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WEDDING
package
2025



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TO THE *FUTURE NEWLY WEDS*

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 as you exchange vows under the canopy of ancient trees, surrounded by the symphony of birdsong and rustling leaves. Our team of dedicated professionals will be at your service to ensure every detail, from table arrangements to catering, is executed as arranged, leaving you and your guests in awe.

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

Indulge in an unforgettable wedding 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





CEREMONIES

Ceremony venue fee - \$500

- Exclusive use of the venue for **8-hours** with reception
- Choice of the following ceremony areas:
 - *Side Terrace*
 - *Gazebo*
- 26 white cross-back chairs*
- Signing table & 2 cross-back chairs or wine barrel
- Access to access to our gorgeous natural bushland (*conditions apply*)

**Additional chairs can be hired for \$5 ea.*

**Ceremony venue hire is only available if reception has been booked.*



CEREMONY AREAS

& bridal lounge



SIDE TERRACE

- Ceremony area
- Panoramic bushland backdrop
- Tiered levels for seats



GAZEBO

- Ceremony area
- Surrounded by evergreen climbing Ivy
- Suggested area for pre-dinner drinks, canapes and grazing stations

Renovations underway soon



CONSERVATORY

- Ceremony area (up to 50 guests)
- Bridal refreshment area
- Chill-out room





R E C E P T I O N S

Reception venue fee - \$1,200

- Cross-back chairs inside the reception area
- Cake barrel, speech barrel & gift table
- Crockery, cutlery & glassware
- Choice of indoor/outdoor dance floor
- White linen clothed trestle tables & white linen napkins
- Fairy lights in the reception area & above outside dance floor
- Dedicated wedding planner in the lead-up to your event
- Professional waitstaff and bar staff on the night
- Free ample onsite parking
- *Exclusive* use of the venue for 6.5 hours for reception only, 8 hours with ceremony

👉 *Up to 120 guests for seated receptions*

👉 *Up to 150 guests for cocktail receptions*

👉 *Stunning indoor/outdoor feel*



PRE-DINNER BITES / COCKTAIL RECEPTIONS

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

\$8.50 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 crouete
- 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 receptions:
\$86 per adult**

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

 *Additional choices - \$8.5 pp*

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




SUBSTANTIALS

\$26 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 lasagna
- Fish and chips with tartare sauce & lemon
- Green chicken curry and Jasmine rice (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, & 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 receptions
\$86 per adult***

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

*d = dairy free *d = dairy free option
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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 artisan crackers

\$18 per person

CHARCUTERIE BOARDS (gf)

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

\$17 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 artisan crackers

\$16 per person

TURKISH BREAD PLATTERS (d, ve)

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

\$4 per person

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"Darlington Estate was perfect for our wedding! Fantastic venue, so many items were already there and we did not need to hire much. Our guests all loved the food and drinks on offer. The photos are amazing rustic bushland, just what we wanted. Would highly recommend Darlington Estate to anyone looking for a wedding venue."

-Erin & Brodie

"Beautiful venue for an outdoor ceremony and perfect for the reception at night. Location is quiet and private and in a lovely spot showcasing the winery as well as some Australian flora. Staff were very helpful throughout all the preparation and during the day. Guests loved the food and the wine."

-Michael

"Darlington Estate did a fabulous job, everyone commented the food was great, loved the venue, and considering the wet weather, the wedding went ahead without a hitch. You staff were so helpful and pleasant, it really helped to make such an important day a fabulous experience."

-Rheanne & Phillip

DINNER

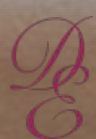
THE

Indulge in the timeless joy of sharing a meal with loved ones during your wedding 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

SET MENU 1

*individual bread & butter to start,
select 2 entrées and 2 mains, served alternate drop
with your wedding cake as dessert, professionally cut and served by us*

\$90 per person

SET MENU 2

*grazing table to start, individual bread & butter, select 2 mains served alternate drop,
with your wedding cake as dessert, professionally cut and served by us*

\$90 per person

SET MENU 3

*individual bread & butter to start,
select 2 entrées, 2 mains and 2 desserts, all served alternate drop*

