

A black and white photograph of a wall with a large, spiky plant on the left and a vertical metal rod in the center. The plant has long, narrow, pointed leaves. The wall is light-colored and has a horizontal line. The text 'CARTEL' is overlaid in red, serif font, with a red underline. Below it, the text 'FUNCTION PACK' is overlaid in white, serif font.

CARTEL

FUNCTION PACK

CARTEL

Kensington Street is situated in The Old Rum Store a vertical food, drink and cultural destination in the vibrant Kensington Street precinct.

Cartel pays homage to the intense and diverse cultural and culinary makeup of South America with a drinks menu that has been curated by international mixologist Grant Collins (Gin Lane, Potato Head Bali, Ku De Ta, W Hotel Bali) and a food offer that brings you the best South American flavours.

With a capacity of up to 70 people, Cartel can be booked for private events and functions. Cartel Kensington Street offers a range of food and beverage menu options for all types of events.



MENU STANDARD

\$55 pp Sharing

Starters

Stuffed Jalapeno Peppers
w/ Goats Cheese

Dadinho De Tapioca (V)
Tapioca & Halloumi Fried Cubes w/
House-Made Spice Rub (Coriander, Sumac,
Cinnamon, Cayenne, Jalapeno & Lime)

Mains

Albóndigas W/ Frijoles Borrachos (GF)
Pork & Beef Meatballs Braised in Three Chilli
Sauces w/ Spiced Beans Stewed in Dark
Mexican Beer

Pollo A La Brass w/ Aji Verde (GF, DF)
Halved Chicken, Grilled Peruvian Style,
Marinated In Spices Served w/ Yellow Chilli
Sauce

Sides

Elote Corn w/ Oaxaca Cheese & Spiced Aioli

Fries w/ Spiced Aioli

Dessert

Pastel Mojito V
Coconut Cake w/ Lime Cream, Candied
Lime, Shattered Raspberry & Mint

MENU PREMIUM

\$80 pp Sharing

Starters

Empanadas
Beef & Olive Filling, Accompanied w/ Salsa
Verde

Charred Corn Ribs
w/ Dehydrated Mango & Tajin

Tacos

Taco Sharing Platter
w/ Pork, Chicken, Cactus

Mains

24 Hour Slow - Cooked Venezuela Brisket
Served w/ Arepa & Chimichurri

Sudado De Pescado (GF, DF)
200g Barramundi Fillet baked over Broth
of Ginger, Cassava, Enoki Mushroom & Aji
Amarillo

Desserts

Pudim De Leite (V)
Pudding made from three milks w/ Fruit
Ceviche & Coconut Tuile

Pastel Mojito (V)
Coconut Cake W/ Lime Cream, Candied
Lime, Shattered Raspberry & Mint

Addons

Market Fish Ceviche \$12pp
Chuleta De Puerco \$28pp
Churros \$6pp

MENU DELUXE

\$110 pp Sharing

Starters

Empanadas
Beef & Olive Filling, Accompanied w/ Salsa
Verde

**Argentinian Garlic Chilli Herb Buttered
Grilled Prawns**

Ceviche

**Market Fish Ceviche w/ Lime, Red Onion,
Fresh Chilli & Chilli Oil**

Mains

Taco Sharing Platter
w/ Pork, Chicken, Cactus

Colombian Spiced Lamb Shoulder
Pomegranate Mint & Fetta Served w/ Arepa

Porto Ricco Market Fish Fillet
Served in Banana Leaf

Venezuelan Eggplant & Zucchini Bake

Sides

Elote Corn w/ Oaxaca Cheese & Spiced Aioli

Fries w/ Spiced Aioli

Peruvian Quinoa Salad
Cucumbers, Tomato, Corn, Red Onion,
Cilantro, Lime w/ Fresh Avocado

