

# Darling Pavilion

Function Pack



# Darling Pavilion

A blend of trendy chic & Mediterranean elegance in the heart of Darling Quarter. Seating over 350 guests & up to 780 standing, Darling Pavilion's interiors consist of timber-covered ceilings, textured feature walls and copious amounts of natural light with spots of greenery scattered throughout. Residing in the centre is an eye-catching 20-metre stone and marble bar - the focal point of the indoor space.

Our friendly and professional function team can help you create your perfect event, whether it's an intimate dinner, birthday celebration, business meeting, product launch, engagement party or wedding. At Darling Pavilion, we will assist you to organise and execute your dream event every time.

## OUR TEAM ARE HERE TO HELP

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# INDOOR SECTION

We offer sectioned spaces within our main restaurant area, suitable for groups of 30 to 75 guests. Whether you're hosting an intimate birthday dinner or a lively cocktail-style event, our flexible layout and refined décor provide the perfect backdrop.

SPACE						
INDOOR	45-75	30-150	N	N	N	N

# OUTDOOR SECTION

Take your event outside with the stunning alfresco areas at Darling Pavilion. This space can accommodate groups of 30 to 50 guests, making it the perfect backdrop for stylish cocktail events or seated functions. Each space is thoughtfully designed with elegant timber finishes, comfortable lounges and high-top seating.

SPACE						
OUTDOOR	35	30-50	N	N	N	N













# INDOOR & OUTDOOR SECTION

Combining half of our indoor and adjacent outdoor space on the southern side of the venue. This semi-private space includes a mixture of booth seating, high top tables, and outdoor tables when weather is suitable, with a shared bar & amenities.

SPACE						
INDOOR & OUTDOOR	70	150	N	N	N	N

# VENUE EXCLUSIVE

For large-scale events that demand a standout location, Darling Pavilion offers full exclusive venue hire accommodating up to 750 guests. With fully customisable food and beverage packages, premium bar service, dedicated staff, and integrated audio-visual capabilities, we ensure every detail is taken care of - so you can focus on your guests.

SPACE						
VENUE EXCLUSIVE	350	750	Y	Y	Y	Y







## PLATTERS

*Serves approx 10 people*

<b>CHEESE</b> <sup>[V]</sup> <sup>[GFO]</sup>	<b>110</b>
Assorted Australian cheeses, grapes, quince paste, assorted crackers & crisp bread	
<b>BREAD &amp; DIPS</b> <sup>[VG]</sup> <sup>[GFO]</sup>	<b>70</b>
House made garlic flat bread and a selection of vegetables, with chefs selection of dips	
<b>ANTIPASTI</b> <sup>[GFO]</sup>	<b>140</b>
Selection of cured meats, pickles, marinated olives, assorted dips, stretched flat bread	
<b>FRESH OYSTERS</b> <sup>[GF]</sup>	<b>140</b>
3 dozen natural Sydney rock oysters, lemon, mignonette dressing	
<b>HOT SEAFOOD</b>	<b>120</b>
Beer-battered barramundi, fried Szechuan squid, fire roasted jumbo tiger prawns, garlic butter half shell scallops, dipping sauces & lemon	
<b>SEASONAL FRUIT</b>	<b>90</b>
Assorted seasonal fresh fruit	

## HAND STRETCHED PIZZA PLATTERS

*24 pieces per platter*

*Select from:*

<b>LA VERDE</b> <sup>[VG]</sup>	<b>100</b>
Zucchini sauce, vegan mozzarella, sundried tomato, mushroom	
<b>MARGHERITA</b> <sup>[M]</sup>	<b>100</b>
Sugo, fior d latte, fresh basil, extra virgin olive oil	
<b>TARTUFO FUNGI</b>	<b>100</b>
Truffle cream, fior d latte, mushroom, truffle oil, pecorino	
<b>SPICY PEPPERONI</b>	<b>100</b>
Sugo, fior d latte, pepperoni, parsley, chilli flakes	
<b>CAPRICOSA</b>	<b>100</b>
Sugo, fior d latte, mushroom, ham, artichoke, olives	

