

**VOCO**<sup>®</sup>

AN IHG HOTEL

Kirkton Park  
Hunter Valley

# First things first: Breakfast

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Click [HERE](#) our current meeting offers

Click [HERE](#) for a virtual tour of our 70 acre boutique estate

## Fancy a treat?

### **BREAKFAST IN BIODEGRADABLE BOX \$25 PP**

(minimum 15 guests)

Whole fruit (VE,V,NF,GF,DF)

Ham cheese croissant (NF)

Muffin (V)

Yoghurt (V)

Cheese and crackers (NF)

Bottle of water or juice

### **EXPRESS STAND-UP BREAKFAST \$28 PP**

(minimum 20 guests)

Bacon and egg sliders (NF)

Corn fritter sliders with avocado (V, NF)

Sliced seasonal fresh fruit platter

(VE,V,NF,GF,DF)

Selection of croissants, muffins and

Danish pastries (V)

Chilled selection of juices

Freshly brewed coffee by Vittoria

Premium LMDT tea selection

# Full buffet breakfast **\$49 PP**

(minimum 20 guests)

## COLD ITEMS

Sliced seasonal fruit platter (VE,V,NF,GF,DF)  
Selection of cereals and bircher muesli (V)  
Natural yoghurt with condiments (V,NF,GF)  
Fresh baked croissants, pain au chocolate, danish pastries and homemade muffins (V)  
Selection of toasting breads with jam preserves and spreads (V)  
Selection of chilled fruit juices  
Selection of full cream, low fat and alternate milks (VE,V,GF)

## HOT ITEMS

Grilled smoked bacon (NF,GF,DF)  
Gourmet chicken and herb sausages (NF,GF,DF)  
Sautéed button mushrooms (VE,V,NF,GF,DF)  
Grilled roma tomatoes (VE,V,NF,GF,DF)  
Hash browns (V,NF,DF)  
Creamy scrambled eggs (V,NF,GF)

# Plated breakfast **\$49 PP**

(minimum 20 guests)

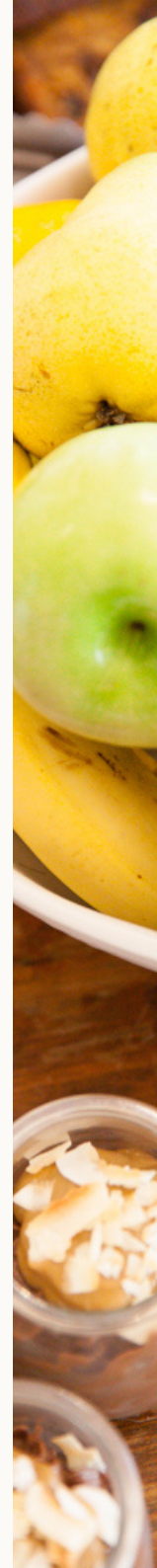
## SERVED TO EACH TABLE

Chilled orange juice  
Sliced seasonal fruit platter (VE,V,NF,GF,DF)  
Fresh baked croissants, danish pastries and homemade muffins (V)  
Freshly brewed coffee & selection of herbal leaf teas  
Selection of full cream, low fat and alternate milks (VE,V,GF)

## HOT PLATED SELECTIONS

CHOOSE ONE OF THE FOLLOWING:

Aussie breakfast with crispy bacon, chicken sausages, scrambled eggs, hash brown, toasted sour dough (NF)  
Eggs Benedict with shaved ham, grilled tomato, hash brown and hollandaise sauce (NF)  
Poached eggs with smashed avocados and mushrooms, hash brown, grilled tomatoes (V, NF)



Option One

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**Full day delegate  
package \$94 PP**

**Half day delegate  
package \$84 PP**

SERVED ON

## Monday & Thursday

### MORNING TEA

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Zucchini & goats feta frittata (V, NF, GF)

Belgian chocolate twist (V)

Freshly brewed coffee by Vittoria

Premium LMDT tea selection

### LUNCH

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Preserved lemon and garlic chicken, charred broccoli (NF,GF,D)

Oven roasted rump steak (NF,GF,DF)

Spring pea and asparagus penne, lemon, thyme and marinated goats  
feta (V,NF)

Maple pumpkin, bean and quinoa salad (VE,V,NF,GF,DF)

Heirloom tomato, basil, feta, olive and olive oil salad (V,NF,GF)

Carrot cake with fresh berries (V)

Sliced seasonal fruit platter (VE,V,NF,GF,DF)

Assorted soft drinks, juice and water

### AFTERNOON TEA

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Spinach and feta roll (V, NF, DF)

Organic chia pudding with mixed berries (V, NF, GF)