\$95 per person

**bread contains gluten, butter contains dairy
*more menu options available upon discussion**





ENTRÉES

BRAISED BEEF CHEEK (g)

paprika and shallot polenta, tomato & scorched corn salsa

WARM SMOKED CHICKEN (d, g)

potato salad, baby rocket, dill aioli

HONEY, ORANGE AND SOY CHICKEN WINGS (d)

wild rice and julienne vegetables

SLOW BRAISED PORK BELLY (d, *g)

pickled red cabbage, apple purée and crackle dust

CRISPY PORK BELLY (d, g)

pickled red cabbage and apple purée

CONFIT TASMANIAN SALMON (d, *g)

apple and spring onion salad with nuoc cham dressing

GARLIC BUTTER PRAWNS

potato pancake with a mizuna cucumber noodle and pink ginger salad

CIDER BRAISED PORK CHEEK (g)

ginger & carrot purée, radish & fennel salad

DUKKHA CRUMBED HALOUMI (v)

harissa barley with dried cranberries, broccolini

MOZZARELLA, PEA AND DILL ARANCINI (v)

tomato and basil purée

MUSHROOM WONTONS (ve)

bean shoot, apple & coriander salad with avocado puree and crisp shallots

HUMMUS (ve)

wild rocket, dukkha, scorched cauliflower and rosewater beets

SPICED, INDIVIDUALLY PICKLED

VEGETABLE MEDLEY (ve)

seasonal greens, mustard vinaigrette

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MAINS

PORCINI AND THYME SIRLOIN OF BEEF (*d, g)

garlic butter chat potatoes, broccolini, red wine jus

SEEDED MUSTARD SIRLOIN OF BEEF (g)

roast baby root vegetables, bearnaise sauce

OVEN ROAST SIRLOIN OF BEEF (g)

horseradish mash, spinach, slow roast tomatoes, red wine jus

FREE-RANGE CHICKEN BREAST WITH MOROCCAN COUSCOUS

asparagus, lemon thyme cream sauce

FREE-RANGE CHICKEN BREAST WITH CANDIED PANCETTA (g)

risotto of green pea and dill, and asparagus

CAMEMBERT STUFFED FREE-RANGE CHICKEN BREAST (g)

honey roasted sweet potato, asparagus, mango and cherry salsa

CONFIT DUCK LEG (d, g)

candied red cabbage, roasted sweet potato, asparagus, jus

CHIMICHURRI LAMB RUMP (g)

puy lentils, roast butternut squash, confit red onion, tahini yoghurt

ROASTED LAMB RUMP (g)

roast pumpkin and sweet potato, spinach puree, chilli vine-ripened roast baby tomatoes, jus

PALE ALE AND ROSEMARY BRAISED LAMB SHOULDER

warm salad of baby potatoes and spinach, caramelised onion, fetta

PORK BELLY (g)

sesame heirloom carrots, white bean and saffron puree

SEASONAL FISH OF THE DAY

charred capsicum and tomato barley, goats' cheese, asparagus, fig glaze

SEASONAL FISH OF THE DAY

WITH COCONUT STICKY RICE (g, d)

kimchi, petite herb salad

WILD MUSHROOM RISOTTO (g, v, *ve)

pecorino, steamed asparagus, porcini powder

HONEY CUMIN HALOUMI (v)

spiced puy lentils, butternut pumpkin, confit onion, tahini yoghurt

SMOKED WINTER BEAN CASSOULET (ve, g)

greens, sweet potato crisps, pumpkin oil

Note:

Only one wellness can be chosen for our Sirloins. Default doneness is Medium-Rare.

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DESSERTS

MILK CHOCOLATE TART (v)

with double cream and cherry compote

VANILLA BEAN PANNA COTTA (g)

apple and cinnamon compote, ginger shortbread crumb

SALTED CARAMEL PANNA COTTA (g)

explosive sugar, macerated strawberries

SLOW-ROASTED LEMON CURD TART (v)

spiced meringue, passion fruit crème fraiche

STICKY DATE PUDDING (v)

butterscotch sauce and vanilla bean ice cream

MILK CUSTARD TART (v)

raspberry coulis, vanilla crème fraiche

MANGO BAVAROIS (v)

chilli strands, green apple crisps, cranberry compote

CHOCOLATE AND COFFEE MUD CAKE (v)

mocha sauce, mix berry coulis, vanilla bean ice cream

RASPBERRY AND COCONUT PARFAIT (g)

