

Conference & event menu

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CONFERENCE & EVENT MENU

VOCO™
AN IHG® HOTEL

Kirkton Park
HUNTER VALLEY

BREAKFAST

QUICK STAND UP BREAKFAST

\$25 pp

Chilled selection of juices
Freshly brewed coffee and tea
Bacon and egg sliders
Corn fritter sliders with avocado
Sliced seasonal fresh fruit platter
Selection of croissants, muffins and Danish pastries

BREAKFAST BOX

\$20 pp

Whole fruit
Ham cheese croissant
Muffin
Yoghurt
Cheese and crackers
Bottle of water or juice

PLATED BREAKFAST

\$35 pp

To start on the tables

Chilled selection of juices
Sliced seasonal fresh fruit platter
Freshly brewed coffee and tea

Hot dish - alternate drop

Select 2:

Scrambled eggs on toasted muffin, streaky bacon, grilled breakfast sausages, country style hash browns,
sautéed mushroom with fresh herbs and slow roasted tomato [NF]
Eggs Benedict with Virginia ham, dressed with hollandaise sauce, served with breakfast sausages,
hash browns and slow roasted tomato
Scrambled eggs on toasted muffin with smoked salmon, slow roasted tomato, hash browns
Vegetable frittatta with sautéed mushroom, hash brown and roasted tomato [V]
Buttermilk pancakes, mixed berry compote, maple syrup and vanilla ice cream [V]

CONFERENCE PACKAGE

FULL DAY DELEGATE PACKAGE

\$80 pp

HALF DAY DELEGATE PACKAGE

\$70 pp

Day Delegate Package includes:

Freshly brewed coffee by Vittoria on arrival

Premium Dilmah tea selection on arrival

Morning tea with a sweet and savory break item served with freshly brewed tea and coffee and water

Hot buffet lunch served in our Conservatory accompanied by freshly brewed tea and coffee, selection of soft drinks and water

Afternoon tea with a sweet and savory break item served with freshly brewed tea and coffee and water

MONDAY

MORNING TEA

Cranberry muesli slice [V]

House made mini quiche [NF]

VOCO™ GARDEN FLAVOURED LUNCH

voco™ Kirkton Park tossed garden salad with extra virgin olive oil [V, NF, DF, GF]

voco™ Kirkton Park grown bean, feta, olive and tomato salad [V, NF, GF]

Slow roasted beef sirloin, pickle carrot with

voco™ Kirkton Park estate rosemary jus [NF, GF, DF]

Lemon zest seasonal vegetables [V, NF, GF, DF]

Signature salt marinated chicken with mustard jus [NF, GF, DF]

Chef selection Antipasto platter of cold cuts, bread and dips

Sliced seasonal fruit platter [VG, NF, GF, DF]

Pavlova with fresh seasonal fruits from voco™ Kirkton Park garden [V]

AFTERNOON TEA

Flavoured doughnuts, chilli chocolate [V]

Mushroom arancini with estate basil pesto [V]

TUESDAY

MORNING TEA

Spinach and feta triangle [V]

Chocolate brownie [V]

A TASTE OF THE VALLEY LUNCH

Lovedale Farm quinoa, beetroot and herb salad [NF, V, DF]

Roasted zucchini, baby spinach, sweet corn and

Binnorie Dairy feta salad [V, NF, GF]

Lemon thyme chicken, local honey glazed carrot [GF, DF, NF]

Steamed broccoli with herb oil [V, GF, DF, NF]

Braised beef brisket with Woodlands olives, pickle onion [GF, NF, DF]

Hunter Valley tortellini pasta with tomato basil cream [V]

Chef selection Antipasto platter, local cheese with crackers

Sliced seasonal fruit platter [VG, NF, GF, DF]

Hunter Valley chocolate and raspberry cake [V]

AFTERNOON TEA

Scones with jam and whipped cream [V, NF]

Onion and kale pakora [V, GF, VE]

WEDNESDAY

MORNING TEA

Chicken and feta calzone [NF]

