



# FUNCTION PACKAGE

DARLING & CO



# THE SPACES

## RESTAURANT AND MAIN BAR

Fitted with high ceilings, warm timber framing, and enchanting greenery, Darling & Co's main bar and restaurant boast two welcoming spaces for your next corporate function or event.

The two areas can combine to host large parties and stand-up events, drawing guests to tables laden with Darling & Co dishes, bar tables topped in canapés and cocktails, and open spaces to mingle. Between specialty dishes from our restaurant and premium cocktails, beers and wines, these areas offer Brisbane's best flavours in one of its most captivating settings.



*Images for display purposes only*

# THE SPACES

## THE GARDEN

Located on the ground floor, The Garden is a slick, formal space featuring plush black & white carpet & a botanical inspired ceiling. Sophisticated & decadent, the entertaining space is perfect for large sit down & cocktail events, including weddings, engagements & corporate functions.



  
BANQUET  
100

  
CABARET  
60

  
COCKTAIL  
150

  
THEATRE  
100

  
U SHAPE  
50

*Images for display purposes only*

## THE FOYER

Right in the heart of all the action on the ground floor, The Foyer is a tropical space that provides a link between venue areas. Perfect for lingering over cocktails before moving into The Garden.



  
COCKTAIL  
70

*Images for display purposes only*



# THE SPACES

## SWAYZE'S BACKSTAGE

Overflowing with old world charm, with inviting lounges & an exclusive bar, Swayze's Backstage is a luxurious space for both sit down & cocktail events. Indulge in a sit down dinner with tables of 10 or throw a lively cocktail function in the versatile room. Large corporate & boardroom events can also be catered for, with a projector available for use.



-   
**BANQUET**  
 40
-   
**CABARET**  
 24
-   
**COCKTAIL**  
 120
-   
**THEATRE**  
 50
-   
**U SHAPE**  
 25

*Images for display purposes only*

## UNFORGIVEN

Oozing glamour & sophistication, the Unforgiven is hidden away from the bustle of the rest of the venue, with dark corners lit by candlelight. The cosy bar features boutique spirits from across the globe, making it the ultimate space for an intimate cocktail event.



-   
**COCKTAIL**  
 60

*Images for display purposes only*

# BREAKFAST FUNCTIONS

For a pre-seminar or workshop treat, or even an early morning meeting, a breakfast function at Darling & Co will ensure your guests don't go hungry with light, sit-down & canapé options paired with drinks.

## **EARLY TO RISE MENU \$29PP (MINIMUM 25 DELEGATES)**

Assorted freshly baked danishes & croissants with preserves  
An array of sliced seasonal fruit with Maleny yoghurt (gf)  
Bacon & egg rolls  
Freshly brewed Harney & Sons teas and Darling & Co house blend coffee  
Fresh orange juice

## **BREAKFAST CANAPÉS \$35PP (MINIMUM 25 DELEGATES)**

Salmon gravlax with cream cheese bagel  
French toast, berry compote (v)  
Seasonal fruit skewer with honeyed yogurt (v,gf)  
Bacon & egg mini quiche  
Truffled egg soldiers (v)  
Avocado & feta on rye (v)

*Gluten free (gf), dairy free (df), vegetarian (v), vegan (v\*)  
Special dietary needs can be accommodated upon request.*

## **SIT-DOWN PLATED MENU \$35PP (MINIMUM 25 DELEGATES)**

Seasonal fruit platters  
Freshly brewed Harney & Sons teas and Darling & Co house blend coffee  
Fresh orange juice

*Plus choose two of the plated options that will be dropped alternatively*

### **DARLING GRANOLA (V)**

House made granola, Maleny yoghurt, coconut, fresh fruits

### **GREEN BREAKFAST BOWL (GF)(V)**

Spinach, kale, avocado, wild rice, grilled haloumi & poached eggs

### **THANK YOU, DARLING (V)(DF)**

Poached eggs encrusted in herbs with avocado on toasted sourdough

### **TWO EGG OMELETTE**

Chorizo, manchego & chives omelette on toasted sourdough

### **BACON & EGGS (DF)**

Poached eggs, smoked bacon, tomato relish on toasted sourdough

# DAY DELEGATE PACKAGE **FULL DAY \$70PP • HALF DAY \$55PP**

**(MINIMUM 20 GUESTS)**

**COMPLIMENTARY ROOM HIRE IF YOU MEET THE MINIMUM SPEND**

The Darling & Co Day Delegate package is suitable for all day business meetings, presentations, workshops & seminars with morning tea, lunch & afternoon tea included.

