



CARO

EVENTS PACKAGE

FALL/WINTER

2023-2024



CARO

CA•RO = BELOVED

We believe in community, fresh ingredients, simple food, and affordability. We are a soft landing for our neighbours, and a space that they can call home, with friendly staff and a great atmosphere.

Let us host your next event in one of our beautiful spaces, where you and your guests will be treated like a beloved part of our Caro family.

CARO ON OTTAWA

The original Caro, located at the corner of Ottawa & Main Streets in Hamilton, features plenty of natural light from its South and West-facing windows. Our clean white interior and neutral floors are accented by our feature walls and local artists' work.

With a generous, open-concept layout, our Ottawa location is great for full buy-outs for intimate, seated or standing events. Its gallery-like interior stands alone as a beautiful space, but also acts as a clean canvas for your own decor. Our front patio is also available to your guests as an outdoor space.

ADDRESS | 4 OTTAWA ST, HAMILTON

CAPACITY | SEATED 36 (INCLUDING BAR SEATING)

OUTDOOR SPACE | PATIO **PARKING** | PAID PARKING LOT

WHEELCHAIR ACCESSIBLE | YES

MINIMUM SPEND | MON-THURS \$2500 | FRI-SUN \$3500



CARO ON JAMES

Our downtown location sits in the midst of the bustling James Street North district - a food & drink destination in the core of Hamilton.

Featuring a large dining room, bar area + a private dining space, Caro on James offers multiple spaces depending on the size and style of event you have in mind. Our wood fire pizza oven also acts as a visual and experiential focal point for your guests.

ADDRESS | 229 JAMES ST N, HAMILTON

CAPACITY | PRIVATE ROOM: 14 | SEATED 40
STANDING PLEASE INQUIRE

OUTDOOR SPACE | NO **PARKING** | PAID STREET PARKING

WHEELCHAIR ACCESSIBLE | YES

MINIMUM SPEND | MON-THURS \$3000 | FRI-SUN \$4000

SAT-SUN BRUNCH \$2000





SAMPLE MENUS

Caro supports local farmers, producers, and artisans where possible. At Caro, we are committed to providing a menu where ingredients are sustainably and responsibly sourced. In addition, we also have the luxury to use local products growing in and around our community as well as sourcing our proteins from local producers and farmers. This allows your menu to be unique and specific to our location and your tastes, while still remaining authentically Caro.

Prices vary on seasons and availability. Please let us know what options you're interested in, and we can provide a quote within 48 hrs.

PASSED CANAPÉS

We recommend approximately 2-4 pieces per guest, with a minimum of two (2) choices. Additional quantities can be offered. Just let us know.

