

DARLING & CO

# Corporate Event Packages

# Breakfast

For a pre-seminar or workshop treat, or even an early morning meeting, a breakfast function at Darling & Co will ensure your guests don't go hungry with light, sit-down & canapé options paired with drinks.

## Early To Rise Menu

\$29pp (minimum 25 delegates)

Assorted freshly baked danishes & croissants with preserves  
An array of sliced seasonal fruit with Maleny yoghurt (gf)  
Bacon & egg rolls  
Freshly brewed Harney & Sons teas and Darling & Co house blend coffee  
Fresh orange juice

## Breakfast Canapés

\$35pp (minimum 25 delegates)

Salmon gravlax with cream cheese bagel  
French toast, berry compote (v)  
Seasonal fruit skewer with honeyed yogurt (v,gf)  
Bacon & egg mini quiche  
Truffled egg soldiers (v)  
Avocado & feta on rye (v)

## Sit-Down Menu

\$35pp (minimum 25 delegates)

Seasonal fruit platters  
Freshly brewed Harney & Sons teas and Darling & Co house blend coffee  
Fresh orange juice

Plus choose two of the plated options that will be dropped alternatively

### DARLING GRANOLA (V)

House made granola, Maleny yoghurt, coconut, fresh fruits

### GREEN BREAKFAST BOWL (GF)(V)

Spinach, kale, avocado, wild rice, grilled haloumi & poached eggs

### THANK YOU, DARLING (V)(DF)

Poached eggs encrusted in herbs with avocado on toasted sourdough

### TWO EGG OMELETTE

Chorizo, manchego & chives omelette on toasted sourdough

### BACON & EGGS (DF)

Poached eggs, smoked bacon, tomato relish on toasted sourdough

# Day Delegate Package

The Darling & Co Day Delegate package is suitable for all day business meetings, presentations, workshops & seminars with morning tea, lunch & afternoon tea included. Minimum 20 guests.

**FULL DAY \$70pp • HALF DAY \$55pp**

## On Arrival

Iced water & mints

Selection of teas from Harney & Sons tea & Darling & Co house blend coffee

## Inclusions

Morning tea, lunch & afternoon tea (please choose from the menus)

Selection of teas from Harney & Sons and Darling & Co house blend coffee

Venue hire (based on minimum spends)

Data projector & screen

Lectern & microphone

Whiteboard with markers

Notepads & pens

Free browsing Wi-Fi

All tables dressed in white linen

Registration desk

Complimentary onsite car parking

Floor plan & run sheet guidance from our event planners

Directional signage for guests

## Morning Tea

Your choice of two of the following morning tea items plus a selection of teas from Harney & Sons and Darling & Co house blend coffee.

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)

# Lunch Menu

## CHEFS GOURMET SANDWICHES & SALADS

Selection of sandwiches or rolls with fresh and dried fruit, nuts, seeds, salads and various dressings

Please choose three sandwich options

Chicken, celery & walnut tea sandwiches  
Pastrami cheddar pickles and rocket wrap  
Haloumi, lamb & tzatziki pitas  
Curried egg & lettuce sandwich (v)  
Prawn cocktail roll  
Ham, brie, tomato relish & cos wraps  
Tomato, bocconcini and smashed avocado roll (v)

Please choose three salad options

Green bowl salad with haloumi, avocado, brown rice quinoa, egg & kale (v)(gf)  
Classic Greek salad (v)(gf)  
Chicken breast, quinoa, shallot and kale (gf)  
Roasted pumpkin, sun dried fig, macadamia & spinach (v)(gf)  
Tomato bocconcini basil & olive (v)(gf)  
Darling & Co's famous potato salad (gf, v)  
Garden salad with pickled vegetables (v)(gf)

# Afternoon Tea

Your choice of two of the following morning tea items plus a selection of teas

from Harney & Sons teas and Darling & Co house blend coffee.

Scones with jam & Chantilly cream (v)  
Seasonal fruit platter (gf, v)  
Selection of gourmet pies  
Assorted sushi (gf, vegetarian available upon request)  
Beef & red bean empanadas  
Beef sliders  
Assorted petit fours including tarts and macaroons (v)

## 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 burrata olives & vincotto
- Tomato bruschetta with 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, apply 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  
Mixed vegetable green curry with rice (v)

# AV Equipment & Additional Hire

## Included Equipment

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)