



**DARLING & CO**

*Events Package*

# Canapés

Minimum 20 Guests

**3 Canapés \$21pp | 5 Canapés \$35pp | 7 Canapés \$49pp**

*5 Canapés + 2 Mini Substantials \$59pp*

*Additional Mini Substantial \$12pp*

## COLD CANAPÉS

Smoked Tasmanian salmon, potato blini, pickled shallots, dill cream cheese

Rare beef, duck roasted kipfler chips, mustard cream (gf)

House heirloom cherry tomato, basil, olive oil, buffalo mozzarella (v, gfo)

Chilled butterflied tiger prawns, avocado puree, tomato dill & lime salsa (gf)

Cured salmon & Asian paw paw noodle lettuce cups, Thai chilli dressing, roasted peanuts (gfo)

## HOT CANAPÉS

Braised pork belly nuggets, siracha honey glaze, Asian herb (gf)

Crispy snapper soft taco, iceberg, pineapple & dill salsa (gfo)

Classic Beef cheese sliders, Monterey Jack, pickles, house ketchup, fresh milk buns

Vegan plant-based beef cheese sliders, vegan cheddar, house ketchup, pickles vegan slider buns (v)

Vegan Spring rolls, pastry wrapped rainbow vegetables, lime peanut sauce (v)

Lemon pepper squid, lemon aioli (gf)

Gourmet lamb & rosemary pies, mushy pea floater

## DESSERT CANAPÉS

Blueberry & lemon tartlets, Italian meringue

Chocolate caramel brownie, black berry glaze (gf)

Vanilla bean panna-cotta, caramelised pineapple, crispy shaved coconut (gf)

Mini pavlova, salted caramel cream, pistachio dust (gf)

Warm berry filled donut balls, white chocolate sauce

## MINI SUBSTANTIALS

*Maximum 2 selections per event*

Lang Park Lager battered snapper, fries, aioli & fresh lemon

Crispy pork belly bites, sriracha honey glaze, fried rice (gf)

Sautéed potato gnocchi, rare beef, beurre noisette, crispy sage

Tofu popcorn, Thai spiced rice noodle salad, pickled cucumber, coriander (v, gf)

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# Platters

## PIZZA PLATTERS | \$90

20 Pieces

1 flavour per platter (gf bases available)

Margherita - tomato, mozzarella, basil (v)

Meat Lovers - BBQ, beef, bacon, mozzarella, red onion

Roast pumpkin & feta cheese - sugo, mozzarella, pumpkin, feta, rocket, balsamic glaze (v)

Vegan - sugo, red onion, pineapple, jalapeño, BBQ jackfruit (vg)

## CHARGRILLED SKEWERS | \$100

25 Pieces

1 flavour per platter

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

Satay beef teriyaki skewers (gf)

Tandoori chicken skewers with coconut yoghurt

## ARANCINI PLATTER | \$100

30 Pieces

Pumpkin & provolone arancini (v)

## HOMEMADE RUSTIC PIES | \$100

30 Pieces

Selection of chicken & leek and lamb & rosemary

## SPRING ROLLS | \$100

30 Pieces

Selection of both Peking duck spring rolls & vegetable spring rolls with dipping sauce

## SOFT TACO PLATTER | \$100

20 Pieces

Mixed selection of sautéed vegetable & crumbed hoki fish tacos

## KIDS PLATTER | \$12

1 platter per child

Sliders, pies, calamari, fries

## SLIDERS PLATTER | \$110

20 Pieces

Classic beef cheese sliders (vegan available additional \$20)

Panko crumbed chicken, sriracha mayo, iceberg

## THE SHOWSTOPPER 1.5M GRAZING TABLE | \$500

Mix of fruit, nuts, charcuterie, cheese & chocolate

## MINI GRAZING PLATTER | \$120

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

## COLD SEAFOOD | \$140

40 Pieces

Fresh tiger prawns with house cocktail sauce (gf)

Natural Pacific oysters

Tasmanian smoked salmon (gf, df)