Freshly brewed coffee by Vittoria

Premium LMDT tea selection

SERVED ON  
**Tuesday  
Friday &**

**MORNING TEA**

House made scones, vanilla cream and local jam (V, NF)  
Assorted savoury mini muffins (V, NF,)  
Freshly brewed coffee by Vittoria  
Premium LMDT tea selection

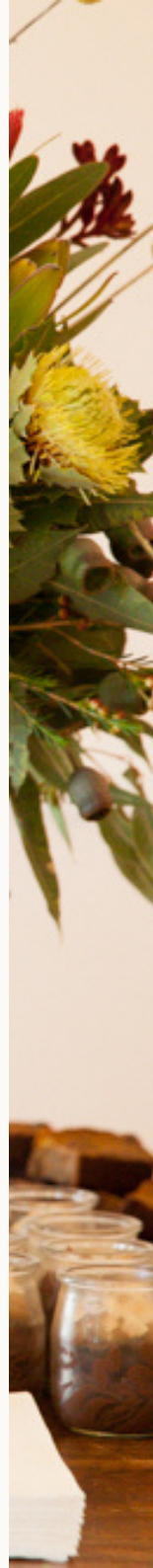
**LUNCH**

Crispy skinned Tasmanian salmon, salsa verde, fresh lemon (NF, GF)  
Roast sirloin, pickled vegetable with red wine jus (NF, GF, DF)  
Crispy tofu with Asian greens, soy sauce (VE,V,NF, DF)  
Spiced roast cauliflower salad, buckwheat, pistachios and currants (VE,V,  
DF)  
Beetroot tahini, corn, garden peas and feta salad (V, NF, GF)  
  
Fruit platter (VE,V, NF, GF, DF)  
Mango cheesecake (V, NF)

Assorted soft drinks, juice and water station

**AFTERNOON TEA**

Mini corn fritter (V, NF)  
Banana cake slice (V)  
Freshly brewed coffee by Vittoria  
Premium LMDT tea selection



SERVED ON  
**Wednesday  
Saturday &**

**MORNING TEA**

Leg ham and aged cheddar croissants (NF)  
House made muesli bar (V)  
Freshly brewed coffee by Vittoria  
Premium LMDT tea selection

**LUNCH**

Slow cooked lamb rump, braising juices, gremolata (NF, DF)  
Grilled chicken with red onion, zucchini, olives and tomatoes (NF, GF, DF)  
Tortellini pasta, tomato sugo, olives, oregano and aged parmesan (V, NF)  
Local green beans, roasted almond salad with white truffle oil (VE,V, GF, DF)  
Potato salad with egg and dill (V, NF, GF)  
  
Red velvet slice (V)  
Freshly sliced fruit (VE,V, NF, GF, DF)  
  
Assorted soft drinks, juice and water

**AFTERNOON TEA**

Wild mushroom arancini with black garlic aioli (V, NF)  
Salted walnut and chocolate brownie (V)  
Freshly brewed coffee by Vittoria  
Premium LMDT tea selection

SERVED ON  
**Sunday**

**MORNING TEA**

Belgian chocolate twist (V)  
House made mini quiche  
Freshly brewed coffee by Vittoria  
Premium LMDT tea selection

**LUNCH**

Organic beetroot, baby spinach, sweet corn  
and Binnorie feta salad (V,N,GF)  
Little Hill Farm chicken salad, crisp lettuce, cherry tomato,  
parmesan dressing (NF,GF)  
Pan seared salmon, braised fennel, grilled lemon (N,GF),DF  
Roast chicken thigh fillet, glazed organic carrots (N,GF,DF)  
Green bean with crushed hazelnuts (VE,V,GF,DF)  
Eggplant Moussaka (V)  
Sliced seasonal fruit platter (VE,V,N,GF,DF)  
Pavlova with fresh seasonal fruits from Kirkton Park garden (V)  
Assorted soft drinks, juice and water station

**AFTERNOON TEA**

Flavoured doughnuts (V)  
Pumpkin arancini (V)  
Freshly brewed coffee by Vittoria  
Premium LMDT tea selection



Option Two

**Full day delegate  
package \$99 PP**

**Half day delegate  
package \$89 PP**

## Vegan day delegate package

### MORNING TEA

Spinach and feta roll (VE)  
Organic chia pudding with mixed berries (VE)  
Freshly brewed coffee by Vittoria  
Premium LMDT tea selection

