



**DARLING & CO**

*Events Package*



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

### **CANAPÉS**

Bruschetta bites, tomato, avocado, red onion, parsley , evoo (ve/gfo))

Honey sriracha karaage chicken, kewpie (gf/df)

Garlic, chili & lime prawn skewers, lemon aioli (gf/df)

Moroccan cauliflower, coconut tzatziki, sumac (ve, gf)

Albondigas meatballs, hummus, mojo Verde (gf/df)

Salt & pepper squid, lime aioli (gf)

Pork belly lollipops, sticky soy, peanuts (gf)

Beef & brie crostini, truffle mayo

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

Haloumi bites, beetroot hummus, pickled shallots (v/gf)

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

gluten free (gf) | gluten free option (gfo) | vegetarian (v) | vegan (ve) | vegan optional (veo) | dairy free (df)

*all menus and pricing subject to change*



### **TRIO OF SPRING ROLLS | \$120**

*30 pieces*

- vegetable (v)
- duck & plum (df)
- tiger prawn

### **TRIO OF BITE SIZE PIES | \$140**

*30 pieces*

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

### **TRIO OF QUICHE | \$140**

*30 pieces*

- Lorraine
- roasted vegetable (v)
- spinach (v)

### **DUET OF WINGS | \$120**

*30 pieces*

- chicken wings with blue cheese sauce (gf)
- chipotle BBQ sauce (gf)

### **TRIO OF ARANCINI | \$140**

*30 pieces*

- Three varieties of Arancini, including at least 1 vegetarian selection.

### **VEGAN & GLUTEN FREE (VG/GF) | \$130**

*30 pieces*

- Three varieties of mini pies & tarts that are both vegan and gluten-free.

### **SLIDERS | \$195 or \$210 (GF)**

*30 pieces - select 3 flavours:*

- Chicken and Cheese
- Pulled Pork
- Cheeseburger
- Pulled Jackfruit (v/vgo)

### **CAKEAGE | \$35**

*Have your cake cut and served on a platter*

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

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

*all menus and pricing subject to change*



DARLING & CO

# Boards & Tables

## **PIZZA BOARD | \$120 per pizza / \$130 per (GF) pizza**

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

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

## **DESSERT BOARD | \$180**

*30 pieces*

selection of profiteroles, macarons & assorted petit fours

## **CHARCUTERIE BOARD | \$200 / \$210 (GF)**

*serves approx 10*

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

## **COLD SEAFOOD BOARD | \$220**

*serves approx 10*

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

## **SHOWSTOPPER GRAZING TABLE | \$850 /\* \$900 (GF)**

*serves approx 40*

Assorted gourmet deli meats, cheddar, blue & brie cheeses, assorted dips, chutneys, quince paste, mix of green & kalamata olives, fresh fruits, char grilled breads, crackers & assorted petit fours

\*Add a selection of gluten free petit fours & crackers.

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

*all menus and pricing subject to change*



**5 bites \$59pp | 7 bites \$69pp**

*includes bottomless tea & barista coffee with a selection of bites  
white linens & printed menus included*

**SANDWICHES**

*minimum one selection required*

Chicken, cranberry jelly, rocket leaf, aioli

Smoked salmon, cucumber, crème fraiche, red onion jam

Egg & Japanese mayonnaise, watercress, on multigrain bread (v/df)

Cucumber, crème fraiche, dill (v)

**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

**PLEASE REFER TO OUR HIGH TEA DIETARY MENU FOR ALL DIETARY REQUIREMENTS**

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

*all menus and pricing subject to change*



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 \$65pp | 7 bites \$75pp**

*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)

Spinach & leek mini pies (vg/gf/nf/sf)

### **SWEETS**

Doughnuts & fresh strawberries (vg/gf/nf)

Sticky date muffin with macerated blueberries (vg/gf/nf)

Seasonal fruit kebab (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.**



DARLING & CO

# Bottomless Brunch

## Bottomless Brunch

Looking for something less formal, our Bottomless Brunch is exactly the answer. 2 hours of bottomless drinks and food for you and your guests.