## ON ARRIVAL

Iced water, mints & apples  
Selection of teas from Harney & Sons tea & Darling & Co house blend coffee

## INCLUSIONS

Morning tea, lunch & afternoon tea (please choose from the menus)  
Selection of teas from Harney & Sons and Darling & Co house blend coffee  
Venue hire (based on minimum spends)  
Data projector & screen  
Lectern & microphone  
Whiteboard with markers  
Notepads & pens  
Free browsing Wi-Fi  
All tables dressed in white linen  
Registration desk  
Complimentary onsite car parking  
Floor plan & run sheet guidance from our event planners  
Directional signage for guests

## MORNING TEA

Your choice of one of the following morning tea items plus a selection of teas from Harney & Sons and Darling & Co house blend coffee.

Scones with jam & Chantilly cream  
Freshly baked assorted muffins (v)  
Seasonal fruit platters with mascarpone & honey (gf)  
House baked cookies (v)  
Ham & Swiss cheese croissants  
Bruschetta with heirloom tomatoes, cress, goats cheese & balsamic reduction (v)  
Banana bread (v)

*Gluten free (gf), dairy free (df), vegetarian (v), vegan (v\*)  
Special dietary needs can be accommodated upon request.*

# DAY DELEGATE PACKAGE **FULL DAY \$70<sup>PP</sup> • HALF DAY \$55<sup>PP</sup>**

## LUNCH MENU (PLEASE CHOOSE AN OPTION)

### CHEFS GOURMET SANDWICHES

Selection of baguettes & turkish bread with various gourmet fillings & seasonal fruit platter.

### HEALTHY SALAD LUNCH (YOUR CHOICE OF 3 ITEMS)

Preserved lemon, chicken salad  
Local heirloom tomato, mozzarella, basil, balsamic, charred foccacia & verde (v)  
House smoked fish, horseradish, poached egg, woodland sorrel (gf)  
Summer vegetables with charred onion, labneh & nasturtium (v)(gf)  
Green super salad

### GLAZED HAM LUNCH

Classic glazed ham with cloves & organic honey, served with fresh baked bread rolls, cloth aged cheddar cheese, mustards & garden salad  
Seasonal fruit platters

### MEXICAN FIESTA LUNCH (MAKE YOUR OWN TACOS & BURRITOS)

Roasted chicken fajitas, sour cream, guacamole, corn tortillas (gf)  
Mexican rice salad  
Seasonal fruit platters

### ITALIAN LUNCH (CHOICE OF 3 PASTAS)

Braised brisket with rigatoni  
Seasonal vegetable pasta  
Wagyu beef lasagna  
Linguini with Mooloolaba prawns, baby squid, zucchini, tomato

## AFTERNOON TEA (CHOOSE 1 ITEM FROM THE LIST BELOW)

Your choice of one of the following morning tea items plus a selection of teas from Harney & Sons teas and Darling & Co house blend coffee.

Scones with jam & Chantilly cream  
Freshly baked assorted muffins (v)  
Seasonal fruit platter with mascarpone & rooftop honey (gf)  
House baked cookies (v)  
Ham & Swiss cheese croissants  
Bruschetta with heirloom tomatoes, goats cheese & balsamic (v)  
Banana bread (v)

## OPTIONAL

### 1 HOUR TEAM BUILDING EXTRAS FOR THE END OF YOUR DAY (ADDITIONAL \$20<sup>PP</sup>)

Cocktail hour in either The Unforgiven or Darling & Co (subject to availability & numbers)  
Wine appreciation class  
Whisky appreciation class

### FOR AN ADDITIONAL \$10<sup>PP</sup> UPGRADE TO 3 CANAPÉS (CHEFS SELECTION)

*Gluten free (gf), dairy free (df), vegetarian (v), vegan (v\*)  
Special dietary needs can be accommodated upon request.*

# HIGH TEA

## (MINIMUM 10 GUESTS)

For intimate celebrations, bridal showers or just an indulgent ladies' day out, High Tea at Darling & Co is an exquisite affair, with a selection of dainty bites & traditional or alcoholic drink options.

