THE DART & FEATHER

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EXCLUSIVE HIRE
THE DART AND FEATHER

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The Dart and Feather is a prestigious waterfront restaurant located on the Cockle Channel of Brisbane Water and offers exceptional water vistas.

We invite you to experience your special day or evening with a stunning menu created by our talented chefs, whilst kicking back and enjoying the uninterrupted water views.

Our dedicated Events Team are on hand to work with you to create an unforgettable atmosphere to ensure an event that will never be forgotten and memories that will last a lifetime.

Whether you are hosting your annual corporate lunch, end of financial year ‘let your hair down’ drinks, Christmas party, stylish cocktail party, wedding, engagement, birthday, or a more intimate event, our specialised team will work with you to ensure no detail is forgotten.

Exclusive hire includes our three spaces; The Deck, Bar Lounge and Dining Room, which will allow ample room for your guests whether you are hosting a sit down or standing event.

Highly recommended, we are travellers’ choice for the 2020 trip adviser top 10% worldwide.
The Deck
The Deck offers a relaxed area to soak up the external environment, with a seating arrangement that looks over the waterfront of the Cockle Channel, Brisbane Water.

The Deck has a mix of low tables, as well as high tables to not block the stunning views. The Deck is mostly enclosed, with blinds that can be open or shut, weather dependent.

The space between The Deck and Bar Lounge is perfect for your musician or DJ to bring life to the party, which allows for a quieter space in the Dining Room and is also a great spot to then utilise the Bar Lounge as a dance floor.
With our operational bi-fold doors open, find yourself immersed within a free-flowing space from the Deck into the Bar Lounge.

With sexy, moody hues the Bar Lounge offers an intimate, yet chic atmosphere to give the feel of a private area within our venue. Other than being a separate dining area, the Bar Lounge can be set up as an area for your gifts, speeches, cake or better yet, cleared out for a dance floor.

There are two televisions within the Bar Lounge that can be used for a photographic slideshow to help elevate your event with nostalgic memories.
The Dining Room is an exceptional space that offers floor to ceiling views out to the Cockle Channel, Brisbane Water. Sit back and watch the boats cruise by, whilst our team tends to your every need. If you have an evening booking, you will be lucky enough to watch the beautiful sunset over the waterfront.

We can arrange for your group to have tables set up to seat 6-8 or arrange the tables into long tables that run down the length of the Dining Room. The choice is yours! With our horizontal wall length feature mirror at the back of the restaurant, you will pick up the water views no matter where you are seated.

The light filled front of the dining room has comfortable cushioned benches against the wall, which are separated by our fireplace. The fireplace is perfect for Winter and cold evenings and creates a warm and inviting atmosphere.

Towards the back of the dining room, we have a stunning indoor-outdoor garden that houses our large water feature. We find that this space offers a relaxing yet inviting atmosphere. There is also a horizontal wall length mirror so those sat up the back can soak in the same views as those facing out to the waterfront.
Bookings

For exclusive hire, we offer two sittings. A lunch sitting which books the restaurant out from 12pm-5pm and a dinner sitting which books the restaurant out from 5pm-10pm. This hire time also includes half an hour in the beginning to set up and half an hour at the end for turnover, which gives you and your guests exclusive hire of the venue for 4 hours. There is a $1500 hire fee which is non-refundable and payable to secure your booking.

For our lunch functions, set up starts at 12pm for a 12.30pm arrival of you and your party. The bar will be closed off at 4.15pm for a 4.30pm departure.

For our dinner functions, set up starts at 5pm for a 5.30pm arrival of you and your party. The bar will be closed off at 9.15pm for a 9.30pm departure.

We understand that not all functions will fit within these time frames and are happy to offer additional time to your booking. We do not charge a fee for this but add an amount to be used towards your minimum spend, which is charged by increments of 60 minutes. This is mandatory if you want to have access to the venue before or after your booking for set up or time extension. There is no access to the venue or set up before the booking start time.

For lunch time bookings, there is an additional minimum spend of $500 per hour to start before 12pm and a minimum spend of $1000 per hour to extend your booking past 5pm.

For evening bookings, there is an additional minimum spend of $1000 per hour to start before 5pm and a minimum spend of $500 per hour to extend your booking past 10pm.

