SPRING

Catering and Beverage Packages

2014
The Darlington Centre and Forum Restaurant is The University of Sydney’s meeting space, conference centre and restaurant.

Located 15 minutes from Sydney’s CBD at 174 City Road, Darlington, the venue is situated in the middle of the thriving restaurant, bar, cafe, live music and cultural precinct of Newtown, Broadway and Glebe. Public transport is at its doorstep and parking is available.

The Darlington Centre offers 4 meeting rooms, 1 conference room and lounge, 1 boardroom and a restaurant with outdoor garden space. Hours of operation are from 8am until 5pm, with the Forum Restaurant open from 8am until 3pm, Monday to Friday. The venue is available for use outside these hours.

The Darlington Centre and Forum Restaurant is primarily used for meetings, conferences, private dinners, corporate events, launches, cocktail parties and special events. It is also available for film shoots and weddings.

For bookings and enquiries, contact our Function Coordinator.
Phone: 02 9351 4664  Email: forum.restaurant@sydney.edu.au
Welcome to our Kitchen in Spring!

Our Head Chef, Tony Kandalaft and Sous Chef, Sharon Galea have created a fresh and rejuvenating seasonal menu to celebrate spring and renew your body and mind. Each dish has been carefully selected and crafted so you can eat fresh, seasonal produce sourced from ethical and sustainable suppliers.

As reflective of a world class University, we are thoughtful about what we are putting on people’s plates and the affect it is having on our environment, health and industry. We want to ensure you receive the best quality produce and are inspired by our menus by constantly sourcing and providing industry best practice.

We have a fully operating commercial kitchen that delivers different styles of food service for a variety of meetings, events as well as a seasonal menu in the restaurant. Our menus change seasonally and are designed to invigorate, inspire and re-connect you with sustainable, ethical and seasonal produce. All produce is sourced as locally as possible from suppliers who pride themselves in the ethical and sustainable treatment of their products. Each dish is researched and put together so that you can understand not only the origin of each product, but the way it has been treated and how it affects our environment and guest experience.

Most importantly, we love to cook and share our culinary experiences with you! Understanding your requirements and meeting your needs is something we thrive on. We love to deliver innovative, quality produce, presentation and service that inspire and delight you.

We look forward to working with you to provide your guests with a fantastic, memorable experience.

Bon Appetite!

Our Head Chef, Tony Kandalaft
and Sous Chef, Sharon Galea

The Darlington Centre and Forum Restaurant
174 City Road, Darlington NSW 2008
Ph: 9351 4664
Email: forum.restaurant@sydney.edu.au
Meetings
V vegetarian  |  DF dairy free  |  GF gluten free

Please let us know if you have any allergies or special dietary requests.

MORNING

Breakfast On-The-Go  $22.5pp

Enjoy a selection of:

- Mini croissants with ham and cheese/vegetarian
- Mini brioche filled with ham and cheese/vegetarian
- Toasted macadamia muesli; rolled oats and yoghurt pots
- Fresh fruit platter
- Tea and freshly brewed coffee
- Mineral water or fruit juices

Grazing Stations  $29.5 pp

Provide your guests with a choice of the following:

- **Bakery**: a range of freshly baked bread loaves, sourdough, rye, white or wholemeal, freshly baked homemade muffins, bagels, baguettes, fresh croissants, brioche served with a variety of preserves.
- **Charcuterie & Cheeses**: cured meats, double smoked leg ham, prosciutto, salami, Australian cheeses, and smoked salmon on request.
- **Frittatas**: Enjoy a selection of freshly made, simple and nutritional Italian style omelettes – semi-dried tomato and basil, ham and feta
- **Light**: fresh fruit, toasted macadamia muesli, yoghurt pots and overnight oats and chia seeds

Also included:

- Tea and freshly brewed coffee
- Mineral water or fruit juices
Please let us know if you have any allergies or special dietary requests.

