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FUNCTIONS
par Sage
2024

FUNCTIONS *package* 2024

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*W*E'D LOVE TO
HOST YOUR
NEXT EVENT

BIRTHDAYS

BAPTISMS

COMMUNIONS

CONFIRMATIONS

ENGAGEMENT PARTIES

BABY SHOWERS

CORPORATE EVENTS



TO OUR FUTURE *CHERISHED GUESTS*

Darlington Estate was established in 1983 when it bloomed as an enchanting small cellar-door restaurant, and soon became a sought-after wedding destination for couples.

As you step into our Estate, you'll be transported to a world of timeless elegance. Immerse yourself in the magical ambiance under the canopy of ancient trees, surrounded by the symphony of birdsong and rustling leaves.

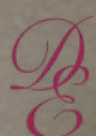
At Darlington Estate, we understand that every celebration is unique. Whether you envision an intimate gathering or a lavish affair for your event, our versatile venue can be tailored to suit your vision and needs, ensuring your day is as special as you had envisioned.

Our team of dedicated professionals will be at your service to ensure every detail, from table arrangements to audiovisual set-ups, is executed as arranged, leaving you and your guests in awe.

Indulge in an unforgettable function experience, where cherished memories are etched into the hearts of all who attend. We take pride in crafting moments that will be remembered for a lifetime.

We look forward to bringing your dreams to life.

Pat, Bertha
& the Darlington Estate family





G A Z E B O

Seated – 30 - 40 capacity

Cocktail – 65 capacity

Our gazebo is another small private function space nestled within the embrace of nature, taking the form of a charming gazebo surrounded by towering trees and lush local flora. The gazebo stands as an inviting centerpiece, offering a cozy haven for gatherings and events amidst the beauty of the natural surroundings situated next to the main restaurant.

Staircase-linked to a mesmerising enclosed outdoor space with a lemon tree just beneath, this location is the perfect space for a birthday, baby shower or long lunch table on a breezy day.





MAIN HALL

Seated – 120 capacity

Cocktail – 140 to 150 capacity

Our most popular function space offers a charming and intimate setting, and provides an outdoor-indoor feel like no other. Surrounded by tall window panels overlooking the lush native flora, the venue emanates a rustic feel, adorned with fairy lights that cast a magical glow throughout. The stunning brick floors contribute to the rustic ambiance, providing a solid and enduring foundation for the space. This combination of natural materials, earthy tones, and twinkling lights creates a cozy and romantic atmosphere, seamlessly blending the interior with the scenic beauty of the Perth hills.

The juxtaposition of rustic elements against the stunning brick floors and fairy lights enhances the enchanting ambiance, providing a serene and inviting venue for various gatherings and events. Whether for seated or standing occasions, this function space offers a picturesque and tranquil setting, making it ideal for those seeking an authentic, nature-inspired experience for their next event.





BITES / ***PRE-DINNER*** ***FUNCTIONS*** ***COCKTAIL***

Elevate your special day with an unforgettable dining experience by treating your guests to an array of delectable pre-dinner bites, expertly crafted by our culinary team.

Indulge in a delightful assortment of palate-teasing options, carefully designed to satiate peckish appetites during the late afternoon.

Explore a world of flavors from our enticing grazing stations to the exquisite taste of our handcrafted finger-sized canapés, each one thoughtfully curated to impress both you and all your guests.

At Darlington Estate, we embrace the transformative power of food, bringing people together and crafting extraordinary moments that last a lifetime.

Leave a lasting impression on your party with our selection of pre-dinner bites, tailored to make your celebration an extraordinary and unforgettable event.

More details in the pages to come.





CANAPÉS

\$7.50 per choice, per person

- Corn fritters with chilli avocado salsa (v)
- Pear and fetta tartlets with candied walnut (v)
- Coconut roasted chicken on melba toast with spiced pumpkin puree
- Lamb koftas with raita (g, *d)
- Coriander fishcakes and pickled ginger (d)
- Chermoula beef skewers with honey yoghurt (g)
- Chorizo and potato frittata with salsa (g)
- Brie and sundried tomato pastry puffs (v)
- Smoked salmon on dill pancakes with lemon cream
- Seared beef fillet with horseradish and chives en croute
- Pork rillettes with black cherry chutney (d)
- Tomato and mushroom bruschetta (ve)
- Mushroom wontons with coriander and crisp shallots (ve)
- Seasonal vegetable fried spring rolls (ve)

All selections are made on a 'one each per guest' and charged for accordingly. Please accommodate your guest's dietary requirements when making your selections as we do not cater individually for cocktail weddings.

