

VOCO™

AN IHG® HOTEL

Kirkton Park
HUNTER VALLEY

Social Events
Catering Menus



your choice of one of the following

locations

Rose Garden



Pizzeria



Epoche Bar



Locavore Restaurant



Locavore Private Dining



The Conservatory

High Tea

\$59.00 per person

\$69.00 per person including glass of Peterson House sparkling on arrival

Add a bottle of Peterson House Sparkling on arrival for an additional \$38

Something Sweet

5 different types of gorgeous petite cakes which may include;

- Raspberry mini cheesecakes
- Almond cakes with apricot jelly and pistachio
- Chocolate brownies
- Caramel and cinnamon fingers with caramelised apple
- Opera slice
- Raspberry lemon fingers
- Mini orange cakes
- Mixed macaroons (V)
- Baby eclairs
- In house baked scones with lashings of thick cream & seasonal jam

Something Savoury

- Smoked salmon and cucumber sandwich with dill cream
- Mini brioche roll with ham, tomato, rocket & dijon aioli
- Mini brioche with chicken, cucumber, chives and sour cream
- German rye, beef, caramelised onion and tomato chutney

Hot Items

- Beef sausage rolls
- Mushroom and cheese arancinis (V)
- Chicken empanadas
- Vegetable falafels (V)

High Cheese

\$65.00 per person

\$75.00 per person including glass of Peterson House sparkling on arrival

Add a bottle of Peterson House Sparkling on arrival for an additional \$38

Add a bowl of strawberries & cream for an additional \$6.00 per person

Local Cheese & Condiments

- Binnorie dairy triple cream brie
- Binnorie dairy duetto
- Binorie dairy cheddar
- Binnorie dairy chilli, garlic & rosemary labna
- Wood-fired cooked brie
- Woodland olives with feta
- Lavosh crackers
- Mixed nuts

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- Chicken empanadas
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Wood Fired Pizza Experience

Wood Fired Pizza Experience | \$45.00 per person

**Shared to the Table:
Guests selection of 4 pizzas**

- Garlic (V)
 - Slow roasted smoked garlic puree, Murray River sea salt and olive oil
- Italian (V)
 - Napoli sauce, semi-dried tomato, KP garden grown basil pesto and mozzarella
- Tandoori Chicken
 - Tomato base, tandoori marinated chicken, shaved Spanish onion, capsicum, mozzarella, finished with fresh mint yoghurt
- Pulled Pork
 - BBQ double cooked pork belly, pineapple, grilled capsicum, spring onion, mozzarella and BBQ sauce
- Kirkton Veggie Love (V)
 - Tomato sauce, wood fired oven roasted vegetables, neighbour garden olives and cheese
- Meat Lover
 - Tomato base, onion, mozzarella, slow cooked chicken, pork and pepperoni
- Seafood
 - Mixed seafood and mushroom with tomato base, mozzarella
- Hunter Belle cheese board, quince paste, muscatels, lavosh
- Kirkton Park charcuterie platter with locally sourced cold cuts, Hunter Belle cranberry and pistachio cheddar, wood fire oven baked seasoned vegetables
- Hunter Valley olives (V, N)
- Chef's selection of desserts

Grazing in the Hunter

Grazing in the Hunter Dinner Menu | \$80.00 per person

On Arrival

- Selection of local olives marinated with garden grown herbs (V/GF/DF)
- Assorted local breads

Shared Table Menu

- Pear, fennel and orange salad (V/N/GF)
- Crispy mesclun with local greens, citrus vinaigrette (V/N/GF)
- Slow roasted beef striploin, sweet potato pulp, Hanging Tree Wine jus (N/GF)
- Pan seared local fish with snow pea tendrils and saffron velouté (V/N/GF)
- Signature salt marinated chicken thigh
- Tortellini pasta with truffle pumpkin sauce (V)
- Kirkton Park farm grown rosemary and garlic potato (V/N/GF)
- Steamed green with herb oil (V/N/GF)

Dessert Station

- Sliced seasonal fruit platter (V/N/GF)
- Chef's selection of desserts
- Hunter Belle cheese selection

Canape Menu

30 min event \$20.00 per person - your choice of 2 cold and 2 hot items

One-hour event \$29.00 per person – your choice of 4 cold and 4 hot items

Two-hour event \$45.00 per person – your choice of 3 cold, 3 hot items, 2 substantial items and dessert

Cold items

- Confit onion and local goats cheese tartlets (V, N)
- Mini vegetable frittatas with tomato salsa (V, GF, N)
- Vegetable rice paper rolls with dipping sauce (V)
- Grilled garlic imported prawns with sauce Marie Rose
- Seared Yellow Fin tuna with black pepper caramel dressing
- Smoked salmon blinis with crème fraiche
- Poached chicken with nam jim & pawpaw salsa
- Peking duck pancake with plum sauce
- Assorted sushi rolls with wasabi & soy

