



*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	33	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 (LG)  
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, VGO)  
taramasalata, trout roe

## UPGRADES

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

BEEF TARTARE (LD, LG) + 4  
watercress, marrow, potato chips

GNOCCO FRITTO (VO) + 5  
pecorino custard, prosciutto

ONION RINGS (V) + 1  
aoili

FLATBREAD (V, VGO) +2  
vegemite butter + fennel pollen

CORN & CHIVE CROQUETTE (V)  
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 (LGO) 17  
burger sauce, 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 150**

**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

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## 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

OAXACA 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





# *Death & Co*

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