Muesli bar slice [V]

LOCALLY SOURCED LUNCH

Roasted vegetable, coriander and shallot dressing [V, GF, NF]

Pumpkin, Binnorie Dairy feta and chickpea salad [V, NF]

Rosemary and garlic chat potatoes [V, NF, DF]

Baked local fish with Hanging Tree white wine and lemon butter [GF, NF]

Lamb rump with Leogate Estate wine jus, roast kiplers [GF, V, NF]

Steamed garden greens [V, GF, NF]

Chef selection of locally sourced cold cuts, grilled vegetables

Sliced seasonal fruit platter [VG, NF, GF, DF]

Binnorie Dairy cheese platter [V]

AFTERNOON TEA

Mini sausage rolls [NF]

Chocolate brownie with chilli chocolate [GF]

THURSDAY

MORNING TEA

Banana cake slice [V]
Spinach and feta triangle [V]

FLAVOURS OF INDIA LUNCH

Cumin roasted cauliflower, green bean, capsicum salad [V, GF, DF, NF]
Onion, tomato, cucumber, salad with chat masala [V, GF, NF]
Saffron rice [V, NF, DF, GF]
Authentic Indian butter chicken [GF]
Chickpea and potato curry with tempered coriander seed, onion,
tomato base curry [NF, V, GF, DF]
Tandoori fish tikka, roast capsicum [GF, NF]
Chef selection of naan breads, pappadam, raita, chutney and pickle [NF]
Sliced seasonal fruit platter [VG, NF, GF, DF]
Pineapple and coconut cake

AFTERNOON TEA

Rocky road slice [V]
Assorted mini quiche [NF]

FRIDAY

MORNING TEA

Granola slice [V]
Ham and cheese croissant [NF]

TOUCH OF ITALY LUNCH

Tomato and mozzarella salad with basil pesto, balsamic glaze [V, GF, NF]
Poach chicken, baby cos and citrus dressing salad [GF, NF, DF]
Chicken cacciatore with mushroom and olive [NF, GF]
Overnight braised beef braciola, red wine sauce [NF, DF]
Pumpkin and cheese ravioli, pesto cream [NF]
Steamed vegetable with garlic oil [GF, DF, NF, VG]
Chef selection of Italian nibbles
Olives, garlic bread, lavosh, cold cuts and cheese board
Sliced seasonal fruit platter [VG, NF, GF, DF]
Mango cheesecake [V]

AFTERNOON TEA

Scones with jam and whipped cream [V, NF]
Onion and kale pakora [V, GF, VE]

SATURDAY

MORNING TEA

Cranberry muesli slice [V]
House made mini quiche [NF]

HEALTHY KICK LUNCH

Chickpea, quinoa, kale salad [V, NF]
Roasted zucchini, baby spinach and sweet corn salad [V, NF GF, DF]
Mixed sushi with wasabi and soy
Healthy roasted pumpkin wrap with basil pesto and rocket
Steamed green bean, herb lemon oil [VG, GF, DF, NF]
Cajun spiced chicken, steamed broccoli and sweet potato pulp [GF, DF, NF]
Oven roast local fish with beetroot and steamed bok choy [GF, DF, NF]
Sliced seasonal fruit platter [VG, NF, GF, DF]
Carrot and chia seed cake [V, GF]

AFTERNOON TEA

Flavoured doughnuts [V]
Mushroom arancini with basil pesto [V]

SUNDAY

MORNING TEA

Spinach and feta triangle [V]
Chocolate brownie [V, GF]

A TASTE OF THE VALLEY LUNCH

Quinoa, beetroot and Lovedale Farm table herb salad [NF, V, DF]
Roasted zucchini, baby spinach, sweet corn and Binnorie feta salad [V, NF GF]
Lemon thyme chicken, local honey glazed carrot [GF, DF, NF]
Steamed broccoli with herb oil [V, GF, DF, NF]
Braised beef brisket with Woodlands olives, pickled onion [GF, NF DF]
Hunter Valley tortellini pasta with tomato basil cream, [V]
Chef selection Antipasto platter, local cheese with crackers
Sliced seasonal fruit platter [VG, NF, GF, DF]
Orange and almond cake [V, GF]

AFTERNOON TEA

Scones with jam and whipped cream [V, NF]
Onion and kale pakora [V, GF, VG]

CONFERENCE PACKAGE

Pick either of the menu options below and take your conference lunch outdoors. Whether it be a working lunch outside your conference space or use our picnic blankets in the grounds.