Breakfast $40 pp

Choose a buffet or banquet service from your selection of two hot and two cold dishes below:

Cold

- Seasonal fresh fruit platter
- Toasted macadamia muesli and yoghurt pot drizzled with honey
- Rolled oats, chia seeds, Greek yoghurt and almond milk (GF, V)
- Smoked salmon croissant with dill crème fraiche
- Spinach, feta and semi dried tomato frittata

Hot

- Poached eggs on toasted English muffin with leg ham or smoked salmon and hollandaise
- Scrambled eggs and bacon on toasted English muffin with oven dried tomatoes
- Sautéed mushrooms on sourdough toast with baby spinach and truffle oil
- Grilled haloumi, oven dried tomatoes and spinach on toasted English muffin with pesto
- Buttermilk pancakes with ricotta, fresh berries and maple syrup

Also included:

- Tea and freshly brewed coffee
- Mineral water or fruit juices
Please let us know if you have any allergies or special dietary requests.

**LUNCH**

**Take With You**  $11 pp
- A range of sandwiches (3 pieces pp), with chef’s selection of assorted gourmet fillings

**Lunch On-the-Go**  $19 pp
- A range of sandwiches (3 pieces pp), with chef’s selection of assorted gourmet fillings
- Seasonal sliced fruit platter
- A selection of tea and freshly brewed coffee
- Mineral water OR fruit juices

**Working Lunch**  $26.50 pp
- A range of sandwiches (3 pieces pp), with chef’s selection of assorted gourmet fillings
- Seasonal sliced fruit platter
- Australian cheeses with lavosh
- A selection of tea and freshly brewed coffee
- Mineral water OR fruit juices
V vegetarian | DF dairy free | GF gluten free
Please let us know if you have any allergies or special dietary requests.

All Day Catering – Light Package $39 pp

Arrival
- A selection of tea and freshly brewed coffee and juices on arrival

Morning Tea
- Chefs selection of house baked sweet treats
- A selection of tea and freshly brewed coffee

Lunch
- A range of sandwiches (3 pieces pp), with chef’s selection of assorted gourmet fillings
- Australian cheeses with lavosh
- Seasonal sliced fruit platter (GF)
- Mineral water or juice or soft drinks

Afternoon Tea
- Chefs biscuit selection, a selection of tea and freshly brewed coffee

All Day Catering – Substantial Package $56 pp

Arrival
- A selection of tea and freshly brewed coffee
- Muesli & yoghurt cups drizzled with honey (1pp)
- Mini brioche filled with ham and cheese/vegetarian (1pp)

Morning tea
- Chefs selection of house baked sweet treats
- A selection of tea and freshly brewed coffee

Lunch
- Range of sandwiches (3 pieces pp), with chef’s selection of assorted gourmet fillings
- Australian cheeses with lavosh
- Platter of sliced seasonal fruit
- Selection of two salads
- Mineral water or juice or soft drinks

Afternoon Tea
- Chefs biscuit selection, a selection of tea and freshly brewed coffee
ADDITIONS

Sweet break
• Macadamia and cranberry toasted muesli & yoghurt drizzled with honey $4.50 ea
• House made scones with jam and fresh cream $4.50 ea
• House made muffins, friands, tarts, Danish pastries $4.50 ea
• Selection of meeting biscuits x 2 each $2.00 ea
• Melting moments, florentines & Vienna éclair biscuits $3.50 ea

Croissants & brioche
• Mini croissants with ham and cheese/vegetarian $5.00 ea
• Mini brioche filled with ham and cheese/vegetarian $5.00 ea

Salads
• Rocket, parmesan and pear (V, GF) $4.00 pp
• Roast pumpkin & pearl barley with toasted almonds and mint (V, GF, DF) $4.00 pp
• Beetroot, carrot, toasted walnuts, Milawa blue cheese and parsley (V, GF) $4.00 pp
• Baby spinach, semi dried tomatoes, feta and toasted almond (V, GF) $4.00 pp
• Sweet potato, green beans and roasted capsicum (DF, GF, V) $4.00 pp

Platters
• Sliced seasonal fruit $4.50 pp
• Australian cheeses with lavosh $7.50 pp
• Vegetarian, chicken or prawn rice paper rolls $4.00 ea
• Antipasto, cured meats, char grilled vegetables, marinated olives and haloumi $6.50 pp
• Smoked ham, tomato and parmesan quiche (minimum 16 persons) $4.00 pp
• Spinach, pine nut, mushroom and feta quiche (minimum 16 persons) $4.00 pp
• Selection of house made dips served with Turkish pide and grissini (minimum 10 persons) $45
Schmooze Sessions $42 pp

