



DARLING & CO

Events Package

Canapes

Minimum 20 Guests

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

5 Canapés + 2 Mini Substantials \$59pp

Additional Mini Substantial \$12pp

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, siracha 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

Maximum 2 selections 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)

DARLING & CO

Platters

PIZZA PLATTERS \$90

20 Pieces

1 flavour per platter (gf bases available)

Margherita - Tomato, mozzarella, basil (v)

Meat Lovers - BBQ, beef, bacon, mozzarella, Red Onion

Roast Pumpkin & Feta Cheese - Sugo, Mozzarella, Pumpkin, Feta, Rocket, Balsamic Glaze (V)

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

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

ARANCINI PLATTER \$100

30 Pieces

Pumpkin & Provolone Arancini

HOMEMADE RUSTIC PIES \$100

30 Pieces

Selection of Chicken & leek & Lamb & rosemary

SPRING ROLLS \$100

30 Pieces

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

SOFT TACO PLATTER \$100

20 Pieces

Mixed selection of sautéed vegetable & Crumbed Hoki tacos

SLIDERS PLATTER \$110

20 Pieces

Classic beef cheese sliders (vegan available \$20)

Panko crumbed chicken, sriracha mayo, iceberg

THE SHOWSTOPPER

1.5M GRAZING TABLE \$500

Mix of fruit, nuts, charcuterie, cheese & chocolate

MINI GRAZING PLATTER \$120

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

COLD SEAFOOD \$140

40 Pieces

Fresh tiger prawns with house cocktail sauce (gf)

Natural Pacific oysters

Tasmanian Smoked salmon (gf, df)

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 \$70

A selection of seasonal fruit

Cakeage

\$25 Served on a platter

\$4pp Served on plates with cream & coulis

Alternate Drop Menu

Minimum 20 Guests

2 Courses \$75pp | 3 Courses \$90pp
Add chef's selection of sides - \$10pp

ENTRÉE

Select 2

- 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 2

- Grilled Eye Fille - 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 CANAPÉS

Select 2

- 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

DARLING & CO

Feasting Menu

Minimum 20 Guests

2 Courses \$65pp | 3 Courses \$80pp

Served share style

ENTRÉE

Brioche & marinated olives (v)
Charcuterie, cured meats, dips & garlic crostini
Spinach & feta pies with smoky eggplant (v)
Salt & pepper squid (gf)

MAIN & SIDES

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)

DESSERTS

Banoffee pies with vanilla cream (v)
Lemon meringue pie tartlets (v)
Coconut & pineapple panna cotta (gf, v)
White chocolate & strawberry tart (v)

Add a cheese board to your package for \$15pp

CHEESE

A Selection of local & imported cheeses, walnut & raisin bread,
lavosh, quince paste, dried fruit (v)

DARLING & CO

Corporate Meeting Package

Suitable for all day business meetings, presentations, workshops & seminars
with morning tea, lunch and afternoon tea. Minimum 20 Guests

ROOM HIRE \$500

INCLUDES A selection of tea & coffee | Data projector | Lectern | Microphone
Registration Table | Complimentary onsite parking | Directional signage for guests
4hrs use of one of our amazing function room

MORNING / AFTERNOON TEA

3 Bites \$25pp | 5 Bites \$35pp

HALF DAY PACKAGE \$55pp

3 Bites + 2 Salads + 2 Sandwiches

FULL DAY PACKAGE \$70pp

3 Bites + 2 Salads + 2 Sandwiches + Assorted petit fours including tarts & macarons (v)

Menu Choices

BITES

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)
Scones with jam & Chantilly cream (v)
Selection of gourmet pies Beef sliders

GOURMET SANDWICHES

Chicken, celery & walnut tea sandwiches
Pastrami cheddar pickles & rocket wrap
Haloumi, lamb & tzatziki pitas
Curried egg & lettuce sandwich (v)

Prawn cocktail roll
Ham, brie, tomato relish & cos wraps
Tomato, bocconcini & smashed
avocado roll (v)

SALADS

Green bowl salad with haloumi, avocado,
brown rice quinoa, egg & kale (v)(gf)
Classic Greek salad (v)(gf)
Chicken breast, quinoa, shallot & kale (gf)

Roasted pumpkin, sun dried fig,
macadamia & spinach (v)(gf)
Tomato bocconcini basil & olive (v)(gf)
Darling & Co's potato salad (gf, v)
Garden salad with pickled vegetables (v, gf)

DARLING & CO

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 \$40PP | 3 HOURS \$55PP | 4 HOURS \$70PP

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 | Stone & Wood Pacific Ale

Bottled Beer: Corona | Hanh Premium Lite

Non-Alcoholic: Soft drink & juice

PREMIUM BEVERAGE PACKAGE

2 HOURS \$55PP | 3 HOURS \$70PP | 4 HOURS \$90PP

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 | Hahn Premium Light

Non-Alcoholic: Soft drink & juice

UPGRADE OPTIONS

ADD Basic Spirits to your Package | \$10pp per hour

ADD Premium Spirits to your Package | \$15pp per hour

ADD a glass of Champagne on Arrival | \$15pp

ADD Cocktail on Arrival | \$20pp

CHOICES INCLUDE:

Classic Margarita | Cosmopolitan | French Martini

Lychee Martini | Espresso Martini | Aperol Spritz

ON 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

DARLING & CO

AV and Additional

INCLUDED EQUIPMENT

Microphone | Lectern

Either Plasma TV or Data projector & screen

Inhouse PA system

For specific requests, please contact our functions coordinator.

SECURITY

Security is required at 18th & 21st birthdays with more than 50 guests.

Or at Management discretion for other functions.

4-hour minimum | \$50 per hour

Preferred Suppliers

ENTERTAINMENT

Jabba Entertainment - www.jabba.com.au

CAKES

The Sweet Society - www.thesweetsocietyco.com.au

Cakes & Sh*t - www.cakesandshit.com.au/

FLOWERS

Gloriosa Florals - www.gloriosaflorals.com.au/

Flowers by Jade - www.flowersbyjade.com.au

STYLING

Balloons

Print Candy - www.printcandy.com.au

Balloons by Twisted Mr - www.twistedmr.com/

Props

Fro & Co - www.froandcoevents.com.au

Big Light Letters - www.biglightletters.com.au/

Furnishing

Hampton Event Hire - www.hamptoneventhire.com/

Brandition - www.brandition.com.au/

Photo booths

In The Booth - www.inthebooth.com.au

The Photo Booth Guys - www.photobooth.co.au

DARLING & CO



Contact

DARLING & CO

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