



**DARLING & CO**

*Events Package*



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

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

*Additional Mini Substantial \$12pp*

### **CANAPÉS**

Scallop ceviché, crunchy cucumber, Yarra Valley caviar (gf)

Bruschetta, tomato, avocado, red onion, Turkish (vg)

Rare beef, potato rosti, horseradish & dill mayo, chive (gf)

Prosciutto wrapped pear & brie, balsamic glaze (gf)

Garlic, chilli & lime prawn skewers, lemon aioli (gf)

Albondigas meatballs, hummus, tomato kasundi

Crispy honey & sriracha chicken bites, spring onion, chilli (gf/df)

Portuguese kale & butter bean tartlet, beetroot relish (v)

Moroccan fried cauliflower, coconut tzatziki (vg/gf)

Prawn & celery fritter, Marie Rose sauce (gf)

### **MINI SUBSTANTIALS**

Bite-size crumbed fish & chips, tartare sauce, lemon

Medium rare beef, tonnato, rocket, heirloom tomato, cucumber,

Australian mixed olives (gf)

Greek lamb slider, fire-roasted capsicum, tzatziki, fries

Fried gnocchi, shimeji & Swiss brown mushrooms, rocket, cashew butter (vg)

**ALL DIETARY REQUIREMENTS ARE TO BE ADVISED & FINALISED 7 DAYS PRIOR TO YOUR BOOKING. ANY DIETARIES ADVISED AFTER THIS TIME WILL BE ADDITIONALLY CHARGED.**

1

gluten free (gf) | gluten free option (gfo) | vegetarian (v) | vegan (vg) | vegan optional (vgo) | dairy free (df)

*all menus and pricing subject to change*



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

*30 pieces*

vegetable (v), duck & plum (df),  
tiger prawn & sweet chilli dipping sauce

**VEGAN & GLUTEN FREE | \$120**

*20 pieces*

pumpkin sausage roll (vg/gf) &  
vegetable rice pancake rolls (vg/gf)

**DUET OF WINGS | \$120**

*30 pieces*

chicken wings with blue cheese sauce (gf) &  
chipotle BBQ sauce (gf)

**TRIO OF QUICHE | \$140**

*30 pieces*

Lorraine, roasted vegetable (v)  
& spinach (v)

**TRIO OF BITE SIZE PIES | \$140**

*30 pieces*

beef burgundy, vegetable tikka (v) &  
chicken & leek

**SLIDERS**

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

*add \$10 gf/df*

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

*add \$15 gf/df*

cheeseburger, BBQ pulled pork & pickle (df)  
& chipotle chicken & cheese

**DESSERT | \$170**


*30 pieces*

selection of profiteroles, macarons &  
assorted petit fours

**CAKEAGE**

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

**ALL DIETARY REQUIREMENTS ARE TO BE ADVISED & FINALISED 7 DAYS PRIOR TO YOUR BOOKING. ANY DIETARIES ADVISED AFTER THIS TIME WILL BE ADDITIONALLY CHARGED.**



DARLING & CO

# Boards & Tables

## **PIZZA BOARD | \$110 per pizza**

*20 slices per pizza, one flavour per board. Select from:*

margherita (v) | pumpkin, spinach & feta (v) | carnivore | prawn, chicken & chorizo  
*add \$10 GF base*

## **CHARCUTERIE BOARD | \$200**

*serves approx 10*

a selection of cured meats & cheeses, chutneys & dip, quince paste, char-grilled breads & crackers, fresh strawberries

*additional \$10 GF Bread & Crackers*

## **COLD SEAFOOD BOARD | \$200**

*serves approx 10*

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

## **SHOWSTOPPER GRAZING TABLE | \$800**

*serves approx 40*

salami, prosciutto, smoked chicken mortadella, Maffra Cloth Aged Cheddar, Roaring Forties Blue, Shale Point Brie, assorted dips, chutneys, quince paste, fresh fruits, char grilled breads, crackers & assorted petit fours

*additional \$40 GF Bread & Crackers*

## **CAKEAGE**

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

3

gluten free (gf) | gluten free option (gfo) | vegetarian (v) | vegan (vg) | vegan optional (vgo) | dairy free (df)

*all menus and pricing subject to change*



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

*includes bottomless tea & barista coffee with a selection of bites  
white linens & printed menus included*

**SANDWICHES & SLIDERS**

*minimum one selection required*

Chicken & brie finger sandwiches, cranberry jelly, rocket leaf, aioli  
Smoked salmon slider, cucumber, crème fraiche, red onion jam  
Egg & Japanese mayonnaise, watercress, on multigrain bread (v/df)

