

The background of the entire page is a high-quality, top-down photograph of a wedding table setting. On the left, a large, multi-tiered white wedding cake is partially visible. Next to it is a small, clear glass containing a golden-colored spiral. In the center, a white plate with a delicate gold rim is set. To the right of the plate, a set of gold-colored cutlery (knife, spoon, and fork) is laid out. Below the cutlery is a small, gold-colored leaf-shaped decoration. The overall aesthetic is clean, elegant, and romantic, with a soft, neutral color palette accented by gold.

VOCO™

AN IHG® HOTEL

Kirkton Park
HUNTER VALLEY

Wedding Menu

Plated Menu

Please refer to your bespoke package for course inclusions

Artisian Bread on arrival

Entrees

- Pumpkin sage ravioli with leek, pine nuts, raisins and verjuice emulsion (V)
- Tandoori chicken, mint yoghurt, lemon and coriander salad (GF) (N)
- Citrus poached prawns, fennel salad, avocado and passion fruit ponzu dressing (GF) (N)
- Baked field mushrooms, liquid pumpkin, green peas, beetroot, rocket salad (GF) (VE)
- Salad of cured local beef, pear, goat's curd and pomegranate molasses (GF) (N)
- House cured salmon beetroot, horseradish cream, apple, cucumber and radish (GF) (N)
- Master stock braised pork belly asian slaw, nuoc cham and sesame aioli
- Mushroom, truffle and feta tartlet and tatsoi salad (V)

Mains

- Pan seared salmon fillet, crushed kipfler, capers, blushed tomato and chardonnay buerre blanc (GF) (N)
- "Tajima" grain fed Wagyu Rump, confit potato, garlic & carrot mouse, sautéed chard and thyme jus (GF) (N)
- Pan seared chicken breast, confit duck fat potato, green beans, wilted spinach and port wine jus (GF) (N)
- Seared chicken breast, forest mushroom ragout, wilted spinach, charred broccolini and pink peppercorn sauce (N) (GF) (DF)
- Honey glazed pork loin, root vegetables, seeded mustard slaw and cider jus (GF) (DF) (N)
- Seared scotch fillet, pickled eschalots, green beans, fondant potato, crispy kale and shiraz jus (GF) (N)
- Pan seared barramundi fillet, herb potato cake, asparagus, blushed tomato, crispy capers and lime wasabi butter sauce (GF) (N)
- Butternut pumpkin linguine, pine nuts, sage and pangritata (VE) (V)
- Baked field mushroom, grilled tofu, pea puree and beetroot rocket salad (V) (GF)
- Tomato and truffle risotto, pickled beetroot, mascarpone cheese and rocket salad (GF) (V)

Desserts

- Citron tart, malibu cream and berry compote (V) (N)
- Coffee stone, chocolate crumb and berries coulis (V) (GF)
- Kahlua panna cotta, fresh berries, chocolate crumble and biscotti
- Chocolate mud cake, honeycomb, banana and salted caramel (V) (N)
- Baked cheesecake, blueberries, Cointreau cream and freeze dried berries (GF) (N)
- Chocolate raspberry coconut pebble with a crunchy oats base (V) (VE)
- Almond and orange cake, orange gel, passion fruit sorbet and pistachio praline (GF) (VE)

Grazing in the Hunter Menu

On Arrival:

- Hummus and chick pea dip (GF) (V) (DF) (N)
- Selection of local olives, grissini and flat breads (V)
- Pear, prosciutto and Binnorie feta salad (GF) (N)
- Smoked salmon, confit beetroot, crème fraiche, apple, cucumber and watercress salad (GF) (N)

Shared Table Menu:

- Cumin spiced slow roasted lamb shoulder with chimichurri (GF) (DF) (N)
- Five spice market fish, broccolini, fried shallots with lemon butter sauce (N)
- Pan fried chicken with lemon grass, ginger and coconut sauce (GF) (DF)
- Spinach and feta Ravioli, garlic brioche crumb and creamy napolitano sauce (V)

Sides:

- Pan seared sprouts with bacon and parsley (GF) (N)
- Roasted carrots, estate farmed honey and toasted cumin (GF) (V)
- Herb roasted potatoes (V)

Dessert:

- Wedding cake cut and served on platters to the tables
- Freshly brewed coffee by Vittoria and premium Dilmah tea selection

At voco™ Kirkton Park Hunter Valley, our wedding menus are completely flexible and customisable. Please let our Wedding Specialist know if you wish to alter the menu or upgrade to include additional courses

Canape Menu

Please refer to your bespoke package for your inclusions

Cold items

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

Hot items

- Seared scallops with onion soubise and fish sauce (GF) (N) (DF)
- Panko crusted prawn with Asian dipping sauce
- Thai fish cakes with fried coriander and ponzu
- Chicken satay served with peanut sauce
- Tandoori chicken served with mint yoghurt (GF) (N)
- Lamb fillets infused with rosemary and garlic (N) (GF) (DF)
- Pork wonton served with dipping sauce
- Mini beef wellington
- Mini beef sliders with tomato chilli jam
- Quinoa falafel (V) (GF)
- Vegetable curry samosas (V) (N)
- Mushroom arancini served with aioli (V) (N)
- Tomato tarts with spinach and pesto (V) (VE)

Substantial Items

- Salt and pepper calamari with herb aioli
- Lemon fish and chips with tartare sauce
- Southern style chicken with tangy sauce
- Beef medallion with herb crushed potato and madeira jus (GF) (N)
- Assorted wood fired pizza selection
- Hokkien noodles with Asian vegetables (V) (N)
- Penne pasta with chicken and mediterranean vegetables (V) (N) (DF)
- Braised lamb shoulder, truffle mash and mint jus (GF)
- Zucchini fritters with house made red hummus and pickle baby vegetables (V) (VE)
- Chickpea cake with wilted spinach, tomato, vinaigrette and heriloom tomato salad (V) (VE)

Dessert Items

- Binnorie chees board with local honey, summer fruit and lavosh

Beverage Package

WINES - *Please select 4*

- Peterson House "Gateway" Sparkling
- Peterson House Pink Blus
- Tamburlaine Rose
- Tulloch Semillon Sauvignon
- Leogate Estate Pinot Gris
- Gartelmann "Joey" Merlot
- Tulloch Cabernet Sauvignon

BEERS - *Please select 2*

- Corona
- Hahn Super Dry
- James Boags Premium
- XXXX Gold
- Toohneys New

LIGHT BEER

- James Boags Light

NON ALCOHOLIC

- Selection of Juice and Soft Drink

Upgrade your Package

UPGRADE YOUR BEVERAGE PACKAGE

- Add one additional Wine or Beer for \$3.00 per person
- Upgrade to a Premium Wine & Beer Selection for \$10.00 per person

ADD SPARKLING TO YOUR CEREMONY

- Half hour Sparkling Package at \$10.00 per person

ADD COCKTAILS TO YOUR RECEPTION

- Select 2 Cocktails to be served on consumption to a Bar Tab

ADD SPIRITS TO YOUR RECEPTION

- Spirits charged on consumption to a Bar Tab



Please reach out to see if we can order in your favourite Beer or Wine to enjoy

T&C's apply

A top-down view of a wedding table setting. In the top left, a white wedding cake is decorated with white flowers and a bride and groom figurine. Below it, a white ruffled flower and a small glass bowl with gold rings are visible. In the bottom left, a white plate with a gold rim and a glass are partially shown. In the bottom right, a gold knife, spoon, and fork are laid out. In the center, a gold leaf decoration is placed. The background is a plain white surface.

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*Thank you for allowing us
to be a part of your special day*