Desserts

Churros
w/ Mexican Chocolate Sauce

Pastel De Tres Leches
w/ Vanilla Cream & Strawberries

CANAPÉS OPTIONS

9 Pieces \$50 pp

**2 STANDARD CANAPÉS
PER PERSON**



Guacamole in cassava cup

Chorizo and capsicum skewers

Mexican coconut ceviche

Cheese empanadas

**1 SUBSTANTIAL CANAPÉ
PER PERSON**

Patacones - smashed plaintains
w/ pulled brisket, salsa roja &
Oaxaca cheese

12 Pieces \$68 pp

**2 STANDARD CANAPÉS
PER PERSON**



Guacamole in cassava cup

Chorizo and capsicum skewers

Mexican coconut ceviche

Cheese empanadas

Fried chicken bites w/ creamy
jalapeño dip

**1 SUBSTANTIAL CANAPÉ
PER PERSON**

Patacones - smashed plaintains w/
pulled brisket, salsa roja & Oaxaca
cheese

Corn pumpkin and black eye bean
fritters w/ spicy mayo

16 Pieces \$88 pp

**2 STANDARD CANAPÉS
PER PERSON**



Guacamole in cassava cup

Chorizo and capsicum skewers

Mexican coconut ceviche

Cheese empanadas

Fried chicken bites w/ creamy
jalapeño dip

**1 SUBSTANTIAL CANAPÉ
PER PERSON**

Patacones - smashed plaintains w/
pulled brisket, salsa roja & Oaxaca
cheese

Corn pumpkin and black eye bean
fritters w/ spicy mayo

**2 DESSERT CANAPÉ
PER PERSON**

Picarones - Peruvian donuts

Mexican chocolate brownies



GRAZING TABLE

Cartel will create a unique Brazilian style grazing table with an extensive range of meats, vegetables and sauces, perfect for any event. Our standard grazing tables start from \$28.00 per person.

For bespoke premium packages, please contact our events team.



BEVERAGES

We have a series of beverage package options, curated to suit our menus and please even the most discerning crowd. Designed to take the hard work out of the night, each package runs for four hours.

Should a beverage package not be suitable for your event, you can also create your own package by having drinks on consumption.

Simply choose the beverages, budget and duration of your tailored package.

SPIRITS AND COCKTAILS

Because not everyone loves wine! We have many different options to include spirits and cocktails into your event. Whether you are looking to kick things off with a tailor-made cocktail or want to finish the night off with a bang, we can happily accommodate you. Get in touch for more information.

DRINKS PACKAGES

STANDARD

**\$45 - 2 hours/ \$55 - 3 hours
/\$85 - 4 hours**

1 Spanish sparkling wine
2013 La Flor Sauvignon Blanc
2018 El Paso Shiraz Tempranillo
1 choice of beer

Includes still and sparkling water,
soft drinks and juices



PREMIUM

**\$70 - 2 hours / \$95 - 3 hours /
\$105 - 4 hours**

1 Spanish sparkling wine
2013 La Flor Sauvignon Blanc
2018 El Paso Shiraz Tempranillo
2 choices of beer

Choice of House Margarita or
Cantaritos Jugs & Paloma Jugs

Includes still and sparkling water,
soft drinks, juices



BOTTOMLESS

**(Only Available MON to WED)
Margarita Jugs Only**

2 hours - \$150pp

Includes still and sparkling
water, soft drinks, juices



ADD ONS



MARGARITA TREE

(serves 9 people)

\$165 each

MARGARITA GUNS

(serves 5 people)

\$140 each

OUR SPACE

CAPACITIES

While the venue and the team at Cartel are very flexible and will always do their best to accommodate any set up. See below:

Full seated capacity – 70 people

Half dining area – 50 people

Half bar area – 20 people

Cocktail Party – 100 people

Ask to our Events Coordinator for any specific floorplan.



STYLING

As part of a standard hire, the venue comes with some greenery in the venue as well as all décor.

Clients are more than welcome to bring in their own decorations and styling to suit the event.



MUSIC

While the venue has their own music, you are more than welcome to connect your selection to our Sound System.

Let us know if you would like a Mariachi Band to surprise your guests!

SERVICE FEE SURCHARGE

An additional charge of 10% of the total event spend will be factored into all quotations for the space.



DIETARY REQUIREMENTS

We are more than happy to cater for dietary requirements. If you or your guests have food allergies or intolerances, let your event coordinator know so we can detail what's in your dishes.



TAILORED PACKAGES

Our dedicated event coordinators are more than happy to please when it comes to tailoring individual packages. Our front of house and kitchen team are flexible which allows us to meet specific and personalised requests.