\*gluten free bread available, \$15 per platter

(v) vegetarian | (gf) gluten free | (ve) vegan | (o) denotes option available





## SLIDER PLATTERS

24 pieces per platter

Select from:

<b>FALAFEL BURGER</b> <sup>[M]</sup>	130
Aioli, cucumber and red onion pickle, lettuce, green tomato, relish	
<b>KAARAGE CHICKEN BURGER</b>	130
Fried sake marinated chicken thigh, slaw, fermented chilli mayo, pickles	
<b>CLASSIC CHEESEBURGER</b>	130
All beef patty, American cheese, pickles, onion, burger sauce	

## SKEWER PLATTERS

24 pieces per platter

Select from:

<b>PRAWN</b> <sup>[GF]</sup>	110
Grilled prawn, chipotle mayonnaise	
<b>CHICKEN</b> <sup>[GF]</sup>	100
Grille marinated chicken, garlic yoghurt	
<b>LAMB</b> <sup>[GF]</sup>	110
Grilled lamb, tzatiki	
<b>PORK</b> <sup>[GF]</sup>	100
Grilled pork, mango chutney	

## SNACK BOXES

24 Noodle Boxes

Select from:

<b>CHICKEN POKE</b>	100
Cabbage, crisp noodles, sesame dressing	
<b>MIXED GRAINS</b> <sup>[M]</sup>	100
Whipped feta, quinoa, barley, puffed rice, balsamic dressing	
<b>PRAWN SALAD</b>	100
Cherry tomatoes, cos lettuce, pinenuts, parsley, lemon dressing	

\*gluten free bread available, additional 15 per platter

(v) vegetarian | (gf) gluten free | (ve) vegan | (o) denotes option available





*24 pieces per platter*

## Cold Platters

## MINI FALAFEL BOWL <sup>(V)</sup>(GF)

Falafel, grains, carrot, hummus, herbs

90

## GOATS CURD & CARAMELIZED ONION TART <sup>(V)</sup>

Short crust tart, goats curd, roast tomato, herbs

90

## MINI SALMON CEVICHE TACOS

### Coconut lime dressing

90

## CORONATION CHICKEN

Curry mayonnaise, coriander, toasted baguette

90

**CURED BEEF CROSTINI** (GFO)

Chive &amp; Pepper cream cheese

90

## Hot Platters

TRUFFLE ARANCINI (V) (GF)

