

DARLING & CO

# Social Event Packages

## LUNCH & DINNER

2 Courses \$70pp | 3 courses \$80pp | 4 courses \$90pp

### Canapés

Choose two

- Smoked river trout, rare, with mascarpone & caviar
- Tandoori chicken skewers with coconut yogurt (gf)
- Pumpkin & provolone arancini (v)(gf)
- Haloumi wrapped filo pastry (v)
- Rare roast beef with mustard cream & pomme frites
- Smashed pea, ricotta & mint on croute (v)

### Entrée

Choose two

- Tuna tataki, harissa, picked vegetables, quails egg & finger limes (gf)
- Quail, crispy sage gnocchi, smashed peas, rum & raisin
- Prawn & gin melon salad, fennel slaw & avocado puree (gf)
- Crispy skin pork belly, grilled pear, pickled cabbage & cress (gf)
- Grilled calamari, heirloom tomatoes & feta salad (gf)
- Figs, prosciutto, fresh burrata1 olives & vincotto
- Tomato bruschetta, fresh basil (v)

### Main

Choose two

- Grilled eye fillet, blackened carrots, calovo nero & porcini jus (gf)
- Grilled Cone Bay barramundi, Asian vegetables, roast sweet potato puree, coconut & chia sauce (gf)
- Chicken roulade, stuffed with ricotta, textures of carrot & champagne beurre blanc (gf)
- Roast spatchcock, stuffed with apricot & pecans with snow peas & aged balsamic
- Ora king salmon, grape & fennel salad, avocado & yuzu zabaglione (gf)
- Mushroom rotolo, sage, burnt butter sauce & grated reggiano (v)

### Dessert

Choose two

- Chocolate bombalaska with sour cherry glaze (v)
- Strawberry & cream panna cotta with strawberry salad (gf, v)
- Green tea cream caramel with lychee, white chocolate crumble & strawberry floss (v)
- Ginger cake with caramel sauce, vanilla ice cream & hazelnut praline (v)
- Brioche donut with tiramisu mousse, espresso jelly & pecans (v)

## GROUP FEASTING MENU

2 Courses \$60pp | 3 Courses \$75pp | 4 Courses \$90pp

### Entrée

- Brioche & marinated olives (v)
- Charcuterie, cured meats, dips & garlic crostini
- Spinach & feta pies with smoky eggplant (v)
- Salt & pepper squid (gf)

### Main

- Rock salt crusted lamb rump with Dutch carrots
- Cone Bay Barramundi with sauteed greens & yellow curry sauce (gf)
- Ricotta stuffed chicken with French lentils (gf)
- Duck butter potatoes (gf)
- Garden salad with sherry vinegar (v)(gf)

### Cheese

- A Selection of local & imported cheese, walnut & raisin bread, lavosh, quince paste, dried fruit (v)

### Mini Desserts

- Banoffee pies with vanilla cream (v)
- Lemon meringue pie tartlets (v)
- Coconut & pineapple panna cotta (gf, v)
- White chocolate & strawberry tart (v)

# CANAPÉS

6 Canapés \$26pp | 8 Canapés \$35pp | 10 Canapés \$44pp

## Cold Canapés

Smoked river trout, rare, mascarpone & caviar  
San daniele prosciutto, apple jelly & parmesan  
Kingfish tartar tostitos, avocado & pickled cucumber (gf)  
Smashed pea, ricotta & mint en croute  
Sashimi tuna on brioche with wasabi custard  
Rare roast beef, mustard cream & pomme frites  
Parmesan shortbread, whipped feta and tomato jam (v)

## Hot Canapés

Pumpkin & provolone arancini with mayo (gf)(v)  
Gourmet pies with smashed peas  
Tandoori chicken skewers with coconut yoghurt (gf) Beef  
teriyaki skewers (gf)  
Cheddar stuffed mushrooms, crumbed in polenta (v)  
Pork belly slider with sriracha mayo & pickled slaw  
Haloumi wrapped in filo pastry (v)

## Sweet Canapés

Banoffee pies with vanilla cream (v)  
Lemon meringue pie tartlets (v)  
Coconut & pineapple panna cotta (gf, v)  
White chocolate & strawberry tart (v)  
Assorted macaroons (gf, v)

## Mini Substantials \$10

Minimum order of 20 pieces per item  
- Maximum 2 items per event

Salt & vinegar crumbed flat head with chips  
Beef brisket gnocchi with truffle pangrattato  
Crispy noodles with Korean fried chicken  
Mixed seafood & chorizo risotto (gf)  
Lamb kofta yiros with tzatziki & crispy onion  
Fried calamari with sun fried tomato, chilli & basil

# PLATTERS

## Chargrilled skewer platter

\$100 • 25 Pieces

1 Flavour per platter

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

Beef teriyaki skewers (gf)

Tandoori chicken skewers with coconut yoghurt (gf)

## Cold seafood

\$130 • 40 Pieces

Fresh tiger prawns with house cocktail sauce (gf)

Natural Pacific oysters & tequila cured salmon (gf, df)

## Hot seafood

\$130 • 40 Pieces

Chorizo kilpatrick oysters, scallops, yuzu zabaglione & salmon & miso skewers

## Slider platter

\$90 • 20 Pieces

Wagyu beef sliders

Panko crumbed chicken, sriracha mayo

## Arancini ball platter

\$80 • 30 Pieces

Arancini of pea & fontina cheese (v)

## 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

## Pizza platters

\$60 • 20 Pieces

1 Flavour per platter (gf bases available)

## Margherita

Tomato, mozzarella, basil (v)