**Min. spend for cocktail functions — \$60 per head*

🍷 Canapes will be offered to each guest by our professional waitstaff

🍷 Additional choices - \$7.5 pp

*d = dairy free *d = dairy free option
g = gluten free *g = gluten free option
v = vegetarian ve = vegan*




SUBSTANTIALS

\$25 per choice, per person

- Crispy pork on radish cake with chilli oil (d, g)
- Thai beef salad (d, g)
- Lamb rogan josh with pilaf rice (g)
- Mini bangers and mash
- Beef cheek goulash with gnocchi
- Mac and cheese (v)
- Wild mushroom risotto (g, v)
- Cajun prawns with pilaf rice (d, g)
- Mee Goreng noodles with pork or chicken (d)
- Pulled pork sliders with slaw
- Beef cheek sandwiches with horseradish cream and rocket
- Chermoula chicken with rizzoni
- Smoked salmon lasagne
- Fish and chips with gribiche sauce
- Green chicken curry, jasmine rice, poppadums (d, g)
- Seared sumac lamb, chickpea mango salsa, mint chutney (g)
- Pork belly with coconut rice and julienne vegetables (d, g)
- Spiced puy lentils, roast pumpkin & sweet potato, and beetroot (ve)
- Chickpeas in spicy tomato pasta sauce (ve)
- Vegetable coconut curry with pilaf rice (ve)

All selections are made on a 'one each per guest' and charged for accordingly. Please accommodate your guest's dietary requirements when making your selections as we do not cater individually for cocktail weddings.

**Min. spend for cocktail functions — \$60 per head*

 *Substantials will be offered to each guest by our professional waitstaff, served in bamboo bowls with forks*

*d = dairy free *d = dairy free option
g = gluten free *g = gluten free option
v = vegetarian ve = vegan*





GRAZING STATIONS

GRAZING STATION

*a whole station filled with an assortment of cut meats, cheese, olives, vegetables and fruits
served with a variety of spreads and gluten-free artisan crackers*

\$17.50 per person

CHARCUTERIE BOARDS (gf)

*an assortment of cut meats, cheese, olives, vegetables and fruits
served with a variety of spreads and gluten-free artisan crackers*

\$16.50 per person

CHEESE & CRACKER BOARDS (gf)

*an assortment of top-range cheeses from Italy and France, handpicked by our head chef
served with a variety of spreads and preserves, and gluten-free artisan crackers*

\$12 per person

TURKISH BREAD PLATTERS (d, ve)

*warm house made Turkish bread
served with extra virgin olive oil and dukkah on the side*

\$3.50 per person

*d = dairy free *d = dairy free option
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v = vegetarian ve = vegan*





"Fabulous food served in a delightful atmosphere. Would highly recommend and we will definitely be going back"

-Pia T.

"We were a big table of 12 on a Sunday afternoon for my Mums birthday. We had the most beautiful service, amazing food and stunning surroundings. The staff were all so lovely and obliging and cannot fault anything. We look forward to coming back again soon. Thank you!"

-Beth P.

"My wife and I celebrated my 59th Birthday on Thursday 5th of July at Darlington Estate Winery, one of many times.

If you want a fine dining experience, the only place to go is Darlington Estate Winery; it is the best restaurant in Perth in our opinion. If you don't give it a try, you're definitely missing out."

-Ed & Lesley



DINNER

THE

Indulge in the timeless joy of sharing a meal with loved ones during your function celebration. At Darlington Estate, we cherish the belief that food has the magical power to unite people and create cherished memories on your milestone occasion.

To elevate your special day, we present an extensive array of culinary delights and customizable packages for you to curate the perfect menu. From a choice menu to a simple alternate drop, there will be a perfect option available for you.

Our skilled culinary team is dedicated to accommodating almost every dietary restriction, ensuring that every guest is treated to a delectable meal on your momentous day.

We take pride in crafting a menu that caters to diverse preferences, so you can focus on creating beautiful memories while relishing a delightful dining experience for all.

More details in the pages to come.