Your selection of 3 x platters and a 1 hour silver beverage package:

- Sliced seasonal fruit
- Australian cheeses with lavosh
- Vegetarian, chicken or prawn rice paper rolls
- Antipasto, cured meats, char grilled vegetables, marinated olives and haloumi
- Smoked ham, tomato and parmesan quiche (minimum 16 persons)
- Spinach, pine nut mushroom and feta quiche (minimum 16 persons)
- Selection of house made dips served with Turkish pide and grissini (minimum 10 persons)

- After hour service fees apply $50.00 per wait staff per hour after 5pm
- After hour service fees apply $75.00 per wait staff per hour after 6pm
Special Events
CANAPES: Cocktail party or pre-dinner
Your selection from below

We recommend: 1 hr - 4 canapés per person / 2 hrs - 7 canapés per person / 3 hrs - 9 canapés per person

<table>
<thead>
<tr>
<th>Vegetarian</th>
<th>Dairy Free</th>
<th>Gluten Free</th>
</tr>
</thead>
</table>

Please let us know if you have any allergies or special dietary requests.

Cold $3.50 pp
- Yellowfin tuna pops with wasabi crème (GF)
- Olive bread with goats cheese and red onion jam (V)
- Chicken liver parfait on pumpkin brioche
- Sydney rock oysters with red wine shallot vinaigrette (GF) (DF)
- Tomato and cucumber gazpacho shots (GF)
- Smoked salmon roulade with salmon caviar (GF)

Hot $4.00 pp
- Seared beef skewers with chimichurri dressing (GF) (DF)
- Zucchini, pea and mint risotto balls (V)
- Coriander and coconut fish cakes with chili & lime dipping sauce (GF) (DF)
- Peking duck and shiitake mushroom tarts
- Seared scallop with tamari and daikon radish (GF)
- Tempura prawn skewers with wasabi mayonnaise

Substantial $5.00 pp
- Grilled rosemary Junee lamb cutlets (GF) (DF)
- Chef’s selection of mini savoury gourmet pies
- Ham hock croquette
- Mini spiced chicken burger on brioche bun
- Panko crumb fish goujons with tartare sauce
- Assorted rice paper rolls (GF) (DF)

Sweet $3.50 pp
- Chocolate truffles
- Cocktail portugese tarts
- Chocolate dipped strawberries (GF)
- Crème brulee spoons (GF)
- Lemon meringue tarts

Our menus change seasonally, so we will notify you of any changes in advance.
BUFFET
$42 pp (minimum 18 people)
Your selection of 2 hot dishes, 2 sides + 1 dessert

V vegetarian | DF dairy free | GF gluten free
Please let us know if you have any allergies or special dietary requests.

Hot
• Slow braised black Angus beef (Warwick, QLD) in red wine topped with crisp puff pastry
• Traditional Thai red chicken curry with steamed jasmine rice – no added hormones, chemical & GM free (DF, GF)
• Southern style fried free range chicken with smoked mayo and sweet potato
• Roasted Palmers island mulloway fillet with braised leeks, lemon thyme chat potatoes and salsa verde (GF)
• Petuna ocean trout fillet with broccolini, dill and lemon butter sauce (GF)
• Zucchini, pea, mint and lemon risotto (GF)
• Spinach and ricotta ravioli with baby spinach and toasted pine nuts tossed in olive oil (V)

Sides
• Rocket, Parmesan and Pear salad (V, GF)
• Roast Pumpkin & pearl barley salad with toasted almonds and mint (DF, GF, V)
• Sweet potato, green beans and roasted capsicum (DF, GF, V)
• Beetroot, carrot, toasted walnuts, Milawa blue cheese and parsley (V, GF)
• Baby spinach, semi dried tomatoes, feta and toasted almond (V, GF)
• Steamed seasonal greens tossed in olive oil (V, GF, DF)
• Garlic, thyme and rosemary roasted chat potatoes (V, GF)

Dessert
• Chefs selection of house baked cakes, tarts & slices
• Australian cheeses with lavosh
• Platter of sliced seasonal fruit

Our menus change seasonally, so we will notify you of any changes in advance.
DINNER BANQUET
$82 (3 courses) $65 (2 courses) per person
Your selection of 2 dishes from each course to be served alternately

V vegetarian  |  DF dairy free  |  GF gluten free

Please let us know if you have any allergies or special dietary requests.