Belgian chocolate, chocolate soil, macerated raspberries

PASSIONFRUIT BAVAROIS (g)

gingersnap crumb, passionfruit syrup

PEANUT BUTTER SEMIFREDDO (v)

milk chocolate, macerated strawberries

PINEAPPLE AND COCONUT

DECONSTRUCTED CHEESECAKE (v)

with filo mille feuille, raspberry coulis

PEAR AND RASPBERRY CRUMBLE (v, *ve)

with vanilla bean ice cream

CHAI SPICED TAPIOCA (ve)

a mixture of seasonal fruits and compotes

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K I D S M E A L S

(under 10) - \$35 per child

MAINS

TEMPURA BATTERED FISH

with a garden salad and hot chips

CRUMBED CHICKEN

with a garden salad and hot chips

DESSERT

ICE CREAM SUNDAE

BEVERAGES

UNLIMITED JUICE OR SOFT DRINK

A D D - O N S I D E S

\$15 per serve, serves 5-6

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.

To be served with desserts / wedding cake.

Our coffee is served as a black pour-over/drip coffee in a percolator urn.

Our tea leaves used is English Breakfast, steeped in-house and served black in an urn.

Fresh, cold, full-cream milk is available on the side along with raw and white sugar for guests.

More milk varieties can be requested, however, an upcharge will be incurred.

Professional cake cutting on platters

Your wedding cake can be professionally cut and plated on platters after dessert for an additional cost of \$2 per person

Please note that Darlington Estate does not supply a cake knife or server, you must supply your own.



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 - \$45 per person (minimum)

4 HOURS - \$55 per person

5 HOURS - \$62 per person

6 HOURS - \$68 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).

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



BEVERAGE ADD-ONS

SIGNATURE COCKTAIL HOUR

Tray service of your chosen cocktail served during the pre-dinner drinks hour*

\$19.5 per cocktail

SPARKLING FOR TOASTING

All guests furnished with a glass of bubbles at a specified time to toast the happy couple

\$10 per glass

TEEN DRINKS PACK

Unlimited soft drinks and juices during reception

Must be under 18 (kids between 2-10 with meals have drinks included in menu price)

\$20 per teenager

NON-ALCOHOLIC BEVERAGE PACKAGE

Unlimited soft drinks, juices, non-alcoholic beer and 0% sparkling wine for 4 hours

\$30 per person

Cocktail options:

Aperol Spritz, Espresso Martini, Darlington Midnight, French Martini



MINIMUM SPEND

The required minimum spend applies to food and beverage costs only, and must be met for exclusive use of Darlington Estate. Accommodation, venue hire and additional item hire fees is not included in the minimum spend.

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 (half-price venue hire fees)

Thursdays - \$6,000

Fridays - \$7,000

Saturdays - \$9,000

****We do not host Sunday weddings.***

****Public holiday dates - \$12,000 plus a 20% surcharge fee.***

All weddings hosted a day before a public holiday must start at 2.30 p.m and finish at 10.30 p.m.

GUEST DEPARTURE TIMES

The ceremony and reception fee provides an **8-hour** private venue hire.

This is calculated from guest arrival time to final guest departure.

Our bar closes at 11.30 p.m, and final guests are to **depart by midnight** latest.

This equates to a 4 p.m guest arrival time at the latest, for an 8-hour event.

- Additional hours prior to 4.00 pm is charged at a flat rate of \$250 per half hour or part thereof.
- Indoor access required after your agreed guest departure time for removal of any hired items is charged at a flat rate of \$250 per half hour or part thereof.



ACCOMMODATION AT **DARLINGTON**

Nestled in a serene setting, our intimate accommodation offers a haven for wedding couples and their bridal party.

Featuring four bedrooms and two bathrooms, inclusive of an ensuite for the newlyweds, this cozy property provides the perfect retreat for celebrating love in comfort and style. Each room is thoughtfully furnished to create a tranquil atmosphere, ensuring a peaceful escape for relaxation before and after the festivities.

With its charm, intimacy, and convenience, our accommodation sets the stage for unforgettable memories that will be treasured for years to come.

More details in the pages to come.