Truffle mayo, pecorino

90

## MUSHROOM PUFF <sup>(V)</sup>

Porcini, truffle, chives

90

## PRAWN TOAST

Lemon aioli, sesame seeds, shallots

90

## DUCK RAGU TART

### Duck & porcini ragu, short crust pastry

90

## PORK & FENNEL SAUSAGE ROLL

## Tomato chutney

90

\*gluten free bread available, additional 15 per platter

(v) vegetarian | (gf) gluten free | (ve) vegan | (o) denotes option available

# SIT DOWN SET MENU

*For minimum 20 people*

*2 course option 70pp*

*3 course option 80pp*

*On Arrival*

ROASTED CARROT HUMMUS

MIXED NUTS & SEEDS, PAPRIKA & CHILLI OIL,

CRISPY ZA ATAR BREAD <sup>(VG)</sup>

*Entree (choose 3)*

SALMON TARTARE <sup>(GF)</sup>

FENNEL, FRIED CAPERS, HERB OIL, PRAWN CRACKERS

FRESH BURRATA <sup>(V)</sup>

DATE & TARRAGON PASTE, ORANGE JUICE, FRESH BAKED

PUFFED BREAD, GARLIC ROSEMARY OIL

SZECHUAN SALT AND PEPPER SQUID

CRISPY MARINATED SQUID, SHALLOTS, AIOLI,

JUMBO TIGER PRAWNS <sup>(GF)</sup>

KOMBU BUTTER, PRAWN OIL, LEMON, HERBS

GRILLED LAMB SKEWERS

GARLIC YOGURT, CUCUMBER PICKLE, OLIVE OIL, LEMON

*Main (choose 2)*

WHOLE MARKET FISH

WHOLE SPLIT CHICKEN

WHOLE ROASTED SHOULDER OF LAMB

800G OP GRAIN FED RIB EYE ADDITIONAL \$20PH

*Sides (choose 1)*

ROASTED POTATOES <sup>(GF)(V)</sup>

CREAMY MASH <sup>[GF] [V]</sup>

SEASONED CHIPS <sup>[V]</sup>

LEAF SALAD <sup>[GF] [V]</sup>

FATTOUSH SALAD <sup>[GF] [V]</sup>

GREEN BEANS <sup>[GF] [V]</sup>

*Dessert (choose 1)*

CHOCOLATE BROWNIE; SALTED CARAMEL, VANILLA CREAM

PAVLOVA; VANILLA CREAM, PASSIONFRUIT & LEMON CURD,

BERRIES

\*gluten free bread available, additional 15 per platter

(v) vegetarian | (gf) gluten free | (ve) vegan | (o) denotes option available



# BEVERAGE PACKAGES

## OPTION 1

2 HOURS - 60PP  
3 HOURS - 70PP  
4 HOURS - 80PP

### WINE

Mr Mason Sparkling Cuvee Brut NV  
Dottie Lane Sauvignon Blanc  
Hearts Will Play Rose  
Henry & Hunter Shiraz Cabernet

### HEAVY BEER

Hahn Super Dry  
Byron Bay Lager

### CIDER

James Squire Orchard Crush

### LIGHT BEER

Hahn Premium Light

Selection of soft drinks and juice

## OPTION 2

2 HOURS - 70PP  
3 HOURS - 80PP  
4 HOURS - 90PP

### WINE

Mr Mason Sparkling Cuvee Brut NV  
Alpha Box & Dice Tarot Prosecco NV  
Vivo Moscato  
Dottie Lane Sauvignon Blanc  
Lost Woods Chardonnay  
Hearts Will Play Rose  
SUD Rose  
Willow Chase Shiraz  
Henry & Hunter Shiraz Cabernet

### HEAVY BEER

Hahn Super Dry  
Byron Bay Lager  
Balter XPA

### CIDER

James Squire Orchard Crush

### LIGHT BEER

Hahn Premium Light

Selection of soft drinks and juice

## OPTION 3

2 HOURS - 80PP  
3 HOURS - 90PP  
4 HOURS - 100PP

### WINE

Mr Mason Sparkling Cuvee Brut NV  
Apha Box & Dice Prosecco  
Chandon Blanc de Blancs NV  
Vivo Moscato  
Dottie Lane Sauvignon Blanc  
Mill Flat Sauvignon Blanc  
Pennello Pinot Grigio DOC  
Mountadam 'Five-Fifty' Chardonnay  
Hearts Will Play Rose  
Sud Rose - magnum 1500ml  
Coldstream Hills Pinot Noir  
Palmetto Shiraz  
Henry & Hunter Shiraz Cabernet  
La Boca Malbec

### HEAVY BEER

Balter XPA  
Byron Bay Lager  
Stone and Wood Pacific Ale  
Guinness

### CIDER

James Squire Orchard Crush

### LIGHT BEER

Hahn Premium Light

Selection of soft drinks and juice

## OPTIONAL ADDITIONS TO ANY BEV PACK

COCKTAIL ON ARRIVAL | 17

### SPIRITS UPGRADE

13PP PER HOUR 3 HOURS

Available to add to all beverage packages, minimum 20 guests

## BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

## CASH BAR

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