



Death & Co

FUNCTION PACK



From our origins in New York's East Village to the cocktail bars of Denver, Los Angeles, and D.C., Death & Co has redefined the modern drinking experience—one carefully balanced glass at a time. Here, we celebrate the art of the drink—where every pour tells a story, and modern classics are crafted to stand the test of time.

A destination for those who shine after dark, join us for exquisitely crafted cocktails, considered food, and an atmosphere that honours the golden age of hospitality.

Chat to our team about hosting your next event.







Welcome to Death & Co.











GROUND FLOOR BAR

Nestled in the heart of the city, our ground floor brings together crafted cocktails, effortless hospitality and world-class technique. A dimly lit haven for lively celebrations offers an intimate setting for up to 120 guests, blending a mixture of seated and standing space.

SPACE TYPE						
PRIVATE	NA	120	N	N	Y*	Y*

VENUE EXCLUSIVE

Own the night. When the occasion calls for more than a table, take over the lot. The Cellar Bar and Ground Floor are all yours, complete with signature cocktails, curated menus, and an impeccably tailored experience. Speak to our team for more.

SPACE TYPE						
PRIVATE	NA	160	N	N	Y*	Y*







*fees apply





CELLAR BAR

Discover The Cellar Bar, intimate and moody while the city hums above. Perfect for private soirees and intimate celebrations catering for up to 40 guests, enjoy a private space complete with private bar, lounges and direct access to Duckboard Place.

SPACE TYPE						
PRIVATE	NA	40	N	N	Y*	Y*







CANAPÉS

6 PIECES | 48 8 PIECES | 64 10 PIECES | 78

MARKET OYSTERS (LD, LG)
house hot sauce

KINGFISH (LD)
gin botanicals, rhubarb, olive brine

FRIED CHICKEN
fermented chilli & honey hot sauce,
blue cheese, pickles

FRIED BOCCONCINI (V, LG)
smoked cheese, salted lemon

LAMB PIES
smoked tomato

CRISPY PEPPER LEAF (LGO, V, VG)
taramasalata, trout roe

UPGRADES

DEATH & KILPATRICK (LD, LG) +1
market oyster, nduja, lardo,
chili guanciale, native plum

DUCK & LARDO SKEWER (LD, LG) + 3
sticky native plum, lardo

GILDA(LD, LG, VO, VGO) + 4
olive, guindilla, anchovy,
baby onion, lemon twist

SCALLOP CRUDO (LD, LG, VGO) + 3
Geraldton wax, pineapple relish

CORN & CHIVE CROQUETTE (LD, V, VGO)
hazelnut romesco

TÊTE DE MOINE TART (V)
fruit preserve

SOFT CHEESE (V)
Brillat-Savarin, crisp, apple

BLUE CHEESE (V)
gorgonzola dolce, carrot cake,
pickled walnut

UNCLE WES' DRUNKEN COOKIES (V)
milk & dark chocolate,
banana liqueur, sea salt

SUBSTANTIALS

LOBSTER MORNAY BUN 18
caviar, pepper

MINI CHEESEBURGERS (VO) 16
triple cheese, house pickles

WAGYU STEAK FRITZ ROLL (LG, VGO) 17
bearnaise, crispy potato, jus, onions



STATIONS

SUITABLE FOR 40 GUESTS

CURDS & WHEY (V, LGO) 1200

A selection of market cheeses, seasonal fruits, chef's house jams & preserves, seasonal pickled veggies & fruits, crackers, warm breads

GRAZING (LGO) 1550

A selection of market cheeses, local charcuterie, cheese & olive skewers, warm breads, seasonal & dried fruits, crisps, chef's house jams & preserves

OYSTERS (LD, LG) | 1600

3 varieties including rock, pacific & market oysters

Citrus, house hot sauce, finger lime mignonette

UPGRADES

ADDITIONAL OYSTERS, 3 DOZEN 250

CAVIAR 100GM 120

CAVIAR 1KG 4000

WARM BLINI & CONDIMENTS 120



BEVERAGE PACKAGES

STANDARD

3 HOURS – 70PP
UNLIMITED BEER AND WINE

WINE

VALFORMOSA MVSA CAVA
Penedes Spain

HARVEST MOON
SAUVIGNON BLANC
Nagambie Vic

RADFORD DALE CHENIN BLANC
Stellenbosch, South Africa

SUD ROSÉ
Languedoc, France

AMEN BREAK PINOT NOIR
Central Otago, NZ

CLONAKILLA HILLTOPS SHIRAZ
Young, NSW

BOTTLED BEER & CIDER
MOUNTAIN CULTURE
STATUS QUO PALE ALE

KIRIN ICHIBAN LAGER

SOMERSBY APPLE CIDER

UNLIMITED SOFT DRINKS INCLUDED

PREMIUM

3 HOURS – 110PP
**UNLIMITED BEER, WINE,
AND COCKTAILS**

WINE

VALFORMOSA MVSA CAVA
Penedes Spain

HARVEST MOON
SAUVIGNON BLANC
Nagambie Vic

RADFORD DALE CHENIN BLANC
Stellenbosch, South Africa

SUD ROSÉ
Languedoc, France

AMEN BREAK PINOT NOIR
Central Otago, NZ

CLONAKILLA HILLTOPS SHIRAZ
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BOTTLED BEER & CIDER
MOUNTAIN CULTURE
STATUS QUO PALE ALE

KIRIN ICHIBAN LAGER

SOMERSBY APPLE CIDER

UNLIMITED SOFT DRINKS INCLUDED

COCKTAILS (SELECT 3)

D&C ORIGINALS

GUNS OF BRIXTON
Armagnac, Cocchi Americano,
Bergamot, Sparkling Wine,
Verjus, Bay Leaf, Soda

GOD OF WINE
Red Wine, Amaro, Cherry,
Bitters, Lemon, Soda

PARACHUTE
White Port, Salers, Lemon,
Bitters, Tonic

BUKO GIMLET
Navy Strength Gin, Cachaca,
Coconut, Lime, Pandan

WAYMORE'S BLUES
Bourbon, Peach, Lemon, Pistachio

KINGSTON NEGRONI
Jamaican Rum, Vermouth,
Campari, Orange

OAXACAN OLD FASHIONED
Reposado Tequila, Mezcal,
Agave, Bitters

Don't see your favourite cocktail? Speak to the team and we will do our best to accommodate.

CLASSICS

BIRTHDAY DAIQUIRI
White Rum, Lime, Cane Sugar,
Sparkling Wine

MOSCOW MULE
Vodka, Ginger, Lime

CHAMPAGNE JULEP
Brandy, Bitters, Sparkling Wine

FRENCH 75
Gin, Lemon, Sparkling Wine

ESPRESSO MARTINI
Vodka, Coffee Liqueur, Cold Drip

MAGARITA
Blanco Tequila, Curacao, Lime, Salt

OLD FASHIONED
Bourbon, Sugar, Bitters

OLD CUBAN
Aged Rum, Lime, Mint, Sparkling Wine

UPGRADES

MOET & CHANDON CHAMPAGNE AVAILABLE THROUGHOUT 25PP
HOUSE SPIRITS WITH MIXER AVAILABLE THROUGHOUT 28PP
1 COCKTAIL ON ARRIVAL (FROM SELECTION ABOVE) 17PP





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