Entree
- Mushroom and leek tart with Persian feta (V)
- Ham hock croquette with parsley sauce and apple chutney
- Smoked kingfish with pickled daikon and cucumber salad, soy and sesame dressing (GF)
- Pearl barley salad with baby heirloom carrots, Taleggio cheese, peas, toasted almonds, mint and rocket (V,GF)

Main
- Roast fillet of grain fed Angus beef (Warwick, QLD) with minted pea mash, truss tomatoes and red wine jus (GF)
- Free range pan fried chicken supreme served with creamy smoked mozzarella polenta (GF)
- Palmers island mulloway fillet with braised baby leeks, confit garlic mash, toasted hazelnuts and lemon thyme butter (GF)
- Roast duck breast with cauliflower puree, caramelized eschallots, blood orange and Pedro Jiminez jus (GF)
- Spinach, zucchini, lemon and pea risotto with toasted pine nuts and crème fraiche (V)

Dessert
- Stem ginger crème brûlée (GF)
- Lemon and lime tart
- Dark chocolate and blood orange cake
- Australian cheese plate with lavosh and quince paste to share
- Seasonal Australian fruit platter to share

Our menus change seasonally, so we will notify you of any changes in advance.
The Darlington has a fully licensed bar from which we serve a variety of beverages. Our wine selection showcases the best of Australia, New Zealand and a few sneaky Italians thanks to our Head Waiter Roberto’s mission to share his knowledge of fine wine with our guests. Our beer selection has something for everyone, including a newly brewed Cloudy Cider from our local brewery, Young Henrys.

Our staff are trained baristas and we understand that the first sip of your coffee can make or break your day. We visit our supplier, understand our beans, their origins and blends, know our temperatures and keep our equipment pristine.

<table>
<thead>
<tr>
<th>Beverage Package</th>
<th>Price (ex GST)</th>
<th>Includes:</th>
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</thead>
<tbody>
<tr>
<td>Conference</td>
<td>$4.00 pp</td>
<td>A selection of tea and freshly brewed coffee</td>
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<tr>
<td>Addition</td>
<td>$4.50 pp</td>
<td>Juices 300 mls</td>
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<tr>
<td></td>
<td>$4.50 pp</td>
<td>Sparkling mineral water 250 mls</td>
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<tr>
<td>Silver</td>
<td>$28 Per person - 1 hour</td>
<td>Hardys “Riddle” Brut, SA</td>
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<tr>
<td></td>
<td>$32 Per person - 2 hours</td>
<td>The Charmer, Semillon Sauvignon Blanc, Griffith NSW</td>
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<tr>
<td></td>
<td>$36 Per person - 3 hours</td>
<td>The Charmer, Shiraz, Griffith NSW</td>
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<td></td>
<td>$40 Per Person - 4 hours</td>
<td>Tooheys Extra Dry, Cascade Light</td>
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<td></td>
<td></td>
<td>San Pellegrino Sparkling Mineral Water &amp; Soft Drinks</td>
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<tr>
<td>Gold</td>
<td>$34 Per person - 1 hour</td>
<td>Owl &amp; Pussycat Sparkling Cuvee, Adelaide Hills, SA</td>
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<tr>
<td></td>
<td>$38 Per person - 2 hours</td>
<td>Mudstone Sauvignon Blanc, Marlborough NZ</td>
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<td></td>
<td>$42 Per person - 3 hours</td>
<td>Biblioteque Travel Writing, Shiraz, Barossa Valley</td>
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<td></td>
<td>$46 Per person - 4 hours</td>
<td>Peroni, Crown Lager, Cascade Light</td>
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<td></td>
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<td>San Pellegrino Sparkling Mineral Water &amp; Soft Drinks</td>
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<tr>
<td>Platinum</td>
<td>$38 Per person - 1 hour</td>
<td>Owl &amp; Pussycat Sparkling Cuvee, Adelaide Hills, SA</td>
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<td></td>
<td>$42 Per person - 2 hours</td>
<td>Mudstone Pinot Gris, Marlborough NZ</td>
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<tr>
<td></td>
<td>$46 Per person - 3 hours</td>
<td>Biblioteque Travel Writing, Shiraz, Barossa Valley</td>
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<td></td>
<td>$50 Per person - 4 hours</td>
<td>Young Henrys Real Ale, Corona, Crown Larger, Cascade Light</td>
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<tr>
<td></td>
<td></td>
<td>San Pellegrino Sparkling Mineral Water &amp; Soft Drinks</td>
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# Venue Hire