CANAPÉS | \$3.00 PER PIECE

COLD CANAPÉS

Salmon Tartare *little gem, sesame, avocado, lemon (GF, DF)*

Bruschetta *tomatoes, balsamic aioli, parmesan (V)*

Mushroom Flatbread *bitter greens, garlic, rosemary, pine nut (DF, V)*

Smoked Salmon *crème fraiche, chives*

Lemon Ricotta *endive, radish (GF, V)*

Bufala Mozzarella *peaches, basil, focaccia (V)*

HOT CANAPÉS

Short Rib *brioche, mostarda, sage (DF)*

Chicken Parmesan Skewers *marinara (DF)*

Beef Slider *horseradish, arugula, aioli*

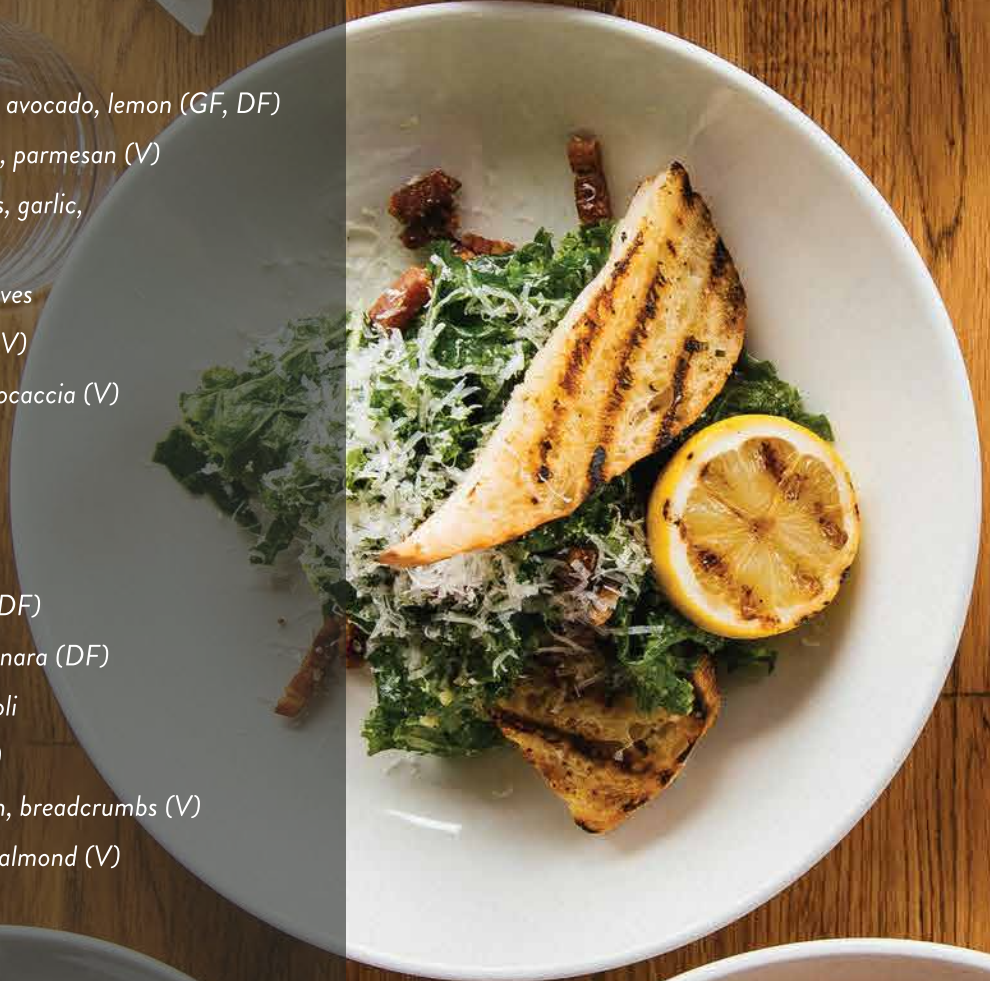
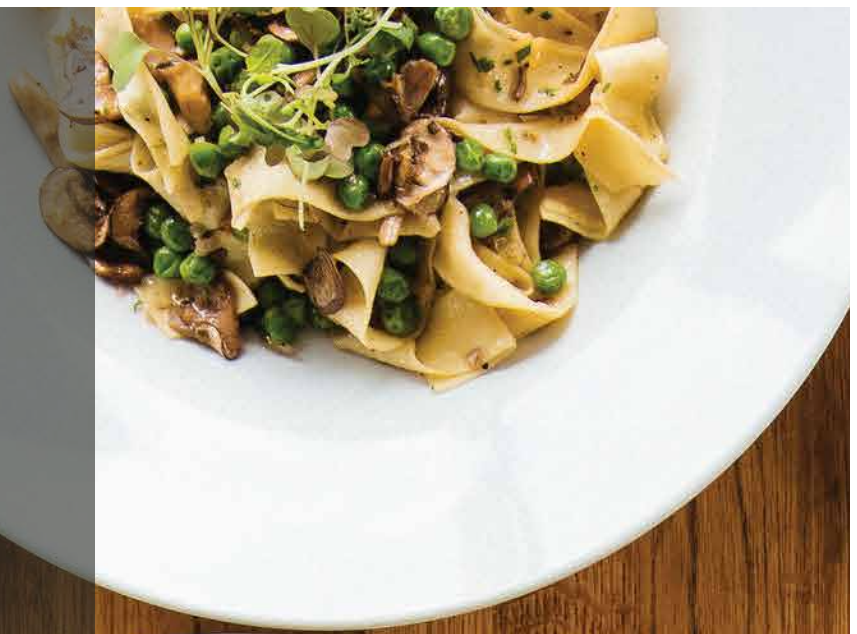
Meatball *marinara sauce, basil (DF)*

