonal selection of cheese *nf v*



BEVERAGE ON CONSUMPTION

Your selection of the below, to be advised to Tetto di Carolina prior to your event.

- one sparkling wine
- two white wines
- one rose
- two red wines
- two beers or cider
- soft drinks

Bar tabs are to run for the duration of your event.

Beverages are subject to availability, vintage and price variations.

Please ask your Event Manager for the full wine list to assist in your selection.

Tetto di Carolina does not permit BYO.

MINERAL WATER

Unlimited San Pellegrino Sparkling
and Acqua Panna Still Mineral Water
\$12 per person



CELEBRATION BEVERAGE PACKAGE

3 hour event	\$90pp
4 hour event	\$110pp
5 hour event	\$120pp

Your selection of the below, to be advised to Tetto di Carolina prior to your event.

- one sparkling wine
- two white wines
- one rose
- two red wines
- one beer
- soft drinks

SPARKLING

- NV Continental Platter Prosecco Glera King Valley
- NV Il Follo Prosecco DOC Extra Dry Glera Veneto

WHITE

- 2024 Lighthand Pinot Gris Yarra Valley
- 2024 Petronio Arneis King Valley
- 2023 Rocca Ventosa Trebbiano d'Abruzzo Abruzzo
- 2025 Deep Woods Estate Chardonnay Margaret River

ROSE

- 2024 Petronio Pinot Grigio Ambrato King Valley
- 2024 Podere 414 Flower Power IGT Sangiovese Toscana

RED

- 2024 Lighthand Pinot Noir Yarra Valley
- 2022 Cantina Tollo Nativo Sangiovese Terre di Chieti
- 2023 Petronio Barbera King Valley
- 2023 Rocca Ventosa Montepulciano Abruzzo

BEER

- Birra Moretti L'Autentica 330ml 4.6% Friuli-Venezia Giulia
- Peroni Red 330ml 4.7% Lombardia
- Peroni Nastro Azzurro 00 330ml 0.0% Lombardia
- Cascade Premium Light 330ml 2.4% Hobart

NON ALCHOLIC

- Coca Cola Soft Drinks

PREMIUM BEVERAGE PACKAGE

3 hour event	\$110pp
4 hour event	\$140pp
5 hour event	\$160pp

Your selection of the below, to be advised to Tetto di Carolina prior to your event.

- one sparkling wine
- two white wines
- one rose
- two red wines
- one beer
- soft drinks

SPARKLING

- NV A by Arras Premium Cuvee Tasmania
- NV Guerrieri Rizzardi Prosecco DOC Brut Veneto

WHITE

- 2025 Arfion Pinot Grigio Yarra Valley
- 2024 Borgo Paglianetto Verdicchio Marche
- 2025 Patrick Sullivan Chardonnay Limestone Coast
- 2025 Clos Clare Riesling Clare Valley

ROSE

- 2024 Domaine Sainte Marie Cinsault Grenache Blend Cotes de Provence
- 2023 Giusi Terraviva Cerusuolo d'Abruzzo DOC Abruzzo

RED

- 2024 Arfion Pinot Noir Yarra Valley
- 2023 Guerrini Rizzardi Bardolino Corvina Veneto
- 2024 Anduma Dolcetto Piemonte
- 2025 Little Reddie Refosco Nebbiolo Heathcote

BEER

- Wolf of the Willows XPA 355ml 4.7% Mordialloc
- Peroni Red 330ml 4.7% Lombardia
- Peroni Nastro Azzurro 00 330ml 0.0% Lombardia
- Cascade Premium Light 330ml 2.4% Hobart

NON ALCHOLIC

- Coca Cola Soft Drinks

TERMS & CONDITIONS

Tentative bookings will be held for a period of three (3) days . At which time the booking will be released if a signed copy of the terms and conditions along with deposit has not been received.

Reservations will only be confirmed on receipt of a signed copy of the Terms and Conditions, and deposit.

HOURS & DURATION

Afternoon events for a duration of four (4) hours and evening events for a duration of five (5) hours, within the stated times below. Please see your Events Manager should you wish to book an event outside the hours listed below. Increased minimum spends may apply.

DEPOSIT

	Lunch	Dinner
Terrace	\$1,500	\$1,500
Full Venue	\$3,000	\$3,000

MINIMUM SPENDS

Events must adhere to the stipulated minimum food and beverage spend. The minimum spend includes any food and beverages consumed or purchased at the event.

JAN - SEPT	Lunch	Dinner	OCT - DEC	Lunch	Dinner
Terrace			Terrace		
Mon - Tue	\$3,500	\$4,000	Mon - Tue	\$4,000	\$4,500
Wed - Thu	\$4,000	\$4,500	Wed - Thu	\$4,500	\$5,000
Fri - Sat	\$4,500	POA	Fri - Sat	\$5,000	POA
Sun	\$4,500	\$4,000	Sun	\$5,000	\$4,500
Full Venue			Full Venue		
Mon - Wed	\$6,000	\$8,000	Mon - Wed	\$8,000	\$10,000
Thu & Sun	\$8,000	\$10,000	Thu & Sun	\$10,000	\$12,000
Fri & Sat	\$10,000	POA	Fri & Sat	\$15,000	POA

CONFIRMATION OF ATTENDANCE

Anticipated guest numbers are required fourteen (14) days prior to your event. Payment will be based on final guest numbers provided one (1) week prior to event or attendee numbers on the day, whichever is greater.

