The Darlington

Conference & Event Packages

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Contact our Function Coordinator to help tailor the catering to your event:

Contact
The Darlington Centre
174 City Road, The University of Sydney, NSW, 2008
Phone: 02 9351 6864
Phone: 02 9351 4664
Email: forum.restaurant@sydney.edu.au
Catering for Meetings

Catering Package – A

$19 per person

- A range of sandwiches (3 pieces pp), with the chef’s selection of assorted gourmet fillings served with twinning’s tea and freshly brewed coffee, your choice of sparkling mineral water OR juices

Catering Package – B

$34 per person

- A range of sandwiches (3 pieces pp), with the chef’s selection of assorted gourmet fillings served with twinning’s tea and freshly brewed coffee, your choice of sparkling mineral water OR juices
- Australian cheeses with lavosh
- A platter of sliced seasonal fruit

Catering Package – C

$40 per person

- Twinning’s tea, freshly brewed coffee and juices on arrival
- Chefs selection of house baked sweet treats, twinning’s tea and freshly brewed coffee
- A range of sandwiches (3 pieces pp), with the chef’s selection of assorted gourmet fillings served with twinning’s tea and freshly brewed coffee, your choice of sparkling mineral water OR juices
- Chefs biscuit selection for afternoon tea, twinning’s tea and freshly brewed coffee

Please Note: minimum numbers apply for all events, all ingredients are subject to seasonal availability
All Day Conference Package

8.30am – 5.00pm

(C) $59 per person  OR  (D) $75 per person

Breakfast on arrival

- Twinning’s tea, freshly brewed coffee
- Muesli & yoghurt cups drizzled with honey & Mini brioche filled with ham and cheese

Morning tea

- Chefs selection of house baked cakes, slices and danishes for morning tea, with freshly brewed coffee & twinning’s teas

Lunch choices

- (C) range of sandwiches (3 pieces pp), with chef’s selection of assorted gourmet fillings served with freshly brewed coffee, twinning’s teas & your choice of sparkling mineral water OR juices
- Your choice of one side dish to accompany your lunch (see page 4 buffet luncheons side dish choices)
- Australian cheeses with lavosh
- Platter of sliced seasonal fruit

OR

- (D) working style stand-up buffet luncheons (your choice from 2 hot dishes, 2 sides and 1 dessert, see page 5) served with twinning’s tea, freshly brewed coffee and juices
- Australian cheeses with lavosh
- Platter of sliced seasonal fruit

Afternoon tea - Chefs biscuit selection for afternoon tea, twinning’s tea and freshly brewed coffee

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Buffet Luncheons Choices $45pp

Working Style Buffet Luncheons (minimum of 18 people)

Your selection of 2 hot dishes, 2 sides & 1 desserts

**Hot dishes**
- Thai chicken curry with jasmine rice
- Lemon & herb crusted barramundi fillet w/ Spanish roast potatoes
- Chicken and porcini mushroom risotto
- Spinach and ricotta ravioli in a rich tomato sauce
- Homemade Beef or Vegetable lasagne
- Pot roasted lamb ragout with chestnut potato mash
- Indian coconut and vegetable curry with saffron rice
- Baked ocean trout on spinach lyonnaise potatoes
- Beef stroganoff with steamed rice

**Salads and sides dishes**
- Greek salad
- Minted pea and potato salad
- Tomato basil and bocconcini salad
- Mediterranean roasted vegetable salad with goats cheese & a sweet balsamic dressing
- Rocket parmesan and pear salad
- Melange of roasted vegetables
- Steamed rice

**Bread**
- Assorted freshly baked bread

**Dessert**
- Lemon and lime tart with fresh strawberries
- Pavlova with cream and berries
- Raspberry tart
- Chocolate mud cake
- Flourless orange cake (Gluten free)

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Conference Additions

Sweet break
- Healthy muesli & yoghurt cups drizzled with honey $5.50
- House made scones with jam and fresh cream $4.50
- House made muffins, friands, tarts, danish pastries $4.50
- Selection of meeting biscuits x 2 each $2.00
- Melting moments, florentines & vienna éclair biscuits $3.50

Slices of cake $4.50
- Lemon and lime tart with fresh strawberries
- Apple and coconut lumber jack cake
- Raspberry tart
- Chocolate mud cake
- Flourless orange cake (gluten free)

Croissants & brioche
- Mini croissants with ham and cheese $6.00
- Mini brioche filled with ham and cheese $6.00

Platters – minimum of 10 persons
- Sliced seasonal fruit $7.00 pp
- Australian cheeses with lavosh $10.50 pp
- Add a fresh salad or side to your conference lunch $5.50 pp
  See page 5 for choices

Beverages
- Freshly brewed coffee & twinning’s teas $4.00
- Juices 300 mls $4.50
- Sparkling mineral water 250 mls $4.50

Networking post conference $42 pp
- Chefs selection of 3x platters
- 1 hour silver beverage package
- Event to conclude by 7.00pm

Please Note: minimum numbers apply for all events, all ingredients are subject to seasonal availability
Canapés Choices

Canapés for a cocktail party or pre-dinner option
Canapés $5 each – your selection from below