**SAVOURIES**

Mini pumpkin, feta & pine nut quiches, tomato relish (v)  
Mini French croissants, leg ham, Swiss cheese, heirloom tomatoes

**SWEETS**

Assorted macarons, red wine & mixed berry sauce  
Carrot walnut cake, lemon icing  
Assorted iced doughnuts  
Chocolate brownie with macerated berries (gf)  
Traditional scones, house jam & cream

**CAKEAGE**

*Have your cake cut and plated with cream & berry coulis for \$5pp*

**PLEASE REFER TO OUR HIGH TEA DIETARY MENU FOR ALL DIETARY REQUIREMENTS**



This menu is designed for any guest requiring an alternate High Tea menu due to individual dietary requirements.

This menu will be used for all guests with the following dietary requirements:

**Vegan | Vegetarian | Pescatarian | Dairy/Lactose Free | Coeliac/Gluten Free  
& Some Allergies**

**5 bites \$55pp | 7 bites \$65pp**

*includes bottomless tea & barista coffee with a selection of bites  
all items are Vegan & Gluten Free (vg/gf)*

### **SANDWICHES & SLIDERS**

*minimum one selection required*

Ribboned cucumber & beetroot hummus slider (vg/gf/nf/sf)

Pumpkin loaf sandwich, charred maple-zucchini, rocket & hummus (vg/gf/nf/sf)

### **SAVOURIES**

Roasted pumpkin sausage rolls with tomato relish (vg/gf/nf)

Spinach & leek mini pies (vg/gf/nf/sf)

### **SWEETS**

Doughnut with lemon icing & fresh strawberries (vg/gf/nf)

Sticky date muffin with macerated blueberries (vg/gf/nf)

Seasonal fruit kebab with lime & ginger syrup (vg/gf/nf/sf)

**ALL DIETARY REQUIREMENTS ARE TO BE ADVISED & FINALISED 7 DAYS PRIOR TO YOUR BOOKING. ANY DIETARIES ADVISED AFTER THIS TIME WILL BE ADDITIONALLY CHARGED.**



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

### **ENTRÉE**

*select two*

Wagyu beef kofta, hummus, chermoula, charred Turkish (gfo)

Gin-cured Atlantic salmon, pickled cucumber, dill & lemon crème fraiche, capers. (gf)

King prawn & avocado bruschetta, tomato concasse, lemon extra virgin olive oil.

Miso-roasted cauliflower, broad bean purée, micro herb salad (vg/gf)

### **MAIN**

*select two*

Char-grilled pork cutlet, dauphinoise potato, maple-glazed carrot, apple cider jus.

Chicken supreme, balsamic roasted shallot, potato rosti, cranberry & orange sauce. (gf)

Signature Black Angus sirloin 250gm MB+2, pickled cabbage slaw, farm frites,

Dijon mustard, jus (gf)

Crispy-skin Cajun salmon, smashed potato cake, mustard greens,

succotash, garlic toum. (gf)

Vegetable shawarma, coconut rice, toasted chickpeas, spicy yoghurt, toasted flatbread

(vg/gfo)

### **DESSERT**

*select two*

Baked berry cheesecake, crème fraiche, mango coulis

Orange liqueur & dark chocolate mousse, coconut yoghurt, mint. (gf)

Fried crumbed camembert, apricot chutney, manuka honey, charred Turkish (gfo)

**ALL DIETARY REQUIREMENTS ARE TO BE ADVISED & FINALISED 7 DAYS PRIOR TO YOUR BOOKING. ANY DIETARIES ADVISED AFTER THIS TIME WILL BE ADDITIONALLY CHARGED.**



**\$99pp**

*served share-style, includes*

### **CANAPÉS ON ARRIVAL**

Garlic, chilli & lime prawn skewers, lemon aioli (gf)  
Bruschetta, tomato, avocado, red onion, Turkish (vg)

### **MAINS**

Spit-roasted lamb backstrap, fire-roasted capsicum, garlic & herb yoghurt (gf)  
Pan-seared chicken thigh with cranberry & orange sauce  
Baked Coral Coast barramundi in tomato & chorizo sauce (gf)

### **SIDES**

Garlic & herb flatbread (v)  
Duck-fat roasted rosemary & sea salt potatoes (gf)  
Roasted eggplant, zucchini & red onion, garlic confit (vg/gf)  
Caramelised pumpkin, toasted pepitas, Persian feta, watercress (v/gf)