GOURMET DELI LIGHT WORKING STYLE LUNCH \$39 pp

Quinoa and beetroot salad [V, VG, NF, DF]
voco™ Kirkton Park fresh garden tossed leafy salad with cucumber and tomato [V, GF, DF, NF]
Classic ham, cheese and tomato sandwich [NF]
Mini assorted brioche with chef selection of fillings
Tandoori chicken wrap [NF]
Fresh sliced fruit platters [VG, GF, DF, NF]
Chef selection of assorted cakes

PACKED LUNCH BOX \$39 pp

French baguette with sliced cold cut [NF]
Chef selection of a salad [GF]
Binnorie Dairy cheese, dried fruit and crackers
Piece of whole fruit
Muffin or cup cake [V]
Water bottle

[V] Vegetarian [VG] Vegan [GF] Gluten Free [NF] Nut Free [DF] Dairy Free [VGO] Vegan Option Available

THEME YOUR COFFEE BREAK \$7 pp

HEALTHY BREAK

Fruit skewers with cinnamon and vanilla yoghurt [V]
Vegetables crudité with homemade dip [V]
Granola with vanilla yoghurt with berry compote [V]

HUNTER VALLEY BREAK

Binnorie Dairy cheese with condiments [V]
Woodlands olives [V]
House made garlic bread [V]
voco™ Kirkton Park garden grown vegetable vol-au-vent [V]

RECOVERY BREAK

Bacon and egg sliders
Mini pizzas
Hot chips

WINTER VALLEY BREAK

Soup station
Hot chocolate
Herbal teas with estate honey, cinnamon, lemon slices and ginger

CANAPÉ MENU

30 MINUTE EVENT

Choice of 2 cold and 2 hot items

\$20 pp

1 HOUR EVENT

Choice of 4 cold and 4 hot items

\$29 pp

2 HOUR EVENT

Choice of 3 cold, 3 hot, 2 substantial items and dessert

\$45 pp

COLD ITEMS

Confit onion and local goats cheese tartlets [V, NF]

Mini vegetable frittatas with tomato salsa [V, GF, NF]

Vegetable rice paper rolls with dipping sauce [V]

Grilled garlic imported prawns with sauce Marie Rose [GF, NF]

Seared tuna with black pepper caramel dressing [GF, NF]

Smoked salmon blinis with crème fraîche [NF]

Poached chicken with nam jim and pawpaw salsa [NF]

Peking duck pancake with plum sauce [NF]

Assorted sushi rolls with wasabi and soy

HOT ITEMS

Quinoa falafel [V]

Vegetable curry samosa [V]

Mushroom arancini with aioli [V, NF]

Seared scallops with onion soubise and fish sauce [GF, NF]

Panko crusted prawn with Asian dipping sauce [NF]

Thai fish cakes with fried coriander and ponz [NF]

Lamb fillets infused with rosemary and garlic [NF, GF, DF]

Chicken satay with peanut sauce

Tandoori chicken with mint yoghurt [GF, NF]

Mini beef Wellington [NF]

Mini beef sliders with tomato chilli jam

Pork wonton with dipping sauce [NF]

SUBSTANTIAL ITEMS

Hokkien noodle with Asian vegetables [V]

Assorted wood fired pizza selection [NF]

Penne pasta with chicken and Mediterranean vegetables [V, NF]

Lemon pepper grilled fish with season vegetables [NF, GF]

Beef medallion with herb crushed potato and madeira jus [GF, NF]

Southern style chicken with tangy sauce

Salt and pepper calamari with herb aioli [NF]