Select one of the following packages:

### AFTERNOON TEA SET • \$40PP

A selection of Harney & Sons teas & Darling & Co house blend coffee with 10 bites

### CHANDON ROSÉ SUMMER SET • \$55PP

Glass of Chandon Rosé Summer edition with 10 bites

### THE DARLING & CO COCKTAIL OR CHAMPAGNE SET • \$65PP

Bartenders choice of cocktail or glass of Veuve Champagne with 10 bites

### TANQUERAY G&T HIGH TEA SET • \$90PP

4 gin based cocktails with 10 bites

Please note that we require 72 hours notice prior to booking to be able to accommodate menu choices. Minimum of 10 guests or more

*Gluten free (gf), dairy free (df), vegetarian (v), vegan (v\*)  
Special dietary needs can be accommodated upon request.*

## Savoury

Organic chicken & soft herb finger sandwich  
Smoked trout, sauce gribiche bagel  
Cucumber, pickled radish & creme fraiche finger sandwich  
Caramelised onion & Persian fetta quiche  
Cornish pasties, beef, tomato relish

## Sweet

House scones, conserves, Chantilly cream  
Ginger teacake, orange icing  
Citrus melting moments, butter cream  
Passionfruit marshmallow, sugar dust  
Mixed macaroons

## Brew

Darling & Co House Coffee Blend by Bellissimo Roasters

## Harney & Sons Tea

Winter White Earl Grey  
Bangkok Green with coconut  
Peppermint  
Wedding Tea  
Paris  
Special English Breakfast  
African Autumn

Hot Cinnamon  
Dragon Pearl Jasmine  
Pomegranate Oolong  
Vanilla Comoro  
Choc Mint  
Chamomile



# LUNCH & DINNER

2 COURSES \$70<sup>PP</sup> • 3 COURSES \$80<sup>PP</sup> • 4 COURSES \$90<sup>PP</sup>

## CANAPÉS (CHOOSE TWO)

Natural Pacific oysters, yuzu pearls (gf)

Bean & chilli beef empanada

Pea & fontina cheese arancini (v)

Caramelised onion & feta tartlet with pickled fig (v)

House cured salmon, blini, crème fraiche & dill

## ENTRÉE

Grilled prawns, broccolini, citrus creme fraiche, forest mushrooms (gf)

Pork belly, pickled cabbage, apple (gf, df)

House cured salmon, heirloom beetroots, crème fraîche, sorrel (gf)

Vanilla buffalo mozzarella, globe artichoke, olive, rocket, salsa verde, rosemary flatbread (v)

## MAIN

Organic chicken breast, truffle mash, greens, jus gras (gf)

Cone Bay barramundi with bok choy, Dutch carrots, carrot & ginger purée (gf)

Butternut pumpkin risotto, forest mushroom, spinach, parmesan (gf, v)

Jack's Creek eye fillet, potato gratin, cavalo nero, field mushroom, spinach, parmesan (gf)

## DESSERTS

Vanilla cheesecake, textures of Queensland strawberries

Chocolate fondant, chocolate foam, pistachio ice cream, brittle (gf)

Caramelised white chocolate mousse, young ginger ice cream, blueberry, honeycomb (gf)

*Gluten free (gf), gluten free option (gf\*), dairy free (df), vegetarian (v), vegan (v\*)*

*Special dietary needs can be accommodated upon request.*

# CANAPÉS

CHOICE OF: 6 CANAPÉS \$26<sup>PP</sup> • 8 CANAPÉS \$35<sup>PP</sup> • 10 CANAPÉS \$44<sup>PP</sup>

