



**DARLING & CO**

*Functions Package*



# Canapes and Forks

Minimum 20 Guests

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

*5 Canapes + 2 Forks \$59pp*

*Additional Forks \$12pp*

## CANAPÉS

Smoked salmon, cream cheese, pickled cucumber, mini rosti (gf)

Prosciutto, pear & sage mini bruschetta (df)

Heirloom tomato, bocconcini, basil pesto skewers (v) (gf)

Coral Coast barramundi fish cakes, fresh pickle, toasted cashew (df)

Zucchini red onion pakoras, tomato kasundi, Greek yoghurt (v)

King prawn celery fritters, confit garlic mayonnaise (gf) (df)

Mac n cheese croquette, bacon jam, sour chive cream

Bulgogi beef slider, wombok daikon shallot, sriracha mayonnaise (df)

Yakitori fried chicken, Japanese mayonnaise, spring onion (gf)

## FORKS

Bite size crumbed fish and chips, tartar sauce, fresh lemon

Butter chicken curry, basmati rice, pappadum crunch, yoghurt (gf)

Gnocchi, mushrooms, nuttelex, English spinach, mozzarella (vg)

Sticky shredded beef short rib, Dutch cream potato, wakame salad (gf)

## CAKEAGE

*Have your cake cut and presented on a platter for \$25*



# Platters

## **SPRING ROLLS TRIO | \$110**

*30 pieces*

Vegetable, Peking duck, tiger prawn,  
dipping sauces

## **ARANCINI TRIO | \$120**

*30 pieces*

Pumpkin, four cheese, mushroom, aioli,  
and spiced chutney

## **SKEWERS | \$120**

*30 pieces*

Tandoori chicken & coconut yoghurt,  
sesame beef, bocconcini cherry tomato,  
rosemary mushroom rocket verde

## **BITE SIZE PIES | \$135**

*30 pieces*

chicken & leek, beef burgundy, vegetable  
korma

## **SLIDERS**

*\$130 | 20 pieces (2 flavours)*

*\$195 | 30 pieces (3 flavours)*

karaage chicken slaw, cheeseburger  
maple bacon, pork belly chilli caramel  
wakame

## **DESSERT | \$160**

*30 pieces*

selection of profiteroles, macaroon &  
vegan raspberry chocolate

## **CAKEAGE**

*Have your cake cut and presented on a platter for \$25*



## Boards and Tables

### **PIZZA BOARD | \$90 per pizza**

*20 slices per pizza*

margarita, meat lovers, pumpkin spinach & feta or prawn chicken & chorizo

### **CHARCUTERIE BOARD | \$160**

*serves approx 10*

with cheeses, assorted dips chutneys quince paste, dried fruits, char grilled breads and crackers, fresh strawberries

### **COLD SEAFOOD BOARD | \$170**

*serves approx 10*

tiger prawns, oysters natural, smoked Atlantic salmon, Mary Rose sauce, aioli, fresh lemon

### **SHOWSTOPPER GRAZING TABLE | \$600**

*serves approx 40*

charcuterie, salami prosciutto smoked chicken mortadella, cheeses Maffra cloth aged cheddar roaring forties blue Shale Point brie, assorted dips chutneys quince paste, fresh and dried fruits, char grilled breads and crackers, vegan raspberry slice and assorted profiteroles

### **CAKEAGE**

*Have your cake cut and presented on a platter for \$25*

A circular illustration of tea leaves in shades of green, with the text 'High Tea' and 'Minimum 10 Guests' overlaid in the center.

