



DE

CHRISTMAS
package
2024

*Celebrate the upcoming
festive season at*

DARLINGTON ESTATE.

Nestled in the picturesque Perth Hills of Darlington, our venue offers stunning natural beauty, serene surroundings, and breathtaking views. Enjoy versatile event spaces, exceptional catering, and personalized service from our dedicated team. Celebrate in a beautifully decorated space that is conveniently accessible from Perth city. With glowing testimonials, our venue promises a memorable and enchanting Christmas celebration.

EXCEPTIONAL SERVICE.

UNIQUE RECIPES.

FESTIVE
DECORATIONS.

TRANQUIL LOCATION.

FREE PARKING.

WHITE LINEN & NAPKINS

PRIVATE SPACES
AVAILABLE

For up to 45 guests, our Gazebo or Conservatory are popular private function space options for those seeking something more exclusive. Simply add this to your enquiry for more details.

UNFORGETTABLE
EXPERIENCES

Darlington Estate is renowned for its high-quality, creative, and substantial meals. Along with outstanding cocktails and beverages on offer, there will be something to please everyone!



GAZEBO

Up to 40 guests
Hire fee - \$200



CONSERVATORY

Up to 45 guests
Hire fee - \$200



MAIN HALL

Up to 120 guests
Shared space / minimum
spend in place for exclusive
use

SET MENU OPTIONS

\$65 pp

to start and share

Antipasto platters (g)
Turkish bread platters (ve)

the main course

(served alternate drop)

STUFFED CHICKEN BREAST

Sage and onion stuffed free-range
chicken breast, roast chats, broccolini,
carrot purée, jus

or

SIRLOIN OF BEEF

Seared Sirloin steak, chimichurri, feta
whipped mash potatoes, asparagus (g)
(all cooked the same wellness)

sweet finish

BYO CAKE

professionally cut and served by us for
each guest

\$80 pp

to start

(served alternate drop)

PRAWN SALAD

Marie-rose sauce, mango, avocado salsa salad
or

CHEESE SOUFFLE

with field mushrooms and sundried tomato salsa (v)

the main course

(served alternate drop)

STUFFED CHICKEN BREAST

Sage and onion stuffed free-range chicken breast,
roast chats, broccolini, carrot purée, jus

or

SEARED SIRLOIN OF BEEF

Chimichurri,
feta whipped mashed potatoes, asparagus (g)
(all cooked the same wellness)

sweet finish

(served alternate drop)

PLUM PUDDING

Brandy crème anglaise, cherry compote,
vanilla bean ice cream (v)

or

FESTIVE PAVLOVA

Chantilly cream, fresh mango,
passionfruit and strawberries (v)

\$95 pp

to start

(served alternate drop)

PRAWN SALAD

Marie-rose sauce, mango, avocado salsa salad
or

CHEESE SOUFFLE

with field mushrooms and sundried tomato salsa (v)

the main course

(guests individual choice - pre-orders)

STUFFED CHICKEN BREAST

Sage and onion stuffed free-range chicken breast,
roast chats, broccolini, carrot purée, jus

or

SEARED SIRLOIN OF BEEF

Chimichurri,
feta whipped mashed potatoes, asparagus (g)
(all cooked the same wellness)

or

SEASONAL FISH OF THE DAY

of the month

sweet finish

(served alternate drop)

PLUM PUDDING

Brandy crème anglaise, cherry compote,
vanilla bean ice cream (v)

or

FESTIVE PAVLOVA

Chantilly cream, fresh mango,
passionfruit and strawberries (v)



KIDS MENU

For 12 and under

\$25 per child

mains

TEMPURA BATTERED FISH

Housemade tempura battered fish pieces served with hot chips, garden salad and tomato sauce

or

CRISPY CHICKEN TENDERLOINS

Housemade chicken tenderloins served with hot chips, garden salad and tomato sauce

sweet finish

VANILLA SUNDAE

(plain / + chocolate syrup / + strawberry syrup)



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Please submit your enquiries to
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Image courtesy of Darlington Estate, Simone Harris Photography and Canva