BYO POLICY

No food or beverage of any kind will be permitted to be brought into Tetto di Carolina for consumption, with the exception of celebration cakes.

A service fee of \$7.50 applies per guest for serving of celebration cakes for a seated event and a flat fee of \$50 applies for cocktail events.

PRICE VARIATIONS

Every endeavour is made to maintain prices as originally quoted however, they are subject to change. Should an increase occur, we will notify you as soon as possible.

CATERING REQUIREMENTS

All guests attending the event must be catered for by selecting one of Tetto di Carolina's catering packages. Cash bars are not available for private events unless approved in writing by Tetto di Carolina.

Menu and beverage selections are required fourteen (14) days prior to your event. Should selections not be advised in time, Tetto di Carolina will endeavour to honour your choices, however some substitutions may be required.

Tetto di Carolina reserves the right to substitute menu items or ingredients of a similar quality without notice, due to, but not limited to, supplier shortages and seasonal change. Tetto di Carolina reserves the right to substitute selected beverages with beverages of equal value if the preferred selection is unavailable.

With prior notice, all dietary requirements will be catered for. Special dietary requirements must be communicated to Tetto di Carolina fourteen (14) days prior to the event.

RESPONSIBLE SERVICE OF ALCOHOL

Tetto di Carolina adheres to Responsible Service of Alcohol legislation. All staff are trained in the Liquor Licensing Accredited 'RSA – Responsible Service of Alcohol' and by way of law may refuse to serve alcohol to any person who they believe to be intoxicated. Any intoxicated person will be removed from the venue. In accordance with liquor licensing laws of Victoria, minors (under 18) are only permitted on the premises in the direct company of their parent or legal guardian and must not consume alcohol.

ENTERTAINMENT AND AV FACILITIES

It is the organiser's responsibility to ensure that any external AV equipment or devices such as smart phones are compatible with Tetto di Carolina's in house equipment. You may test any of this equipment at a mutually convenient time prior to the event. Approval by management at Tetto di Carolina is required should the organiser wish to hire a band, DJ or any other form of entertainment. Sound restrictions apply.

SET UP AND DELIVERY

External suppliers are required to make contact with Tetto di Carolina event staff seven (7) working days prior to the event.

The event host should ensure event staff are advised of all goods to be delivered and that they are adequately marked with the contact name, date of the event and contact number. All equipment must be removed at the conclusion of the event unless previously arranged with the Tetto di Carolina team.

Confetti, glitter, sparklers, sprinkles, rose petals or party poppers are not permitted.

DAMAGES AND CLEANING

Organisers are financially responsible for any damage to the building, furniture or property during and immediately following the event, including any costs for repair or replacement at current market price. The organisers of the event are responsible for damage caused by their guests, external contractors or agents prior to, during and after the event.

CLIENT RESPONSIBILITY

Tetto di Carolina will not be held responsible for the loss of or damage to property left on site prior to, during or after an event. The guest is required to inform all relevant persons involved in the organisation of the event, including colleagues or contactors of Tetto di Carolina's Terms and Conditions outlined herein.

CONTENT OF EVENT

If Tetto di Carolina has reason to believe that any event will affect the smooth running of the venue, its security or reputation, the management reserves the right to cancel at its discretion without notice or liability. Some events may require security which will be advised at the time of booking.

CANCELLATION POLICY

Cancellations must be received by Tetto di Carolina in writing. Refunds are made on a pro-rata basis;

1+ MONTHS

Deposit forfeited

LESS THAN 1 MONTH

Deposit forfeited plus cancellation fee equivalent to 10% of total estimated food and beverage charges.

LESS THAN 2 WEEKS

Deposit forfeited plus cancellation fee equivalent to 50% of total estimated food, beverage and AV charges.

LESS THAN 1 WEEK

Deposit forfeited plus cancellation fee equivalent to 75% of total estimated food, beverage and AV charges.

WEEKEND SURCHARGE

Events held on Saturday or Sunday will incur a surcharge of 5% on all food and beverage items.

PUBLIC HOLIDAY SURCHARGE

Events held on a Public Holiday will incur a surcharge of 7.5% on all food and beverage items.

GRATUITY

An optional gratuity will be added to the final bill. This gratuity can be removed or adjusted at the event hosts discretion.

CREDIT CARD SURCHARGE

Payments made by credit card will incur a 1.3% surcharge.

BOOKING FORM

PAYMENT

Payment to be finalised by cash or credit card prior to departure, or prior to the event taking place.

Total charges will be based on confirmed numbers provided three days prior or actual attendance on the day, whichever is greater.

MINIMUM SPEND

All events must adhere to the stipulated minimum food and beverage spend. The minimum spend includes any food and beverages consumed at the event.

DEPOSIT

	Lunch	Dinner
Terrace	\$1,500	\$1,500
Full Venue	\$3,000	\$3,000

BANK DETAILS

NAB
Via Carolina
BSB 083 028
Account 31 781 3296

CREDIT CARD TRANSACTION FEE

Please note a 1.3% transaction fee applies to all payments made by credit card.

Event Date

Guest Numbers

Arrival Time

Conclusion Time

Minimum Food & Beverage Spend

Occasion

Company

Contact Name

Phone

Email

By signing this acceptance form, I understand and accept the above listed Terms & Conditions, including all deposit and cancellation policies.

Signed

Date

Deposit Payment

Cash

Direct Deposit

Credit Card

Deposit Due

\$

Name on Card

Card Number

Expiry _____

CCV _____