The Spaces
Fitted with high ceilings, warm timber framing, and enchanting greenery, Darling & Co’s main bar and restaurant boast two welcoming spaces for your next corporate function or event.

The two areas can combine to host large parties and stand-up events, bar tables topped in canapés and cocktails, and open spaces to mingle. Between specialty dishes from our restaurant and premium cocktails, beers and wines, these areas offer Brisbane’s best flavours in one of its most captivating settings.

Cocktail
500

Sit Down
200
Located on the ground floor, The Garden is a slick, formal space featuring plush black & white carpet & a botanical inspired ceiling. Sophisticated & decadent, the entertaining space is perfect for large sit down & cocktail events, including weddings, engagements & corporate functions.
Right in the heart of all the action on the ground floor, The Garden Foyer is a tropical space that provides a link between venue areas. Perfect for lingering over cocktails before moving into The Garden.

Cocktail  
70

Cocktail  
200

Sit Down  
120
Overflowing with old world charm, with inviting lounges & an exclusive bar, Swayze’s Backstage is a luxurious space for both sit down & cocktail events. Indulge in a sit down dinner with tables of 10 or throw a lively cocktail function in the versatile room. Large corporate & boardroom events can also be catered for, with a projector available for use.
Oozing glamour & sophistication, the Unforgiven is hidden away from the bustle of the rest of the venue, with dark corners lit by candlelight. The cosy bar features boutique spirits from across the globe, making it the ultimate space for an intimate cocktail event.
Menus
Breakfast

For a pre-seminar or workshop treat, or even an early morning meeting, a breakfast function at Darling & Co will ensure your guests don’t go hungry with light, sit-down & canapé options paired with drinks.

**Early To Rise Menu**

$29pp (minimum 25 delegates)

- Assorted freshly baked danishes & croissants with preserves
- An array of sliced seasonal fruit with Maleny yoghurt (gf)
- Bacon & egg rolls
- Freshly brewed Harney & Sons teas and Darling & Co house blend coffee
- Fresh orange juice

**Breakfast Canapés**

$35pp (minimum 25 delegates)

- Salmon gravlax with cream cheese bagel
- French toast, berry compote (v)
- Seasonal fruit skewer with honeyed yogurt (v, gf)
- Bacon & egg mini quiche
- Truffled egg soldiers (v)
- Avocado & feta on rye (v)

**Sit-Down Menu**

$35pp (minimum 25 delegates)

- Seasonal fruit platters
- Freshly brewed Harney & Sons teas and Darling & Co house blend coffee
- Fresh orange juice

Plus choose two of the plated options that will be dropped alternatively

- **DARLING GRANOLA (V)**
  House made granola, Maleny yoghurt, coconut, fresh fruits

- **GREEN BREAKFAST BOWL (GF)(V)**
  Spinach, kale, avocado, wild rice, grilled haloumi & poached eggs

- **THANK YOU, DARLING (V)(DF)**
  Poached eggs encrusted in herbs with avocado on toasted sourdough

- **TWO EGG OMELETTE**
  Chorizo, manchego & chives omelette on toasted sourdough

- **BACON & EGGS (DF)**
  Poached eggs, smoked bacon, tomato relish on toasted sourdough
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 & apples
- 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 one of the following morning tea items plus a selection of teas from Harney & Sons and Darling & Co house blend coffee.
- Scones with jam & Chantilly cream
- Freshly baked assorted muffins (v)
- Seasonal fruit platters (gf)
- House baked cookies (v)
- Ham & Swiss cheese croissants
- Bruschetta, heirloom tomatoes, goats cheese & balsamic reduction (v)
- Banana bread (v)
Lunch Menu

Please choose one option

CHEFS GOURMET SANDWICHES
Selection of foccacia, panini, & seeded rolls with various gourmet fillings
Seasonal fruit platter.