Hot items

- Quinoa falafel (V)
- Vegetable curry samosa (V)
- Mushroom arancini with aioli (V,N)
- Seared scallops with onion soubise and fish sauce
- Panko crusted prawn with Asian dipping sauce
- Thai fish cakes with fried coriander and **ponz**
- Lamb fillets infused with rosemary and garlic (N)
- Chicken satay with peanut sauce (GF)
- Tandoori chicken with mint yoghurt
- Mini beef wellington
- Mini beef sliders with tomato chilli jam
- Pork wonton with dipping sauce

Substantial Items

- Hokkien noodle with Asian vegetables (V)
- Assorted wood fired pizza selection
- Penne pasta with chicken and Mediterranean vegetables (V)
- Lemon pepper grilled fish with season vegetables
- Beef medallion with herb crushed potato and madeira jus
- Southern style chicken with tangy sauce
- Salt and pepper calamari with herb aioli
- Fish fingers and chips with tartare sauce

Dessert Items

- Hunter Valley cheese board, estate honey, selection of seasonal fruit and lavosh.



Plated Dinner Menu

2 Courses | \$70.00 per person

3 Courses | \$80.00 per person

Entrees

- Roast beetroot carpaccio, dukkah crusted goats cheese, toasted walnut & orange dressing (V)
- Green pea and rocket risotto, pecorino cheese, toasted pine nuts and herb oil (V, GF)
- Vegetable ratatouille, feta crumble, spicy tomato sauce and baby herbs (V, N, GF)
- House cured smoked Tasmanian salmon with KP garden herb dressing (N, GF)
- Sesame crusted tuna, grated coconut and citrus salsa
- Sous vide chicken roulade, sundried tomato coulis, chickpea and Israeli couscous (N)
- Tandoori chicken and kachumber salad with mint and yoghurt dressing
- Saffron risotto with braised lamb (N, GF)
- Slow cooked lamb shoulder kofta, saffron and mint yoghurt, coriander salad and raita
- Asian style Thai beef salad with nam jim dressing
- Twice cooked pork belly, caramelised pineapple, apple puree and voco garden herb salad (GF, N)

Mains

- Fresh herb and cheese tortellini with baby basil, tomato and parmesan cheese (V)
- Ravioli of spinach & feta cheese, garlic brioche crumb and napolitana sauce (V)
- Polenta and caramelised onion cake with mushroom and tomato ragout (V)
- Grilled local yellow fin tuna, cherry tomato risotto and citrus poached grapes (N, GF)
- Crispy skin king salmon with cauliflower puree, crushed peas, broccolini and lemon cream (GF)
- Cilantro crusted local fish fillet, potato cake and caponata (N, GF)



- Pan fried Tasmanian salmon, herb crushed potato, braised red cabbage, blistered cherry tomato (N, GF)
- Pan seared chicken breast, blistered cherry tomato, saffron garlic pomme disk, beetroot and red onion puree (N, GF)
- Grilled chicken breast, caramelised onion and polenta cake, asparagus and pan jus (N)
- Indian spiced chicken breast, saffron basmati rice, green beans and butter chicken sauce
- Pan fried chicken teriyaki, bok choy and pickled ginger and Japanese style steamed rice furikake
- Char grilled scotch fillet, potato lyonnaise, pan fried kale, capsicum couli and porcini jus (N, GF)
- Cape Grim sirloin, sautéed star anise onions, KP farm grown vegetables, garlic pomme puree and Hanging Tree Muscat jus (N, GF)
- Pan fried beef eye fillet, potato rosti, green pea puree and shallot jus (N, GF)

Desserts

- Lemon and raspberry torte, passionfruit meringue & vanilla crème chantilly
- Chocolate delice, raspberry and beetroot glaze with hokey pokey ice cream
- Mango and passionfruit panna cotta, lychee and mix berry coulis
- Homemade hazelnut tiramisu served with freshly baked biscotti, milk chocolate sauce
- Chocolate mud cake, chocolate fudge and chocolate truffle on a bed of chocolate soil
- Pear and almond tart with caramel rocky road ice cream with chocolate crisp
- Mango tart with coconut cream sauce and lime sorbet
- Crème brulee, Grand Marnier ice cream and fresh berries
- Layered tiramisu, raspberry and rich chocolate mud cake with pistachio biscotti

Buffet Dinner Menus

Classic Buffet Menu | \$70.00 per person Minimum 25 guests

Cold Selection

- Grazing table of sliced meats, grilled Mediterranean vegetables and local olives
- Assorted bread rolls, dips and butter

Salad Selection

- German style potato salad with crispy bacon (N)
- Crisp garden green salad (V, N, GF, DF)
- Condiments and dressings

Hot Selection

- Grilled local fish fillet, asparagus and capers, citrus salsa and beurre blanc sauce (N, GF)
- Slow cooked beef with mushroom and pickled vegetables (GF)
- Thai spiced chicken with coriander and coconut sauce
- Penne pasta with mushroom garlic alfredo sauce (V)

Side Dishes

- Herb roasted potatoes (V)
- Steamed vegetables (V)

Dessert Selection

- Sliced seasonal fruit
- Lemon meringue tartlets
- Passionfruit cheesecake
- Hunter Valley cheese platter with grapes, quince and crisp breads
- Freshly brewed coffee and a selection of teas

