



DARLING & CO

Events Package



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

CANAPÉS

Bruschetta bites, tomato, avocado, red onion, parsley , evoo (ve/gfo))

Honey sriracha karaage chicken, kewpie (gf/df)

Garlic, chili & lime prawn skewers, lemon aioli (gf/df)

Moroccan cauliflower, coconut tzatziki, sumac (ve, gf)

Albondigas meatballs, hummus, mojo Verde (gf/df)

Salt & pepper squid, lime aioli (gf)

Pork belly lollipops, sticky soy, peanuts (gf)

Beef & brie crostini, truffle mayo

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

Haloumi bites, beetroot hummus, pickled shallots (v/gf)

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

gluten free (gf) | gluten free option (gfo) | vegetarian (v) | vegan (ve) | vegan optional (veo) | dairy free (df)

all menus and pricing subject to change



TRIO OF SPRING ROLLS | \$120

30 pieces

- vegetable (v)
- duck & plum (df)
- tiger prawn

TRIO OF BITE SIZE PIES | \$140

30 pieces

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

TRIO OF QUICHE | \$140

30 pieces

- Lorraine
- roasted vegetable (v)
- spinach (v)

DUET OF WINGS | \$120

30 pieces

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

TRIO OF ARANCINI | \$140

30 pieces

- Three varieties of Arancini, including at least 1 vegetarian selection.

VEGAN & GLUTEN FREE (VG/GF) | \$130

30 pieces

- Three varieties of mini pies & tarts that are both vegan and gluten-free.

SLIDERS | \$195 or \$210 (GF)

30 pieces - select 3 flavours:

- Chicken and Cheese
- Pulled Pork
- Cheeseburger
- Pulled Jackfruit (v/vgo)

CAKEAGE | \$35

Have your cake cut and served on a platter

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DARLING & CO

Boards & Tables

PIZZA BOARD | \$120 per pizza / \$130 per (GF) pizza

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

- margherita (v)
- carnivore
- pumpkin, spinach & feta (v)
- prawn, chicken & chorizo

DESSERT BOARD | \$180

30 pieces

selection of profiteroles, macarons & assorted petit fours

CHARCUTERIE BOARD | \$200 / \$210 (GF)

serves approx 10

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

COLD SEAFOOD BOARD | \$220

serves approx 10

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

SHOWSTOPPER GRAZING TABLE | \$850 / \$900 (GF)

serves approx 40

Assorted gourmet deli meats, cheddar, blue & brie cheeses, assorted dips, chutneys, quince paste, mix of green & kalamata olives, fresh fruits, char grilled breads, crackers & assorted petit fours



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

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

all menus and pricing subject to change



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.

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DARLING & CO

Bottomless Brunch

Bottomless Brunch

Looking for something less formal, our Bottomless Brunch is exactly the answer. 2 hours of bottomless drinks and food for you and your guests.

Classic \$79pp | Premium \$99pp

Menu

Served share style

Trio of Dips - chef's selection, charred sourdough (v)

Bruschetta Bites - tomato, red onion, parsley, avocado, balsamic (v)

Honey & Sriracha Karaage Chicken - kimchi, pickled carrot, kewpie (gf)

ALBONDIGAS Meatballs - mojo verde, heirloom tomatoes (gf)

Margherita pizza - pomodoro, mozzarella, cherry tomatoes, basil (v)

fries - with aioli (vg)

Classic Drinks

COCKTAILS | Mimosa, Elderflower Gin,
Spritz, Rosé Spritz

WINES | Sparkling White, Rosé, Moscato
sauvignon blanc, cabernet sauvignon,

BEERS | Ballistic Reef mid lager
Hoogley Session Ale

NON-ALCOHOLIC | soft drink | juice

Premium Drinks

COCKTAILS | Espresso martini,
Cosmopolitan, French martini, Mimosa,
Elderflower Gin, Spritz, Rosé Spritz

WINES | Sparkling White, Rosé, Moscato
sauvignon blanc, cabernet sauvignon,

BEERS | Ballistic Reef mid lager
Hoogley Session Ale

NON-ALCOHOLIC | soft drink | juice

all menus and pricing subject to change



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

ENTRÉE

select two

Grilled halloumi & grape skewers, fresh chilli, mojo verde (v)

Sticky Pork Belly Bites, braised cannellini beans, fried shallots, cress (gf)

Moroccan fried cauliflower, coconut tzatziki (vg/gf)

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

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

MAIN

select two

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)

Wild mushroom risotto, shitake, swiss, enoki, sweet peas, truffle oil, goats feta (vg/gf/vgo)

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)

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\$99pp

served share-style, includes

CANAPÉS ON ARRIVAL

Tiger Prawn & Chorizo Skewer, smoked tomato jam, crispy garlic
Bruschetta Bites, tomato , avocado, red onion, parsley , evoo (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

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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: All beers on tap at time of booking

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: All beers on tap at time of booking

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: 6pm - 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
Rush Entertainment - rushentertainment.com.au

Photography

Aude Photography - aude.com.au
Pixel Punk Photography - pixelpunk.me

AV

Select AV - selectaudiovisual.com.au
GM Events - gmeventgroup.com.au

Event Styling

Brandition - brandition.com.au
Beautiful Wedding & Event Hire -
beautifulweddinghire.com.au

Hair & Makeup

Twidale Hair & Makeup - twidale.com.au

Balloons

Lola Laluna Balloons - lolalalunaballoons.com
Print Candy - printcandy.com.au

Light Up Letters

Event Letters - eventletters.com.au

Cakes

Cake That! - cakethat.com.au
Veganyumm - veganyummbakehouse.com.au
Cakes & Sh!t - cakesandshit.com.au

Florals

Garden Graffiti - gardengraffiti.com.au
Flowers of the World - flowersoftheworld.com.au

Photo Booths

In the Booth - inthebooth.com.au
The Photo Booth Guys - photobooth.co/au



Contact

157 Given Terrace, Paddington, QLD, 4064

(07) 3707 5400

sales@darlingpaddington.com.au

functions@darlingpaddington.com.au

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