HEALTHY SALAD LUNCH
(your choice of 3 items)
Grilled chicken, cauliflower, pomegranate, dukka, sumac yoghurt (gf)
Local heirloom tomato, buffalo mozzarella, basil, salsa verde (v)(gf)
Huon hot smoked salmon, beetroot, boiled egg, horseradish (gf)
Roast vegetable salad, goats cheese, baby spinach, honey, mustard (v)(gf)
Green super salad, quinoa, kale, broccoli, avocado, boiled egg (v) (gf) (df)

GLAZED HAM LUNCH
Classic glazed ham with cloves & organic honey (gf)
Garden salad & potato salad (gf) (v)
Freshly baked bread rolls, cheddar cheese & mustards

MEXICAN FIESTA LUNCH
(make your own tacos & burritos)
Roasted chicken fajitas, capsicum, red onion, coriander (gf)
Mexican brown rice & kidney bean salad (gf) (v)
Corn tortillas & corn chips, guacamole & sour cream

ITALIAN LUNCH
(choice of 2 pastas)
Braised brisket with rigatoni
Seasonal vegetable pasta
Wagyu beef lasagna OR roast vegetable lasagne, mozzarella, bechamel
Linguini, tiger prawns, squid, zucchini, tomato
Garden salad, mixed leaves, tomato, cucumber, radish

Afternoon Tea
Your choice of one 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
Freshly baked assorted muffins (v)
Seasonal fruit platter with mascarpone & rooftop honey (gf)
House baked cookies (v)
Ham & Swiss cheese croissants
Bruschetta with heirloom tomatoes, goats cheese & balsamic (v)
Banana bread (v)

Optional

1 Hour team building extras for the end of your day. Additional $20pp
Cocktail hour in either The Unforgiven or Darling & Co | Wine appreciation class | Whisky appreciation class
For An Additional $10Pp Upgrade To 3 Canapes (Chef's Selection)
For intimate celebrations, bridal showers or just an indulgent ladies’ day out, High Tea at Darling & Co is an exquisite affair, with a selection of dainty bites & traditional or alcoholic drink options. Minimum 10 guests.

Select one of the following packages:

**AFTERNOON TEA $40PP**
A selection of Harney & Sons teas & Darling & Co house blend coffee with 10 bites

**CHANDON ROSÉ SUMMER $55PP**
Glass of Chandon Rosé Summer edition with 10 bites

**THE DARLING & CO COCKTAIL OR CHAMPAGNE $65PP**
Bartenders choice of cocktail or glass of Veuve Champagne with 10 bites

**TANQUERAY G&T HIGH TEA $90PP**
4 gin based cocktails with 10 bites

**SAVOURY**

- Organic chicken & soft herb finger sandwich
- Smoked trout, sauce gribiche bagel
- Cucumber, pickled radish & creme fraiche finger sandwich
- Caramelised onion & Persian fetta quiche
- Cornish pasties, beef, tomato relish

**SWEET**

- House scones, conserves, Chantilly cream
- Ginger teacake, orange icing
- Citrus melting moments, butter cream
- Passionfruit marshmallow, sugar dust
- Mixed macaroons

**BREW**

Darling & Co House Coffee Blend by Bellissimo Roasters

**HARNEY & SONS TEA**

- Winter White Earl Grey | Bangkok Green with coconut | Peppermint
- Wedding Tea | Paris | Special English Breakfast
- African Autumn | Hot Cinnamon | Dragon Pearl Jasmine
- Pomegranate Oolong | Vanilla Comoro | Choc Mint | Chamomile
Lunch & Dinner

2 COURSES $70PP | 3 COURSES $80PP | 4 COURSES $90PP

Canapés
choose two

- Natural Pacific oysters, yuzu pearls (gf)
- Bean & chilli beef empanada
- Pea & fontina cheese arancini (v)
- Caramelised onion & feta tartlet (v)
- House cured salmon, blini, creme fraiche & dill

Entrée

- Grilled prawns, broccolini, citrus creme fraiche, forest mushrooms (gf)
- Pork belly, pickled cabbage, apple (gf, df)
- House cured salmon, heirloom beetroot, creme fraiche, sorrel (gf)
- Buffalo mozzarella, pistachio pesto, tomato, green olives, grissini (v)

Main

- Organic chicken breast, truffle mash, seasonal greens, jus gras (gf)
- Cone Bay barramundi with bok choy, Dutch carrots, carrot & ginger puree (gf)
- Spinach & ricotta cannelloni, caponata, bechamel, grana padano (v)
- Jack's Creek eye fillet, kipfler potato, cavalo nero, field mushroom, red wine jus (gf)

Dessert

- Vanilla Panna cotta, seasonal fruit, lime ice cream, meringue (gf)
- Chocolate fondant, pistachio ice cream, brittle, raspberry
- Ginger cake, lemon caramel, vanilla gelato, hazelnut praline
- Daily cheese, quince, dried fruit, charcoal crackers (gf)
Group Feasting Menu