### **DESSERT**

Assorted petit fours

### **CHEESE**

*add a shared cheeseboard to your package for \$18pp*

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

**ALL DIETARY REQUIREMENTS ARE TO BE ADVISED & FINALISED 7 DAYS PRIOR TO YOUR BOOKING. ANY DIETARIES ADVISED AFTER THIS TIME WILL BE ADDITIONALLY CHARGED.**

7

gluten free (gf) | gluten free option (gfo) | vegetarian (v) | vegan (vg) | vegan optional (vgo) | dairy free (df)

*all menus and pricing subject to change*





## STANDARD BEVERAGE PACKAGE

*minimum 20 guests*

2 Hours \$50pp | 3 Hours \$65pp  
4 Hours \$80pp

### 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:** Napoleone Apple Cider

**NON-ALCOHOLIC:** 0% Beer & Wines,  
Soft drinks & juices

## PREMIUM BEVERAGE PACKAGE

*minimum 20 guests*

2 Hours \$65pp | 3 Hours \$80pp  
4 Hours \$95pp

### WINES:

Mionetto Prosecco  
Wick's Estate Sauvignon Blanc  
Santi Sortesele Pinot Grigio  
Famille de Lorgeril Rosé  
Corryton Burge Shiraz  
Ziegler Grenache

**BEERS:** Catchment Brewing Co:

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

**CIDER:** Napoleone Apple Cider

**NON-ALCOHOLIC:** 0% Beer & Wines,  
Soft drinks & juices

## Package Upgrades

**ADD** Basic Spirits | \$15pp per hour | **ADD** Premium Spirits | \$25pp per hour  
*talk to our team about welcome beverages & cocktails*

## 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

Guests purchase drinks as they go



## **MINIMUM SPENDS & ROOM HIRE INCLUSIONS**

**Minimum spends on food & beverage apply for all event bookings.**

Our private event spaces offer three booking times:

**Early: 8am - 10am | Day: 12pm - 4pm | Evening: 5pm - 10pm**

We have minimum spend requirements on food & beverage to receive complimentary room hire. Failure to meet food & beverage minimum spends will result in the remaining balance being charged as a room hire fee.

For additional access outside of our set booking times, a \$500/hour room hire fee applies.

### **Private room inclusions:**

standard room set furniture | standard room set white linens

TV or data projector & screen | lectern | in-house PA system

*Please discuss room sets with your Functions Manager - some images of room sets are staged and may differ from standard room sets. For additional requests, please contact your Functions Manager to quote*

## **DIETARIES & FINAL NUMBERS**

We cater to most dietaries and some allergens. Our gluten free options are not guaranteed to be coeliac friendly, please discuss requirements with your Functions Manager.

All final numbers and final dietaries must be advised 7 days prior to your event. Any changes to guest numbers or dietaries advised after this time will incur an additional fee.

Please discuss all guest numbers and dietary requirements with your Functions Manager

## **SECURITY**

4 hour minimum | \$60\* per hour

Security is required at all 18th & 21st birthday celebrations for the duration of the event.

Management may in their discretion require security for other functions.

Security fees do not contribute to minimum spends

\*Additional Sunday & Public Holiday rates may apply

## **MINORS**

18th Birthday celebrations are strictly 18+ only.

For all other events, minors (guests under 18 years) are welcome to attend accompanied by a responsible adult until 10pm at which time all minors must vacate the venue.



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)  
Rush Entertainment - [rushentertainment.com.au](http://rushentertainment.com.au)

#### **Photography**

Aude Photography - [aude.com.au](http://aude.com.au)  
Pixel Punk Photography - [pixelpunk.me](http://pixelpunk.me)

#### **AV**

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

#### **Event Styling**

Brandition - [brandition.com.au](http://brandition.com.au)  
Beautiful Wedding & Event Hire - [beautifulweddinghire.com.au](http://beautifulweddinghire.com.au)

#### **Hair & Makeup**

Twidale Hair & Makeup - [twidale.com.au](http://twidale.com.au)

#### **Balloons**

Lola Laluna Balloons - [lolalalunaballoons.com](http://lolalalunaballoons.com)  
Print Candy - [printcandy.com.au](http://printcandy.com.au)

#### **Light Up Letters**

Event Letters - [eventletters.com.au](http://eventletters.com.au)

#### **Cakes**

Cake That! - [cakethat.com.au](http://cakethat.com.au)  
Veganyumm - [veganyummbakehouse.com.au](http://veganyummbakehouse.com.au)  
Cakes & Sh!t - [cakesandshit.com.au](http://cakesandshit.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)



# Contact

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)

**DARLING & CO**