



# Wedding Menu

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**VOCO**<sup>®</sup>  
AN IHG HOTEL

**Kirkton Park**  
Hunter Valley



# Pre Dinner Drinks Canapes Selection

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## **COLD CANAPES - (please select two)**

- Lime and ginger poach chicken salad (GF, DF, NF)
- Cured Ocean trout compressed cucumber Seaweed Salad (GF, N)
- Sashimi tuna marinated in soy, sesame and ginger
- Roasted prawn, compressed watermelon, orange gel (GF, DF)
- Seared scallops with cucumber chilli salad palm sugar dressing (GF, NF, NF)
- Smoked duck crostini with goat cheese mousse, beetroot gel (NF)
- Apple, Walnut, and smoked Chicken Salad (GF, DF)
- Assorted sushi rolls with wasabi, soy (NF)
- Organic mini pumpkin and ricotta tart with spiced honey (V, NF)
- Mini vegetables frittatas with tomato salsa (V, GF, NF)

## **HOT CANAPES - (please select two)**

- Fried cauliflower with mint, parsley and hummus (GF, VE)
- Pumpkin and goat cheese pizzette (V, NF)
- Wild mushroom and goat cheese Arancini (V, NF)
- Peking duck spring roll
- Salt & Pepper prawn (NF)
- Lamb kabab with mint and coriander chutney (NF)
- Pork Belly Skewers with Sweet and Spicy Chili Sauce (GF, N, DF)
- Grilled Korean chicken skewer, spiced palfrey and honey glaze
- Mini pulled beef sliders with tomato chilli jam
- Assorted steamed dumpling with soy



# Grazing Menu

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## TO START

Local Breads (V)

Woodland olives marinated with garden gown herbs (V, GF, DF, NF, VE)

Antipasto plater with pickle vegetables (GF, DF, NF)

Hearts of Romaine lettuce, Parmesan, Ciabatta Croutons, tomato, lemon myrtle dressing (V, NF)

## MAINS

Dry-aged Roasted Beef, red onion marmalade, Chimichurri salsa, port wine jus (GF, DF, N)

Moroccan spiced chicken breast, marinated artichoke and crispy kale, pan jus (GF, DF, NF)

Pan-seared salmon fillets with caper and tomato fondue (GF, NF)

Tortellini filed with ricotta, sundried tomato, swiss mushrooms with saffron cream (V, NF)

## SIDES

Double baked crispy lemon rosemary potatoes (GF, V, N)

Steamed greens with ginger garlic and soy (GF, V, NF, VE)

## DESSERT

Your wedding cake cut and served on platters

V= vegetarian | DF= dairy free | NF= nut free | GF= gluten free | VE = vegan



# Plated Menu

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## ENTREE

King prawns, Nduja crumb, carrot puree, zucchini ribbon (GF, NF)  
Confit salmon, pepper berry, blood orange, puffed rice, finger lime (GF, NF)  
Wagyu bresaola, radish, golden beetroot, rocket, yuzu-cucumber emulsion (NF, DF)  
Smoked duck breast, mango, lotus root, garden herb (NF, DF)  
Pork Belly, carrot fennel cream, poached pear  
Pumpkin Ravioli with forest mushroom, cream of Napolitano, rocket salad (V, NF)  
Warm mushroom salad with chilli ginger, garlic & soy grilled tofu (V, DF, VE)  
Chickpea and kale fritter, artichoke herb salsa, rocket (V, DF, VE)  
Burrata cheese, confit heirloom tomato, basil pesto, herb croute (V, NF)

## MAIN

Herb roasted chicken breast, Poached bean, glazed carrot, sweet potato mash, citrus thyme jus (GF, NF)  
Cider braised pork belly, celeriac puree, braised red cabbage, mustard jus (GF, NF)  
Dijon maple baked salmon, grilled brocolini, pommes fondant, saffron beurre blanc (GF, NF)  
Spiced barramundi, potato and crab cake, broccoli, pickle tomato, sago crisp, lemon butter (GF)  
Lamb rump, truffle potato, warrigal greens, mint jue (GF, NF)  
Confit of duck, polenta, broccoli, sage, pomegranate reduction (GF, DF, NF)  
Pepper berry grilled scotch fillet, duck fat potato, truss tomato, kale, red wine jus (GF, NF)  
Grilled sirloin, artichokes, parsnip mash, asparagus, mushroom cream (NF)  
12 hour cooked short rib, maple roasted carrot mash, caramelized eschallots, fire-roasted capsicum coulis (NF, GF)  
Roasted harissa cauliflower steak, beetroot hummus, walnut caper salsa, pomegranate (V, VE, GF)  
Wood fired roast Pumpkin, maple, romesco, rocket, white truffle oil (V, VE, GF)  
Green pea and asparagus risotto, goat cheese, hazelnut pesto (V, GF)