Minimum spend is the amount that needs to be spent during your booking. The minimum spend is used towards all food purchased through our kitchen and all alcohol purchased through our bar. If your final bill exceeds the minimum spend, payment will be required at the end of your booking. If your booking happens to not meet the minimum spend criteria, it will be kept as a charge for exclusive hire. If you feel that you may not meet our minimum spend criteria, you can also contact us about part hire use of The Deck and Bar Lounge which would give you access to those areas, with the Dining Room open to bookings from the public.

Sitting 1 – Friday to Sunday 12pm-5pm or 5pm-10pm. This includes 5 hours of exclusive venue hire with 4 hours spent in the venue by you and your guests and includes an hour of set up and turnover by our staff. There is a minimum spend of $8000, as well as a $1500 hire charge.

Sitting 2 – Wednesday and Thursday 12pm-5pm or 5pm-10pm. This includes 5 hours of exclusive venue hire with 4 hours spent in the venue by you and your guests and includes an hour of set up and turnover by our staff. There is a minimum spend of $5000, as well as a $1500 hire charge.
DINING AT THE DART & FEATHER

EXPERIENCE EXCEPTIONAL
A celebration of the beauty and vibrancy of some of natures’ most sensational produce. The Dart and Feather presents cuisine that will awake the senses where texture, flavour and harmony are paramount.

Every detail is thoughtfully considered, a menu promise that will cultivate an unforgettable experience.

We offer three menus for exclusive hire events, where dishes are subject to seasonality and availability, but will not disappoint. Please speak to us about any dietary requirements and we will be able to work with you to make your dining experience as seamless as possible.

Our first menu is our $65 canapé menu where we have a selection of canapés and boats for you to choose from. You can select five canapés and two boats for your function from our canapé menu. Please speak to us about dietary requirements at your earliest convenience as some dishes can be prepared as gluten or dairy free.

Our second menu is our $75 alternate drop menu where we have a selection of entrées, mains, and desserts for you to choose from. You can select two options for your function from each course. Please speak to us about dietary requirements at your earliest convenience as some dishes can be prepared as gluten or dairy free.

Our third menu is our $95 five course degustation. We have split the degustation into three sections: entrées, mains, and to finish. You can select two dishes from the entrée’s selection, two dishes from the mains selection and one dish from the to finish selection for your guests five course degustation. There are no alterations to the five-course degustation and five courses are prepared to be served to all guests.
$65 Canapé Option

Canapés

Oysters served with wasabi sorbet or ginger vinaigrette (GF, DF)
Arancini - Porcini mushroom and parmesan risotto balls with roasted garlic aioli and truffle oil (V)
Duck spring rolls with spicy hoisin sauce (GF, DF)
Deep fried camembert with cranberry (V)
Ceviche wontons – market fish ceviche, citrus and fresh herbs (GFO, DF)
Lamb kofta skewers with mint yogurt (GF)
Fried Szechuan prawns with sweet soy (DF)
Buffalo mozzarella bruschetta with a balsamic glaze (GFO, V)
Salmon sashimi blinis with dill cream and caviar (GFO)

Boats

Grilled prawns with mango salsa – Chilli and garlic pan fried Yamba king prawns served with mango salsa (GF, DF)
Duck and lychee curry – Tender duck breast in a mild lychee and coconut red curry with fresh Asian greens (GF, DF)
Chorizo and feta risotto – Smoked chorizo and danish feta risotto (GF)
Sticky pork belly with Asian slaw – Twice cooked sticky pork belly with spicy Asian slaw (DF)
Buffalo mozzarella bruschetta – Roma tomato and buffalo mozzarella served on sourdough bruschetta with a balsamic glaze (GFO)
Beef ragu gnocchi – Slow cooked beef brisket and tomato sugo with gnocchi and freshly shaved parmesan

A great addition to our canape menu is a grazing board. Our traditional grazing board comes with a selection of cheese, olives, dips, cured meats, sweets, and fruit at a charge of $350 per meter, or $550 per meter for a mix of our traditional grazing board with cooked and fresh seafood. The seafood usually consists of, but is subject to availability and seasonality, fresh prawns, oysters, Balmain bug, ceviche, calamari fritti, salt and pepper prawns and cooked fish.
$75 Alternate drop

