

A circular logo with a thin red border. Inside the circle is a pattern of overlapping, stylized leaves in a light red or pinkish hue. The leaves have detailed vein patterns.

DARLING & CO

Events Package



Canapés

MINIMUM 20 GUESTS

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

5 Canapes + 2 Mini Substantials \$59pp

Additional Mini Substantial \$12pp

CANAPÉS

Scallop ceviché, crunchy cucumber, Yarra Valley caviar (gf)

Bruschetta, tomato, avocado, red onion, Turkish (vg)

Rare beef, potato rosti, horseradish & dill mayo, chive (gf)

Prosciutto wrapped pear & brie, balsamic glaze (gf)

Garlic, chilli & lime prawn skewers, lemon aioli (gf)

Albondigas meatballs, hummus, tomato kasundi

Crispy honey & sriracha chicken bites, spring onion, chilli (gf/df)

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

Moroccan fried cauliflower, coconut tzatziki (vg)

Prawn & celery fritter, Marie Rose sauce (gf)

MINI SUBSTANTIALS

Bite-size crumbed fish & chips, tartare sauce, lemon

Medium rare beef, tonnato, rocket, heirloom tomato, cucumber,

Australian mixed olives (gf)

Greek lamb slider, fire-roasted capsicum, tzatziki, fries

Fried gnocchi, shimeji & Swiss brown mushrooms, rocket, cashew butter (vg)

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



Platters

TRIO OF SPRING ROLLS | \$110

30 pieces

vegetable (v), duck & plum (df),
tiger prawn & sweet chilli dipping sauce

VEGAN & GLUTEN FREE | \$120

20 pieces

pumpkin sausage roll (vg/gf) &
vegetable rice pancake rolls (vg/gf)

DUET OF WINGS | \$120

30 pieces

beer brined chicken wings with blue cheese
sauce (gf) & chipotle BBQ sauce (gf)

TRIO OF QUICHE | \$140

30 pieces

Lorraine, roasted vegetable (v)
& spinach (v)

TRIO OF BITE SIZE PIES | \$140

30 pieces

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

SLIDERS

\$130 | 20 pieces (choice of 2 flavours)

\$195 | 30 pieces (choice of 3 flavours)

cheeseburger, BBQ pulled pork & pickle (df)
& chipotle chicken & cheese

DESSERT | \$170

30 pieces

selection of profiteroles, macarons &
assorted petit fours

CAKEAGE

Have your cake cut and presented on a platter for \$25

Have your cake cut and plated with cream & berry coulis for \$5pp

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



Boards & Tables

PIZZA BOARD | \$110 per pizza

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

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

add \$10 GF base

CHARCUTERIE BOARD | \$200

serves approx 10

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

additional \$10 GF Bread & Crackers

COLD SEAFOOD BOARD | \$200

serves approx 10

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

SHOWSTOPPER GRAZING TABLE | \$800

serves approx 40

salami, prosciutto, smoked chicken mortadella, Maffra Cloth Aged Cheddar,
Roaring Forties Blue, Shale Point Brie, assorted dips, chutneys, quince paste,
fresh fruits, char grilled breads, crackers & assorted petit fours

additional \$40 GF Bread & Crackers

CAKEAGE

Have your cake cut and presented on a platter for \$25

Have your cake cut and plated with cream & berry coulis for \$5pp



High Tea

MINIMUM 10 GUESTS

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 fraîche, 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

A decorative illustration of tea leaves in a circular frame, rendered in a light pink color, serving as a background for the title.

High Tea

DIETARY MENU

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)

Mushroom & 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.



Alternate Drop

MINIMUM 10 GUESTS

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

ENTRÉE

select two

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

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

King prawn & avocado bruschetta, tomato concasse, lemon extra virgin olive oil.

Miso-roasted cauliflower, broad bean purée, micro herb salad (vg/gf)

MAIN

select two

Char-grilled pork cutlet, dauphinoise potato, maple-glazed carrot, apple cider jus.

Beer-brined chicken, balsamic roasted shallot, potato rosti, cranberry & orange sauce.

250gm 12 hour slow-roasted grain-fed rib fillet MB+2, pickled cabbage slaw, farm frites,

Dijon mustard, jus (gf) (only available for groups of 20 or more)

Crispy-skin Cajun salmon, smashed potato cake, mustard greens,
succotash, garlic toum. (gf)

Vegetable shawarma, coconut rice, toasted chickpeas, spicy yoghurt, toasted flatbread
(vg/gfo)

DESSERT

select two

Baked berry cheesecake, crème fraîche, mango coulis

Orange liqueur & dark chocolate mousse, coconut yoghurt, mint. (gf)

Fried crumbed camembert, apricot chutney, manuka honey, charred Turkish (gfo)

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



Chef's Banquet

MINIMUM 15 GUESTS

\$99pp

served share-style, includes

CANAPÉS ON ARRIVAL

Garlic, chilli & lime prawn skewers, lemon aioli (gf)
Bruschetta, tomato, avocado, red onion, Turkish (vg)

MAINS

Spit-roasted lamb backstrap, fire-roasted capsicum, garlic & herb yoghurt (gf)
Pan-seared chicken thigh with Cajun white wine sauce
Baked flaky cod 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

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

all menus and pricing subject to change



Beverages

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: Catchment Brewing Co:

Lang Park Lager, Pale Select, Vulture IPA
& Hoogley Session Ale

CIDER: Ballistic Beer Co Southside 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 Longereil Rosé
Corryton Burge Shiraz
Ziegler Grenache

BEERS: Catchment Brewing Co:

Lang Park Lager, Pale Select, Vulture IPA
& Hoogley Session Ale

CIDER: Ballistic Beer Co Southside 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



Additional Information

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: 11am - 4pm | Evening: 6pm - 11pm

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.



Preferred Suppliers

We recommend the below suppliers, however you are welcome to organise other suppliers for your event:

Music & Entertainment

Jabba Entertainment - jabba.com.au
DJ Jay Berry - djlab.com.au

Photography

Aude Photography - aude.com.au
Untamed Creative - untamedcreative.com.au

AV

Carte-Blanche - carte-blanche.productions
GM Events - gmeventgroup.com.au
Select AV - selectaudiovisual.com.au

Event Styling

Brandition - brandition.com.au
Wild Cherry Events -
wildcherryeventsbrisbane.com.au

Balloons

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

Cakes

Sweet Society Co - thesweetsocietyco.com.au
Cake That! - cakethat.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

A large circular logo with a pink border. Inside the circle is a dense pattern of overlapping leaves, also in pink, creating a textured background. The text is centered within this circle.

Contact

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