2 Courses $60pp | 3 Courses $75pp | 4 Courses $90pp

**Entrée**

Mt Zero Olives & sourdough
Charcuterie, cured meats, house pickles (df)
Croquettes, manchego, truffle aioli (v)
Buffalo mozzarella, pistachio pesto, tomato, green olives, grissini (v)

**Main**

Sovereign Hills lamb shoulder, roast vegetables, braising juices (gf)
Borrowdale Pork belly, porchetta, lemon, herbs (gf)
Cauliflower, sumac yoghurt, pomegranate, pistachio, dukka (gf)
Grilled sweet corn, chipotle butter, parmesan, coriander (gf) (v)

**Cheese**

A Selection of local & imported cheese, walnut & raisin bread, lavosh, quince paste, dried fruit

**Mini Desserts**

Chocolate ganache & raspberry tart
Lemon meringue tarts
Macarons, assorted flavours
Chocolate truffles (gf)
Canapés

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

Cold Canapés

Baby bocconcini, cherry tomato, basil & balsamic (v, gf)
Caramelised onion and feta tartlets (v)
Rice paper roll, vermicelli noodle, bean sprout, cucumber, carrot, mint & coriander (gf, v*)
House cured salmon, blini, crème fraiche & dill
Tuna tartare, soy, lime coriander, jalapeno in a sesame cone
Natural Pacific oysters, yuzu pearls (gf)
Roast beef en croute, horse radish & pickled onion
‘Vol au vent’ Chicken Rillettes, mushroom duxelles & chervil

Mini Substantial $10

Grilled lamb cutlet with spiced cous cous, golden raisins & pistachio
Braised brisket ragu with casarecce
Chorizo, pork belly & chicken paella (gf)
Sweet potato, chickpea & spinach coconut curry with basmati rice (v, v*, gf)
Crumbed whiting fillets with fries & lime aioli
Pork belly with pomme purée & cabbage (gf)

Hot Canapés

Haloumi, mushroom, red pepper skewer with salsa verde (gf, v)
Manchego croquettes, truffle mayo (v)
Pea and fontina arancini & roast garlic aioli (v)
BBQ pork buns with plum sauce
Bean and chilli beef empanada
Lamb kofta, dukka & spicy tomato relish (gf)
Crispy tiger prawn cigars
Hervey Bay scallops, chorizo & corn (gf)

Sweet Canapés

Chocolate ganache & raspberry tart
Mini coconut panna cotta & berry compote (gf)
Lemon meringue tarts
Macarons, assorted flavours
Chocolate truffles (gf)
**Platters**

**CHARGRILLED SKEWER PLATTER**
$100 • 25 pieces
1 flavour per platter
- Roasted haloumi, mushroom, red pepper & spanish onion skewers (v, gf)
- Garlic beef with soy and ginger (gf)
- Malay style satay chicken with peanut sauce (gf)

**COLD SEAFOOD**
$120 • 40 pieces
- Fresh tiger prawns with house cocktail sauce (gf)
- Natural Pacific oysters with yuzu pearls (gf, df)

**SLIDER PLATTER**
$90 • 20 pieces
- Wagyu Beef sliders
- Panko crumbed chicken, sriracha mayo

**ARANCINI BALL PLATTER**
$80 • 30 pieces
- Arancini of pea & fontina cheese (v)
- Gluten free crumb available

**CROQUETTE PLATTER**
$80 • 30 pieces
- Manchego cheese & truffle aioli (v)

**HOMEMADE RUSTIC PIE PLATTER**
$90 • 30 pieces
- A selection of rustic home made chicken and leek & slow cooked beef mini pies

**SPRING ROLL PLATTER**
$100 • 30 pieces
- Selection of both Chinese BBQ duck spring rolls & pickled Asian vegetable spring rolls (v, df)
- with dipping sauces

**RICE PAPER ROLL PLATTER**
$80 • 30 pieces
- Vermicelli noodle, bean sprout, cucumber, carrot, mint, coriander & ginger ponzu dressing (gf, v*)

