



**1535 Elizabeth Ave.  
Charlotte, NC 28204  
704-377-7976**

When planning a group dinner consider the private dining room at Carpe Diem. We will work closely with an event planner or host to provide you with all the necessary arrangements to make your event a success. The entire restaurant is available for private bookings all day on Sunday and until 4pm any day. Please inquire if you are interested in booking the entire restaurant.

### **Private Room Capacity**

The room can accommodate a group of up to 38 guests. The room can also be completely closed off from the rest of the restaurant. If you are making a presentation the U-shaped arrangement of the tables reduces the capacity to 28 guests.

### **Audio Visual, Group Transportation, Flowers, and Special Occasion Desserts**

We are happy to arrange the delivery and set up of audio-visual equipment. If you need group transportation, we can recommend Rose Limousine. We can bake you a special dessert or have flower arrangements delivered as well.

### **Menu Selection and Pricing**

Limiting your menu will help us to speed your meal and service. If your group has any special requests, then we will be happy to customize a menu for you. If you are booking a rehearsal dinner we can provide a groom's cake for your dessert option. We are also happy to put place cards on the table if you provide us a seating chart in advance. When confirming the private room reservation some menu selections must be chosen. We can quote you a price per person once your menu is selected. Generally, per person cost runs approximately \$55.00(four courses) or \$50.00(three courses) excluding alcohol, 8.25% sales tax, and 20% gratuity. We cannot do separate checks for back room parties.

### **Room Minimum**

We have a food and beverage minimum as listed below. All food, non-alcoholic beverages, beer, wine, and liquor applies towards the minimum. If the minimum is not met the remaining amount will become the effective room rental cost. Tax, gratuity, gift certificates, and to go items do not apply to the minimum.

An example follows:

15 people spend an average of \$75.00 each for food and drinks totaling \$1125.00. The food and beverage minimum is \$1250.00, so they pay a \$125.00 "room charge". If they had spent over \$1250.00, then there would have been no room charge.

### **Minimums during the year excluding December and holidays:**

Monday - Thursday: \$1250.00

Friday: \$3200.00

Saturday: \$4000.00

Sundays-Call for pricing

We are available for daytime events and luncheons any day of the week.

### **December Minimums:**

December Mondays – Thursday all evening: \$2000.00

Friday and Saturday all evening: \$4000.00

### **Deposits**

A \$250.00 deposit is required to reserve the room on weekdays and \$500.00 on a weekend. The deposit is non-refundable if canceled without at least a one-week notice from the date of the event. During the month of December, the deposit is \$750.00. In December, a 30-day cancellation is required to receive a refund.

### **Group Menu**

Appetizers: Choose three in advance. These are served on platters during the cocktail/gathering time prior to sitting down for dinner.

#### **1. Shrimp Cocktail**

with a key lime horseradish sauce

#### **2. Mediterranean grilled chicken skewers**

served with Tabasco aioli

#### **3. Fruit and Cheese Plate**

two cheeses, nuts, fruit and a house made red pepper jelly

#### **4. Mediterranean Platter**

falafel cakes, hummus, minted-onion marmalade, grilled pita, peppadew, olives

#### **5. Carpaccio of Beef**

seared beef tenderloin, whole grain mustard, capers, cornichons, shallot, herbs, arugula, ciabatta bread

## 6. **Meatballs**

Moroccan spiced lamb meatballs with Shakshuka spice

## 7. **Crab Cakes**

with a whole grain mustard remoulade

## 8. **Vegetable Flatbread Pizza**

house made naan, cauliflower, shaved brussels sprouts, shallot-garlic confit, Gruyere

### **Salads: Choose one**

#### 1. **House**

mixed greens and seasonal vegetables tossed with a lemon herb vinaigrette

#### 2. **Warm Goat Cheese**

in a hazelnut crust, over mixed greens with wine poached red onions and apricot jalapeño vinaigrette

#### 3. **Grilled Grape Salad**

romaine, arugula, grilled grapes, leeks, toasted pistachios, crumbled Bleu cheese, Bleu cheese vinaigrette

### **Entrees: Choose four for your event**

#### 1. **Market Fish**

pan seared market fish, sautéed tomatoes, asparagus, lemon caper sauce, orzo pilaf

#### 2. **Filet of Beef\***

grilled and topped with blue cheese butter over mashed potatoes, and asparagus

#### 3. **Harmony Ridge Farms Pork Chop\***

brined and grilled, brown butter sweet potato mash, broccoli rabe, braising reduction, sage-pumpkin seed gremolata

#### 4. **Mushroom Bolognese**

fresh house made tagliatelle with stewed mixed mushroom Bolognese sauce and shaved Pecorino

#### 5. **Shrimp or Vegetarian Geechie Boy Grits**

NC shrimp or local oyster mushrooms, slow roasted tomatoes, jalapeno bacon, coffee bbq sauce

#### 6. **Salmon**

sautéed winter greens, roasted beets, hazelnut oil, Turkish Labneh

#### 7. **Buttermilk Chicken**

buttermilk fried boneless breast over sautéed spinach, with a shallot peppercorn cream sauce and mashed potatoes

#### **8. Airline Chicken Breast**

grilled chicken breast, oven roasted potatoes, brussels sprouts and mushroom jus

**Desserts:** We offer a choice of crème brûlée, chocolate ganache torte, and berry cobbler.

**Wine:** We suggest you pre-select a white and red wine for your party when confirming your reservation.

A 20% gratuity (minimum \$200.00) will be included on large parties.

\*These items contain raw or undercooked foods. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please notify us of any dietary restrictions or allergies even if the ingredient is not listed.