## COLD CANAPÉS

Baby bocconcini, cherry tomato, basil & balsamic (v, gf)  
 Caramelised onion and feta tartlets (v)  
 Rice paper roll, vermicelli noodle, bean sprout, cucumber, carrot, mint,  
 & coriander (gf, v\*)  
 House cured salmon, blini, crème fraiche & dill  
 Tuna tartare, soy, lime coriander, jalapeno in a sesame cone  
 Natural Pacific oysters, yuzu pearls (gf)  
 Roast beef en croute, horse radish & pickled onion  
 'Vol au vent' Chicken Rillettes, mushroom duxelles & chervil

## MINI SUBSTANTIALS \$10

Grilled lamb cutlet with spiced cous cous, golden raisins & pistachio  
 Braised brisket ragu with casarecce  
 Chorizo, pork belly & chicken paella (gf)  
 Sweet potato, chickpea & spinach coconut curry with basmati rice (v, v\*, gf)  
 Crumbed whiting fillets with fries & lime aioli  
 Pork belly with pomme purée & cabbage (gf)

## HOT CANAPÉS

Haloumi, mushroom, red pepper skewer with salsa verde (gf, v)  
 Manchego croquettes, truffle mayo (v)  
 Pea and fontina arancini & roast garlic aioli (v)  
 BBQ pork buns with plum sauce  
 Bean and chilli beef empanada  
 Lamb kofta, dukka & spicy tomato relish (gf)  
 Crispy tiger prawn cigars  
 Hervey Bay scallops, chorizo & corn (gf)

## SWEET CANAPÉS

Chocolate ganache & raspberry tart  
 Mini coconut panna cotta & berry compote (gf)  
 Lemon meringue tarts  
 Macarons, assorted flavours  
 Chocolate truffles (gf)

*Special dietary needs can be accommodated upon request.  
 Gluten free (gf), dairy free (df), vegetarian (v), vegan (v\*)  
 Minimum order 20 guests.*

# FUNCTION PLATTERS

## CHARGRILLED SKEWER PLATTER

**\$100 • 25 PIECES**

*1 flavour per platter*

Roasted haloumi, mushroom, red pepper & spanish onion skewers (v, gf)

Garlic beef with soy and ginger (gf)

Malay style satay chicken with peanut sauce (gf)

## COLD SEAFOOD

**\$120 • 40 PIECES**

*mixed selection*

Fresh tiger prawns with house cocktail sauce (gf)

Natural Pacific oysters with yuzu pearls (gf, df)

## SLIDER PLATTER

**\$90 • 20 PIECES**

*mixed selection*

Wagyu Beef sliders

Panko crumbed chicken, sriracha mayo

## ARANCINI BALL PLATTER

**\$80 • 30 PIECES**

Arancini of pea & fontina cheese (v)

Gluten free crumb available

## CROQUETTE PLATTER

**\$80 • 30 PIECES**

Manchego cheese & truffle aioli (v)

## CHEESE PLATTER • \$100

A selection of Australian cheese served with lavosh, gluten free crackers & accompaniments

## PIZZA PLATTERS

**\$80 • 20 PIECES**

*1 flavour per platter (gf bases available)*

### MARGHERITA

Tomato, mozzarella, basil (v)

### SERRANO JAMON

Tomato, mozzarella, rocket, oregano

### TIGER PRAWN

Chorizo, zucchini, chilli, tomato, garlic

### PORK & FENNEL SAUSAGE

Mozzarella, Spanish onion, truffle oil

## HOMEMADE RUSTIC PIE PLATTER

**\$90 • 30 PIECES**

A selection of rustic home made chicken and leek & slow cooked beef mini pies

## SPRING ROLL PLATTER

**\$100 • 30 PIECES**

Selection of both Chinese BBQ duck spring rolls & pickled Asian vegetable spring rolls (v, df) with dipping sauces

## SUSHI PLATTER

**\$100 • 40 PIECES**

A selection of house made sushi including vegetarian, meat & seafood options (df, gf, vegan options available)

*Special dietary needs can be accommodated upon request.*

*Gluten free (gf), dairy free (df), vegetarian (v), vegan (v\*)*

## HOUSE MADE DIPS, TAPENADES & BREADS • \$70

A selection of house made dips & tapenades Served with a selection of breads & crackers (v, gf)