# High Tea

Minimum 10 Guests

**5 bites \$49pp | 7 bites \$59pp**

*includes bottomless tea & barista coffee with a selection of bites*

## **SANDWICHES & SLIDERS**

*minimum one selection required*

Chicken & brie finger sandwiches, cranberry jelly, rocket leaf, aioli

Milk bun slider, smoked salmon, cucumber, chive crème fraiche, red onion jam

Egg & Japanese mayonnaise, watercress, on thick multigrain bread

## **SAVOURIES**

Pumpkin, feta & pine nut mini quiches, pastry, tomato capsicum chutney

Mini French croissants, leg ham, Swiss cheese, heirloom tomatoes

## **SWEETS**

Assorted macaroons, red wine & mixed berry sauce

Chocolate tart, macerated fresh blueberries

Carrot pecan cake, lemon icing

Old fashioned jam doughnut, sugar dusted, served warm

Traditional scones, house jam & cream

## **CAKEAGE**

*Have your cake cut and plated with cream & berry coulis for \$4pp*

7

*all menus subject to change*



# Alternate Drop

Minimum 20 Guests

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

## ENTRÉE

*select two*

Pork belly, pumpkin purée, snow peas, black bean dressing  
Chilled ocean king prawns, smashed avocado, tomato lime dill vinaigrette  
Atlantic salmon, pickled fennel & toasted macadamias, beetroot jam  
Sugar & thyme roasted beets, charred capsicum, orange, feta, apple balsamic

## MAIN

*select two*

Lemon crumb Coral Coast barramundi, mushy peas, tomato capsicum chutney  
Char grilled eye fillet, duck fat potato, rosemary mushroom, maple carrot, jus  
Beer brined chicken, smashed potato salad, broccolini, cranberry orange  
Vegan gnocchi, mushrooms, olive oil nuttelex, English spinach, mozzarella

## DESSERT

*select two*

White chocolate and fresh berry pavlova crème fraiche, strawberry & toffee  
Sticky date pudding served warm, salted butterscotch sauce, vanilla bean cream  
Vanilla slice, lemon curd, charred orange

## CHEESE

*add a shared cheeseboard to your package for \$16pp*

Local and imported cheeses, chutney, quince paste, dried fruits, crackers,  
char grilled breads, fresh strawberries

## CAKEAGE

*Have your cake cut and plated with cream & berry coulis for \$4pp*

5

*all menus subject to change*



# Chefs Banquet

Minimum 20 Guests

**\$95pp**

*served share style, includes*

## **CANAPÉS ON ARRIVAL**

Coral coast barramundi fish cakes, fresh pickle, toasted cashew  
Pumpkin arancini, tomato chutney  
Yakitori fried chicken, Japanese mayonnaise, spring onion

## **MAINS**

Slow roasted lamb shoulder, port wine jus  
Beer brined chicken thigh, orange cranberry sauce  
Baked Atlantic salmon, yakitori sauce

## **SIDES**

Breads  
Rosemary sea salted potato  
Charred lemon pepper broccolini  
Caramelised pumpkin, toasted pepitas, Persian feta, cress  
Heirloom tomato, rocket, Grana Padano, balsamic, olive oil

## **DESSERT**

Assorted bite size desserts profiteroles & macarons

## **CHEESE**

*add a shared cheeseboard to your package for \$16pp*  
Local and imported cheeses, chutney, quince paste, dried fruits, crackers,  
char grilled breads, fresh strawberries

6

*all menus subject to change*



# Beverages

## STANDARD BEVERAGE PACKAGE

2 Hours \$45pp | 3 Hours \$60pp  
4 Hours \$75pp

### WINES:

Craigmoor Cuvée Brut Sparkling Young  
Poet's Sauvignon Blanc  
Woodbrook Farm Chardonnay Young  
Poet's Moscato  
Folklore Classic Dry Rosé  
Young Poet's Cabernet Sauvignon

### BEERS: Catchment Brewing Co:

Lang Park Lager, Pale Select, Vulture IPA  
& Hoogley Session Ale

CIDER: James Squire Orchard Crush  
Cider

Soft drinks & juices

## PREMIUM BEVERAGE PACKAGE

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

### WINES:

Yves Premium Cuvée  
Wicks Estate Sauvignon Blanc  
Santi Sortese Pinot Grigio DOC  
Marquis de Pennautier Rosé Wildflower  
Cabernet Sauvignon  
Ara Pinot Noir

### BEERS: Catchment Brewing Co:

Lang Park Lager, Pale Select, Vulture IPA  
& Hoogley Session Ale

CIDER: James Squire Orchard Crush  
Cider

Soft drinks & juices

## Package Upgrades

ADD Basic Spirits | \$10pp per hour | ADD Premium Spirits | \$15pp per hour  
ADD Glass of Champagne on Arrival | \$20pp ADD Cocktail on Arrival | \$20pp