Australian BBQ Menu | \$70.00 per person Minimum 25 guests

Salad Selection

- Potato and egg salad (V)
- Crisp green garden salad (V)
- Traditional coleslaw (V)
- Condiments and dressings

From the Grill

- Herb garlic marinated fish (N, GF, DF)
- Peppered beef medallion (N, GF, DF)
- Lamb BBQ sausages
- Signature salt marinated chicken thigh
- Seasoned vegetables (N, GF, DF)

Side Dishes

- Corn on the cob (N, GF)
- Baked potatoes (N, GF)

Dessert Selection

- Sliced seasonal fruit
- Smashed pavlova
- Strawberry lamington
- Freshly brewed coffee and a selection of teas

Buffet Dinner Menu

Add Ons

Add the Unique voco touch

Sushi & Sashimi | \$15.00 per person

- Chef's selection of hand rolled sushi, nori sushi, fresh cut sashimi and a cold selection of tataki

Seafood Sensation | \$20.00 per person

- Natural oysters with a selection of condiments: lemon, shallots in red wine vinegar, sweet chili and coriander
- Smoked salmon with sour cream, Spanish onion and chives
- Chilled prawns with cocktail sauce/ fresh prawns on ice
- Marinated mussels on ice
- Steamed crab

Suckling Pig | \$20.00 per person whole pig (min. 70 Pax - max. 120 Pax)

- Roast Suckling Pig carving station served with apple sauce and jus

Carving Station (please choose one from the selection below) | \$20.00 per person

- Beef sirloin with a mustard pepper crust
 - Served with onion compote, red wine jus, whole grain and dijon mustard
- Roasted pork loin (N, GF)
 - Served with apple sauce, pan jus and steamed potatoes
- Roasted lamb leg with rosemary and garlic (N, GF)
 - Served with mint sauce, assorted mustards and roast potatoes
- Whole roasted chicken (N)
 - Served with bread onion stuffing, assorted mustards and herb mayonnaise

Wood Fired Pizza Cooking Class | \$15.00 per person

- In conjunction with the Wood Fire Pizza Experience menu

Pop Up Cellar Door | \$15.00 per person

- 45 Minute Wine Tasting
- Add a cheese board for an additional \$7.00 per person
- Add canapes for an additional \$20.00 per person

Sustainability Walk | \$10.00 per person

- Includes personalised walk through the vegetable garden, solar panels and bee hive. Feed the chickens and pigs and collect the eggs for breakfast
- Duration 30 - 45 Minutes
- Add a signature Epoche cocktail for an additional \$10.00 per person

Bonfire Experience | \$300 Set Up Fee

- Add a 1 hour beverage package for \$28.00 per person
- Add mulled wine & hot chocolate for \$15.00 per person
- Add half an hour of canapes for an additional \$20.00 per person

Signature Cocktail Making Class

Signature Cocktail Making Class | \$70.00 per person

- 3 Cocktails, mixing instructions and canapes at the end of the session

Cocktails

A choice of 3 of the below:

- Cosmopolitan
- Espresso Martini
- Margarita
- Whiskey Sour
- Mojito

Canapes

- Vegetable Curry Samosa (V)
- Mushroom Arancini with aioli (V, N)
- Sliced Pizza
- Chicken Satay
- Mini Beef Wellington



Function Beverages

Standard Package

1 hour \$28 per person | 2 Hour \$36 per person | 3 Hour \$44 per person | 4 Hour \$52 per person | 5 Hour \$60 per person

Premium Package

1 hour \$38 per person | 2 Hour \$46 per person | 3 Hour \$54 per person | 4 Hour \$62 per person | 5 Hour \$70 per person

STANDARD PACKAGE

WINES - *Select four*

- Peterson House Gateway Sparkling Wine, HV
- Peterson House Pink Blus, HV
- Tamburlaine Rose, HV
- Tulloch Semillon Sauvignon, HV
- Leogate Estate Pinot Gris, HV
- Gartlemann "Joey" Merlot, HV
- Tulloch Cabernet Sauvigno, HV

BEERS - *Select two*

- Corona
- Hahn Super Dry
- James Boags Premium
- XXX Gold
- Tooheys New

LIGHT BEER

- James Boags Light

NON ALCOHOLIC

- Juice
- Soft Drink



PREMIUM PACKAGE

WINES - *Select four*

- Hanging Tree Brut, HV
- Tamburlaine Blanc de Blanc, HV
- Tulloch Versacto, HV
- Iron Gate Estate Rose, HV
- Hanging Tree Chardonnay, HV
- Oakvale Off-Dry Semillon, HV
- Oakvale Verdelho, HV
- Keith Tulloch Viogner, HV
- First Creek Botanica Shiraz, HV
- Tamburlaine Pinot Noir, HV

BEERS - *Select three*

- Corona
- Hahn Super Dry
- James Boags Premium
- XXX Gold
- Tooheys New
- Young Henrys Newtowner
- Young Henrys Lager
- Monteith's Apple Cider
- Lovedale larger
- Darlo Dark

LIGHT BEER

- James Boags Light

NON ALCOHOLIC

- Juice
- Soft Drink

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