SET MENU OPTIONS

\$60 pp

to start and share

Antipasto platters (g)
Turkish bread platters (ve)

the main course

(served alternate drop)

**FREE-RANGE CHICKEN
BREAST**

*with Moroccan couscous, asparagus,
lemon thyme cream sauce (g)*

or

**PORCINI & THYME SIRLOIN OF
BEEF**

*with garlic butter chat potatoes,
broccolini, red wine jus (g, *d)*

sweet finish

BYO CAKE

*professionally cut and served by us for
each guest*

\$65 pp

to start and share

Antipasto platters (g)
Turkish bread platters (ve)

the main course

(served alternate drop)

**FREE-RANGE CHICKEN
BREAST**

*with Moroccan couscous, asparagus,
lemon thyme cream sauce (g)*

or

**PORCINI & THYME SIRLOIN OF
BEEF**

*with garlic butter chat potatoes,
broccolini, red wine jus (g, *d)*

sweet finish

(served alternate drop)

**RASPBERRY AND COCONUT
PARFAIT**

*Belgian chocolate, chocolate soil,
macerated raspberries (g)*

or

CHOCOLATE MUD CAKE
*with mocha sauce, berry coulis and
vanilla ice cream (v)*

\$85 pp

to start and share

Antipasto platters (g)
Turkish bread platters (ve)

the main course

(guests choice on the day)

**FREE-RANGE CHICKEN
BREAST**

*with Moroccan couscous, asparagus,
lemon thyme cream sauce (g)*

or

**PORCINI & THYME SIRLOIN
OF BEEF**

*with garlic butter chat potatoes,
broccolini, red wine jus (g, *d)*

or

SEASONAL FISH OF THE DAY

*with coconut sticky rice, kimchi,
petite herb salad*

sweet finish

(served alternate drop)

STICKY DATE PUDDING

*butterscotch sauce and vanilla ice
cream*

or

VANILLA BEAN PANNA COTTA

*apple and cinnamon compote,
ginger shortbread crumb*

***more options available upon
discussion***
*guests with dietaries must be informed in
advance, meals will be carefully decided
by head chef*



K I D S M E A L S

(under 10) - \$20 per child

MAINS

TEMPURA BATTERED FISH

with a garden salad and hot chips

CHICKEN TENDERS

with a garden salad and hot chips

DESSERT

ICE CREAM SUNDAE

A D D - O N S I D E S

\$15 per serve, serves 3

SEASONAL GREENS, GARLIC BUTTER (G)

ROCKET SALAD, PEAR, CANDIED WALNUT AND FETA (G)

GARLIC AND ROSEMARY ROAST POTATOES (G)

T E A & C O F F E E & C A K E

Tea and coffee station

A self-serve tea and coffee station can be organised for \$3.50 per cup per guest, with a minimum pre-order of 25 cups.

Professional cake cutting on platters

Your own cake can be professionally cut and plated on platters after dessert for an additional cost of \$1.50 per person



CORPORATE FUNCTIONS

Escape the ordinary and infuse your corporate meetings with a touch of elegance and charm amidst the scenic beauty of our estate.

At Darlington Estate, we offer a unique blend of refined ambiance, premium wines, and top-notch facilities, making it the perfect location for your next corporate gathering.

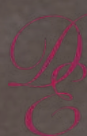
Our dedicated event planning team will ensure every aspect of your meeting is seamlessly coordinated, from planning to execution, leaving you free to focus on your agenda.

Experience meetings like never before with our modern amenities, including audio-visual equipment, high-speed Wi-Fi, and comfortable seating designed for productivity and comfort.

Unwind, connect, and brainstorm in a setting that perfectly blends business with pleasure.

Tailor the layout of your meeting space to suit your specific preferences - whether it's a traditional boardroom setup or a collaborative workshop environment.

More details in the pages to come.





M E N U O P T I O N S

M E N U 1

*select 2 sweet and 2 savoury pastries, served on platters
includes unlimited brewed coffee and tea per person for the duration of your event*

\$19 per person

M E N U 2

*select 3 sweet and 3 savoury pastries, served on platters
includes unlimited brewed coffee and tea per person for the duration of your event*

\$27 per person

F U L L B R U N C H S T A T I O N

*an assortment of top-range sweet and savoury pastries, waffles, artisan toast, fresh fruits
served with a variety of spreads and preserves, cooked free-range eggs and
an assortment of savoury warm sides, all handpicked by our head chef
includes unlimited brewed coffee and tea per person for the duration of your event*