## Jamón Serrano

Tomato, mozzarella, rocket, oregano

## Tiger prawn

Chorizo, zucchini, chilli, tomato, garlic

## Pork & fennel sausage

Mozzarella, spanish onion, truffle oil

## Soft taco platter

\$80 • 20 Pieces

Mixed selection of sauteed vegetable & Crumbed whiting tacos

## Sushi platter

\$100 • 40 Pieces

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

## Kids platter

\$12 Per child • minimum 5pax

Sausage rolls, mini cheeseburgers, Calamari rings & fries

## Cupcake platter

\$110 • 24 Pieces

1 Flavour per platter

Ruby chocolate, caramel or nutella

## Dessert platter

\$120 • 30 Pieces

2 Flavours per platter

Mixed mini desserts: macarons, banoffee pies, Coconut & pineapple panna cotta, lemon meringue

Tarts & white chocolate & strawberry tart.

## Gourmet platter

\$120

A selection of cheese, charcuterie, dips, Chocolate, fruit, nuts, bread and crackers

## Morning tea platter

\$120 • 40 Pieces

Scones with jam & cream, banana bread & muffins

## Fruit platter

\$55

A selection of seasonal fruit

## CAKEAGE

\$25 per cake

Includes cake cut & served on platters, serviettes, side plates & forks

# HIGH TEA

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. Minimum 10 guests.

Select one of the following packages:

## Afternoon tea \$40pp

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

## Chandon Rosé summer \$55pp

Glass of Chandon Rosé Summer edition with 10 bites

## The Darling & Co cocktail or champagne \$65pp

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

## Tanqueray g&t high tea \$90pp

4 gin based cocktails with 10 bites

### Savoury

Organic chicken & walnut finger sandwich

Goats cheese & fig quiche (v)

Mini prawn cocktail roll

Smoked salmon avocado wraps

Corned beef mustard on croute

### Sweet

House scones with whipped cream & jams

Coconut cupcake with berries

Melting moments with passionflower cream

Chocolate truffles (gf)

Mixed macaroons (gf)

### Brew

Darling & Co House Coffee Blend by Bellissimo Roasters

## Harney & Sons Tea

Winter White Earl Grey | Peppermint | Paris

Special English Breakfast | Hot Cinnamon | Pomegranate Oolong

Vanilla Comoro | Choc Mint | Chamomile

# SHOWSTOPPERS

## 1.5M Gourmet Platter

\$500

Mix of fruit, nuts, charcuterie, cheese & chocolate

## Gold Letter / Number Balloons

\$20 per letter

Filled with helium

# BEVERAGE PACKAGES

Choose a drinks package & enjoy a selection of our craft beers & cider along with wines & champagne. Minimum 25 guests. Select one of the following packages:

## Standard

2 Hours \$29pp | 3 Hours \$39pp | 4 Hours \$49pp

Edge of the World Brut NV | Edge of the World Sauvignon Blanc | Edge of the World Shiraz Cabernet  
Edge of the World Rosé | XXXX Gold | Hahn Super Dry | Hahn Premium Light  
Soft drinks & fruit juices

## Premium

2 Hours \$39pp | 3 Hours \$49pp | 4 Hours \$59pp

Craigmoor Cuvee Brut | Circa 1858 Sauvignon Blanc | Circa 1858 Chardonnay | Circa 1858 Shiraz Your  
choice of 3 beers from selection provided by Darling & Co. Tap and bottle options available. Soft  
Drinks & Fruit Juices

## Deluxe

2 Hours \$49pp | 3 Hours \$59pp | 4 Hours \$69pp

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 (selection provided by Darling & Co) Your choice of 4 beers from  
selection provided by Darling & Co. Tap and bottle options available. Soft Drinks & Fruit Juices

## Upgrade Options

Add cocktail on arrival | \$15pp (selection provided by Darling & Co)  
Additional hour | \$10pp (maximum 5 hours)

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.

# AV EQUIPMENT & ADDITIONAL HIRE

## Included Equipment

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)

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 | [www.gmeventgroup.com.au](http://www.gmeventgroup.com.au)

Party Sound; DJ & photobooth hire | [www.partysound.com.au](http://www.partysound.com.au)

## Cakes

Cake Heart | [www.cakeheart.com.au](http://www.cakeheart.com.au)

The Sweet Society | [www.thesweetsocietyco.com.au](http://www.thesweetsocietyco.com.au)

Sassie Cakes | [www.sassiecakes.com.au](http://www.sassiecakes.com.au)

Deliberately Delicious | [www.deliberatelydelicious.com.au](http://www.deliberatelydelicious.com.au)

## Flowers

Flour and Bloom | [www.flourandbloom.com.au](http://www.flourandbloom.com.au)

Francesca's Flowers | [www.francescaflowers.com.au](http://www.francescaflowers.com.au)

## Styling

Styled Events | [www.styledevents.com.au](http://www.styledevents.com.au)

Bloom Events | [www.bloomevents.com.au](http://www.bloomevents.com.au)

Luxe Flowerwall Hire | [www.luxeflowerwallhire.com.au](http://www.luxeflowerwallhire.com.au)

## Photobooths

In The Booth | [www.inthebooth.com.au](http://www.inthebooth.com.au)

Elegant Hire Photo Booths | [www.eleganthire.com.au](http://www.eleganthire.com.au)

The Photo Booth Guys | [www.photobooth.co/au](http://www.photobooth.co/au)