### LUNCH

Chermoula couscous, pumpkin and estate rocket salad (N,V)  
voco™ Kirkton Park tossed garden salad  
with extra virgin olive oil (VE,V,NF,DF,GF)  
Wood fired roast pumpkin steak with maple and pepita seed  
(VE,V,GF,DF)  
Baked vegan meat with herb garlic mushroom (V,GF,DF)  
Steamed broccoli with herb oil (VE,V,GF,DF,NF)  
Stir-fried tofu with Asian vegetable (VE,V,DF,GF)  
  
Sliced seasonal fruit platter (VE,V,GF,DF,NF)  
Orange and almond cake (V,DF,GF)

### AFTERNOON TEA

Vegan scones with jam (V,DF,NF)  
House made falafel with tomato relish (V,GF,DF)  
Freshly brewed coffee by Vittoria  
Premium LMDT tea selection

# Sustainable day delegate package

## MORNING TEA

Spinach and feta roll **(V)**  
Organic chia pudding with mixed berries **(V)**  
Freshly brewed locally sourced coffee  
Premium locally sourced tea selection

## LUNCH

Kurri Kurri bread rolls with organic butter **(V)**  
voco garden tossed salad with extra virgin olive oil **(V, NF, GF, DF)**  
Maitland Earth Market roast vegetable salad  
with mountain pepper dressing **(V, NF, GF, DF)**  
Wood fired oven roasted Little Hill Farm chicken  
with salsa verde **(NF, GF, DF)**  
Locally source catch of the day with chimichurri **(NF, GF, DF)**  
Wood fired roast pumpkin steak with maple and pepita seed **(V, GF, DF)**  
Steamed broccoli with herb oil **(V, GF, DF, N)**  
Sliced seasonal fruit platter **(V, NF, GF, DF)**  
Orange and almond cake **(V, GF)**

## AFTERNOON TEA

Vegan Scones with strawberry jam **(V, DF, NF)**  
House made falafel with tomato relish **(V, GF, DF)**  
Freshly brewed locally sourced coffee  
Premium locally sourced tea selection

# Morning <sup>OR</sup> afternoon tea

\$25 PP

## HEALTHY BREAK

Fruit skewers with cinnamon and vanilla yoghurt **(V, NF)**  
Vegetables crudité with homemade dip **(V, NF, GF, DF)**  
Granola with vanilla yoghurt with berry compote **(V)**

## HUNTER VALLEY BREAK

Binnorie Dairy cheese with condiments **(V)**  
Woodland's olives **(V, NF, GF, DF)**  
House made garlic bread **(V)**  
voco™ Kirkton Park Garden grown vegetable vol-au-vent **(V)**

## RECOVERY BREAK

Bacon and egg sliders **(NF)**  
Mini pizzas  
Hot chips **(V)**

## WINTER VALLEY BREAK

Soup station **(V, NF)**  
Hot chocolate

# Platters

All platters are based on 10 guests per platter

<b>Mediterranean Platter</b> Grilled seasonal vegetables, cured meats, fried tortillas, Turkish bread and dips	\$69.00
<b>Asian Delights</b> Thai spring rolls, vegetarian curried samosas and Szechuan spiced chicken bites	\$89.00
<b>Taste of Japan</b> Selection of assorted sushi, nigiri and salmon sashimi	\$99.00
<b>Aussie Favourites</b> Assorted mini pies, quiche lorraine and beef sausage rolls with tomato chutney	\$89.00
<b>Binnorie Cheese Platter</b> Triple cream brie, blue and cheddar with crackers and dried fruits	\$89.00
<b>Something Sweet Platter</b> Chef's selection of mini cakes and petit fours	\$85.00
<b>Satay Platter</b> Choice of beef with garlic and sumac, spicy lamb skewers or harissa chicken served with dipping sauce	\$75.00
<b>Sandwich Platter</b> Chef's selection of sandwiches and rolls	\$65.00
<b>Fruit (V, NF, GF, DF)</b> Chef's selection of seasonal fruits	\$45.00



# Working style <sup>OR</sup> takeaway lunch options

## one

**MONDAY, THURSDAY, SUNDAY \$42 PP**

Wood fire roasted cauliflower, baby spinach and tomato (V, NF, GF, DF)  
Baby potato, grain mustard, green pea salad (V, NF, GF)  
Shaved ham, cheese, tomato chutney and mustard mayo sandwich (NF)  
Chicken caesar wrap - shredded cos, bacon, Caesar dressing (NF)  
Egg, mayo and shredded lettuce sandwiches (NF)

- Chef's selection of desserts
- Tropical fruit platter
- Selection of mini cakes