## DESSERT

Lemon and raspberry torte, with raspberry sorbet (NF)  
Mango and passionfruit panna cotta, lychee and mix berry coulis (GF, NF)  
Baked cheese cake with vanilla ice cream and fresh berry  
Coffee stone, chocolate cake, hazelnut, coffee, mascarpone mousse (V, GF)  
Chocolate raspberry coconut pebble, raspberry jelly, dark chocolate, coconut mousse on a crunchy oat base (VE)  
Almond and Orange Cake, Orange Gel, Passion fruit sorbet and Pistachio Praline (GF, VE)  
Pear and almond tart with caramel rocky road ice cream

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# Canape Package

## 6 Cold, 6 Hot & 2 Substantial Items

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- Cured Ocean trout compressed cucumber Seaweed Salad (GF, N)
- Sashimi tuna marinated in soy, sesame and ginger
- Roasted prawn, compressed watermelon, orange gel (GF, DF)
- Seared scallops with cucumber chilli salad palm sugar dressing (GF, NF)
- Smoked duck crostini with goat cheese mousse, beetroot gel (NF)
- Apple, Walnut, and smoked Chicken Salad (GF, DF)
- Assorted sushi rolls with wasabi, soy (NF)
- Organic mini pumpkin and ricotta tart with spiced honey (V, NF)
- Mini vegetables frittatas with tomato salsa (V, GF, NF)

### HOT CANAPES

- Fried cauliflower with mint, parsley and hummus (GF, VE)
- Pumpkin and goat cheese pizzette (V, NF)
- Wild mushroom and goat cheese Arancini (V, NF)
- Peking duck spring roll
- Salt & Pepper prawn (NF)
- Lamb kabab with mint and coriander chutney (NF)
- Pork Belly Skewers with Sweet and Spicy Chili Sauce (GF, N, DF)
- Grilled Korean chicken skewer, spiced palfrey and honey glaze
- Mini pulled beef sliders with tomato chilli jam
- Assorted steamed dumpling with soy

### SUBSTANTIAL ITEMS

- Twice cooked pork belly with apple slaw and chilli caramel (NF)
- Assorted wood fired pizza selection (NF)
- Prosciutto wrapped chicken roulade (GF, DF)
- Slow cooked beef brisket Ragu with rigatoni and grana Padano (NF)
- Southern style chicken with tangy sauce (NF)
- Steamed pork belly bao, pickled carrot, cucumber, mint, coriander, sriracha mayo
- Fish finger and chips, tartare sauce (NF)
- Chai smoked duck breast with green tea soba noodle (NF)
- Halloumi slider with tomato and eggplant on a mini brioche (V)
- Zucchini and corn fritters with house made hummus, pickle baby vegetable (VE, V)

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## **Beverage Package** **Included within your wedding Package**

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### **WINES - (please select four)**

First Creek 'Botanica' Curvee NV, HV

Bimbadgen Moscato, HV

Leogate Brokenback Semillon, HV

Audrey Wilkinson Series Chardonnay, HV

Leogate Miracle on the Wire Shiraz, HV

Audrey Wilkinson Pinot Noir, CR

### **BEER - (please select two)**

Corona

Hahn Super Dry

Iron Jack Super Crisp

Tooheys New

### **LIGHT BEER**

Hahn Light

### **NON ALCOHOLIC**

Selection of Juice & Soft Drink

Filtered Tea and Coffee Station





## Upgrade to Premium Beverage Selection Additional \$8.00 per person

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### **WINES - (please select two)**

Bimbadgen Moscato, HV  
Dal Zotto Prosecco, KV  
Savannah Estate Brut, HV  
Hart & Hunter Rose, HV  
Gartelmann Semillon, HV  
Audrey Wilkinson Series Chardonnay, HV  
First Creek 'Botanica' Shiraz, SA  
RidgeView 'Impressions' Cabernet Sauvignon, HV  
Audrey Wilkinson Pinot Noir, CR

### **BEERS - (please select two)**

Corona  
Hahn Super Dry  
Iron Jack Super Crisp  
Tooheys New

### **LIGHT BEER**

Hahn Light

### **NON ALCOHOLIC**

Selection of Juice & Soft Drink  
Filtered Tea and Coffee Station



## Upgrade to Exclusive Beverage Selection Additional \$12.00 per person

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### **WINES - (please select four)**

Dal Zotto Prosecco, KV  
Savannah Estate Brut, HV  
Moorebank Moorescato, HV  
Gundog Estate Hunter's Semillon, HV  
Shaw + Smith Sauvignon Blanc, AD  
RidgeView 'Impressions' Chardonnay, HV  
Savannah Estate Grüner Veltliner, HV  
Savannah Estate Shiraz, HV  
Storm Bay Pinot Noir, TAS  
RidgeView Cabernet Sauvignon Merlot, HV  
Oakvale Sangiovese, HV

### **BEERS - (please select two)**

Corona  
Hahn Super Dry  
Iron Jack Super Crisp  
Tooheys New

### **LIGHT BEER**

Hahn Light