

# 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	150	750	Y	Y	Y	Y





Hot Canapes

# 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)



## **PLATTERS** *\$150 per platter*

*24 pieces per platter*

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

Minimum 20 people, Maximum 150 people

All served share style to the table. Dessert served Individually

**2 course option 70pp**

**3 course option 80pp**

*On Arrival*

**ROASTED CAPSICUM 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>(M)</sup>**

ROASTED CAPSICUM HUMMUS, FRESH BAKED

PUFFED BREAD, GARLIC ROSEMARY OIL

**SALT AND PEPPER SQUID**

CRISPY MARINATED SQUID, ESPELETTE PEPPER, CITRUS 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**

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

*Sides (choose 1)*

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

**SEASONED CHIPS <sup>(M)</sup>**

**LEAF SALAD <sup>(GF) (M)</sup>**

**FATTOUSH SALAD <sup>(GF) (M)</sup>**

**GREEN BEANS <sup>(GF) (M)</sup>**

*Dessert (choose 1)*

**HAZELNUT AND SALTED CARAMEL TIRAMISU**

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

**BERRIES**

# BEVERAGE PACKAGES

## STANDARD

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

## PREMIUM

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

## DELUXE

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.