## two

**TUESDAY, FRIDAY \$42 PP**

Asian style fresh noodles and cabbage salad (V, NF)  
Mix garden leaves salad (V, NF, GF, DF)  
Tuna, red onion and shredded iceberg lettuce sandwich (NF, DF)  
Roasted chicken, Cajun spices and baby lettuce wrap (NF, DF)  
BLT - English bacon, coral lettuce and organic tomatoes (NF)

- Chef's selection of desserts
- Tropical fruit platter
- Selection of mini cakes

## three

**WEDNESDAY, SATURDAY \$42 PP**

Roast pumpkin, chickpea and feta salad (V, NF, GF, DF)  
Baby rocket salad (V, NF, GF, DF)  
Pesto chicken, cucumber, rocket and cheese sandwich (NF)  
Mediterranean grilled vegetables and basil pesto wrap (V)  
Shaved ham, cheese, tomato, tomato chutney & mustard mayo (NF)

- Chef's selection of desserts
- Tropical fruit platter
- Selection of mini cakes



**VOCO**<sup>®</sup>  
AN IHG HOTEL

Kirkton Park  
Hunter Valley

First comes  
lunch,  
then comes  
dinner

## Native menu \$115.00 per person

(minimum 15 guests)

### ENTREE

Sydney rock oyster, desert lime foam

Hiramasa kingfish crudo, lemon myrtle, finger lime, caviar, radish and saffron lemon puree

Smoked kangaroo loin, pickled muntries, roasted macadamia nut, baby herbs and mountain pepper dressing

Miso glazed eggplant, pickled karkalla, edamame beans, wasabi and sesame

Berry myrtle tea smoked duck breast, davidson plum, roasted baby beets and black rice

Beef tartare, egg yolk bottarga, pickles, white miso mayo, fried leek, samphire, lavosh

### LOCAVORE MAINS

Seared barramundi with Warrigal chimmichuri, shaved fennel and finger lime

Roasted Pukara rack of lamb with lentil cassoulet, baby vegetables, river mint, olive puree and smoked garlic

Wagyu beef striploin, Binnorie dairy dueto butter, bush tomato, roasted baby turnip and carrots, native thyme jus

Braised lentil cassoulet with baby vegetables, forest mushrooms, Warrigal hummus, smoked garlic and river mint

Roasted beetroot and Binnorie dairy chèvre ravioli, truffle foam, parmesan with native thyme butter sauce.

### LOCAVORE DESSERT

Chocolate fondant with davidson plum jam and finger lime

Lemon myrtle and chocolate tart with whipped passionfruit creme fraiche

Apple and rhubarb crumble with vanilla bean ice cream and cinnamon myrtle custard

Strawberry gum crème brulee with mango puree and toasted coconut

# Plated dinner menu

## ENTREES

- Confit atlantic salmon, shaved fennel, watercress, ginger and soy **(NF, DF)**  
Roast duck breast, baby carrot, beetroot puree and fried kale **(NF, GF, DF)**  
Seasonal Heirloom tomato, fresh basil, vincotto hand tide burrata **(V, NF, GF)**  
Pumpkin and ricotta ravioli with basil Napoli sauce  
and a rocket and fennel salad **(V, NF)**  
Smoked salmon, crab meat and celeriac preserved lemon dressing **(NF, GF)**  
Five spiced pork belly with spiced apple puree,  
watercress and mint salad **(NF, GF, DF)**  
Squid ink risotto, grilled prawns and shaved parmesan **(NF, GF)**  
Chargrilled lamb back strap, pearls couscous,  
mint and smoked eggplant relish **(NF, DF)**

## MAINS

- Twice cooked pork belly with steamed broccolini and sweet potato mash **(NF, GF)**  
220g grain fed sirloin with dijon mustard mash and creamy mushroom sauce **(NF, GF)**  
Pan-fried chicken breast, crispy kale and green pea risotto **(NF, GF)**  
220g grain fed sirloin with crushed baby potatoes, buttered bean  
and seeded mustard jus **(NF, GF)**  
Lamb rump with creamy baked polenta, grilled broccolini, onions  
and rosemary jus **(NF, GF)**  
Pan roasted barramundi, capers crushed potato  
with green beans, creamy bisque sauce **(NF, GF)**  
Pumpkin ravioli with goat's cheese mousse and sauce romesco **(V, NF)**  
Salmon fillet with grilled polenta cake & salsa of baby tomatoes capers **(NF, GF)**  
Wood fire roasted pumpkin, fresh ricotta, pickle zucchini and dukkha **(V, NF, GF)**  
Free range chicken breast with potato and leek rosti,  
green beans & garlic jus **(NF, GF, DF)**

