

Carlton Brewhouse



Functions | breaks | breakfast | lunch | cocktail | buffet | fork 'n walk | table grazing | bbq | plated | beverage packages | tours

Events crafted for you

Carlton Brewhouse

Corner Cuthbert Drive & Darlington Drive | Yatala | 4207

www.carltonbrewhouse.com.au



brewhouse events

Functions | breaks | breakfast | lunch | cocktail | buffet | fork 'n walk | table grazing | bbq | plated | beverage packages | tours

Conference Dinners and Corporate Functions

Offer your conference delegates, clients or staff a dinner with a difference. We can arrange to have your guests collected by coach from their hotel and brought to the Carlton Brewhouse.

Prior to your event we can offer a private and exclusive "behind the scenes" tour of the Fosters Brewery – the Southern Hemisphere's equal largest and the world's most water efficient! Take in the bottling line, bottling an amazing 1100 bottles per minute and the distribution warehouse which is 7 acres in size – filled with alcohol! We can tailor make a tour to suit your group.

Following the tour it is back to the Brewhouse for a fun evening of great food, refreshing beverages and wonderful atmosphere. Your guests are welcome to get behind the bar and learn to pull the perfect pint!

We have a plethora of hands on experiences and can offer beer pulling competitions, a blind beer tasting competition,, themed events and activities.

Our talented Events team will work with you to ensure your function is a huge success.



brewhouse events

Functions | breaks | breakfast | lunch | cocktail | buffet | fork 'n walk | table grazing | bbq | plated | beverage packages | tours

The Brewhouse Experience

The Carlton Brewhouse is located at the Brewery owned by Fosters Australia in Yatala (7 minutes from Dreamworld). The Brewhouse is a unique, modern and funky venue with a formal function room and a wonderful bar and under cover beer garden.

The entire venue has an incredible atmosphere and people naturally relax and have a great time when they attend a function there. Whether your function is a formal event or a light hearted casual one we can match your requirements.

The Brewhouse can comfortably accommodate cocktail functions of up to 550 guests and has the capacity to accommodate over 700 cocktail style with a minimum of added expenditure.

Utilizing the entire venue we can accommodate sit down functions of up to 350 guests. We also have plenty of extra outdoor areas as well as a car park that lends itself to a marquee easily allowing functions of up to 1000 sit down.

The main function room is 200sqm² and is a contemporary, light space with 7 metre ceilings and floor to ceiling windows. The function room has its own built in projector and screen and can also open out to join the Carlton Bar and Beer Garden. This room can accommodate 140 banquet style, 70 theatre style and 200 cocktail.

The Carlton room is a smaller meeting room that can accommodate 30 guests theatre style or 30 banquet style. We offer a range of team building games and activities also to make your experience a 'hands on' memorable one.

Themed Options

We also have a number of themed options such as:

- 🐎 Wild West evening complete with Bucking Bull
- 🎰 Casino Royale
- 🎮 Arcade Evening



brewhouse events

Functions | breaks | breakfast | lunch | cocktail | buffet | fork 'n walk | table grazing | bbq | plated | beverage packages | tours



Breaks

Option 1 – select two of the following items for \$5.50pp

Baked scones with jam and cream

Cinnamon donuts

Assorted cookies

Option 2 – select two of the following items for \$7.00

Oven baked mini croissants and Danishes

Homemade gourmet muffins

Petite fruit tartlets

Option 3 – select two of the following items for \$9.00

Mini Hotcakes with Maple Syrup and Butter

Freshly Made Fruit Salad Cups

Asian Style Platters of Finger Food

Bacon and Egg Mini Quiches

All of the above options are served with fresh brewed coffee and tea

brewhouse events

Functions | breaks | breakfast | lunch | cocktail | buffet | fork 'n walk | table grazing | bbq | plated | beverage packages | tours



Continental breakfast - \$18.50

Selection of fruit juice
Sliced seasonal fruit platter
Home baked flaky croissants and Danish pastries
Warm Toast and butter
Assorted jams/marmalade/honey
Freshly brewed coffee/tea

Brewhouse breakfast - \$24

Selection of fruit juices
Sliced seasonal fruit platter
Selection of yoghurts
Toast/butter
Jams/marmalade/honey
Fresh scrambled eggs with crispy bacon
Freshly brewed coffee/tea