Fish fingers and chips with tartare sauce [NF]

DESSERT

Binnorie Dairy cheese board, estate honey, selection of seasonal fruit and lavosh

LONG LUNCH MENU

\$99 pp

Shared style menu

Minimum 20 guests

CANAPE

Binnorie Dairy three cheese bruschetta [V]

Mushroom arancini with herb aioli [V]

ON ARRIVAL

Marinated Woodlands olives with garden grown herb [V, GF, DF]

House made herb and olive bread roll with dips [V]

Green bean Binnorie feta and sundried tomato salad [V]

Quinoa salad with beetroot, local vegetables [V, GF]

SHARED ON TABLE

Pan seared wagyu rump, fried kale Hanging Tree wine jus [V, GF, DF]

voco™ spiced chicken thigh, glazed carrots and pan jus [V, GF, DF]

Pan fried barramundi, snow peas, sugar snaps, saffron velouté

Hunter Valley pumpkin ravioli with basil pesto cream [V]

Steamed broccoli with voco™ herb oil [V, GF, DF]

Potato lyonnaise [V, GF, DF]

DESSERT

Chef selection of dessert platter

Slices seasonal fruit platter [V, GF, DF]

Binnorie Dairy cheese station with condiments

PLATED DINNER MENU

Minimum 20 guests

2 Courses **\$70 pp** | 3 Courses **\$80 pp**

ENTRÉES

- Roast beetroot carpaccio, dukkah crusted goats cheese, toasted walnut and 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, NF, GF]
- House cured smoked Tasmanian salmon with Kirkton Park garden herb dressing [NF, GF]
- Sesame crusted tuna, grated coconut and citrus salsa
- Sous vide chicken roulade, sundried tomato coulis, chickpea and Israeli couscous [NF]
- Tandoori chicken and cucumber salad with mint and yoghurt dressing [GF, NF]
- Saffron risotto with braised lamb [NF, GF]
- Slow cooked lamb shoulder kofta, saffron and mint yoghurt, coriander salad and raita [NF]
- Asian style Thai beef salad with nam jim dressing [NF]
- Twice cooked pork belly, caramelised pineapple, apple puree and voco™ garden herb salad [GF, NF]

MAINS

- Fresh herb and cheese tortellini with baby basil, tomato and parmesan cheese [V]
- Ravioli of spinach and feta cheese, garlic brioche crumb and napolitana sauce [V]
- Polenta and caramelised onion cake with mushroom and tomato ragout [V, GF]
- Grilled yellow fin tuna, cherry tomato risotto and citrus poached grapes [NF, GF]
- Crispy skin king salmon with cauliflower puree, crushed peas, broccolini and lemon cream [GF, NF]
- Cilantro crusted local fish fillet, potato cake and caponata [NF, GF]
- Pan fried Tasmanian salmon, herb crushed potato, braised red cabbage, blistered cherry tomato [NF, GF]
- Pan seared chicken breast, blistered cherry tomato, saffron garlic pomme disk, beetroot and red onion puree [NF, GF]
- Grilled chicken breast, caramelised onion and polenta cake, asparagus and pan jus [NF]
- Indian spiced chicken breast, saffron basmati rice, green beans and butter chicken sauce [GF]
- 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 [NF, GF]
- Cape Grim sirloin, sautéed star anise onions, voco™ Kirkton Park farm grown vegetables, garlic pomme puree and Hanging Tree Muscat jus [NF, GF]
- Pan fried beef eye fillet, potato rosti, green pea puree and shallot jus [NF, GF]

[V] Vegetarian [VG] Vegan [GF] Gluten Free [NF] Nut Free [DF] Dairy Free [VGO] Vegan Option Available

DESSERTS

Lemon and raspberry torte, passionfruit meringue and vanilla crème chantilly [NF]

Chocolate delice, raspberry and beetroot glaze with hokey pokey ice cream [NF]

Mango and passionfruit panna cotta, lychee and mix berry coulis [GF, NF]