## DESSERT

- Lemon and raspberry torte, with raspberry sorbet **(V, NF)**  
Carrot cake with chocolate crumb and coconut ice-cream  
Mango and passionfruit panna cotta, lychee  
and mix berry coulis **(V, NF)**  
Chocolate mud cake, chocolate fudge on a bed of chocolate soil **(V)**  
Baked cheese cake  
with vanilla ice cream and fresh berry **(V)**  
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,DF)**  
Pear and almond tart with caramel rocky road ice cream **(V)**

## SIDES \$10 PER SIDE

- Garden salad **(V, NF, GF, DF)**  
Rocket salad with balsamic dressing **(V, NF, GF, DF)**  
Beer battered thick cut chips with aioli **(V, NF)**  
Steamed garden vegetables **(V, NF, GF, DF)**

2 Courses \$85 per person | 3 Courses \$95 per person

# Locavore group menu

## ENTREES

Berkshire pork belly **(GF,NF)**

Braised Baby Fennel | Spiced Carrots | Saffron Poached Pear | Fennel Pollen

Miso glazed eggplant **(GF,NF,DF,VGN)**

Pickled Karkalla | Edamame Beans | Sesame Crumb | Fresh Wasabi

Berry myrtle smoked duck breast **(GF,NF,DF)**

Davidson Plum Purée | Roasted Baby Beets | Toasted Black Wild Rice

## MAINS

Market fish **(GF,NF,DF)**

Pickled Mussels | Radicchio | Chimichurri | Preserved Lemon

Jacks Creek wagyu beef striploin MB+4 - 250g **(GF,NF)**

Binnorie Dairy Blue Cheese Butter | Bush Tomato

Roasted Baby Turnip | Carrots | Native Thyme Jus

Goats cheese & Warrigal ravioli **(NF,V)**

GAR Roasted Beetroot | Enoki Mushroom | Sage Butter | Goats Cheese & Truffle Foam |

Garlic Pangritata

## DESSERT

Lemon myrtle cremé brûlée **(GF,NF)**

Honey & macadamia cheesecake **(GF)**

Binnorie dairy cheese board

\$95 per person | minimum 15 guests

# Grazing in the Hunter

## ENTREES

Breadbasket of crusty loaves and rolls  
Olives

## MAINS

Corn, beetroot, poached bean, feta salad **(V, NF, GF)**  
Smoked baby potato, dill and pickle vegetables **(V, NF, GF)**

Baked atlantic salmon with tomato and caper salsa **(NF, GF, DF)**  
Charred chicken breast, snow peas **(NF, GF, DF)**

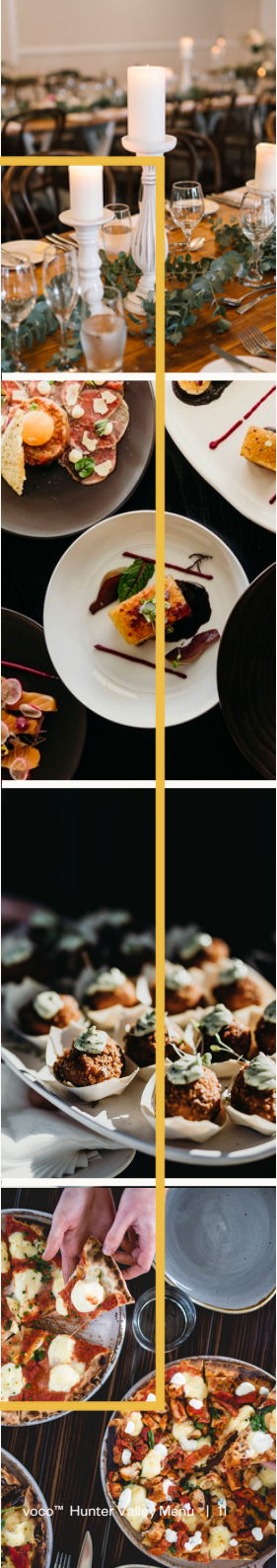
Slow roasted angus beef sirloin maple glazed carrots **(NF, GF, DF)**

Pumpkin tortellini with mushroom  
and brown onion sauce **(V, NF)**

Seasonal steamed vegetables **(V, NF, GF, DF)**  
Roasted root vegetables with balsamic glaze **(V, NF, GF, DF)**

## DESSERT

Tropical fruits **(V, NF, GF, DF)**  
Selections of hunter valley cheese board **(V)**  
Freshly brewed coffee by Vittoria  
Premium LMDT tea selection



\$129 per person | minimum 10 guests

# Degustation menu

## 1ST COURSE:

Hiramasa king fish, lemon myrtle, finger lime, radish, caviar, lemon and saffron puree

## 2ND COURSE:

Berry myrtle smoked duck breast, davidson plum puree, roasted baby beets, toasted black wild rice