Australian breakfast - \$29

Selection of fruit juices
Sliced seasonal fruit platter
Home baked croissants/Danish pastries
Assorted jams/marmalade/honey
Toast with butter
Cereal selection
Brewhouse Burcher muesli
Choice of eggs: Scrambled - Poached - Fried
Choice of 4 from the following hot items | Crispy bacon rashers | Mini breakfast chipolatas | Baked beans with a hint of chilli | Golden hash browns | Sautéed garlic mushrooms | Grilled tomatoes with balsamic sugar | Light and fluffy pancakes with maple syrup | Belgian waffles

brewhouse events

Functions | breaks | breakfast | lunch | cocktail | buffet | fork 'n walk | table grazing | bbq | plated | beverage packages | tours

Cascade Light - \$15 per person

Selection of fresh ribbon sandwiches and gourmet salad wraps

Baked petite pies-peppered steak, curry chicken, rosemary lamb served with Brewhouse tomato relish

Thick cut golden home-style chips with warm gravy

Fresh tropical fruit platter

Pure Blonde - \$20 per person

Crusty French sticks with butter

Healthy salad shakers-

Tandoori chicken with yoghurt dressing, roast beef and tomato relish

Vegetarian falafel with sweet chilli vinaigrette, Brewhouse Caesar with egg

Individual homemade quiches

Freshly baked cake slice

Brewhouse Ploughman's Lunch - \$26 per person

Build your own gourmet sandwiches

Selection of fresh crusty breads and butter

Fresh sliced continental meats – shaved ham, roast beef, turkey, salami

Homemade falafels – for the vegos

Fancy gourmet lettuce salad with Brewhouse dressing

Tomato and cucumber slices with fresh grated carrot

Assorted mustards and relishes to tantalise your tastebuds

Fruit yoghurt shakers and fresh fruit salad

Tea and coffee



brewhouse events

Functions | breaks | breakfast | lunch | cocktail | buffet | fork 'n walk | table grazing | bbq | plated | beverage packages | tours

Cold cocktail

Tuna or avocado sushi
Potato rosti with wild mushroom
Smoked salmon crostini
Smoked salmon and spinach crepe
Vegetarian rice paper rolls
Roast chicken filoettes
Sun dried tomato bruschetta
Crisp corn chip with avocado salsa
ricotta pancake with caramelized onion
beef and asparagus roll
baby pear and proscuitto

Hot cocktail

tempura prawns
Swedish meatballs
satay chicken wingettes
lamb korma spoons with mint yoghurt
salt n pepper calamari
vegetarian spring rolls
cocktail falafels
mini quiche Lorraine
beef mignonettes
vegetarian curry puffs
crumbed baby whiting
wild mushroom Arrancini



\$18 for 1 hour for before a function chef's choice

\$20 for 2 hours choose 5 hot 5 cold

\$24 for 2 hours choose 6 hot 6 cold

\$28 for 2 hours choose 7 hot 7 cold



brewhouse events

Functions | breaks | breakfast | lunch | cocktail | buffet | fork 'n walk | table grazing | bbq | plated | beverage packages | tours

'Light Ice' buffet | \$22

Basket of assorted breads

Fresh garden salad with Brewhouse dressing

Choose two of the following hot dishes:

Pepperjack beef bourguignon with mushrooms

Northern Indian chicken korma with poppadums

Asian style calamari and vegetable stir-fry in light oyster sauce

Traditional Swedish meatballs in creamy gravy

All served with steamed rice

Individual Pavlovas with fresh fruit and whipped cream

Tea and coffee



'Mid Strength' buffet | \$38

Assorted baked breads

Greek salad | Brewhouse coleslaw | Chive and bacon potato salad | Gourmet fancy lettuce salad with house dressing

Choose three of the following hot dishes:

Sicilian style veal polpetinni with tomato and olive salsa

Chicken teriyaki cutlets with steamed rice

Lemon butter fish fillets with fresh parsley

Spinach and ricotta tortellone, blistered tomato & basil sauce and shaved parmesan

Roasted rosemary lamb with balsamic jus and noisette potatoes

Pumpkin and chickpea curry with tomato and baby spinach

Chilli pork stir-fry with Asian cut vegetables and soy glaze

Choose three of the following desserts:

Baked New York cheesecake

Tropical fruit platter

Chocolate mud cake

Chocolate profiteroles with grand Marnier custard

Lemon and lime tart

Pavlova with fresh fruit and cream

Warm sticky date with butterscotch sauce

brewhouse events

Functions | breaks | breakfast | lunch | cocktail | buffet | fork 'n walk | table grazing | bbq | plated | beverage packages | tours

'Crown Lager' buffet | \$50.00 pp

Fresh baked breads from the bakehouse

Gourmet mezze platters – premium assortment of continental meats

Smoked salmon and calamari, grilled vegetable platter, dips and crisp breads

Selection of our chef's finest salads

Choose 3 from the below hot options:

Veal tournedos with wild mushrooms

Moroccan style lamb with spiced mint yoghurt

Coconut and saffron snapper fillet with fresh coriander

Asian calamari stir-fry with pak choi and capsicum in chilli lemongrass sauce

Indian spiced chicken with mango chutney

Oven baked salmon fillet with Gremolata crust

Seafood risotto with saffron and green peas

Tender beef stroganoff with sour cream

Cauliflower and chickpea curry with baby tomatoes and eggplant

All mains served with steamed rice and medley of vegetables

Butterflied garlic king prawns in half shell (extra \$9 dollars per person for this option)

Choose 3 from the below desserts:

Assorted petite profiteroles | individual vanilla pannacotta | fresh fruit salad | Mini Pavlovas with fresh fruit | chocolate tuxedo cake | warm sticky date pudding with butterscotch sauce | chocolate fudge torte | apple strudel with double cream

Tea and coffee



brewhouse events

Functions | breaks | breakfast | lunch | cocktail | buffet | fork 'n walk | table grazing | bbq | plated | beverage packages | tours

Brewhouse Fork and Walk

Option 1 - \$33pp - 3 Hot Items, 3 Cold Items, 2 Desserts

Option 2 - \$44pp - 4 Hot Items, 4 Cold Items, 3 Desserts

Option 3 - \$55pp - 6 Hot Items, 5 Cold Items, 3 Desserts

HOT ITEMS

mini peppered beef pie | baby fish n chip cones | vegetarian noodle boxes | Swedish meatballs & lingonberry relish | veal tortellone with Parma sauce | panko prawn cutlets | chicken saltimbocca | chicken korma with rice | beef stroganoff with sour cream | salt and pepper calamari | duck spring rolls | satay chicken skewers | Thai fish cakes with chilli | scallop spedinni with aioli | petite lamb and rosemary pie | tempura prawns | golden falafels with mint yoghurt | spinach & ricotta filo puffs | traditional Indian Samosas | mini Margherita pizza

COLD ITEMS

Tandoori chicken salad shakers | Asian rice paper rolls | assorted fresh sushi | mini chicken quiches | prawn cocktail filoettes | Thai beef salad with chilli | smoked salmon crepes | Caesar salad shakers | lamb Greek salad | mini quiche Lorraine | smoked chicken & avocado mezze | Turkish pide and hommus with wild roquette | pumpkin and mint cous cous salad | smoked trout parfait spoons | baked ricotta with pesto tomato and bocconcini | Chinese bbq pork salad | Peking duck pancakes

DESSERTS

Chefs special selection of petite cakes | fresh fruit tartlets | mini crème Brulee | chocolate éclairs | fruit yoghurt cups | mini gourmet ice creams | assorted profiteroles | mini Pavlovas



brewhouse events

Functions | breaks | breakfast | lunch | cocktail | buffet | fork 'n walk | table grazing | bbq | plated | beverage packages | tours

Brewhouse Table Grazing

Carlton Draught - \$44

Entree

Gourmet Caesar salad, fried anchovies, shaved parmesan | Calamari stir-fry, Asian vegetables, chilli soy dressing | Mini pepperjack pies, tomato relish

Main

Chicken saltimbocca, blistered tomato jus | Slow roasted peppered porterhouse, garlic red wine sauce | Pan seared barramundi with citrus butter sauce | Served with roasted chat potatoes, buttered green beans