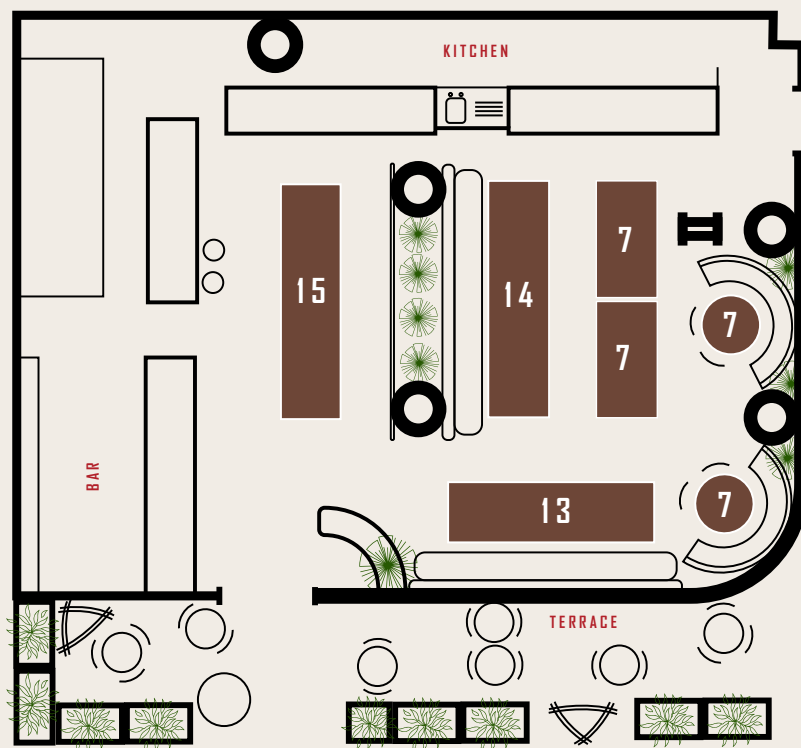


AV

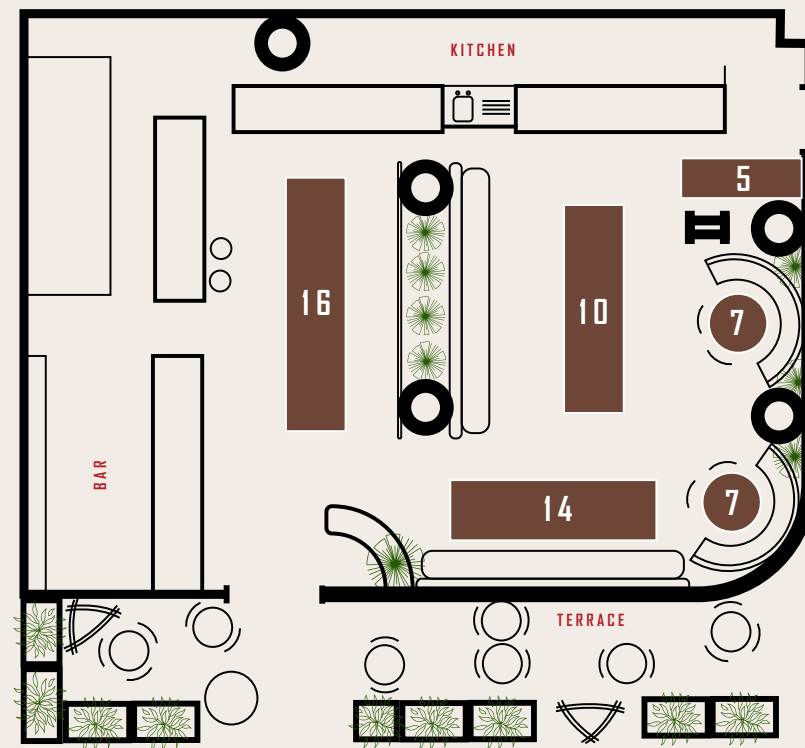
The venue has WIFI Internet, a standard microphone and sound system and a 55inch Plasma TV. This is enough for all of your basic AV needs, however, for anything more advanced we suggest speaking with an external AV company.

Floor Plan

70 PAX



59 PAX



If you would like more information for a cocktail style floorplan or semiprivate areas, please contact our events staff.



MINIMUM SPEND

While there is no venue hire fee, there are varying minimum spends:

MONDAY & TUESDAY

lunch: \$2,000

dinner: \$2,000

WEDNESDAY & THURSDAY

lunch: \$3,000

dinner: \$3,000

FRIDAY, SATURDAY

lunch: \$4,000

dinner: \$8,000

SUNDAY

lunch: \$6,000

dinner: \$6,000

service fee: an additional charge of 10 percent of the total event spend will be factored into all quotations for the space.

please note / due to covid our minimum spend and capacity may vary. please contact our event staff for more information.



OTHER VENUES

EASTSIDE
BAR & GRILL



HOLY DUCK!

MODERN CHINESE



OLIO
KENSINGTON ST

NUOVA SICILIAN



CAVROCHE
CHIPPENDALE

CLASSIC FRENCH BISTRO





THANKS

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