Entrees

Oysters – Served with wasabi sorbet (GF, DF)
Arancini – Porcini mushroom and parmesan risotto balls served with roasted garlic aioli and truffle oil (V)
Szechuan squid – Tender squid dusted lightly with a Szechuan spice mix and finished with mango salsa (DF)
Zucchini flowers – Filled with 3 cheeses and served with romesco (V)
Tuna ceviche – Cured yellowfin tuna infused with citrus and served with crispy wafers (DF)

Gin and beetroot cured salmon – Thinly sliced salmon cured with juniper gin and served with a candied walnut and fennel salad (GF, DF)
Gin cured beetroot – Thinly sliced beetroot cured with juniper gin and served with a goats’ cheese and candied walnut salad (GF)

Mains

Peppered pork fillet – Rolled pork fillet lightly pan fried and served with fresh horseradish cream, chat potatoes and watercress (GF)
Beetroot glazed salmon fillet – crispy skin salmon fillet glazed with beetroot and served with a sweet potato puree and broccoli (GF)
Twice cooked pork belly – Pork belly served on a pea puree and roasted pumpkin with a sage and black pepper jus (GF)
Beef eye fillet – Beef eye fillet served with smashed chat potatoes and kale and finished with a side of gorgonzola sauce (GF)
Prosciutto, pea and truffle risotto – Creamy risotto infused with Italian prosciutto, truffle, Grana Padano and green peas (GF)
Sundried tomato, feta and pine nut stuffed chicken breast – Twice cooked free range chicken breast filled with pine nuts, feta and sundried tomatoes and served with green beans, baby spinach and a sweet potato fondant and finished with jus (GF)

Dessert

Cheese and fruit plate – Market cheese, seasonal fruit, and crackers (V, GFO)
Dark chocolate fondant – Served with seasonal fresh berries and cherry and coconut gelato (V)
White chocolate and passionfruit brûlée - Served with blueberry coulis and vanilla bean gelato (V, GF)
Deconstructed apple and rhubarb crumble – Baked apple, rhubarb compote and granola crumble served with vanilla bean gelato (V)
Lemon curd and meringue assiette – Fresh lemon curd, Italian meringue, blueberry coulis and coconut pastry disks (V)
$95 Five Course Degustation

Entrees

Oysters – wasabi sorbet (GF, DF)
Persian spiced quail – Spiced quail served with baba ghanoush and a pineapple and sage salsa (GF, DF)
Confit tomato – Confit tomato served with goats’ curd, almond tuilles and finished with a balsamic glaze (V)
Juniper gin and beetroot cured salmon – Juniper gin and beetroot cured salmon served with a candied walnut salad and raspberry vinaigrette (GF, DF)
Italian sausage and burnt butter gnocchi – Italian sausage served with handmade gnocchi and finished in a burnt butter
Juniper gin cured beetroot – Juniper gin cured beetroot served with a goats’ cheese and candied walnut salad and finished with a raspberry vinaigrette (GF)

Mains

Balmain bug – Balmain or Moreton Bay bug served in a creamy Pernod and chive sauce (GF)
Veal saltimbocca – Pan fried veal medallions wrapped in proscuitto and sage, served on a potato galette, and finished with a red wine tomato sugo (GF)
The Dart and Feather Fattoush salad – Middle Eastern salad of labneh, beetroot, asparagus, walnut za’atar and buckwheat lavash (GFO)
Yellowfin tuna – Seared yellowfin tuna steak served with braised beetroot, pickled cucumber, gremolata, and fried capers (GF)
Lamb cutlets – Frenched lamb cutlets served with a mint, pea and pistachio crush; roasted rosemary chat potatoes and red wine jus (GF)
Wild mushroom and truffle risotto cakes – Wild mushroom and truffle risotto cakes topped with wild rocket, Grana Padano and toasted hazelnuts (V) (GF)

To Finish

Caramel latte parfait, hazelnut praline, cranberry, pistachio biscotti (GFO)
Cheese and fruit plate – Market cheese, seasonal fruit, and crackers (GFO, V)
Blueberry and wild honey bavarois served with fresh honeycomb and peach compote (GF)
BEVERAGES AT THE
DART & FEATHER

EXPERIENCE EXCEPTIONAL
BEVERAGES

Sit back and let our superstar bartenders tend to your every beverage need. Indulge in drinks packages, tea, coffee, mocktails, cocktails, beer, wine, spirits, and champagne.

You can opt to place money on a bar tab with or without an expiration, have your guests pay as they go at the bar or pay your bar bill at the end of your event.