\$32.50 per person

**more options available upon discussion.
please contact us directly for a full quote**





BRUNCH & TEA

SWEET PASTRY OPTIONS

PLAIN CROISSANT (v)

PAIN AU CHOCOLATE (v)

ALMOND CROISSANT (v)

twice-baked and topped with almond chips

CINNAMON SCROLLS (v)

finished with homemade icing

MAPLE & PECAN PLAITS (v)

APPLE TURNOVERS (v)

MINI DONUTS (v)

fillings: white chocolate, passionfruit, caramel, or chocolate

VEGAN RASPBERRY CROISSANTS (ve)

fruity and delicious raspberry filling

MINI CARROT CAKE LOAVES (v)

MINI CHOCOLATE LOAVES (v, gf)

BANANA BREAD (v, gf)

ORANGE BREAD (v)

FRIANDS (v, gf)

SWEET MUFFINS (v, *g)

flavours vary

SAVOURY PASTRY OPTIONS

SAVOURY MUFFINS (*v, *g)

flavours vary

CLASSIC SAUSAGE ROLLS

CLASSIC MINCE PIES

BREAKFAST QUICHES

PUMPKIN, SPINACH & FETA QUICHES (v)

SPINACH AND RICOTTA ROLLS (v)

CUCUMBER SANDWICHES (v, *g)

with a mint cream cheese

HAM & CHEESE SANDWICHES (*g)

EGG AND BACON SANDWICHES (*g)

CAPRESE SANDWICHES (v, *g)

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AUDIOVISUAL HIRE

& table arrangements and venue hire fees

The following modern amenities are available for hire to enhance your corporate meeting experience:

- Projector* (*Epson 3LCD*)
- Projector screen* (*OptiWerx 120"*)
- Wireless microphone
- Bose standing speaker (*L1 Pro8 Portable System*)
- Control of our in-built sound system for songs only*
- Dimmable lighting*

Complete AV hire — \$250

for the entire duration of your function.

AV hire is **complimentary** with a minimum spend of \$1,500.

**only available for corporate functions in the main hall*

Table arrangement options

1. U-shape
2. Boardroom
3. Classroom
4. Informal, separate tables

Venue hire fee

Main hall — \$950

Please see page 19 for list.



DRINKS PACKAGE

A great drink is the spark that ignites any gathering. Our event offers a diverse range of drinks and packages to suit every preference. Our carefully curated selection, from classic favorites to innovative blends, ensures a perfect match for each guest. Our tailored options cater to spirit connoisseurs, and those seeking non-alcoholic alternatives.

Our experienced bartenders and beverage experts are ready to transform your vision into personalized drinks, adding a unique touch to your event. Elevate your celebration with us, where each sip creates lasting memories.

Please note that we are a fully licensed venue and are not able to offer a BYO facility.

Our 'No BYO alcohol' rule applies to all external alcohol, including spirits and bonbonniere.

More details in the pages to come.





DRINKS PACKAGE

3 HOURS - \$40 PER PERSON

4 HOURS - \$50 PER PERSON

5 HOURS - \$58 PER PERSON

ADD HOUSE SPIRITS*

+ \$18 per person to above packages

ADD PREMIUM SPIRITS*

+ \$26 per person to above packages

Package details:

- *All adults must be on the same drinks package.*
- *Management reserves the right to change the vintage and/or products in the package depending on availability.*
- *Darlington Estate practices responsible service of alcohol on all occasions. Intoxicated individuals will not be served alcohol and will be asked to leave the premises.*
- *Full bar counter service is available for all beverages, while table service is specifically provided for table water and bottles of wine (on request).*
- *Full table service can be requested (split billing will not be permitted for this option).*
- *A bar tab can be organised instead of a durations package.*

PACKAGE INCLUSIONS*

Darlington Estate &

Tallon Wines

Sauvignon Blanc

Sauvignon Blanc Semillon

Chardonnay

Moscato

Rose

Sparkling and Prosecco

Shiraz

Merlot

Cabernet Sauvignon

Cabernet Merlot

Beers & Ciders

Mountain Goat Pale Ale

Mountain Goat Lager

Mountain Goat Apple Cider

Non-alcoholic beers

Soft Drinks & Juices

An assortment on offer



MINIMUM SPEND

*for private use functions in the **main hall**
inclusive of venue room hire and hired items*

MARCH - APRIL, OCTOBER - DECEMBER

Thursdays - \$8,000

Fridays - \$10,000

Saturdays - \$12,000

JANUARY - FEBRUARY, MAY, SEPTEMBER

Thursdays - \$7,000

Fridays - \$8,000

Saturdays - \$10,000

JUNE - AUGUST

Thursdays - \$6,000

Fridays - \$7,000

Saturdays - \$9,000

**If minimum spend is reached, a venue hire fee of \$950 will be waived.*

**No venue hire fee nor minimum spend applies for functions in Gazebo.*

**Public holiday dates - min. spend is \$10,000 plus a 20% surcharge fee.*

GUEST DEPARTURE TIMES

Lunch functions -

Start times are from 11.30 am onwards.