## RICE PAPER ROLL PLATTER

**\$80 • 30 PIECES**

Vermicelli noodle, bean sprout, cucumber, carrot, mint, coriander & ginger ponzu dressing (gf, v\*)

## ANTIPASTO PLATTER • \$80

Pickled & grilled marinated vegetables, assortment of cheeses with mixed house, local & imported cured meats (gf option)

## KIDS PLATTER • \$12 PER CHILD

Sausage rolls, mini cheeseburgers, calamari rings & fries

## CUPCAKE PLATTER • \$110 • 24 PIECES

*1 flavour per platter*

Nutella, red velvet & caramel cream cheese

## DESSERT PLATER • \$120 • 30 PIECES

*2 flavours per platter*

Mixed mini desserts. Macaroons, chocolate truffle, chocolate ganache & raspberry tart, lemon meringue tarts & mini coconut panna cottas.



# LET THEM EAT CAKE

Sit back & enjoy the party - we'll spend the day baking!  
Select from a range of treats to satisfy the sweetest of teeth.

**CAKES • FROM \$50**  
(SERVES UP TO 18)

## LEMON PARTAAY CAKE

Lemon & blueberry cake, blueberry compote, lemon buttercream, lemon curd

## CAKE FOR BREAKFAST

Honey polenta cake, cereal milk pudding, burnt honey buttercream, salted honey joys

## I LIKE MY DONUT WITH COFFEE AND CREAM

Vanilla & cinnamon brown butter cake, espresso pudding, vanilla whip, cinnamon donut holes

## LOOK TO THE COOKIE

Chocolate cake, cookies & cream pudding, salted white chocolate buttercream, mini chocolate & vanilla sandwich cookies

## THERES ALWAYS MONEY IN THE BANANA STAND

Banana cake, peanut butter pudding, milk chocolate buttercream, milk chocolate glaze, salted peanuts & caramelised banana

## CUPCAKES • \$4.50

(MINIMUM ORDER OF 24 PER FLAVOUR)

NUTELLA

RED VELVET

CARAMEL CREAM CHEESE

## CAKEAGE • \$25 PER CAKE

INCLUDES CAKE CUT & SERVED ON PLATTERS, SERVIETTES, SIDE PLATES & FORKS

*Special dietary needs can be accommodated upon request.  
Additional flavours available.*

# BEVERAGE PACKAGES MINIMUM 25 GUESTS

Choose a drinks package & enjoy a selection of our craft beers & cider along with wines & champagne. *Select one of the following packages:*

## STANDARD

**2 HOURS \$29<sup>PP</sup> • 3 HOURS \$39<sup>PP</sup> • 4 HOURS \$49<sup>PP</sup>**

Choice of 4:

Darling & Co Brut NV  
 Darling & Co Sauvignon Blanc  
 Darling & Co Chardonnay  
 Darling & Co Pinot Grigio  
 Darling & Co Shiraz  
 Darling & Co Rosé

A selection of 3 local tap & pack beers dependent on your function room.  
 Soft drinks & fruit juices

## PREMIUM

**2 HOURS \$39<sup>PP</sup> • 3 HOURS \$49<sup>PP</sup> • 4 HOURS \$59<sup>PP</sup>**

Beaumont by Knappstein Sparkling

Beaumont by Knappstein Sauvignon Blanc / Semillon OR  
 Beaumont by Knappstein Chardonnay

Beaumont by Knappstein Shiraz OR  
 Beaumont by Knappstein Cabernet Merlot

A selection of 3 local tap & pack beers dependent on your function room.  
 Soft Drinks & Fruit Juices

## DELUXE

**2 HOURS \$49<sup>PP</sup> • 3 HOURS \$59<sup>PP</sup> • 4 HOURS \$69<sup>PP</sup>**

NV Les Bulles - Yarra Valley, VIC  
 14 Golden Goose Organic Sauvignon Blanc - Gladstone, NZ  
 14 Watson's Family Shiraz - Margaret River, WA

A choice of cocktail on arrival.

A selection of craft & imported tap & pack beers dependent on your function room.