Below are our current drink packages, which are subject to availability and may change at any time. Please contact us for our full drinks’ menu.

$65 per person for a 3-hour period includes:

Craigmoor Brut Cuvee sparkling
Circa 1858 Sauvignon Blanc
Circa 1858 Chardonnay
Circa 1858 Shiraz

House Tap Beers: Six Strings Mid Strength „On Tour”
Six String Coastie Lager
Six Strings Pale Ale

Soft drinks and juice

$85 per person for a 3-hour period includes:

All the above, plus

Clover Hill Tasmanian Cuvee
Bay & Barnes Block Sauvignon Blanc
Ara Estate Pinot Gris
Ara Estate Pinot Noir
Fiore Moscato

Corona stubbies
Asahi Stubbies
James Boags Light Stubbies
Somersby Apple or Pear Cider
Six strings TPA and Dark Red IPA
Six strings seasonal on tap (changes frequently)

$125 per person for a 3-hour period includes:

All the above, plus

House spirits: Vodka, gin, rum, bourbon, scotch, and tequila
let us know if you would like to add premium spirits or cocktails; or add extra time to your function package. We have an extensive cocktail list and can work with you on creating a package that suits you, whether it be for an arrival cocktail, arrival cocktail hour, arrival champagne or a champagne toast.

For our function bookings we can also offer an additional extra with our cocktail dispensers. We have two available and each holds roughly 3.5 litres of your preferred cocktail from our Classic or House Cocktail List. They come at a cost of $400 each, which holds around 30 cocktails and are displayed on the bar for you and your guests to self-serve.

**Optional Package Additions**

**Premium French champagne toast**

NV Charles Heidsieck Brut Reserve, Reims, France $20 per glass based on 10 pours per bottle.

**Oyster Course**

Oysters served to you and your guests at the start of the meal can be added to any menu. The optional oyster course is not mandatory for all guests to have and can be served to each guest or in the middle of the table to share.

Half dozen oysters served with wasabi sorbet or ginger vinaigrette - $24.

One dozen oysters served with wasabi sorbet or ginger vinaigrette - $42.

Optional packages must be confirmed prior to your event when your menu choices are being made. Late requests may not be able to be fulfilled. Late requests will not be able to be fulfilled on the day of your event.
Policies and Conditions

Numbers
We can cater for 60-120 guests for a sit-down function, dependent on table layout. For a canapé style function, we can cater for 120 people.

Decorations
Table decoration are not included and cannot be organised through us.
You are welcome to provide your own flowers, name tags, candles etc. Please note that candles must be enclosed in a votive or similar, i.e., no naked flames.
The restaurant staff will set the venue up how you would like and can arrange name cards, candles etc on tables.
We can offer white tablecloth hire at a nominal charge; notice must be given.

Music
We can organise a musician or DJ at an additional cost which goes directly to the musician or DJ. Music does not count towards minimum spend. We have an iPod dock and speakers spread throughout the restaurant for background music where you can plug in your phone or use our Spotify to log into one of your playlists or ours.

Liability
Any damage sustained to our premises or property by guests or contractors during your function is the responsibility of the party that has made the booking. We do not accept any responsibility for damage or loss of you or your guest’s property left during, or after the function. We reserve the right to exclude or remove any undesirable persons from the premises without liability.

Responsible service of alcohol
All staff have undergone responsible service of alcohol training and hold a current RSA. We will stop serving any guest who is showing signs of intoxication, exuding violent or aggressive behaviour towards staff or guests and then the guest will be immediately asked to leave the premises. Minors are legally not permitted to consume alcohol on the premises, any found doing so will be asked to leave immediately. It is the responsibility of our staff to ask for ID if a person seems to look younger than the age of 25.

Booking confirmations
Your selected date may be tentatively held for one week from the time our exclusive hire PDF has been sent to you. After one week our exclusive hire fee of $1500 is required to secure your date, at this time we will delete any tentative booking. The exclusive hire fee is non-refundable. The minimum spend amount is due 4 weeks before the date of your function along with your final menu choices. Final numbers must be confirmed no later than seven days before your booking. Any reduction in numbers within seven days of your
booking will result in a 50% charge based on the menu that you have chosen. Final payments can be made by direct deposit, bank card or cash. Bank cards incur a nominal surcharge. There is no Sunday surcharge for Sunday functions. Functions held on public holidays incur a 10% surcharge.