

DARLING & CO

Social Event Packages

SET MENUS

2 Courses \$70pp | 3 courses \$80pp | 4 courses \$90pp

Canapés

Select two

Rare beef on croute with mustard cream
Gourmet lamb & rosemary pies, mushy pea floater
Braised Pork Belly Nuggets, siracha honey glaze, Asian herb
Tempura curry spiced cauliflower, kale pesto, fresh yoghurt & lime (v)
Pumpkin & Provolone arancini, salsa verde (gf)
Cajun Chicken Skewers, basil pesto (gf)

Entrée

Select two

Bruschetta | marinated heirloom tomatoes, garden basil, mozzarella & balsamic (vgo, gfo)
Fried Squid | Chipotle sauce
Chilled Prawns | avocado puree, tomato, dill and citrus (gf)
Beetroot Carpaccio | dill & caper vinaigrette, coconut yoghurt, candied walnuts (vg)
Crispy Skin Pork Belly | grilled pear, pickled cabbage & cress (gf)

Main

Select two

Grilled Eye Fillet | cooked medium, potato rosti, blackened carrots, kale & red wine jus (gf)
Butternut Squash Linguini | parmesan, fried sage and cracked black pepper (vg, gfo)
Crispy Skin Chicken Supreme | pumpkin & potato gratin, pumpkin puree, broccolini, red wine jus (gf)
Crispy Barramundi | kipfler potatoes, eggplant puree, caper, lemon, & chilli butter sauce (gf)

Dessert

Select two

Warm Chocolate Brownie | chocolate sauce, vanilla ice cream (gf)
Vanilla Bean Panna Cotta | caramelised pineapple, crispy shaved coconut, lime glaze (gf)
Sticky Date Pudding | butterscotch sauce, vanilla bean ice cream

CANAPÉS

6 Canapés \$26pp | 8 Canapés \$35pp | 10 Canapés \$44pp

Cold Canapés

Smoked Tasmanian Salmon, potato Blini, Pickled Shallots, dill cream cheese

Rare beef, duck roasted kipfler chips, mustard cream (gf)

House heirloom cherry tomato, basil, olive oil, buffalo mozzarella (v, gfo)

Chilled butterflied Tiger prawns, avocado puree, tomato Dill & lime salsa (gf)

Cured salmon & Asian paw paw noodle lettuce cups, Thai chilli dressing, roasted peanuts (gfo)

Hot Canapés

Braised Pork Belly Nuggets, sriracha honey glaze, Asian herb (gf)

Crispy snapper soft taco, ice-burg, pineapple & dill salsa (gfo)

Classic Beef cheese sliders, Monterey jack, pickles, house ketchup, fresh milk buns

Vegan plant-based beef cheese sliders, vegan cheddar, house ketchup, pickles vegan slider buns (v)

Vegan Spring rolls, pastry wrapped rainbow vegetables, lime peanut sauce (v)

Lemon pepper squid, lemon aioli (gf)

Gourmet lamb & rosemary pies, mushy pea floater

Dessert Canapés

Blueberry & lemon tartlets, Italian meringue

Chocolate Caramel brownie, black berry glaze (gf)

Vanilla bean panna-cotta, caramelised pineapple, crispy shaved coconut (gf)

Mini pavlova, salted caramel cream, pistachio dust (gf)

Warm berry filled Donut balls, White chocolate sauce

Mini Substantials \$10

Minimum order of 20 pieces per item

- Maximum 2 items per event

Stone & wood battered snapper, fries, aioli & fresh lemon

Crispy pork belly bites, sriracha honey glaze, Darling special fried rice (gf)

Sautéed Potato gnocchi, rare beef, beurre noisette, crispy sage

Tofu popcorn, Thai spiced rice noodle salad, pickled cucumber, coriander (v, gf)

PLATTERS

Chargrilled Skewers | \$100

25 Pieces

1 Flavour per platter

Roasted haloumi, mushroom, red pepper & Spanish onion skewers (v, gf)
Satay beef teriyaki skewers (gf)
Tandoori chicken skewers with coconut yoghurt

Cold Seafood | \$140

40 Pieces

Fresh tiger prawns with house cocktail sauce (gf)
Natural Pacific oysters
Tasmanian Smoked salmon (gf, df)

Hot Seafood | \$130

40 Pieces

Chorizo Kilpatrick oysters, scallops, salsa verde
zabaglione & salmon & miso skewers

Slider Platter | \$90

20 Pieces

Classic beef cheese sliders (vegan available \$20)
Panko crumbed chicken, sriracha mayo, ice burg

Arancini Platter | \$80

30 Pieces

Pumpkin & Provolone Arancini

Homemade Rustic Pies | \$90

30 Pieces

Selection of Chicken and leek and
Lamb & rosemary

Spring Rolls | \$100

30 Pieces

Selection of both Peking duck spring rolls and
Vegetable spring rolls with dipping sauce