Stuffed Mushroom Cap *parmesan, breadcrumbs (V)*

Roasted Pear *blue cheese, crostini, almond (V)*

Fried Polenta *roasted tomato aioli*

OYSTERS available for \$36.00 A DOZEN on the half shell



RECEPTION PLATTERS

Many guests require different food choices for their receptions or events. In addition to passed canapés, larger “help yourself” platters are encouraged.

CHEESE & CHARCUTERIE

Local Cheeses & Meats from Ontario

local fruits & vegetables, house & sourced preserves, pickles, olives, breads

SMALL PLATTER | SERVES 10-20 | \$100

MEDIUM PLATTER | SERVES 30-40 | \$200

LARGE PLATTER | SERVES 50-70 | \$400

OYSTER BAR

Canadian Oysters

mignonettes, horseradish, lemon, hot sauce

Options available for prawns, clams, mussels etc.

1 DOZEN OYSTERS | \$36

CRUDITÉS

Local Fruits & Vegetables

dips and sauces, breads and crisps, nuts and honey

SMALL PLATTER | SERVES 10-20 | \$75

MEDIUM PLATTER | SERVES 30-40 | \$125

LARGE PLATTER | SERVES 50-70 | \$250



SEATED MENU

Designing your menu, we offer 3 course meals create from the options below. Extensions or substitutions may be available if Caro receives food choices and seating plan within seven (7) days of the event.

When creating the menu, please let us know of any dietary restrictions and allergies. All requests can be accommodated with sufficient notice.

MENU A | \$35 PER PERSON

FIRST COURSE (SELECT 3)

Roasted Parsnip Soup almonds (V, GF)

Minestrone Soup Swiss chard, white bean, beef broth, parmesan (GF)

Kale Caesar focaccia, Caesar vinaigrette, lemon, pancetta (V*, DF)

Arugula Salad blue cheese, pear, fennel, white balsamic, walnuts (GF)

Beet Salad winter greens, prosciutto, ricotta, brown butter vinaigrette, beet chips (GF)

MAIN COURSE (SELECT 3)

Ravioli sage, walnuts, lemon, brown butter, butternut squash purée (V)

Chicken Parmesan country loaf, spaghetti, mozzarella (GF)

Spaghetti marinara, fresh herbs, parmesan (V)

Meatballs polenta, ricotta, marinara

Eggplant Caponata toasted sourdough, lemon ricotta, basil, herb salad (V)

DESSERT COURSE (SELECT 3)

Cannolis house made shell, vanilla (V)

Tiramisu lady fingers, ricotta, cocoa powder (V)

Gelato (V, GF, DF)

COFFEE AND TEA INCLUDED





SEATED MENU

MENU B | \$55 PER PERSON

FIRST COURSE (SELECT 3)

Roasted Beets *bufala mozzarella, basil, lettuces, horseradish vinaigrette (GF, DF, V)*

Roasted Parsnip Soup *almonds (V, GF)*

Minestrone Soup *Swiss chard, white bean, beef broth, parmesan (GF)*

Kale Caesar *focaccia, Caesar vinaigrette, lemon, pancetta (V*, DF)*

Arugula Salad *blue cheese, pear, fennel, white balsamic, walnuts (GF)*

Beet Salad *winter greens, prosciutto, ricotta, brown butter vinaigrette, beet chips (GF)*

MAIN COURSE (SELECT 3)