DARLINGTON HOUSE

Perfect to accommodate your bridal party (up to 8 guests)

Pricing

- *Bride and groom and members of wedding party: **\$600 per night***
- *maximum of 8 guests*
- *access to all rooms and communal areas*

Accommodation conditions

- *Only available if you have your wedding booked at Darlington Estate*
- *2-night minimum stay required*
- *4 bedroom house with 2 bathrooms (inclusive of a master ensuite)*
- *Bed sizes: 1 king, 2 Queens, 1 Double*

A maximum of 8 guests can be accommodated

Additional details

- *Check-in time: 2 p.m*
- *Check-out time: 11 a.m*
- *On-site cafe operates from Friday to Sunday for breakfast and lunch, restaurant open on Sunday for lunch*
- *Accommodation terms and conditions apply**
- *More details and images can be found on our website at www.darlingtonestate.com.au/accommodation*

Our accommodation books out quickly so we recommend booking your preferred dates in at the time of securing your wedding booking.

INCLUDED AMENITIES

- *Furnished bedrooms*
- *Kitchenette*
- *On-site Parking*
- *Coffee Maker*
- *Furnished communal areas*
- *Widescreen TV*
- *Air Conditioner/Heater*
- *Veranda overlooking the vineyard*
- *Wi-Fi*
- *Ironing equipment*

IMPORTANT DETAILS

To ensure fair allocation, accommodation bookings operate on a first-come-first-served basis. To maximize availability for couples, we've structured a convenient 2-night arrangement tailored to your wedding day:

Thursday weddings -

Wednesday check-in, Friday check-out

Friday weddings -

Thursday check-in, Saturday check-out

Saturday weddings -

Saturday check-in, Monday check-out

A D D I T I O N A L I T E M S

for hire during your wedding

PA SYSTEM AND WIRELESS MICROPHONE

*An option if you do not require a DJ,
can be used for ceremony and/or reception*

\$330

XL SCREEN AND PROJECTOR

Large screen and projector for a slideshow of photos or video

\$220

EXTRA TABLES AND LINEN

Need an extra table set up for games, desserts, DJ and more?

\$10 per table lined with a tablecloth

P R E F E R R E D V E N D O R S

Darlington Estate Winery recommends the following vendors for their value for money, professionalism, and positive feedback from satisfied customers. Darlington Estate provides a ***complimentary main meal*** to any of the following vendors if they are required to stay throughout the evening of your wedding.

All vendors not listed below must provide a clear list of items they intend to set up and provide on the day.

More details in the following page.



FLORIST & STYLIST

AFFAIR WITH FLAIR

Lynda Bail

www.affairwithflair.com.au

lynda@affairwithflair.com.au

0414 982 070

CELEBRANTS

PENNY REYNOLDS

www.prcelebrantperth.com.au

info@prcelebrantperth.com.au

0421 068 207

WENDY GRACE HENDRY

www.wendyhendrycelebrant.com

wendyhendrycelebrant@gmail.com

0403 531 137

WEDDING CAKES

CAKE DATE

Nadia Wittkowsky

nadia@cakedate.com.au

PHOTOGRAPHY & VIDEOGRAPHY

CASTLE MEDIA

David Rothwell

www.castlemedia.com.au

KEVIN MCGINN PHOTOGRAPHY

www.kevinmcginn.com.au

kevin@kevinmcginn.com.au

0430 145 002

SIMONE HARRIS PHOTOGRAPHY

www.simoneharrisphotography.com.au

simone@simoneharrisphotography.com.au

0405 307 575

ENTERTAINMENT

DJ POZ

Paul Cuesta

paulcuesta1974@gmail.com

0433 175 096

COMPLETE DJ

completedj.com.au

info@completedj.com.au

420 947 270

HIRE COMPANIES

Black Label Events

www.blacklabelevents.com.au

info@blacklabelevents.com.au

0400 213 236

Vintage Love Letters & The Dance Floor Co.

www.vintageletters.co

info@vintageletters.co

www.thedancefloor.co

info@thedancefloor.co

1300 835 861

Glow Booth (Photobooth)

www.glowbooth.com.au

(08) 6333 0634



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1495 Nelson Road, Darlington, WA 6070
weddings@darlingtonestate.com.au
(08) 9299 6268

www.darlingtonestate.com.au

Image courtesy of Darlington Estate, Canva, Jacqueline Jane
Photography and our various beloved wedding photographers