## Bar Tab on Consumption

Any combination of beer, wine, spirits or cocktail requests can be offered on a bar tab as an alternative to the above packages

## Cash Bar

Any combination of beer, wine, spirits or cocktail requests can be offered on a bar tab as an alternative to the above packages





# Corporate Package

Minimum Spends Apply

## \$500 ROOM HIRE

tea & coffee station | data projector & screen | lectern | microphone registration table  
notepads + pens | complimentary onsite parking

### Morning or Afternoon Tea

3 bites \$25pp  
5 bites \$35pp

### Half Day Delegate

3 bites +  
2 gourmet delights +  
2 lunch extras  
\$60pp

### Full Day Delegate

3 bites +  
2 gourmet delights +  
2 lunch extras +  
assorted petit fours  
\$75pp

## BITES

Gluten free cookies  
Baked mini croissant, Swiss cheese,  
maple ham  
Mini sweet, savoury or mixed muffins  
Tropical fruit kebabs, ginger lime syrup

Banana bread, crème fraiche, honey  
Warm scones, whipped jam, cream,  
fresh strawberries  
Trio of bite sized pies: beef Burgundy,  
chicken & leek and vegetable tikka

## GOURMET DELIGHTS

Chicken, Swiss cheese, cranberry jelly, rocket, aioli, thick cut bread  
Bacon, lettuce, avocado, tomato wrap, toasted  
Cold prawn slider, wombok slaw, Marie Rose sauce  
Poppyseed bagel with wild mushroom, pumpkin, tomato relish, melted cheese  
Quiche Lorraine or pumpkin feta pine nut quiche (mixture available)

## LUNCH EXTRAS

Heirloom tomato, rocket, baby bocconcini, apple balsamic, olive oil  
Roasted potato & pumpkin salad, baby spinach, fried chickpeas, Persian feta  
Just dressed Caesar salad, baby cos, streaky bacon strips, charred Turkish, smashed boiled  
eggs, Grana Padano



# Additional Information

## INCLUDED EQUIPMENT

data projector & screen | lectern | microphone | in-house PA system

*For additional requests, please contact your Functions Manager to quote*

## SECURITY

4 hour minimum | \$50 per hour

Security is required at 21st birthday celebrations with 50 guests or more and all 18th birthday celebrations  
Management may in their discretion require security for other functions

## DIETARIES

We cater to vegetarian, vegan, pescatarian, coeliac/gluten-free, lactose intolerant/dairy-free and some allergens. Whilst all effort is made to cater for dietary requirements, we may be unable to cater for some. Please discuss all dietary requirements with your Functions Manager

## PREFERRED SUPPLIERS

We recommend the below suppliers, however you are welcome to organise other suppliers for your event:

### Music & Entertainment

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

### Photography

Aude Photography - [aude.com.au](http://aude.com.au)

Untamed Creative - [untamedcreative.com.au](http://untamedcreative.com.au)

### AV

Carte-Blanche - [carteblanche-events.com](http://carteblanche-events.com)

GM Events - [gmeventgroup.com.au](http://gmeventgroup.com.au)

### Event Styling

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

Wild Cherry Events -  
[wildcherryeventsbrisbane.com.au](http://wildcherryeventsbrisbane.com.au)

### Balloons

Lola Laluna Balloons - [lolalalunaballoons.com](http://lolalalunaballoons.com)

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

### Cakes

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

Cake That! - [cakethat.com.au](http://cakethat.com.au)

### Florals

Garden Graffiti - [gardengraffiti.com.au](http://gardengraffiti.com.au)

Flowers of the World - [flowersoftheworld.com.au](http://flowersoftheworld.com.au)

### Photo Booths

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

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

A circular logo with a dark blue outline, filled with a pattern of green leaves and stems. The leaves are detailed with fine lines representing veins. The word "Contact" is written in a cursive font across the center of the circle.

*Contact*

**DARLING & CO**

**157 Given Terrace, Paddington, QLD, 4064**

**(07) 3707 5400**

**[sales@darlingpaddington.com.au](mailto:sales@darlingpaddington.com.au)**

**[darlingpaddington.com.au](http://darlingpaddington.com.au)**