

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 carefully curated and a selection of food 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.





STANDARD

\$60 pp

ENTREÉS

Tostadas and guacamole

House made corn chips with freshly made guacamole

TACO PLATTER

Make your own taco w/ Mixed meats, salsas & sauces

MAINS

Tikin Xic barramundi

Barramundi fillet marinated in achiote, lime, orange, spices, cooked in banana leaf & served with rice, pickled onion

Albondigas w/ frijoles borrachos

Pork and beef meatballs w/ spiced beans, stewed in dark Mexican beer

DESSERTS

Pastel mojito

Coconut cake w/ lime cream, candied lime, shattered raspberry and mint

PREMIUM

\$88 pp

ENTREÉS

Pollo camper

Fried chicken breast pieces with jalapeño cream sauce

Langostinos patacones

Prawn and mango salsa on fried plantain fritter

TACO PLATTER

Make your own taco w/ Mixed meats, salsas & sauces

MAINS

Carne asado

Grilled steak served with smashed fried potatoes & chimichurri

Kiveve

Pumpkin polenta served with cheese and lime

DESSERTS

Dessert platter served with:

Alfajores

Cocadas blancas

Pudim de leite

DELUXE

\$110 pp

ENTREÉS

Chicharrons

Fried pork belly served w/ lime sauce

Salmon tiradito

Raw salmon w/ orange aji Amarillo sauce, mango, peanuts, sesame seeds, & potato crisps

TACO PLATTER

Make your own taco w/ mixed meats, salsas & sauces

MAINS

Milanesa napolitana carne

Breaded & fried beef fillet topped w/ tangy tomato sauce & grilled cheese

Vatap

Seafood stew served w/ rice

Pastel de chocolo

Corn casserole filled w/ ground beef, eggs & black olives

DESSERTS

Tres leches cake

Cake pudding made w/ three milks served w/ lime cream

Arroz con leche

Rice pudding flavored w/ spices

Bananos calados

Bananas roasted in spices & rum, served w/ dulce de leche & vanilla ice cream



ALTERNATE DROP

\$85 pp

ENTREÉS

Ceviche

kingfish, jalapenos, limes, coriander and fried plantains

Pinchos de pollo

Chicken skewers marinaded in achiote and lime served with tortilla

MAINS

Tikin Xic barramundi

Barramundi fillet marinated in achiote, lime, orange, spices, cooked in banana leaf and served with rice, pickled onion

Jerk chicken

Marinaded grilled Chicken breast served with coconut rice and fried plantains

DESSERTS

Majarete

Spice corn and coconut dessert

Tres leches cake

Cake pudding made with three milks served with lime cream

LECHONA (min. 25 ppl)

\$125 pp

Choice of 3 standard canapés on arrival

Guacamole in cassava cup

Chorizo and capsicum skewers

Mexican coconut ceviche

Cheese empanadas

Fried chicken bites w/ creamy jalapeño dip

Whole pig stuffed with rice, vegetables, spices, beans and cooked overnight served with various sides, sauces and arepas



9 PIECES \$50 PP

2 standard canapés pp
Guacamole w/ arepa
Chorizo and capsicum skewers
Mexican coconut ceviche
Cheese empanadas

1 substantial canapé pp

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

12 PIECES \$68 PP

2 standard canapés pp
Guacamole w/ arepa
Chorizo and capsicum skewers
Mexican coconut ceviche
Cheese empanadas

Fried chicken bites w/ creamy jalapeño dip

1 substantial canapé pp

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 pp
Guacamole w/ arepa
Chorizo and capsicum skewers
Mexican coconut ceviche
Cheese empanadas
Fried chicken bites w/
creamy jalapeño dip

1 substantial canapé pp

Patacones - smashed plantains w/ pulled brisket, salsa Roja & Oaxaca cheese

Corn pumpkin and black eye bean fritters w/ spicy mayo

2 dessert canapé pp Picarones - Peruvian donuts Mexican chocolate brownies





GRAZING TABLE

Cartel will create a unique South American style grazing table with an extensive range of meats, vegetables and sauces, perfect for any event.

Our team can assist you in deciding what size would best suit you. Bespoke tables can also be curated.

Small / \$500 - Feeds 30 people Medium / \$1,000 - Feeds 50 people Large / \$1,500 - Feeds 75 people



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.



STANDARD

2 hrs \$49pp / 3 hrs \$59pp / 4 hrs \$69pp

Beer

Tecate Mexican beer, Lager Californita

Wine

Farina Prosecco Extra Dry DOC NV Veneto, Italy Farina Bianco

Farina Rosso

Veneto, Italy 2021

Veneto, Italy 2020

PREMIUM

2 hrs \$65pp / 3 hrs \$75pp / 4 hrs \$85pp

Beer

Corona Extra Lager Mexico

Wine

Borgo Molino Motivo Mocasto Veneto, Italy, NV

Farina Prosecco Extra Dry DOC

Veneto, Italy, NV

Corduroy Riesling Clare Valley, SA 2021

Cavedon Pinot Noir King Valley, Vic 2023

All packages include still water, sparkling water, soft drinks & juices





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

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.



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

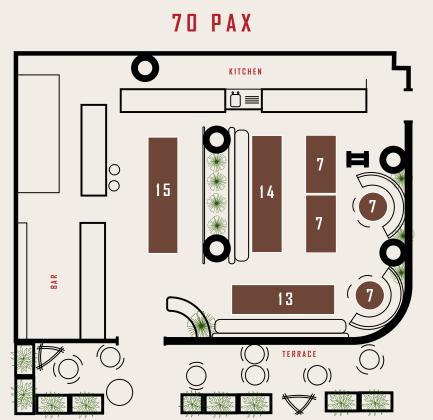
Our dedicated event coordinators are more than happy to please when it comes to tailoring individual packages. Our front of house and kitchen team are flexible which allows us to meet specific and personalised requests.

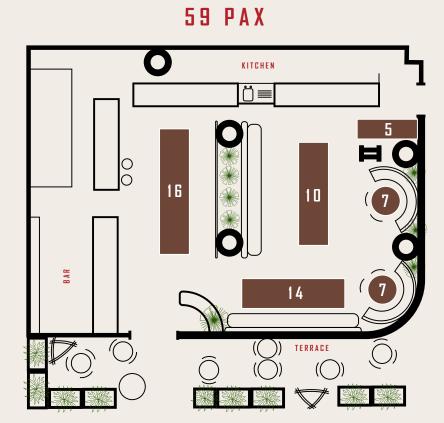


AV

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 ad¬vanced we suggest speaking with an external AV company.







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



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

MONDAY & TUESDAY

lunch: \$3,000

dinner: \$3,000

WEDNESDAY & THURSDAY

lunch: \$3,000

dinner: \$5,000

FRIDAY, SATURDAY

lunch: \$4,000

dinner: \$8,000

SUNDAY

lunch: \$5,000

dinner: \$8,000

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



OTHER VENUES

EASTSIDE BAR & GRILL



DUCK! Holy

MODERN CHINESE









CLASSIC FRENCH BISTRO



