

DARLING & CO

Corporate Event Packages

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, pickled 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
Party Sound; DJ & photobooth hire | www.partysound.com.au

Cakes

Cake Heart | www.cakeheart.com.au
The Sweet Society | www.thesweetsocietyco.com.au
Sassie Cakes | www.sassiecakes.com.au
Deliberately Delicious | www.deliberatelydelicious.com.au

Flowers

Flour and Bloom | www.flourandbloom.com.au
Francesca's Flowers | www.francescaflowers.com.au

Styling

Styled Events | www.styledevents.com.au
Bloom Events | www.bloomevents.com.au
Luxe Flowerwall Hire | www.luxeflowerwallhire.com.au

Photobooths

In The Booth | www.inthebooth.com.au
Elegant Hire Photo Booths | www.eleganthire.com.au
The Photo Booth Guys | www.photobooth.co/au