Ravioli *sage, walnuts, lemon, brown butter, butternut squash purée (V)*

Chicken Parmesan *country loaf, spaghetti, mozzarella (GF)*

Spaghetti *marinara, fresh herbs, parmesan (V)*

Mushroom Risotto *charred cippolini, goat cheese, pecorino (V, GF)*

Salmon Puttanesca *eggplant, nduja, spinach, tomato (GF)*

Porchetta *butter bean salad, mint, gremolata (GF)*

Eggplant Caponata *toasted sourdough, lemon ricotta, basil, herb salad (V)*

DESSERT COURSE (SELECT 3)

Cannolis *house made shell, vanilla (V)*

Tiramisu *lady fingers, ricotta, cocoa powder (V)*

Toasted Brioche *chocolate ganache, lemon balm, lightly whipped cream (V)*

Gelato *(V, GF, DF)*

COFFEE AND TEA INCLUDED



SEATED MENU

MENU C | \$75 PER PERSON

FIRST COURSE (SELECT 3)

Roasted Beets *bufala mozzarella, basil, lettuces, horseradish vinaigrette (GF, DF, V)*

Roasted Parsnip Soup *almonds (V, GF)*

Minestrone Soup *Swiss chard, white bean, beef broth, parmesan (GF)*

Kale Caesar *focaccia, Caesar vinaigrette, lemon, pancetta (V*, DF)*

Arugula Salad *blue cheese, pear, fennel, white balsamic, walnuts (GF)*

Burrata *charred spicy carrots, bagna cauda (GF)*

Mushroom Risotto *charred cippolini, goat cheese, pecorino (V, GF)*

Beet Salad *winter greens, prosciutto, ricotta, brown butter vinaigrette, beet chips (GF)*

MAIN COURSE (SELECT 3)

Braised Short Rib *polenta, rapini, marinara, ricotta*

Ravioli *sage, walnuts, lemon, brown butter, butternut squash purée (V)*

Chicken Parmesan *country loaf, spaghetti, mozzarella (GF)*

Spaghetti *marinara, fresh herbs, parmesan (V)*

Salmon Puttanesca *eggplant, nduja, spinach, tomato (GF)*

Porchetta *butter bean salad, mint, gremolata (GF)*

Roasted Chicken *local vegetables, jus, rosemary (GF)*

Eggplant Caponata *toasted sourdough, lemon ricotta, basil, herb salad (V)*

DESSERT COURSE (SELECT 3)

Cannolis *house made shell, vanilla (V)*

Tiramisu *lady fingers, ricotta, cocoa powder (V)*

Toated Brioche *chocolate ganache, lemon balm, lightly whipped cream (V)*

Pizzelle Cake *cherries, ricotta, whipped cream*

Gelato *(V, GF, DF)*

COFFEE AND TEA INCLUDED



LATE NIGHT PIZZA

Any assortment of our regular pizza offerings can be added to your event. Please consult our pizza menu below.

Margherita

fior di latte, tomato sauce, basil

Pepperoni

tomato sauce, fior di latte, oregano

Prosciutto

roasted figs, gorgonzola, balsamic glaze aioli, honey crust

Mushroom

roasted garlic & white truffle sauce, woodland mushrooms, pickled red onions, fior di latte, arugula, parmesan

Three Little Pigs

porchetta, pancetta, pepperoni, tomato sauce, fior di latte, ricotta, honey crust

The Omar

corn purée, fried chicken, carolina bbq sauce, gorgonzola drizzle, cheddar, mozzarella





BEVERAGE MENU

We offer cocktails, beer and wine as well as mocktails and other soft drink options. Options below are samples only. Please inquire regarding current selections.

CLASSIC COCKTAILS

Jolly Cut Old Fashioned, The Classic Negroni

Boulevardier, Negroni Bianca, Paper Plane

Espresso Martini

SIGNATURE COCKTAILS

Shrub It In, Perfect G&T, Caro Spritz,

Crown Point Sour, Spicy Margarita

WINE & BEER

Please refer to the most current menus
on our website.



If you have any other requests for the style of your event,
please let us know how we can accommodate.

Prices vary on seasons and availability. Please let us know what options
you're interested in, and we can provide a quote within 48 hours.

CARO
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CARO
JAMES



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