

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 clear glass filled with a golden liquid, possibly champagne. In the center, a white plate with a delicate gold rim is set. To the right of the plate, a gold-colored fork, spoon, and knife are laid out. A small, ornate gold leaf decoration rests on the table near the plate. The overall aesthetic is elegant and sophisticated, 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, with 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 and 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, noc nahm and sesame aioli
- Mushroom, truffle and feta tartlet and tatsoi salad (V)

Mains

- Pan seared salmon fillet, crushed kipfler, capers, blushed tomato, chardonnay buerre blanc (GF) (N)
- Tajima" Grain fed Wagyu Rump, confit potato garlic & carrot mouse, sauté chard and thyme jus (GF) (N)
- Pan seared chicken breast served with confit duck fat potato, green beans, wilted spinach, port wine jus (GF) (N)
- Seared chicken breast, forest mushroom ragout, wilted spinach, charred broccolini, pink peppercorn sauce (N) (GF) (DF)
- Honey glazed pork loin, root vegetable and seeded mustard slaw, cider jus (GF) (DF) (N)
- Seared scotch fillet, pickle eschalots, green beans, fondant potato , crispy kale, 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, pangritatta (VE) (V)
- Baked field mushroom, grilled tofu, peas puree and beetroot rocket salad (V) (GF)
- Tomato and truffle risotto, pickle beetroot, mascarpone cheese, rocket salad (GF) (V)

Desserts

- Citron tart, malibu cream, berry compote (V) (N)
- Coffee stone, chocolate crumb, berries coulis (V) (GF)
- Kahlua panna cotta, fresh berries, chocolate crumble, biscotti
- Chocolate mud cake, honeycomb, banana and salted caramel (V) (N)
- Baked cheesecake, blueberries, cointreau cream, freeze dried berries (GF) (N)
- Chocolate raspberry coconut pebble, 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 "chick pea" dip (GF) (V) (DF) (N)
- Selection of local olives, grissini and flat breads (V)
- Pear, prosciutto & Binnorie feta salad (GF) (N)
- Smoked salmon, confit beetroot, crème fraiche, apple, cucumber & watercress salad (GF) (N)

Shared Table Menu:

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

Sides:

- Pan seared sprouts with bacon and parsley (GF) (N)
- Roasted carrots, Kirkton Park farmed honey, 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)
- Smoke salmon blini with crème fraiche (N)
- Poached chicken with Nam Jim and pawpaw salsa (GF) (N) (DF)
- Pecking 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 crust prawn served with Asian dipping sauce
- Thai fish cakes served 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)
- Vegetables curry samosa (V) (N)
- Mushroom arancini served with aioli (V) (N)
- Tomato tart with spinach and pesto (V) (VE)

Substantial Items

- Salt and pepper calamari served 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 noodle with asian vegetables (V) (N)
- Penne pasta with chicken and mediterranean vegetables (V) (N) (DF)
- Braised lamb shoulder, truffle mash and mint jue (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 bread

Beverage Package

WINES - *Please select 4*

- Peterson House "Gateway" Sparkling
- Peterson House Pink Blus
- Tamburlaine Rose
- Tulloch Semillon Sauvignon
- Leogate Estate Pinot Gris
- Gartlemann "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



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