Cold
- Smoked chicken and cranberry crostini
- Tomato, marinated fetta & kalamata olive bruschetta
- Vietnamese rice paper rolls with peanut dipping sauce
- Mini blinies with horse radish and smoked trout
- Assorted sushi rolls
- Peking duck pancakes with plum dipping sauce
- Oysters with a shallot and red wine vinaigrette
- Smoked salmon roulard with salmon caviar
- Seared Tuna with pickled ginger and Wasabi

Hot
- Zucchini, pea, mint provolone frittata with tomato chutney
- Sage, pumpkin and pine nut arancini
- Grilled lamb koftas with chilli chutney
- Coriander fish cakes with kaffir lime dipping sauce
- Spiced chicken and chick pea samosa
- Snapper and crab thai fish cakes
- Mini lamb and rosemary pies
- Gremolata chicken skewers
- Chicken satay with coriander
- Chilli salt and pepper squid
- Tempura prawn skewers with wasabi mayo

Sweet
- Chocolate truffles
- Mini profiteroles
- Mini strawberry tarts
- Crème brulee
- Sticky date pudding with cream

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**Dinner Banquet**

Your selection of 2 dishes from each course to be served alternately, $82 (3 courses) $65 (2 courses) per person

**Entree**

- Sugar cured ocean trout with honeydew melon, pickled ginger & toasted sesame dressing.
- Terrine of roasted vegetables with goats cheese and rocket
- Warm chorizo tomato and onion tart with a crisp leafy salad
- Saffron & leak risotto with crispy peking duck & wild mushrooms
- Seared cumin and coriander lamb on warm ruby salad with minted riata yoghurt

**Main**

- Roast kingfish fillet, braised beans with chorizo and pineapple, corn chilli salsa
- Roasted eye fillet, gratin potato, asparagus and sautéed mushroom with caramelized baby onions
- Pan fried chicken supreme with a pancetta and mushroom risotto and green beans
- Crisp skinned salmon with sauté potatoes, baby spinach and asparagus and beetroot chutney
- Baked lamb rump ratatouille, rosti potato

**Dessert**

- Chocolate tart with balsamic strawberries and double cream
- Vanilla pannacotta with mixed berries compote
- Raspberry cheese cake with chocolate sauce
- Lemon & Lime brulee tart, with citrus mascarpone
- Pavlova with mixed berries cream

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Platter of Nibbles

Cold Meats Platter - $90 (serves 10)
A variety of different smoked and roasted meats rolled and presented with some antipasto items.
- Ham off the bone, roast turkey, roast beef, chicken breast, sopressa salami, kabana, sundried tomatos, spicy capsicum dips

Antipasto Platters - $65 (serves 10)
- roasted peppers, char grilled eggplant, kalamata olives, prosciutto, smoked salmon, fetta, crusty bread

Cold Roast Chicken - $90
Freshly roasted and seasoned chicken
- Beautifully presented on a bed of cos lettuce, 25 pieces in total

King Prawns - $175
Shell less and ready to enjoy
- These are served cold, on a bed of lettuce, and served with both seafood, and tartare sauce, 25 pieces in total

Cold Seafood - $175
- Market fresh oysters, king prawns, and rolled smoked salmon and marinated mussels, presented with fresh fruit

Vietnamese Rice Paper Rolls - $45 (15 pieces)
Authentically made from the following varieties:
- shredded pork, vegetarian with bean curd, and prawn,

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Platter of Nibbles (Cont.)

Cold Quiche - $45 (15 pieces)
Varieties include:
- Spinach, tomato and onion, egg and bacon, and asparagus,

Cocktail brioche - $60 (15 pieces)
Mini brioche served cold with the following fillings:
- Ham and Cheese, tomato and tasty cheese, smoked turkey breast and cranberry sauce,

Australian Cheeses - $135 (serves 10)
- Vintage Cheddar, Tasmanian blue, Maffra Red, Brie and served with lavosh and dried fruit

Fresh Fruit - $65 (serves 10)
- Freshly sliced seasonal fruits
**Beverage Packages**

**Silver beverage package**

**Includes:** Angus Brut NV, Hightides Semillon Sauvignon Blanc, Hightides Cabernet Merlot, Tooheys Extra Dry, Cascade Light, San Pellegrino Sparkling Mineral Water & Soft Drinks

- **$28 Per person** - 1 hour
- **$32 Per person** - 2 hour
- **$36 Per person** - 3 hour

**Gold beverage package**

**Includes:** Angus Brut NV, Firestick Semillon Sauvignon Blanc, Firestick Shiraz, Tooheys Extra Dry, Crown Lager, Cascade Light, San Pellegrino Sparkling Mineral Water & Soft Drinks

- **$34 Per person** - 1 hour
- **$38 Per person** - 2 hour
- **$42 Per person** - 3 hour

**Platinum beverage package**

**Includes:** Firestick Brut NV, Brokenwood Pinot Gris, Coriel Redstone Cabernet Sauvignon, Peroni, Corona, Crown Larger, Cascade Light, San Pellegrino Sparkling Mineral Water & Soft Drinks

- **$38 Per person** - 1 hour
- **$42 Per person** - 2 hour
- **$46 Per person** - 3 hour

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