## DESSERT PLATTER | \$120

30 Pieces

2 flavours per platter

vanilla bean panna-cotta

blueberry & lemon tarts

warm berry filled donut balls

white chocolate sauce

chocolate caramel brownie

## FRUIT PLATTER | \$70

A selection of seasonal fruit

## Cakeage

\$25 Served on a platter

\$4pp Served on plates with cream & coulis

# Alternate Drop Menu

Minimum 20 Guests

**2 Courses \$75pp | 3 Courses \$90pp**

*Add chef's selection of sides to share - \$10pp*

## ENTRÉE

*Select 2*

Bruschetta - marinated heirloom tomatoes, garden basil, mozzarella & balsamic (vgo, gfo)

Fried squid, chipotle sauce

Chilled prawns - avocado puree, tomato, dill and citrus (gf)

Beetroot carpaccio - dill & caper vinaigrette, coconut yoghurt, candied walnuts (vg)

Crispy skin pork belly - grilled pear, pickled cabbage & cress (gf)

## MAIN

*Select 2*

Grilled eye fillet - medium, potato rosti, blackened carrots, kale & red wine jus (gf)

Butternut squash linguini - parmesan, fried sage and cracked black pepper (vg, gfo)

Crispy skin chicken supreme - pumpkin & potato gratin, pumpkin puree,  
broccolini, red wine jus (gf)

Crispy barramundi - kipfler potatoes, eggplant puree, caper, lemon, & chilli butter sauce (gf)

## DESSERTS

*Select 2*

Warm chocolate brownie - chocolate sauce, vanilla ice cream (gf)

Vanilla bean panna cotta - caramelised pineapple, crispy shaved coconut, lime glaze (gf)

Sticky date pudding - butterscotch sauce, vanilla bean ice cream

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# Feasting Menu

Minimum 20 Guests

2 Courses \$65pp | 3 Courses \$80pp

*Served share style*

## ENTRÉE

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

## MAIN & SIDES

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)

## DESSERT CANAPÉS

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

*Add a shared cheese board to your package for \$15pp*

## CHEESE

A selection of local & imported cheeses, walnut & raisin bread,  
lavosh, quince paste, dried fruit (v)

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# Corporate Meeting Package

Suitable for all day business meetings, presentations, workshops & seminars  
with morning tea, lunch and afternoon tea. Minimum 20 Guests

## ROOM HIRE \$500

**INCLUDES:** A selection of tea & coffee | Data projector | Lectern | Microphone  
Registration Table | Complimentary onsite parking | Directional signage for guests  
4hr use of one of our amazing function rooms

## MORNING / AFTERNOON TEA

3 Bites \$25pp | 5 Bites \$35pp

## HALF DAY PACKAGE \$55pp

3 Bites + 2 Salads + 2 Sandwiches

## FULL DAY PACKAGE \$70pp

3 Bites + 2 Salads + 2 Sandwiches + Assorted petit fours including tarts & macarons (v)

## Menu Choices

### BITES

Seasonal fruit skewers (gf, v)  
Selection of gluten free cookies (gf, v)  
Ham & Swiss cheese croissants  
Freshly baked muffins (v)  
Banana bread with honey (gf, v)

Paleo smoothie (v)  
Berry muesli shots (v)  
Coconut tea cake (v)  
Scones with jam & Chantilly cream (v)  
Selection of gourmet pies

### GOURMET SANDWICHES

Chicken, celery & walnut tea sandwiches  
Pastrami cheddar pickles & rocket wrap  
Haloumi, lamb & tzatziki pitas  
Curried egg & lettuce sandwich (v)

Prawn cocktail roll  
Ham, brie, tomato relish & cos wraps  
Tomato, bocconcini & smashed  
avocado roll (v)

### SALADS

Green bowl salad with haloumi, avocado,  
brown rice, quinoa, egg & kale (v)(gf)  
Classic Greek salad (v)(gf)  
Chicken breast, quinoa, shallot & kale (gf)

Roasted pumpkin, sun dried fig,  
macadamia & spinach (v)(gf)  
Tomato, bocconcini basil & olive (v)(gf)  
Potato salad (gf, v)  
Garden salad with pickled vegetables (v, gf)

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# Beverage Packages

Select a drinks package & enjoy a selection of our craft beers & cider along with wines & champagne. Minimum 25 guests.