Chocolate mud cake, chocolate fudge and chocolate truffle on a bed of chocolate soil [NF]

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 [NF]

Layered tiramisu, raspberry and rich chocolate mud cake with pistachio biscotti

Chocolate raspberry coconut pebble, raspberry jelly, dark chocolate, coconut mousse on a crunchy oat base [VG]

Coffee stone, chocolate cake, hazelnut, coffee, marscopone mousse [V, GF]

voco™ Kirkton Park cheesecake with coconut ice cream, chocolate crumbs, fresh berries [V, NF]

LOCAVORE 5 COURSE DEGUSTATION

\$139 pp

Minimum 10 guests

Lemon Butter Poached Lobster Tail

Pan-seared scallops, squid ink crisp, avocado, black caviar,
watermelon radish, saffron aioli, Woodlands olive dust

Matched wine: Audrey Wilkinson 2013 Winemakers Semillon

Chicken Roulade

Sous vide chicken roulade, tomato polenta triangle,
asparagus, saffron potato, port wine jus

Matched wine: Audrey Wilkinson 2017 Oakdale Chardonnay

Pukara Estate Lamb Cutlet

Crushed-herb lamb cutlet, wilted spinach, mint pea puree, Dutch carrot, mint jus

Matched wine: Audrey Wilkinson 2019 Winemakers Tempranillo

Palate Cleanser

House-made green apple sorbet [GF]

Wagyu Scotch Fillet

Truffle celeriac, caramelised onion, sugar snap, confit sweet potato,
kale crisps, Hanging Tree wine jus [GF]

Matched wine: Audrey Wilkinson 2018 Winemakers Shiraz

Kirkton Park Lemon Cheesecake

Coconut ice cream, chocolate crumb, fresh berries

Matched wine: Audrey Wilkinson 2017 Dessert Semillon

LOCAVORE GROUP MENU

2 Courses **\$70 pp** | 3 Courses **\$80 pp**

ENTREES

Butternut pumpkin linguine

Toasted pine nut, fried sage pangritatta

Seeded mustard duck roulade

Rosemary and garlic labna, warm pita bread

Trio of seafood

King tiger prawn, deep sea scallops, cured salmon, beetroot cream,
pickled vegetables, local olive crumb

MAINS

“Tajima” grain fed wagyu rump 220g mb+6

Purple kipfler, parsnip mash, baby spinach, glazed shallot, thyme jus [GF]

Lemon crusted barramundi

Lemon crusted barramundi, prawn and potato Hash, asparagus, blushed tomato,
crispy capers, champagne beurre blanc [GF]

Open face ravioli

Hunter Valley pasta, local ricotta cheese, spinach, voco™ Kirkton Park basil cream, truffle oil [V]

ADD SIDES

Glazed carrots \$12

Honey, balsamic, walnuts [V, GF]

Mixed lettuce salad \$12

Poach bean, heirloom tomato, white wine dressing

Brussel sprouts \$14

Pan seared brussels with bacon

DESSERT

voco™ Kirkton Park lemon cheesecake

Coconut ice cream, chocolate crumb, fresh berries

Coffee stone

Chocolate flourless cake, hazelnut, coffee, mascarpone mousse [GF, V]

Chocolate raspberry coconut pebble

Raspberry jelly, dark chocolate, coconut mousse, crunchy oat base [VG, V]

BUFFET DINNER MENU

Minimum 20 guests

CLASSIC BUFFET MENU

\$70 pp

COLD SELECTION

Grazing table of sliced meats, grilled Mediterranean vegetables and local olives [GF]

Assorted bread rolls, dips and butter

SALAD SELECTION

German style potato salad with crispy bacon [NF, GF]

Crisp garden green salad [V, NF, GF, DF]

A selection of condiments and dressings

HOT SELECTION

Grilled fish fillet, asparagus and capers, citrus salsa and beurre blanc sauce [NF, GF]

Slow cooked beef with mushroom and pickled vegetables [GF]

Thai spiced chicken with coriander and coconut sauce [NF]

