



TETTO

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	seated	32 guests
	cocktail	50 guests

TETTO DI CAROLINA EXCLUSIVE

capacity	cocktail	90 guests
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DINING

SEASONAL SHARED MENU I \$110pp

Cicchetti, antipasti and secondi

SEASONAL SHARED MENU II \$130pp

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 CICCETTI

Chef selection	
2 pieces	\$16pp
3 pieces	\$24pp

CAVIAR BUMP

Minimum 10 guests	
Caviar bump	\$15pp
+sparkling wine	\$25pp
+Pol Roger Champagne	\$35pp
+Belvedere vodka	\$35pp

FRESHLY SHUCKED OYSTERS

Best of season	\$7 each or \$80 per doz
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FOCACCIA

House baked focaccia	\$5pp
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ADDITIONAL SIDE DISHES

Additional seasonal side dishes available on request.

BISCOTTI PINOLATE PANFORTE

Pine nut, pistachio biscuit and chocolate panforte	\$7.50pp
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FORMAGGI

Seasonal cheese	\$15pp
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(v) Vegetarian

(gf) Gluten free

(df) Dairy free

(nf) Nut free

(ve) Vegan

(*gf) Can be prepared gluten free

(*df) Can be prepared dairy free

(*nf) Can be prepared nut free

(*ve) Can be prepared vegan

CICCETTI

Parmigiano / cracked parmigiano, olives gf nf v

Arancini / risotto nero, cuttlefish, lemon nf

ANTIPASTI

Burrata / burrata, burnt orange, saffron, salad onion, pine nut, coriander gf *nf v

Pesce crudo / marlin crudo, mandarin, horseradish, paprika oil, capers df gf nf

Calamari fritti / Southern calamari, rocket, caper, lemon df nf

ADDITIONAL

Mortadella / pickled fennel df gf nf	\$5pp supplement
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SECONDI

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

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

ADDITIONAL

Pappardelle alla Bolognese / pork and beef cheek ragu	\$8pp supplement
Costoletta alla Milanese / crumbed veal chop, capers nf	\$20pp supplement
Josper grilled Bistecca / sea salt encrusted Rib Eye df gf nf	\$20pp supplement

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 eclair', 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

CAVIAR BUMP

Minimum 10 guests

Caviar bump	\$15pp
+sparkling wine	\$25pp
+Pol Roger Champagne	\$35pp
+Belvedere vodka	\$35pp

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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 raisins *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 + \$10pp supplement

Hot

Squid ink arancini, cuttlefish, lemon aioli nf

Porcini arancini, marjoram, lemon, smoked provolone v

Olives alioscolana, lemon wedges v

Dolci

Tiramisu

Lemon curd tart nf

Chocolate mousse df 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 *df nf*
(cup or bun)

Panino, hot mortadella, provolone,
green chilli salsa verde

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, chive *df gf nf*

Eye fillet, stout glaze, rolled pistachio pepper *df gf*

Mortadella, fermented chilli, honey *df gf nf*

Haloumi fritti, balsamic glaze, pistachio,
citrus pepper **nf v*

King Brown mushroom, spring onion, shishito pepper,
fermented chilli, glaze *df gf nf v ve*

SHARE

Available in conjunction with your
cicchetti package

Oysters \$20pp
Freshly shucked oysters, lemon *df gf nf*

King Prawns \$25pp
Cooked King prawns, Marie Rose sauce,
tabasco *dgf 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
Chefs selection of cheese *nf v*



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(*ve) Can be prepared vegan

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 our team for the full wine list to assist in your selection.

Tetto di Carolina does not permit BYO.

MINERAL WATER \$12pp
Unlimited San Pellegrino Sparkling
and Acqua Panna Still Mineral Water



BEVERAGE PACKAGES

07

CELEBRATION PACKAGE

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

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

ROSE

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

RED

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

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 ALCOHOLIC

Coca Cola Soft Drinks

PREMIUM PACKAGE

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

Your selection from 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

2024 Castello di Roncade DOC Pinot Grigio Veneto
2024 Borgo Paglianetto Terravignata Verdicchio di Matelica DOC Marche
2025 Bellvale Chardonnay Gippsland
2024 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 Anduma Dolcetto Piemonte
2024 Giustini Patu Salento IGT Primitivo Puglia
2023 Praeter Strange Fog Nebbiolo Pyrenees
2024 Provenance Golden Plains Pinot Noir Geelong

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 ALCOHOLIC

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 SPEND

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.

CONFIRMATION OF ATTENDANCE

JAN - SEPT	Lunch	Dinner	OCT - DEC	Lunch	Dinner
Terrace			Terrace		
Mon - Tue	\$3,000	\$3,500	Mon - Tue	\$3,500	\$4,000
Wed - Thu	\$3,500	\$4,000	Wed - Thu	\$4,000	\$4,500
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 - Tue	\$5,000	\$7,000	Mon - Tue	\$7,000	\$9,000
Wed - Thu	\$7,000	\$8,000	Wed - Thu	\$8,000	\$10,000
Fri - Sat	\$10,000	POA	Fri - Sat	\$10,000	POA

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 \$750 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 & 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 1.5% surcharge.

SIGN :

DATE :

BOOKING FORM

PAYMENTS

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

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.

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 1.5% transaction fee applies to all payments made by credit card

Event Date _____

Guest Numbers _____

Arrival Time _____

Conclusion _____

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 _____

TETTO DI CAROLINA

Please contact Danielle Gallienne-Smith

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