## STANDARD BEVERAGE PACKAGE

2 HOURS \$40PP | 3 HOURS \$55PP | 4 HOURS \$70PP

**Wine:** Craigmoor Cuvee Brut Sparkling | Young Poets Moscato  
Young Poets Sauvignon Blanc | Woodbrook Farm Chardonnay  
Folklore Classic Dry Rosé | Young Poets Cabernet Sauvignon

**Beer and cider:** Catchment Brewing Lang Park Lager | Catchment Brewing Pale Select  
Catchment Brewing Vulture IPA | Catchment Brewing Co. Hoogley Session Ale  
James Squire Orchard Crush Cider

**Non-Alcoholic:** Soft drink & juice

## PREMIUM BEVERAGE PACKAGE

2 HOURS \$55PP | 3 HOURS \$70PP | 4 HOURS \$90PP

*Please select 5 wines, we recommend 2 whites, 2 reds and 1 varietal*

**Wine:** YVES Premium Cuvee | Wicks Estate Sauvignon | Santi Sortesele Pinot Grigio DOC  
Hentley Farm Villain & Vixen Chardonnay | Marquis de Pennautier Rosé  
Apostrophe "Possessive Reds" Shiraz Grenache Mataro | Wildflower Cabernet Sauvignon  
Konrad Pinot Noir | Argento Classic Malbec

**Beer and cider:** Catchment Brewing Lang Park Lager | Catchment Brewing Pale Select  
Catchment Brewing Vulture IPA | Catchment Brewing Co. Hoogley Session Ale  
James Squire Orchard Crush Cider

**Non-Alcoholic:** Soft drink & juice

## UPGRADE OPTIONS

**ADD** Basic Spirits to your Package | \$10pp per hour

**ADD** Premium Spirits to your Package | \$15pp per hour

**ADD** a glass of Champagne on Arrival | \$15pp

**ADD** Cocktail on Arrival | \$20pp

### ***Choices include:***

Cosmopolitan | French Martini | Long Island Iced Tea | Espresso Martini

*Something special? Just ask! Price may vary.*

## ON 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

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function

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# Equipment and Suppliers

## INCLUDED EQUIPMENT

Microphone | Lectern

Either Plasma TV or Data projector & screen

Inhouse PA system

For specific requests, please contact our functions coordinator.

## SECURITY

Security is required at 18th & 21st birthdays with more than 50 guests.

Or at Management discretion for other functions.

4-hour minimum | \$50 per hour

## Preferred Suppliers

### ENTERTAINMENT

Jabba Entertainment - [www.jabba.com.au](http://www.jabba.com.au)

### PHOTOGRAPHER

Pixel Punk Pictures - [www.pixelpunk.me](http://www.pixelpunk.me)

### CAKES

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

Cakes & Sh\*t - [www.cakesandshit.com.au](http://www.cakesandshit.com.au)

### FLOWERS

Gloriosa Florals - [www.gloriosaflorals.com.au](http://www.gloriosaflorals.com.au)

Flowers by Jade - [www.flowersbyjade.com.au](http://www.flowersbyjade.com.au)

### STYLING

#### Balloons

Print Candy - [www.printcandy.com.au](http://www.printcandy.com.au)

Balloons by Twisted Mr - [www.twistedmr.com](http://www.twistedmr.com)

#### Props

Fro & Co - [www.froandcoevents.com.au](http://www.froandcoevents.com.au)

Big Light Letters - [www.biglightletters.com.au](http://www.biglightletters.com.au)

#### Furnishing

Hampton Event Hire - [www.hamptoneventhire.com](http://www.hamptoneventhire.com)

Brandition - [www.brandition.com.au](http://www.brandition.com.au)

#### Photo booths

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

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

## DARLING & CO





*Contact*

**DARLING & CO**

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