

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

PRIVATE DINING ROOM

Intimate dinners or corporate meetings call for a private dining space. It includes a long table with plush green seats, surrounded by greenery, glass doors and windows for more natural lighting.

SPACE						
VENUE EXCLUSIVE	18-20	N/A	BYO	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 48pp (your choice of 3 cold, 3 hot canapes)

8 pieces 58pp (your choice of 4 cold, 4 hot canapes)

10 pieces 73pp (your choice of 4 cold, 4 hot and 2 substantial canapes)

Additional Substantial 13.5pp / Standard & Dessert 8.75

Cold Canapes

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

Roast Duck Cigar, cucumber, hoisin (LD)

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

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

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

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

Salmon Tartlet, cream cheese, dill (I)

Hot Canapes

Lamb Souvlaki Skewer, garlic yoghurt, pickled cucumber (LG)

Chicken Souvlaki Skewer, garlic yoghurt, pickled cucumber (LG)

Cheeseburger Spring Roll, burger sauce

Prawn Dumpling, spicy sauce (I)

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

Chorizo Croquette, chilli aioli, pecorino

Lamb & Rosemary Pie, red onion chutney

Cauliflower Cheese Pie, fruit jam (V)

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option
LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option
Seafood: A – Australian | I – Imported | M – Mixed



CANAPES

CONTINUED

Substantial

Southern Fried Chicken Slider, hot maple glaze, black garlic ketchup, pecorino

Pulled Mushroom Slider, garlic yoghurt, rocket, pickle (LG, LD, V, VG)

Fish Slider, pea puree, tartar, shredded lettuce (M)

Spinach Gnocchi, pumpkin cream, aleppo pepper, shimeji, toasted pine nut (LDO, LGO, VGO, V)

Braised Beef Cheek, red wine jus (LG)

Dessert Canapes

Hazelnut & Chocolate Tiramisu

Vanilla Ice-Cream Cups (LG, V)

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

Seafood Station | 40pp

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

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PLATTERS *\$150 per platter*

Platters are individual and contain 24 pieces per platter

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

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

Crispy Cauliflower, basil relish, chilli oil, smoked paprika (LG, LD, V, VG)

Harissa Lamb Sausage Roll, Napolitana sauce (LGO)

Half-Shell Hokkaido Scallop, puttanesca butter (LG, I)

PIZZA PLATTERS *\$150 per platter*

Platters are individual and contain 24 pieces per platter

Margherita, Napolitana, fior de latte, basil, EVOO (V)

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

Spicy Salami, basil, chilli hot honey

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SIT DOWN SET MENU

Minimum 20 people, Maximum 150 people

All served share style to the table.

2 course option 70pp

3 course option 80pp

On Arrival

ROASTED CAPSICUM HUMMUS^(LD, V, VG,)

MIXED NUTS & SEEDS, PAPRIKA & CHILLI OIL,

CRISPY ZA ATAR BREAD

Entree (choose 3)

SALMON TARTARE^(LG, LD, M)

FENNEL, FRIED CAPERS, HERB OIL, PRAWN CRACKERS

FRESH BURRATA^(M)

ROASTED CAPSICUM HUMMUS, FRESH BAKED

PUFFED BREAD, GARLIC ROSEMARY OIL

SALT AND PEPPER SQUID^(I, LG, LD)

CRISPY MARINATED SQUID, ESPELETTE PEPPER, CITRUS AIOLI

JUMBO TIGER PRAWNS^(LG, I)

KOMBU BUTTER, PRAWN OIL, LEMON, HERBS

GRILLED LAMB SKEWERS^(LG)

GARLIC YOGURT, CUCUMBER PICKLE, OLIVE OIL, LEMON

Main (choose 2)

WHOLE MARKET FISH^(M)

LEMONGRASS AND CHILLI, FENNEL HERB SLAW

WHOLE SPLIT CHICKEN^(LD, LG)

GARLIC AND HERB, CHARRED BROCCOLINI

WHOLE ROASTED SHOULDER OF LAMB^(LG, LD)

BALSAMIC AND BASIL, CONFIT TOMATO

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

RED WINE JUS, CHIMICHURRI, MUSTARD

Sides (choose 1)

ROASTED POTATOES^(LG, LD, V)

SEASONED CHIPS^(LG, LD, V)

LEAF SALAD^(LG, LD, VG, V)

FATTOUSH SALAD^(LD, V, VG)

GREEN BEANS^(LG, V)

Dessert (choose 1)

HAZELNUT AND SALTED CARAMEL TIRAMISU

PAVLOVA; VANILLA CREAM, PASSIONFRUIT & LEMON CURD,

BERRIES^(LG,V)

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Seafood: A – Australian | I – Imported | M – Mixed

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
Mount Paradiso Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Lost Woods Chardonnay
Hearts Will Play Rose
SUD Rose Provence
Storm & Saint Pinot Noir
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
Mount Paradiso Prosecco NV
Chandon Brut NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Mill Flat Sauvignon Blanc
Gabbiano Pinot Grigio DOC
Amelia Park 'Trellis' Chardonnay
Hearts Will Play Rose
Sud Rose Provence
Storm & Saint Pinot Noir
Pepperjack 'Chef Selection' Shiraz
Henry & Hunter Shiraz Cabernet
Maretti Sangiovese

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 | 18

SPIRITS UPGRADE
14PP PER HOUR (MAX 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.