Guests must depart by 4.30 pm.

Dinner functions -

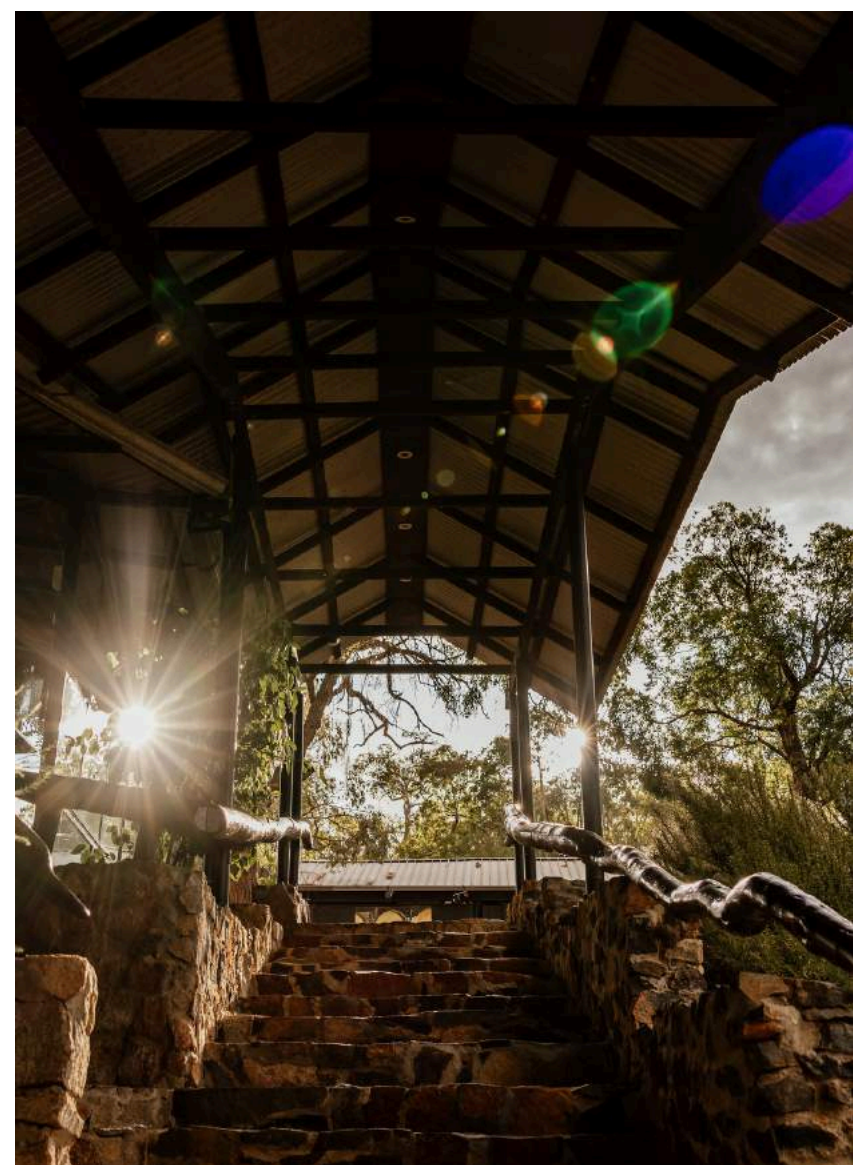
Start times are from 5.30 pm onwards.

Guests must depart by 11.30 pm.

**All functions hosted a day before a public holiday must finish by 10.30 p.m.*

Our **full terms and conditions is available upon request or can be found on our website.*

It must be read and signed prior to making a booking.





DARLINGTON
package
2024

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*Image courtesy of Darlington Estate, Simone Harris Photography, Canva, Lovely One Photography
and our beloved various wedding photographers*