**Eats \$40pp | Classic \$79pp | Premium \$99pp**

## Menu

*Served share style*

Trio of Dips - chef's selection, charred sourdough (v)

Bruschetta Bites - tomato, red onion, parsley, avocado, balsamic (v)

Honey & Sriracha Karaage Chicken - kimchi, pickled carrot, kewpie (gf)

Albondigas Meatballs - mojo verde, heirloom tomatoes (gf)

Margherita pizza - pomodoro, mozzarella, cherry tomatoes, basil (v)  
fries - with aioli (vg)

**All guests must pay for the food part of the package but guests can choose if they would like to do the drinks part and simply purchase drinks at the bar as they go.**

Dietary requirements can be catered for provided they are given to us prior to the event.



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

### **ENTRÉE**

*select two*

Grilled halloumi & grape skewers, fresh chilli, mojo verde (v)

Sticky Pork Belly Bites, braised cannellini beans, fried shallots, cress (gf)

Moroccan fried cauliflower, coconut tzatziki (vg/gf)

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

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

### **MAIN**

*select two*

Chicken supreme, balsamic roasted shallot, potato rosti, cranberry & orange sauce. (gf)

Signature Black Angus sirloin 250gm MB+2, pickled cabbage slaw, farm frites, Dijon mustard, jus (gf)

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

Wild mushroom risotto, shitake, swiss, enoki, sweet peas, truffle oil, goats feta (vg/gf/vgo)

### **DESSERT**

*select two*

Baked berry cheesecake, crème fraiche, 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.**

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

*all menus and pricing subject to change*





**\$99pp**

*served share-style, includes*

### **CANAPÉS ON ARRIVAL**

Tiger Prawn & Chorizo Skewer, smoked tomato jam, crispy garlic  
Bruschetta Bites, tomato , avocado, red onion, parsley , evoo (vg)

### **MAINS**

Spit-roasted lamb backstrap, fire-roasted capsicum, garlic & herb yoghurt (gf)  
Pan-seared chicken thigh with cranberry & orange sauce  
Baked Coral Coast barramundi 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.**

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

*all menus and pricing subject to change*



## 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:** All beers on tap at time of booking

**CIDER:** Napoleone 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 Lorgeril Rosé  
Corryton Burge Shiraz  
Ziegler Grenache

**BEERS:** All beers on tap at time of booking

**CIDER:** Napoleone 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



## **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: 12pm - 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

Management may in their discretion require security for functions.

Security fees do not contribute to minimum spends

\*Additional Sunday & Public Holiday rates may apply

## **MINORS**

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.



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

#### **Music & Entertainment**

Jabba Entertainment - [jabba.com.au](http://jabba.com.au)

Rush Entertainment - [rushentertainment.com.au](http://rushentertainment.com.au)

#### **Balloons**

Lola Laluna Balloons - [lolalalunaballoons.com](http://lolalalunaballoons.com)

Print Candy - [printcandy.com.au](http://printcandy.com.au)

#### **Photography**

Aude Photography - [aude.com.au](http://aude.com.au)

Pixel Punk Photography - [pixelpunk.me](http://pixelpunk.me)

#### **Light Up Letters**

Event Letters - [eventletters.com.au](http://eventletters.com.au)

#### **AV**

Select AV - [selectaudiovisual.com.au](http://selectaudiovisual.com.au)

GM Events - [gmeventgroup.com.au](http://gmeventgroup.com.au)

#### **Cakes**

Cake That! - [cakethat.com.au](http://cakethat.com.au)

Veganyumm - [veganyummbakehouse.com.au](http://veganyummbakehouse.com.au)

Cakes & Sh!t - [cakesandshit.com.au](http://cakesandshit.com.au)

#### **Event Styling**

Brandition - [brandition.com.au](http://brandition.com.au)

Beautiful Wedding & Event Hire -

[beautifulweddinghire.com.au](http://beautifulweddinghire.com.au)

#### **Florals**

Garden Graffiti - [gardengraffiti.com.au](http://gardengraffiti.com.au)

Flowers of the World - [flowersoftheworld.com.au](http://flowersoftheworld.com.au)

#### **Photo Booths**

In the Booth - [inthebooth.com.au](http://inthebooth.com.au)

The Photo Booth Guys - [photobooth.co/au](http://photobooth.co/au)

#### **Hair & Makeup**

Twidale Hair & Makeup - [twidale.com.au](http://twidale.com.au)



# Contact

157 Given Terrace, Paddington, QLD, 4064

(07) 3707 5400

[functions@darlingpaddington.com.au](mailto:functions@darlingpaddington.com.au)

**DARLING & CO**