## 3RD COURSE:

Wagyu beef striploin, binnorie dairy blue cheese butter, bush tomato, roasted baby turnip, carrots, native thyme jus

## 4TH COURSE:

Binnorie dairy cheese board, duetto, triple cream, aged cheddar, quince paste, lavosh

OR

Kirkton Park lemon cheesecake, coconut ice cream, chocolate crumb, fresh berries

\$60 per person | minimum 10 guests

# Wood fired pizza

## SHARED TO THE TABLE

Binnorie Dairy cheese board, quince paste, muscatels, lavosh (V)  
voco™ Kirkton Park charcuterie platter with locally sourced cold cuts, wood fire oven baked seasoned vegetables  
Hunter Valley olives (V, NF)  
Soft bread rolls and baguettes (V)  
Seasonal garden salad (V)  
Chef's selection of seasonal desserts

## Chef's Selection of the Following:

<b>ITALIAN (V, NF)</b>
Grilled seasonal vegetables, cured meats, fried tortillas, Turkish bread and dips
<b>GARLIC CHEESE (V, NF)</b>
Mozzarella, gorgonzola, confit garlic, parmesan
<b>PERI PERI CHICKEN (NF)</b>
Peri peri marinated chicken, red peppers, spanish onion, mozzarella, spicy roasted red pepper mayonnaise, napoli base
<b>PROSCIUTTO AND MUSHROOM (NF)</b>
Prosciutto, mushrooms, truffle oil, mozzarella, white base
<b>ROAST VEGETABLE (V, NF)</b>
Zucchini, butternut pumpkin, capsicum, olives, red onion, mozzarella, Napoli base
<b>BRAISED BRISKET (NF)</b>
Braised beef brisket, jalapenos, red onion, blistered cherry tomatoes, smoked cheddar, mozzarella, smokey bbq base



## Live stations add on's

### Seafood station \$45 per person

Freshly cooked prawns, oysters, smoked salmon  
and marinated Mussels  
Lemon and cocktail sauce (GF)

### Roast carvery station \$23 per person

*Please select 2 items*

Grass fed beef strip loin (GF, DF, NF)  
Rosemary and garlic rubbed leg of lamb (GF, DF, NF)  
Honey glazed ham on the bone (GF, DF, NF)  
Served with crusty rolls, assorted mustards,  
condiments and jus

### Skewer station \$20 per person

*Please select 2 items*

Chicken with spicy peanut sauce  
Beef with teriyaki and sesame glaze (NF)  
Moroccan lamb with garlic and yoghurt dressing (NF)  
Cajun spicy grilled vegetable skewer  
with avocado dip (GF, DF, NF)

### Dessert station \$20 per person

Tropical fruits (V, GF, DF, NF)  
Petit fours  
Boutique desserts

\$85 per person | minimum 20 guests

## BBQ buffet menu

Soft bread rolls and baguettes (V)

### SALADS

Mixed leaf garden salad  
with white wine vinaigrette (V, NF, GF, DF)  
Apple, celery and cabbage slaw (V, NF, GF, DF)  
Potato, dill and shrimp (NF, GF, DF)  
Chef's selection of sauces, pickles and condiments

### HOT ITEMS

Grass fed angus sirloin steaks (NF, GF, DF)  
Lamb sausages with caramelised onions (NF, GF, DF)  
Lemon pepper chicken (NF, GF, DF)  
Fresh corn on cob (V, NF, GF, DF)  
Baked potato (V, NF, GF, DF)  
Steamed green (V, NF, GF, DF)

### DESSERTS

Seasonal sliced fruit platter (V, NF, GF, DF)  
Selections of whole and mini cakes



\$79 per person | minimum 20 guests

## Buffet menu

Bread basket of crusty loaves and rolls

### SALADS

Roast pumpkin, feta and quinoa (V, NF, GF)

Green bean, dill and salmon (NF, GF, DF)

### HOT ITEMS

Herb garlic chicken with herb gremolata (NF, DF)

Slow roasted beef with mustard baby vegetable (NF, GF, DF)

Ricotta and pumpkin ravioli (V, NF)

Pan seared baby barramundi, grilled tomato  
and burnt lemon butter (NF, GF)

### SIDE DISHES

Seasonal steamed vegetables (V, NF, GF, DF)

Herb garlic roasted baby potatoes (V, NF, GF, DF)

### DESSERT

Tropical fruits (V, NF, GF, DF)

Warm chocolate pudding (V)