## UPGRADE OPTIONS

**ADD COCKTAIL ON ARRIVAL | \$10<sup>PP</sup>**

**ADDITIONAL HOUR | \$10<sup>PP</sup>**

**PREMIUM SPIRIT OPTION AVAILABLE FOR ALL PACKAGES  
 FOR \$10/PERSON/HOUR (MUST BE FOR THE DURATION OF THE PACKAGE).**

## CONSUMPTION BAR TAB

Any combination of beer, wine, spirits or cocktail requests can be offered on a consumption based tab as an alternative to the above packages. Minimum spends apply.

## CASH BAR

Pay as you go bar service is available.  
 Minimum spends apply.

## COCKTAIL ON ARRIVAL

We'll mix up fresh, delicious cocktails to welcome your guests on arrival so you can sit back, relax & mix with the party!

### THE GARDEN CLUB

Tanqueray Gin  
St. Germain Elderflower Liqueur  
Prosecco  
Rosemary

### THE ESPRESSO MARTINI

Ketel One Vodka  
Kahlua  
Espresso  
Coffee Bean Garnish

### THE DARLING SANGRIA

Ketel One Vodka  
Rosé Wine  
Prosecco  
Grapefruit  
Strawberries  
Mint

### MY DARLING COBBLER

Ketel One Vodka  
Fino Sherry  
Strawberries  
Blueberries

### MOJITO

Pampero Blanco Rum  
Fresh Lime  
Mint

### THE PADDINGTON PIMMS

Pimms  
Tanqueray Gin  
Dry Ginger Ale  
Cucumber  
Strawberries  
Mint

## OPTIONAL ADD ONS

### FOOD STATIONS • MINIMUM 50 GUESTS

RISOTTO STATION | \$12PP  
OYSTER STATION | \$15PP  
SALMON BLINI STATION | \$15PP

### CHOCOLATE FOUNTAIN • \$12PP

Served with strawberries, bananas & marshmallows

### LOLLY BUFFET • \$7PP

Includes jars & set up. Choose between colour schemes: white, pink, blue, red & mixed.

### 1.5M GOURMET PLATTER • \$500

Mix of fruit, nuts, charcuterie, cheese & chocolate

### GOLD LETTER / NUMBER

BALLOONS • \$20PER LETTER  
Filled with helium

### BAR CART SERVICE • POA

Option of gin & tonic or cocktail service. See staff for more details.



# BAR TAB OPTIONS

## BEERS (SUBJECT TO AVAILABILITY)

| TAP   | SCHMIDDY | PINT |
|---|----------|------|
| <b>XXXX Gold</b> Australia                                | 5.0      | 8.0  |
| <b>Hahn Super Dry</b> Australia                           | 7.0      | 10.0 |
| <b>James Squire "One Fifty Lashes" Pale Ale</b> Australia | 7.0      | 12.0 |
| <b>Little Creatures Pale Ale</b> Australia                | 7.0      | 12.0 |
| <b>Kosciuszko Pale Ale</b> Australia                      | 7.0      | 12.0 |
| <b>Rogers</b> Australia                                   | 7.0      | 10.0 |
| <b>James Squire "Orchard Crush" Apple Cider</b> Australia | 7.0      | 12.0 |
| <b>Birra Morretti</b> Italy                               | 7.0      | 12.0 |
| <b>Heineken</b> Netherlands                               | 7.0      | 11.0 |
| <b>Heineken 3</b> Netherlands                             | 6.0      | 9.0  |
| <b>Kirin</b> Japan  | 7.0      | 12.0 |

| BOTTLE  |       |
|---|-------|
| <b>Corona</b> Mexico                          | 9.5   |
| <b>Hahn Premium Light</b> Australia           | 5.5   |
| <b>Heineken</b> Netherlands                   | 9.0   |
| <b>Heineken 3</b> Netherlands                 | 6.0   |
| <b>Stone &amp; Wood Pacific Ale</b> Australia | 10.0  |
| <b>Rogers (MID)</b> Australia                 | 8.0   |
| <b>Young Henry's Natural Lager</b> Australia  | 9.0   |
| <b>Green Beacon Wayfarer</b> Australia        | 9.0   |
| <b>Green Beacon Pale</b> Australia            | 10.0  |
| <b>Asahi Soukai (MID)</b> Japan               | 7.5   |
| <b>Balter XPA</b> Australia                   | 10.0  |
| <b>Balter Pilsner</b> Australia               | 10.0  |
| <b>Balter Brown</b> Australia                 | 10.00 |
| <b>Newstead IPA</b> Australia                 | 10.0  |
| <b>Batlow Apple Cider</b> Australia           | 9.0   |
| <b>Pagan Cherry Cider</b> Australia           | 13.0  |
| <b>Brookvale Ginger Beer</b> Australia        | 10.0  |