Penne pasta with mushroom alfredo sauce [V, NF]

SIDE DISHES

Herb roasted potatoes [V, GF, DF, NF]

Steamed vegetables [V, GF, DF, NF]

DESSERT SELECTION

Sliced seasonal fruit [VG, GF, DF, NF]

Selection of sweets [NF]

Binnorie Dairy cheese platter with grapes, quince and crisp breads

Freshly brewed coffee and a selection of teas

BUFFET DINNER MENU

Minimum 20 guests

AUSTRALIAN BBQ MENU

\$70 pp

SALAD SELECTION

Potato and egg salad [V, GF, NF]

Crisp green garden salad [V, GF, NF]

Traditional coleslaw [V, GF, NF]

A selection of condiments and dressings

FROM THE GRILL

Herb garlic marinated fish [NF, GF, DF]

Peppered beef medallion [NF, GF, DF]

Lamb BBQ sausages [NF]

BBQ veggie skewers [V, GF, DF, NF, VG]

voco™ signature salt marinated chicken thigh [GF, NF, DF]

Seasoned vegetables [NF, GF, DF]

SIDE DISHES

Corn on the cob [NF, GF]

Baked potatoes [NF, GF]

DESSERT SELECTIONS

Sliced seasonal fruit [VG, GF, DF, NF]

Selection of seasonal sweets

Freshly brewed coffee and a selection of teas

BUFFET DINNER MENU ADD ONS

SUSHI AND SASHIMI

\$15 pp

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

SEAFOOD SENSATION

\$20 pp

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 or fresh prawns on ice

Marinated mussels on ice

Steamed crab

SUCKLING PIG

Whole pig [min. 70 pax - max. 120 pax]

\$20 pp

Roast suckling pig carving station served with apple sauce and jus

CARVING STATION

Please choose 1 from the selection below

\$20 pp

Beef sirloin with a mustard pepper crust [GF, DF, NF]
served with onion compote, red wine jus, whole grain and dijon mustard

Roasted pork loin [NF, GF]
Served with apple sauce, pan jus and steamed potatoes

Roasted lamb leg with rosemary and garlic [NF, GF]
Served with mint sauce, assorted mustards and roast potatoes

Whole roasted chicken [NF]
Served with bread onion stuffing, assorted mustards and herb mayonnaise

GRAZING IN THE HUNTER DINNER MENU

\$80 pp

Sharing style menu served to the middle of the table

Minimum 20 guests

ON ARRIVAL

Selection of local olives marinated with garden grown herbs [V, GF, DF]

Pear, fennel and orange salad [V, NF, GF]

Crispy mesclun with local greens, citrus vinaigrette [V, NF, GF]

Assorted local breads

SHARED TABLE MENU

Slow roasted beef striploin, sweet potato pulp, Hanging Tree Wine jus [NF, GF]

Pan seared local fish with snow pea tendrils and saffron velouté [V, NF, GF]

Signature salt marinated chicken thigh

Tortellini pasta with truffle pumpkin sauce [V, NF]

voco™ Kirkton Park garden grown rosemary and garlic potato [V, NF, GF]

Steamed green with herb oil [V, NF, GF, VG]

DESSERT

Sliced seasonal fruit platter [V, NF, GF]

Chef's selection of seasonal desserts

Binnorie Dairy cheese boards

WOOD FIRED PIZZA

\$45 pp

Minimum 10 guests

SHARED TO THE TABLE:

Selection of 4 pizzas

Italian [V, NF]

Semi-dried Roma tomato, estate basil pesto, mozzarella, Napoli base

Quattro Formaggi [V]

Mozzarella, gorgonzola, goats cheese, parmesan, white base

Peri Peri Chicken

Peri Peri marinated chicken, red peppers, Spanish onion, mozzarella,
spicy roasted red pepper mayonnaise, Napoli base

Prosciutto and Mushroom

Prosciutto, mushrooms, truffle oil, mozzarella, white base

Roast Vegetable [V, VGO]

