

*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

(02) 8080 7077

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1 Harbour Street, Darling Quarter, Sydney 2000

darlingpavilion.com.au



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





CANAPES

Canapes are catered to a minimum of 25 guests

6 pieces 46

8 pieces 55

10 pieces 68

Substantial 11.5

Cold Canapes

Sydney Rock Oyster, mignonette, chive, lemon (LD, LG)

Roast Duck Cigar, cucumber, hoisin (LD)

Beef Tartare, horseradish aioli, chive, crostini (LD)

King Prawn Skewer, spicy cocktail sauce (LD, LG)

Bocconcini Skewer, olive, cherry tomato, balsamic (LG, V)

Avocado Rice Paper Roll, fermented chilli, lemon sauce (LD, LG, V, VG)

Teriyaki Chicken Rice Paper Roll, fermented chilli, lemon sauce (LD, LG)

Salmon Tartlet, cream cheese, dill

Hot Canapes

Lamb Souvlaki Skewer, garlic yoghurt, pickled cucumber & red onion, evoo (LG)

Chicken Souvlaki Skewer, crumbled feta, mint labneh, lemon (LG)

Cheeseburger Spring Roll, burger sauce

Prawn Dumpling, spicy sauce

Pea & Zucchini Arancini, truffle mayo (LD, LG, V, VG)

Chorizo Croquette, citrus aioli, pecorino (LD)

Lamb & Rosemary Pie, red onion chutney

Cauliflower Cheese & Leek Pie, apricot & fig jam

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option
LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option



CANAPES

CONTINUED

Substantial | 11.5pp

Southern Fried Chicken Slider, hot maple glaze, American cheese, slaw, chipotle aioli, charcoal bun (LDO, LGO)

Pulled Mushroom Slider, garlic yoghurt, rocket, pickle, vegan bun (LD, LGO, V, VG)

Popcorn Bug Slider, chipotle jam, citrus aioli, coriander, charcoal bun (LGO)

Fish & Chips, tartare sauce (LD)

Three Cheese Truffle Cavaletti (V)

King Prawn Tortellini, prawn bisque, chilli, tomato, garlic

Dessert Canapes

Hazelnut & Salted Chocolate Tiramisu (V)

Vanilla Ice-Cream Cups (LDO, LG, V, VGO)

STATIONS

Cater to a minimum of 50 guests

Cheese & Charcuterie Station | 40pp

Selection of hard, blue & soft cheese, with an array of locally sourced condiments. Honey, dried apple, quince paste, fig jam, with a selection of salami, wagyu, bresola, mortadella. Sourdough, flat bread, fruit loaf, parfait (VO, VGO)

Seafood Station | 35pp

Sliced Smoked salmon, Kingfish tartare, Tiger prawns, shucked oysters. Cream cheese, sourdough, cocktail sauce, lemon (LG)

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PLATTERS *\$150 per platter*

Serves approx. 10 people

Sydney Rock Oyster, mignonette, chive, lemon (LD, LG)

Crispy Fried Chicken, black garlic ketchup, hot maple glaze, pecorino (LDO)

Crispy Fried Cauliflower, black garlic ketchup, hot maple glaze (LD, V, VG)

Cheeseburger Slider, burger sauce, tomato, pickle, charcoal bun

Chicken Empanada, basil pesto sauce

Italian Sausage Roll, napolitana sauce

PIZZA PLATTERS *\$150 per platter*

24 pieces per platter

Margherita, napolitana, fior de latte, basil (V)

Tartufo Funghi, truffle cream, fior de latte, pecorino, truffle oil (V)

Chilli Prawn, fermented chilli, pickle fennel, lemon, pecorino, smoky chilli oil

Spicy Salami, basil, chilli hot honey

SIT DOWN SET MENU

For minimum 20 people

2 course option 70pp

3 course option 80pp

On Arrival

ROASTED CAPSICUM HUMMUS

MIXED NUTS & SEEDS, PAPRIKA & CHILLI OIL,

CRISPY ZA ATAR BREAD ^(VG)

Entree (choose 3)

SALMON TARTARE ^(GF)

FENNEL, FRIED CAPERS, HERB OIL, PRAWN CRACKERS

FRESH BURRATA ^(V)

ROASTED CAPSICUM HUMMUS, FRESH BAKED

PUFFED BREAD, GARLIC ROSEMARY OIL

SALT AND PEPPER SQUID

CRISPY MARINATED SQUID, ESPELETTE PEPPER, CITRUS AIOLI

JUMBO TIGER PRAWNS ^(GF)

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

600G OP GRAIN FED RIB EYE ON THE BONE - ADDITIONAL 20PP

Sides (choose 1)

ROASTED POTATOES ^{(GF)(V)}

SEASONED CHIPS ^(V)

LEAF SALAD ^{(GF) (V)}

FATTOUSH SALAD ^{(GF) (V)}

GREEN BEANS ^{(GF) (V)}

Dessert (choose 1)

HAZELNUT AND SALTED CARAMEL TIRAMISU

**PAVLOVA; VANILLA CREAM, PASSIONFRUIT & LEMON CURD,
BERRIES**

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.