**PIZZA PLATTERS**
$80 • 20 pieces
1 flavour per platter (gf bases available)
- **MARGHERITA**
  - Tomato, mozzarella, basil (v)
- **SERRANO JAMON**
  - Tomato, mozzarella, rocket, oregano
- **TIGER PRAWN**
  - Chorizo, zucchini, chilli, tomato, garlic
- **PORK & FENNEL SAUSAGE**
  - Mozzarella, Spanish onion, truffle oil

**SUSHI PLATTER**
$100 • 40 pieces
- A selection of house made sushi including vegetarian, meat & seafood options (df, gf, vegan options available)

**KIDS PLATTER**
$12 per child
- Sausage rolls, mini cheeseburgers, calamari rings & fries

**CUPCAKE PLATTER**
$110 • 24 pieces
- 1 flavour per platter
- Nutella, red velvet & caramel cream cheese

**DESSERT PLATTER**
$120 • 30 pieces
- 2 flavours per platter
- Mixed mini desserts. Macaroons, chocolate truffle, chocolate ganache & raspberry tart, lemon meringue tarts & mini coconut panna cotta.

**GOURMET PLATTER**
$120
- A selection of cheese, charcuterie, dips, chocolate, fruit, nuts, bread and crackers
Let Them Eat Cake

Sit back & enjoy the party - we’ll spend the day baking!
Select from a range of treats to satisfy the sweetest of teeth.

Cakes

From $50 | Serves up to 18

LEMON PARTAAAY CAKE
Lemon & blueberry cake, blueberry compote, lemon buttercream, lemon curd

CAKE FOR BREAKFAST
Honey polenta cake, cereal milk pudding, burnt honey buttercream, salted honey joys

I LIKE MY DONUT WITH COFFEE AND CREAM
Vanilla & cinnamon brown butter cake, espresso pudding, vanilla whip, cinnamon donut holes

LOOK TO THE COOKIE
Chocolate cake, cookies & cream pudding, salted white chocolate buttercream, mini chocolate & vanilla sandwich cookies

THERES ALWAY MONEY IN THE BANANA STAND
Banana cake, peanut butter pudding, milk chocolate buttercream, milk chocolate glaze, salted peanuts & caramelised banana

Cake age

$25 per cake

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

Food Stations
Minimum 50 Guests

Risotto Station $12pp  |  Oyster Station $15pp  |  Salmon Blini Station $15pp

Chocolate Fountain
$12pp  |  Minimum 50 Guests
Served with strawberries, bananas & marshmallows

Lolly Buffet
$7pp
Includes jars & set up. Choose between colour schemes: white, pink, blue, red & mixed.

1.5M Gourmet Platter
$500
Mix of fruit, nuts, charcuterie, cheese & chocolate

Gold Letter / Number Balloons
$20 per letter
Filled with helium

Bar Cart Service
POA
Option of gin & tonic or cocktail service. See staff for more details.
Beverage Packages

Choose a drinks package & enjoy a selection of our craft beers & cider along with wines & champagne. Minimum 25 guests. Select one of the following packages:

### Standard

2 Hours $29pp | 3 Hours $39pp | 4 Hours $49pp

Choice of 4:
- Darling & Co Brut NV
- Darling & Co Sauvignon Blanc
- Darling & Co Chardonnay
- Darling & Co Pinot Grigio
- Darling & Co Shiraz
- Darling & Co Rosé
- XXXX Gold
- Hahn Super Dry
- Hahn Premium Light

Soft drinks & fruit juices

### Premium

2 Hours $39pp | 3 Hours $49pp | 4 Hours $59pp

Beaumont by Knappstein Sparkling

Beaumont by Knappstein Sauvignon Blanc / Semillon or Beaumont by Knappstein Chardonnay

Beaumont by Knappstein Shiraz or Beaumont by Knappstein Cabernet Merlot

Your choice of 3 beers from selection provided by Darling & Co. Tap and bottle options available.

Soft Drinks & Fruit Juices

### Deluxe

2 Hours $49pp | 3 Hours $59pp | 4 Hours $69pp

- NV Les Bulles Yarra Valley, VIC
- 14 Golden Goose Organic Sauvignon Blanc Gladstone, NZ
- 14 Watson’s Family Shiraz Margaret River, WA

A choice of cocktail on arrival (selection provided by Darling & Co).

Your choice of 4 beers from selection provided by Darling & Co. Tap and bottle options available.