Dessert

Queensland chocolate mud cake, double cream, strawberries | Creamy wild berry cheesecake, passion fruit coulis | (Optional cheese platters per table instead of dessert)

Big Helga - \$55

Entree

Fried goats cheese polpetinni, wild roquette, lemon dressing | Thai fish cakes, crisp sprouts, coriander, chilli mint salsa | Swedish meatballs, lingonberry jam, creamy demiglace

Main

Moroccan chicken with mint Raita | Rosemary lamb rumps, roast garlic, merlot jus | Crispy skin salmon fillet, fresh lime, herb aioli | Served with rice pilaf, steamed broccollinni

Dessert

Individual fresh fruit Pavlovas, fresh cream, raspberry coulis | Warmed golden syrup pudding, caramel sauce, double cream | (Optional cheese platters instead of desserts)



brewhouse events

Functions | breaks | breakfast | lunch | cocktail | buffet | fork 'n walk | table grazing | bbq | plated | beverage packages | tours

Brewhouse BBQ - \$29pp

Assorted bread rolls

Tropical style coleslaw | potato salad with sour cream and chives | Baby beetroot salad with Spanish onion | garden salad with tomato and cucumber

Selection of gourmet sausages - beef, pork, chicken with grilled onions | Marinated bbq chicken drumsticks | Aussie beef rissoles

Chocolate mud cake

Fresh fruit salad

Gourmet BBQ - \$44pp

Assorted bread basket

Tropical style coleslaw | potato salad with sour cream and chives | Baby beetroot salad with Spanish onion | garden salad with tomato and cucumber

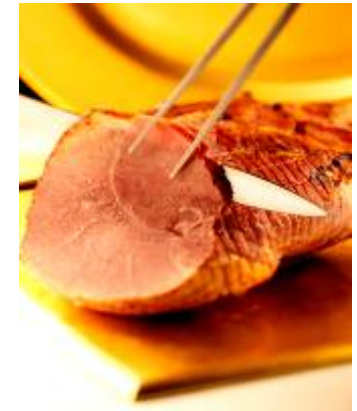
Choose 3 from the following items:

Continental sausages | herb bratwurst | cheesy Kransky | smoked knackwurst | lemon garlic chicken cutlets | Brewhouse Fat Yak rissoles with grilled onions | Tuscan lamb rump steaks | coconut and chilli reef fish | peppered beef rib eye steaks

Choose 3 of the following desserts:

Pecan pie with fresh cream | black forest cake | tropical fruit platter | wild berry cheesecake | pavlova with fresh fruit | Queensland mud cake | citrus curd tart

Tea and coffee



brewhouse events

Functions | breaks | breakfast | lunch | cocktail | buffet | fork 'n walk | table grazing | bbq | plated | beverage packages | tours

Plated Dinner Options

Entrees

- \$9.50 Moroccan spiced pumpkin soup with honey
- \$10.50 Chilled Spanish Gazpacho with chilli prawns
- \$18.00 Smoked salmon tartar & baby spinach salad
- \$15.50 Asian beef salad with Thai chilli dressing
- \$14.50 Caesar Salad, brew house style w crisp bacon, Turkish croutons, Shaved Parmesan and our own homemade dressing
- \$22.50 Assorted sushi selection and king prawns with selected condiments
- \$14.50 Salt & pepper calamari with homemade aioli
- \$13.00 Chicken tenderloins with Brewhouse sate dip
- \$12.00 Oven baked field mushroom filled with feta and grilled capsicum accompanied with a balsamic reduction
- \$13.00 Avocado, Boccocini and Tomato tart flavoured with basil salsa and Balsamic reduction
- \$16.50 Gnocchi with semi dry tomato cream sauce & shaved parmesan
- \$16.50 Beef Carpaccio with rocket, parmesan, and drizzled with extra virgin Olive oil
- \$15.00 homemade seafood crepes served with light Pernod bisque



brewhouse events

Functions | breaks | breakfast | lunch | cocktail | buffet | fork 'n walk | table grazing | bbq | plated | beverage packages | tours