Nespresso coffee and selection of herbal leaf teas

minimum 20 guests

## Canapés

### ½ HOUR PACKAGE \$16 PP

Selection of 1 cold & 1 hot canapé

### 1 HOUR PACKAGE \$45 PP

Selection of 3 cold, 3 hot canapés

### ½ HOUR PACKAGE \$29 PP

Selection of 2 cold & 2 hot canapés

### 2 HOUR PACKAGE \$55 PP

Selection of 4 cold & 4 hot canapés  
+ 1 substantial item with 1 dessert canapé

### COLD CANAPÉS

Beef striploin, mustard cream, caramelised onion (NF, GF)

Tuna tartare, soy and ginger, puff rice (NF, GF, DF)

Salmon ceviche with fresh avocado and dill (NF, GF, DF)

Blue swimmer crab meat with celeriac remoulade (NF, GF)

Sydney rock oysters with sweet ponzu dressing (NF, GF, DF)

Goats cheese and onion tart with prosciutto crumbs (NF)

Roma tomato, basil and feta bruschetta (V, NF)

Japanese sushi rolls with soy (NF)

### HOT CANAPÉS

Onion and spinach pakora with yoghurt dressing (V, NF, GF)

Crumbed haloumi and black garlic mayo (V, NF)

Steamed dumplings with spicy peanut dressing (DF)

Malaysian chicken skewers with spicy peanut sauce (DF)

Fried pork belly with hoi sin sauce (NF, DF)

Selection of gourmet mini pies and tomato chutney (NF)

Salt and pepper squid with num jim dressing (NF)

Mozzarella arancini with spicy tomato chutney (V)

### SUBSTANTIAL ITEMS

Beer battered flathead fillets and chips with tartare sauce and lemon (NF)

Lamb kofta and couscous with tahini yoghurt (NF)

Smoked beef brisket, pomme puree, peppered jus (GF)

Butter chicken and cardamom scented rice (GF)

Pulled pork burger with cabbage slaw (NF)

Stir fried vegetables with hokkien noodles (DF)

### DESSERTS

Mini lemon meringue tart (V)

Dark and white chocolate mousse (V)

Apple crumbles tartlet (V)

Flourless chocolate cake (V)

Chocolate opera slice (V)

\*\*Add a dessert canapé item to any canapé package for \$7 per item

\*\*Add a substantial item to any canapé package for \$10 per item

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## High tea

\$65pp

### SOMETHING SWEET

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Mango panna cotta **(NF,GF)**  
Housemade mix macaroons **(GF)**  
Mini lemon tart **(V)**  
Estate flavoured cupcake **(V)**  
Mini cheesecakes  
In house baked scones with lashings of thick cream  
and seasonal jam **(V,NF)**

### SOMETHING SAVOURY

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Smoked salmon, cucumber and chive cream  
on mini brioche **(NF)**  
Chicken caesar wrap, cos lettuce, garlic aioli **(NF)**  
Free range egg mayonnaise sandwich  
on white bread **(V, NF)**

### HOT ITEMS

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Beef sausage rolls  
Mushroom and cheese arancini **(V)**  
Chicken empanadas  
Vegetable falafels **(V)**

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## Vegan high tea

\$69pp

### SOMETHING SWEET

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Mixed berry shot glass with passion fruit  
Coconut and chia seed pudding  
Orange almond cake  
Coconut pebble  
In house baked vegan scones with strawberry jam

### SOMETHING SAVOURY

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Avocado, tomato and cucumber sandwich  
with mixed lettuce and tomato relish  
Grilled vegetable sandwich with Dijon mustard dressing  
Roast pumpkin, rocket, basil pesto sandwich

### HOT ITEMS

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Vegan mushroom arancini **(V)**  
Vegan sausage roll **(V)**  
Onion kale pakora



# Add the **unique** **voco** touch

Bring the team together to roll, create and eat their own delicious masterpieces.

Minimum 10 guests - Maximum 25 guests

## Wood fired pizza cooking class **\$15pp**

**Duration approximately 1 hour**

Bring the team together to roll, create and eat their own delicious masterpieces.

This interactive and chef facilitated cooking class is available when you book the wood fired pizza menu.

