



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^{PP} • HALF DAY \$55^{PP}**

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^{PP})

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

FOR AN ADDITIONAL \$10^{PP} 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^{PP} • 3 COURSES \$80^{PP} • 4 COURSES \$90^{PP}

CANAPÉS (CHOOSE TWO)

Natural Pacific oysters, yuzu pearls (gf)

Bean & chilli beef empanada

Pea & fontina cheese arancini (v)

Caramelised onion & feta tartlet (v)

House cured salmon, blini, creme fraiche & dill

ENTRÉE

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

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

House cured salmon, heirloom beetroots, creme fraiche, sorrel (gf)

Vanella Burata, zucchini, broad beans, peas, gremolata, focaccia (v)

MAIN

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

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

Spinach & ricotta cannelloni, caponata, bechamel, grana padano (v)

Jack's Creek eye fillet, kipfler potato, cavalo nero, field mushroom, red wine jus (gf)

DESSERTS

Macadamia Panna cotta, mango, lime ice cream, meringue (gf)

Chocolate Pave, pistachio ice cream, brittle, raspberry

Ginger cake, lemon caramel, vanilla gelato, hazelnut praline

Daily cheese, quince, dried fruit, charcoal crackers (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^{PP} • 8 CANAPÉS \$35^{PP} • 10 CANAPÉS \$44^{PP}

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 Rilletes, 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^{PP} • 3 HOURS \$39^{PP} • 4 HOURS \$49^{PP}

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^{PP} • 3 HOURS \$49^{PP} • 4 HOURS \$59^{PP}

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^{PP} • 3 HOURS \$59^{PP} • 4 HOURS \$69^{PP}

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^{PP}

ADDITIONAL HOUR | \$10^{PP}

**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
XXXX Gold Australia	5.0	8.0
Hahn Super Dry Australia	7.0	10.0
James Squire "One Fifty Lashes" Pale Ale Australia	7.0	12.0
Little Creatures Pale Ale Australia	7.0	12.0
Kosciuszko Pale Ale Australia	7.0	12.0
Rogers Australia	7.0	10.0
James Squire "Orchard Crush" Apple Cider Australia	7.0	12.0
Birra Morretti Italy	7.0	12.0
Heineken Netherlands	7.0	11.0
Heineken 3 Netherlands	6.0	9.0
Kirin Japan	7.0	12.0

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

Styled Events	www.styledevents.com.au
Luxe Flowerwall Hire	www.luxeflowerwallhire.com.au

PHOTOBOOTHS

In The Booth	www.inthebooth.com.au
Elegant Hire Photo Booths	www.eleganthire.com.au

FLOWERS

Francesca's Flowers	www.francescaflowers.com
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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.

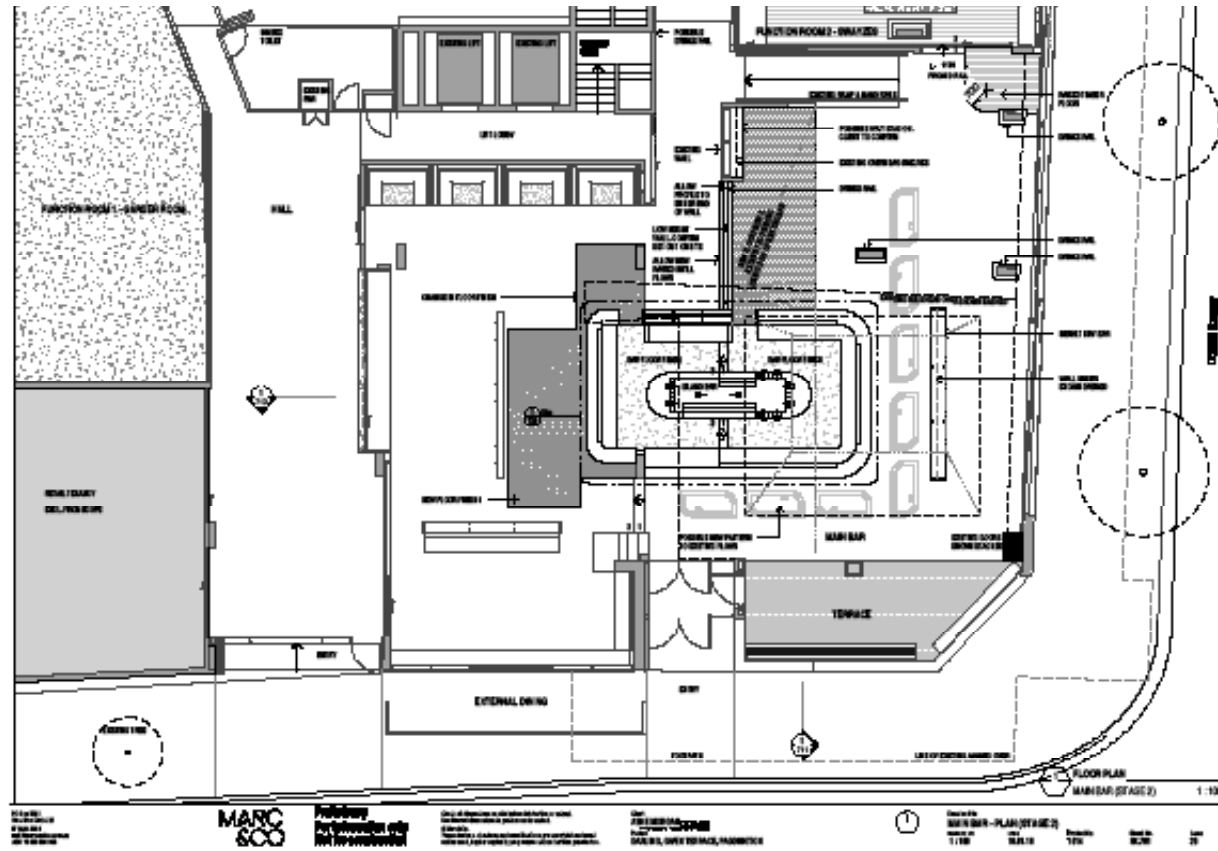
MINORS

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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