### Upgrade Options

- Add cocktail on arrival | $10pp (selection provided by Darling & Co)
- Additional hour | $10pp (maximum 5 hours)

Premium spirit option available for all packages

For $10/person/hour (must be for the duration of the package).

### 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

Pay as you go bar service is available.

Minimum spends apply.
**Bar Tab Options**

**Beers**

**TAP**
- XXXX Gold Australia 5.0 8.0
- Hahn Super Dry Australia 7.0 10.0
- James Squire “One Fifty Lashes” Pale Ale Australia 7.0 12.0
- Little Creatures Pale Ale Australia 7.0 12.0
- Kosciuszko Pale Ale Australia 7.0 12.0
- Rogers Australia 7.0 10.0
- James Squire “Orchard Crush” Apple Cider Australia 7.0 12.0
- Birra Morretti Italy 7.0 12.0
- Heineken Netherlands 7.0 11.0
- Heineken 3 Netherlands 6.0 9.0
- Kirin Japan 7.0 12.0

**BOTTLES**
- Corona Mexico 9.5
- Hahn Premium Light Australia 5.5
- Heineken Netherlands 9.0
- Heineken 3 Netherlands 6.0
- Stone & Wood Pacific Ale Australia 10.0
- Rogers (MID) Australia 8.0
- Young Henry’s Natural Lager Australia 9.0
- Green Beacon Wayfarer Australia 9.0
- Green Beacon Pale Australia 10.0
- Asahi Soukai (MID) Japan 7.5
- Balter XPA Australia 10.0
- Balter Pilsner Australia 10.0
- Balter Brown Australia 10.00
- Newstead IPA Australia 10.0
- Batlow Apple Cider Australia 9.0
- Pagan Cherry Cider Australia 13.0
- Brookvale Ginger Beer Australia 10.0

**Spirits**

$8.50 Served with mixer
- Ketel One Vodka
- Bulleit Bourbon Whiskey
- Tanqueray Gin
- Johnnie Walker Black Scotch
- Pampero Blanco White Rum
- Pampero Especial Spiced Rum

**House Wine**

$8.50 per glass
- Darling & Co Brut NV
- Darling & Co Sauvignon Blanc
- Darling & Co Chardonnay
- Darling & Co Pinot Grigio
- Darling & Co Shiraz
- Darling & Co Rosé
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 $33.00/hour (min. 4 hours)
- DJ hire $150/hour (incl. equipment, 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 1300 736 233
Solo Acoustic Artist - Daly Stephenson 0477 325 938

Cakes

Alphabet Cakes www.facebook.com/alphabetcafe12

Flowers

Francesca’s Flowers www.francescaflowers.com

Styling

Styled Events www.styledevents.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
Frankly Social www.wearefrankly.com.au
The Particulars

Minimum Spend

We reserve the right to apply minimum food & beverage spends where a room or designated area is specifically allocated for a function. Any food, beverages & standard audio visual contribute towards hitting your minimum spend. If the minimum spend quoted is not met, the difference will be charged as venue hire.

Final Numbers & Final Payment

Final numbers & catering orders MUST be finalised 14 days prior to the function date. Catering, beverage packages & bar tab are to be paid in full 7 days prior to the function. Upgrades & additional funds can be added to the bar tab during your event however must be settled on the night via credit card. Your function manager will be able to assist with this on the night.

Reservations & Cancellations

A credit card guarantee is required at the time of booking. Cancellations must be made in writing to the function manager. The function manager will be able to advise the cancellation fee amount. A non refundable deposit of 25% of the minimum spend or $500 (whichever is higher) is required at the time booking.

Responsible Service Of Alcohol

In accordance with the Liquor Act & the responsible service of alcohol, all guests deemed to be intoxicated will be refused service & may be asked to leave the premises. All guests must be over the age of 18 years old & hold a valid form of identification.

Minors

Under 18s are permitted in the venue as long as they are supervised at all times by a parent or legal guardian. Darling & Co’s policy allows minors to attend functions until 10pm & access the main areas up until 5pm at the discretion of management. Please refer to our functions team for further details.

Security

All 18th, 21st birthday parties & other events of a similar nature that have 80 guests or more will be required to arrange a security guard for the evening. Security can be arranged for $300 for up to 5 hours. This is also applicable to events which have more than 10 minors. Your function coordinator will advise if this charge applies to your event.