Minimum 10 guests

## Signature cocktail making class **\$70pp**

**Duration approximately 1 hour**

Choice of 2 cocktails:

voco™ Signature Estate Cocktail + one other

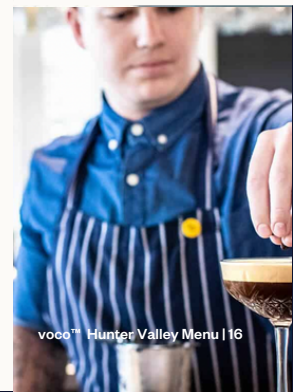
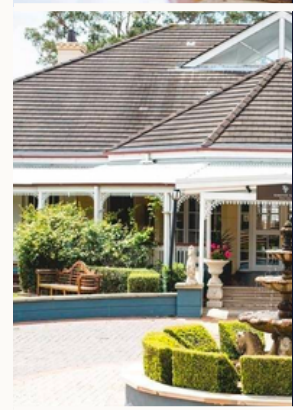
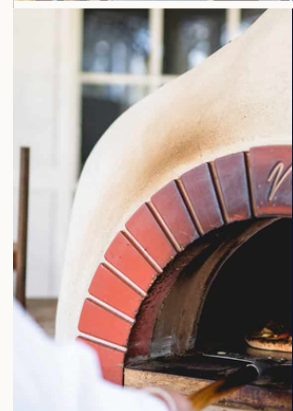
Mixing instructions and a selection of 2 cold canapés, served at the conclusion of the cocktail class.

Minimum 10 guests

## Pop up cellar door **\$25pp**

**Duration 45 minutes**

This experience brings the cellar door onsite with a wine tasting facilitated by a local Hunter Valley winery representative.





Minimum 10 guests

# Self-guided <sup>from</sup> \$60pp walking wine tour

**Duration 2-2.5 hours.**

Walk through the beautiful Kirkton Park estate and experience a wine tasting from three different local cellar doors.

# Guided \$25pp sustainability walk

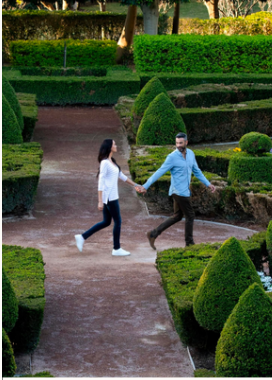
**Duration 30 - 45 minutes**

Includes personalised walk through the vegetable garden, solar panels and paddock. If you book the morning session, you will have the opportunity to feed the chickens and pigs and collect eggs for breakfast. Includes a signature smoothie, mocktail or cocktail.

# Bonfire \$300 setup + experience \$15pp

Post dinner bonfire experience complete with marshmallows and hot chocolate under the stars. With mulled wine OR Sangria

\*Subject to no fire bans in place



## Function beverages

NON ALCOHOLIC	STANDARD	PREMIUM
1 hour	1 hour	1 hour
2 hours	2 hours	2 hours
3 hours	3 hours	3 hours
4 hours	4 hours	4 hours
5 hours	5 hours	5 hours

### ADD ONS

Round of Sparkling \$10.00pp  
 Sangria Station \$240.00

**includes:**

3 x beverage dispensers (4L each)  
 A non alcoholic punch  
 Choose 2: white wine sangria, red wine sangria or aperol sprits

### NON ALCOHOLIC PACKAGE

**1 hour** \$17pp / **2 hours** \$20pp / **3 hours** \$22pp  
**4 hours** \$25 / **5 hours** \$28pp

Non alcoholic punch  
 Selection of soft drinks and juice

1 hour \$31pp / 2 hours \$39pp / 3 hours \$47pp /  
4 hours \$55pp / 5 hours \$63pp

## Standard package

Includes all the following:

### WINES

First Creek Botanica Cuvee NV, Hunter Valley  
2021 Leogate Brokenback Semillon, Hunter Valley  
2019 Leogate Miracle on the Wire Shiraz, Central Ranges

### BEERS

Hahn Super Dry  
James Squire  
Hahn light

### NON ALCOHOLIC

Selection of soft drinks and juice



1 hour \$39pp / 2 hours \$47pp / 3 hours \$55pp /  
4 hours \$63pp / 5 hours \$71pp

## Premium package

### WINES - SPARKLING (CHOOSE 1)

Bmbadgen Moscato, Hunter Valley  
Savannah Estate Brut NV, Hunter Valley  
Dal Zotto Prosecco, King Valley

### WHITE WINE (CHOOSE 2)

2021 Hart & Hunter Rose, Hunter Valley  
2022 Gartlemann Semillon, Hunter Valley  
2021 Audrey Wilkson Chardonnay, Hunter Valley

### RED WINE (CHOOSE 2)

2021 First Creek Botanica Shiraz, Hunter Valley  
2017 RidgeView Impresions Cabernet Sauvignon, Hunter Valley  
2020 Audrey Wilkinson Pinot Noir, Central Ranges

### BEERS (CHOOSE 3)

Corona	James Squire
Hahn Super Dry	150 lashes
Iron Jack Super Crisp	Hahn light
Tooheys New	James squire cider

+ Selection of soft drinks and juice

Prices are per person. Menu items are subject to seasonal availability.