<table>
<thead>
<tr>
<th>VENUE</th>
<th>OPERATING HOURS</th>
<th>ROOM LAYOUT</th>
<th>CAPACITY</th>
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<tbody>
<tr>
<td><strong>FORUM RESTAURANT</strong></td>
<td></td>
<td></td>
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<tr>
<td>Forum Restaurant</td>
<td>0800 – 1500 hrs</td>
<td>Seated (including outdoor chairs)</td>
<td>90 pax</td>
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<tr>
<td></td>
<td></td>
<td>Seated (internal)</td>
<td>80 pax</td>
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<tr>
<td></td>
<td></td>
<td>Theatre</td>
<td>150 pax</td>
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<tr>
<td></td>
<td>Lunch service:</td>
<td>Cocktail</td>
<td>200 pax</td>
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<tr>
<td></td>
<td>1200 – 1400 hrs</td>
<td>Banquet</td>
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<tr>
<td></td>
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<td>Buffet</td>
<td>80 pax</td>
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<tr>
<td><strong>DARLINGTON CENTRE</strong></td>
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<tr>
<td>Meeting Room 1</td>
<td>0800 – 1700 hrs</td>
<td>Boardroom</td>
<td>14 pax</td>
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<tr>
<td>Meeting Room 2</td>
<td>0800 – 1700 hrs</td>
<td>Boardroom</td>
<td>10 pax</td>
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<td>Meeting Room 3</td>
<td>0800 – 1700 hrs</td>
<td>Boardroom</td>
<td>10 pax</td>
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<tr>
<td>Reading Room</td>
<td>0800 – 1700 hrs</td>
<td>Boardroom</td>
<td>4 pax</td>
</tr>
<tr>
<td>Conference Room and Lounge</td>
<td>0800 – 1700 hrs</td>
<td>Theatre</td>
<td>100 pax</td>
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<td></td>
<td></td>
<td>Classroom</td>
<td>60 pax</td>
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<td></td>
<td></td>
<td>Boardroom</td>
<td>40 pax</td>
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<tr>
<td><strong>THE INSTITUTE BUILDING</strong></td>
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<tr>
<td>Boardroom</td>
<td>0800 – 1700 hrs</td>
<td>Boardroom</td>
<td>30 pax</td>
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Fees

All booking and venue fees contribute to the teaching and research work of the University of Sydney. Fees are a set rate regardless of whether our client's event is for a full day, half day or hourly usage, and Venue Hire charges are split into two categories:

1. Internal Clients
2. External Clients

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<tr>
<th>FEE: (ex GST)</th>
<th>INTERNAL</th>
<th>EXTERNAL</th>
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<tbody>
<tr>
<td>Labour Charge set up and pack down</td>
<td>Included in room hire fee except if after hours</td>
<td>Included in room hire fee except if after hours</td>
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<tr>
<td>Meeting Room 1</td>
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<td>Meeting Room 2, 3</td>
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<td>Boardroom</td>
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<tr>
<td>Conference Room &amp; Lounge</td>
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<td>Forum Restaurant - Weekdays Cocktail</td>
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<td>Forum Restaurant - Weekdays Dinner</td>
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<td>Forum Restaurant - Weekends</td>
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<td>$1520</td>
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<tr>
<td>After Hours Service Fees</td>
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<tr>
<td>1 hour past 17:00 / before 8am</td>
<td>$50.00 per staff member</td>
<td>$50.00 per staff member</td>
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<tr>
<td>2nd Hour and following hours</td>
<td>$75.00 per staff member</td>
<td>$75.00 per staff member</td>
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<td>Additional Costs</td>
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<tr>
<td>Screen and portable projector</td>
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<td>Electronic whiteboard</td>
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<tr>
<td>Flipchart</td>
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<tr>
<td>Security (Min 4 hrs)</td>
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<td>$225</td>
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And Sometimes, You’ve Just Got to Eat Cake....