## SPIRITS

### \$8.50 - SERVED WITH MIXER

Ketel One Vodka  
 Bulleit Bourbon Whiskey  
 Tanqueray Gin  
 Johnnie Walker Black Scotch  
 Pampero Blanco White Rum  
 Pampero Especial Spiced Rum

## HOUSE WINE

### \$8.50 PER GLASS

Darling & Co Brut NV  
 Darling & Co Sauvignon Blanc  
 Darling & Co Chardonnay  
 Darling & Co Pinot Grigio  
 Darling & Co Shiraz  
 Darling & Co Rosé

## AV EQUIPMENT & ADDITIONAL HIRE

### THE FOLLOWING EQUIPMENT IS INCLUDED IN PACKAGE:

|                   |                         |
|-------------------|-------------------------|
| Microphone hire   | Lectern                 |
| Plasma television | Data projector & screen |
| Inhouse PA system |                         |

Additional services can be offered.  
For specific requests, please contact our functions coordinator.

### AVAILABLE EXTRAS:

|                         |  |
|-------------------------|--|
| Additional staff member | \$33.00/hour (min. 4 hours)                |
| DJ hire                 | \$150/hour (incl. equipment, min. 4 hours) |
| Security                | POA  |

\*Should Management deem appropriate, functions may be requested to book additional security. Your function coordinator will advise at time of enquiry.

## PREFERRED SUPPLIERS

### ENTERTAINMENT

|  |              |
|--|--------------|
| G & M Entertainment                    | 1300 736 233 |
| Solo Acoustic Artist - Daly Stephenson | 0477 325 938 |

### CAKES

|             |  |
|-------------|--|
| Vanilla Pod | <a href="http://www.vanillapod.com.au/shop">www.vanillapod.com.au/shop</a> |
|-------------|--|

### STYLING

|                      |  |
|----------------------|--|
| Styled Events        | <a href="http://www.styledevents.com.au">www.styledevents.com.au</a>             |
| Luxe Flowerwall Hire | <a href="http://www.luxeflowerwallhire.com.au">www.luxeflowerwallhire.com.au</a> |

### PHOTOBOOTHS

|                           |  |
|---------------------------|--|
| In The Booth              | <a href="http://www.inthebooth.com.au">www.inthebooth.com.au</a>   |
| Elegant Hire Photo Booths | <a href="http://www.eleganthire.com.au">www.eleganthire.com.au</a> |

### FLOWERS

|                     |  |
|---------------------|--|
| Francesca's Flowers | <a href="http://www.francescaflowers.com">www.francescaflowers.com</a> |
|---------------------|--|

# THE PARTICULARS

## MINIMUM SPEND

We reserve the right to apply minimum food & beverage spends where a room or designated area is specifically allocated for a function. Any food, beverages & standard audio visual contribute towards hitting your minimum spend. If the minimum spend quoted is not met, the difference will be charged as venue hire.

## FINAL NUMBERS & FINAL PAYMENT

Final numbers & catering orders MUST be finalised 14 days prior to the function date. Catering, beverage packages & bar tab are to be paid in full 7 days prior to the function. Upgrades & additional funds can be added to the bar tab during your event however must be settled on the night via credit card. Your function manager will be able to assist with this on the night.

## RESERVATIONS & CANCELLATIONS

A credit card guarantee is required at the time of booking. Cancellations must be made in writing to the function manager. The function manager will be able to advise the cancellation fee amount. A non refundable deposit of 25% of the minimum spend or \$500 (whichever is higher) is required at the time booking.