Plated Dinner Options

Mains

- \$27.50 whole slow roasted Sirloin, thick slice on a roasted garlic mash paired with a rich Penfolds Red wine Jus
- \$29.50 Atlantic salmon a top of spiced Israeli Cous Cous, baby spinach and a light lemon salsa
- \$25.00 Chicken breast filled with avocado and semi dry tomato, a top of potato parve and deep thyme Jus
- \$29.00 Rack of tender lamb, covering a Mediterranean stack of grilled vegetables, accompanied with rosti fritters and rosemary jus
- \$28.50 Eye fillet with mustard crust, roasted Tuscan potatoes homemade béarnaise
- \$25.50 Pork loin steak topped with tomato and boccocini, Tuscan sautéed potatoes, balsamic jus
- \$18.00 Aubergine stack layered with grilled bell peppers, Danish Feta, fresh basil and mozzarella
- \$27.50 Veal Scaloppini's in creamy mushroom sauce, soft Polenta and Italian vegetables
- \$21.00 Chicken Supreme "Tuscany", pesto mash and olive tomato ragout
- \$24.50 Whole Rib eye Roast, chat potato crush and the brew house's own "Café de Paris" butter
- \$29.50 Grilled Snapper filet on sweet potato mash, spinach/rocket salad and a tropical pineapple chilli salsa



brewhouse events

Functions | breaks | breakfast | lunch | cocktail | buffet | fork 'n walk | table grazing | bbq | plated | beverage packages | tours

Plated Dinner Options

Desserts

- \$9.50 Plum tart with crumble, warm anglaise and vanilla Ice cream
- \$9.00 Mini Carlton Vanilla cheesecake finished with nutmeg and chocolate drizzle along cream dollop
- \$9.00 Baci Brewhouse kiss. Rich hazelnut marquise on a layer of chocolate sponge and finished with chocolate ganache
- \$8.00 United Sticky date pudding with rich creamy homemade butterscotch sauce and fresh cream
- \$9.50 Individual original lush Tiramisu served with Penfolds red wine berry compote
- \$9.00 Wild berry mousse charlotte along a raspberry coulis and white wine sabayon
- \$10.50 Chocolate fantasy. Triple chocolate mousse tower with layers of dark, milk and white choc mousse. A chocoholic dream
- \$8.50 Carlton mystique. Orange yoghurt mousse between layers of choc cake, topped with orange butter cream and ganache



brewhouse events

Functions | breaks | breakfast | lunch | cocktail | buffet | fork 'n walk | table grazing | BBQ | plated | beverage packages | tours



Standard Package

Stella Artois, Carlton Draught, Carlton Mid, Cascade Premium Light, Pure Blonde, Fat Yak, Brewhouse Special Reserve, VB, Carlton Black, Pure Blonde Naked, Fosters Lager, Big Helga

Rosemount Diamond Label Chardonnay, Rosemount Diamond Label, Sauvignon Blanc, Rosemount Diamond Label Cabernet Merlot

The superb range of cascade soft drinks

1 hour - \$14pp | 2 hours - \$24pp | 3 hours - \$30pp | 4 hours - \$40 pp | 5 hours - \$45 pp

Deluxe Package

Crown Lager, Stella Artois, Carlton Draught, Carlton Mid, Cascade Premium Light, Pure Blonde, Fat Yak, Brewhouse Special Reserve, VB, Pure Blonde Naked, Carlton Black, Fosters Lager, Big Helga

Pepperjack Shiraz, Secret Stone Sauvignon Blanc, T' Gallant Pinot Gris or

Yellow Glen Bella

The superb range of cascade soft drinks

1 hour - \$16pp | 2 hours - \$26pp | 3 hours - \$35pp | 4 hours - \$45 pp | 5 hours - \$49 pp

Brewery tours



Functions | breaks | breakfast | lunch | cocktail | buffet | fork 'n walk | table grazing | bbq | plated | beverage packages | tours

The brewery is responsible for ¼ of Australia's beer and is the equal largest in the Southern Hemisphere and the World's most water efficient! The bottling line produces over 1100 bottles per minute viewable from an air-conditioned viewing room in the centre of the brewery. The distribution warehouse is over 7 acres large with incredible state of the art facilities, filled with alcohol it is truly a jaw-dropper. Tours are either ½ hour or one hour in duration or we can custom make a tour to suit a large group and finish back at the Brewhouse for some beer sampling. Pour your own or have us pour for you!

www.carltonbrewhouse.com.au