Soft Taco Platter \$80

20 Pieces

Mixed selection of sautéed vegetable &
Crumbed Hoki tacos

Gourmet Platter | \$120

A selection of cheese, charcuterie, dips, fruit, nuts,
bread and crackers

Pizza Platters | \$80

20 Pieces

1 flavour per platter (gf bases available)

Margherita

Tomato, mozzarella, basil (v)

Prawn and Spicy Chorizo

Sugo, Mozzarella, Prawns, Chorizo, Red Onion

Roast Pumpkin & Feta Cheese

Sugo, Mozzarella, Pumpkin, Feta, Rocket,
Balsamic Glaze (V)

Vegan

Sugo, Red onion, Pineapple, Jalapeno, BBQ
Jackfruit (VG)

Kids Platter | \$12pp

Minimum 5pax

Party pies, mini cheeseburgers, Calamari rings &
fries

Dessert Platter | \$120

30 Pieces

2 Flavours per platter

Mixed mini desserts: Vanilla bean panna-cotta
Blueberry & lemon Tarts
Warm berry filled Donut balls, White chocolate
sauce
Chocolate Caramel brownie

Fruit Platter | \$55

A selection of seasonal fruit

SHOWSTOPPER

1.5M Gourmet Platter

\$500

Mix of fruit, nuts, charcuterie, cheese & chocolate

CAKEAGE

\$25

Includes cake cut & served on platters,
serviettes, side plates & forks

DARLING & CO. HIGH TEA

Ladies about town know firsthand that high tea isn't just about English Breakfast and a couple of jammed up fruit scones. Rediscover the decadence of high tea and join us for a selection of bites paired with your choice of tea, Veuve champagne, or a cheeky afternoon cocktail.

There's nothing daintier than Brisbane's best high tea with the girls at Darling & Co. Enjoy high tea in Brisbane and book a table at Darling & Co. Feel the height of femme surrounded in draped fringing, boutique tables and a high tea menu to boot.

Indulge in a selection of local favourite tea, West End Tea Co, while you enjoy an assortment of bites with your closest darlings.

Indulge in a decadent high tea from the comfort of our stylish restaurant, with tables that can accommodate groups of up to 80 people. Alternatively, host a private high tea party in one of our private function spaces.

. Minimum 10 guests.

High Tea | \$45pp

High Tea & Glass of Prosecco | \$60pp

High Tea & Cocktail or Piper Champagne | \$70pp



BEVERAGE PACKAGES

Select a drinks package & enjoy a selection of our craft beers & cider along with wines & champagne. Minimum 25 guests.

Standard Beverage Package

2 hours \$35pp | 3 hours \$45pp | 4 hours \$55pp

Varietals: Edge of the World Brut NV

Whites: Edge of the World Sauvignon Blanc

Reds: Edge of the World Shiraz Cabernet

Rosé: Edge of the World Rosé

Tap beer: XXXX Gold | 150 Lashes | Hanh Superdry | James Squire Apple Cider

Bottled Beer: Corona | Hanh Premium Lite

Non-Alcoholic: Soft drink & juice

Premium Beverage Package

2 hours \$55pp | 3 hours \$65pp | 4 hours \$75pp

Please select 5 wines, we recommend 2 whites, 2 reds and 1 varietal

Whites: 821 South Sauvignon Blanc | Chain of Fire Pinot Grigio | Morgan's Bay Chardonnay | Road to Enlightenment Riesling

Reds: Wandering Duck Shiraz | Chain of Fire Merlot T'Gallant Juliet Pinot Noir

Varietals: Auriela Prosecco | Madame Coco Brut NV | Beach Hut Moscato

Tap Beer: 150 Lashes | James Squire Apple Cider | Heineken | XXXX Gold | Stone & Wood Pacific Ale | Great Northern Super Crisp

Bottled Beer: Corona | Hanh Premium Lite

Non-Alcoholic: Soft drink & juice

Upgrade Options

Add Cocktail on Arrival | \$15pp

Choices include:

Classic Margherita | Cosmopolitan | French Martini | Lychee Martini | Espresso Martini | Aperol Spritz

Glass of Piper-Heidsieck Champagne on arrival, available for all packages for \$16.50pp

Consumption Bar Tab

Any combination of beer, wine, spirits or cocktail requests can be offered on a consumption-based tab as an alternative to the above packages. Minimum spends apply.

Cash Bar

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

AV EQUIPMENT & ADDITIONAL HIRE

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/hour (min. 4 hours)

Security POA*

Functions may be required to book additional security at Management discretion.
Your function coordinator will advise at time of enquiry.
4-hour minimum hire | \$45 per hour

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