## RESPONSIBLE SERVICE OF ALCOHOL

In accordance with the Liquor Act & the responsible service of alcohol, all guests deemed to be intoxicated will be refused service & may be asked to leave the premises. All guests must be over the age of 18 years old & hold a valid form of identification.

## MINORS

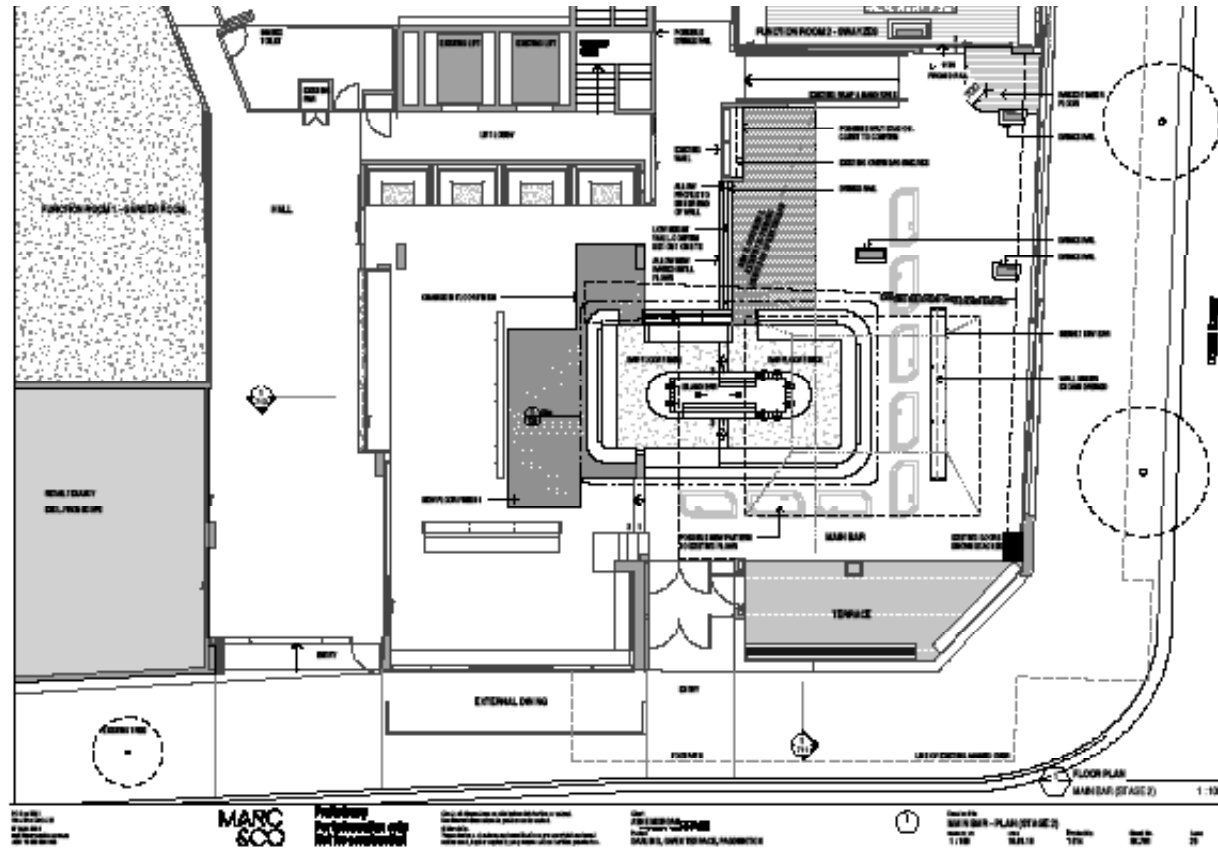
Under 18s are permitted in the venue as long as they are supervised at all times by a parent or legal guardian. Darling & Co's policy allows minors to attend functions until 10pm & access the main areas up until 5pm at the discretion of management. Please refer to our functions team for further details.

## SECURITY

All 18th, 21st birthday parties & other events of a similar nature that have 80 guests or more will be required to arrange a security guard for the evening. Security can be arranged for \$300 for up to 5 hours. This is also applicable to events which have more than 10 minors. Your function coordinator will advise if this charge applies to your event.



# FLOORPLAN



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