Zucchini, butternut pumpkin, capsicum, olives, red onion, mozzarella, Napoli base

Braised Brisket

Braised beef brisket, jalapenos, red onion, blistered cherry tomatoes, smoked cheddar,
mozzarella, smokey BBQ base

SHARED TO THE TABLE:

Binnorie Dairy cheese board, quince paste, muscatels, lavosh

voco™ Kirkton Park charcuterie platter with locally sourced cold cuts, Hunter Belle cranberry
and pistachio cheddar, wood fire oven baked seasoned vegetables [NF]

Hunter Valley olives [V, NF]

Chef's selection of seasonal desserts

ADD THE UNIQUE VOCO™ TOUCH

WOOD FIRED PIZZA COOKING CLASS

\$15 pp

Why not bring the team together to create and eat their own delicious masterpieces side my side. This interactive and chef facilitated cooking class is available when you book the wood fired pizza menu.

SIGNATURE COCKTAIL MAKING CLASS

\$70 pp

3 cocktails, mixing instructions and a selection of 5 hot canapés served at the conclusion of the cocktail class.

POP UP CELLAR DOOR

\$15 pp

45 minute wine tasting with a local Hunter Valley winery representative

Add a cheese board for an additional \$7.00 per person

Add canapés for an additional \$20.00 per person

SUSTAINABILITY WALK

\$10 pp

Duration 30 - 45 Minutes

Includes personalised walk through the vegetable garden, solar panels and bee hive. If you book the morning session, you will have the opportunity to feed the chickens and pigs and collect eggs for breakfast.

Add a signature Epoche cocktail for an additional \$10 per person

BONFIRE EXPERIENCE

\$300 Set Up Fee

Add an 1 hour beverage package for \$28 per person

Add mulled wine and hot chocolate for \$15 per person

Add 30 minutes of canapés for an additional \$20 per person

HIGH TEA

\$59 pp

Something sweet

5 different types of dainty 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 éclairs

In house baked scones with lashings of thick cream and seasonal jam

Something savoury

Smoked salmon and cucumber sandwich with dill cream

Mini brioche roll with ham, tomato, rocket and 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 arancini [V]

Chicken empanadas

Vegetable falafels [V]

Add a glass of Peterson House Sparkling on arrival \$10 per person

Add a bottle of Peterson House Sparkling \$38

CHEESE HIGH TEA

\$65 pp

Local cheese & condiments

Binnorie Dairy triple cream brie

Binnorie Dairy duetto

Binnorie Dairy cheddar

Binnorie Dairy chilli, garlic and rosemary labna

Wood-fired cooked brie

Woodlands olives with feta

Lavosh crackers

Mixed nuts

Something savoury

Smoked salmon and cucumber sandwich with dill cream

Mini brioche roll with ham, tomato, rocket and 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 arancini [V]

Chicken empanadas

Vegetable falafels [V]

Add a glass of Peterson House Sparkling on arrival \$10 per person

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

Add a bowl of strawberries and cream \$6 per person

[V] Vegetarian [VG] Vegan [GF] Gluten Free [NF] Nut Free [DF] Dairy Free [VGO] Vegan Option Available

VEGAN HIGH TEA

\$69 PP

Something Sweet

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

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

Vegan mushroom arancini

Vegan sausage roll

Onion kale pakora

Add a glass of Peterson House Sparkling on arrival \$10 per person

Add a bottle of Peterson House Sparkling \$38

KIDS HIGH TEA

\$29 pp

Mixed berries

Fairy bread

House-made chocolate brownie

Marshmallows drizzled with chocolate topping

Ham and cheese sandwich

Wafer sticks

Juice and soft drink included

Available only for children 16 years and under.

FUNCTION BEVERAGES

STANDARD PACKAGE

1 hour **\$28 pp** | 2 hours **\$36 pp** | 3 hours **\$44 pp**
| 4 hours **\$52 pp** | 5 hours **\$60 pp**

WINES

Select 4

Peterson House Gateway Sparkling Wine, HV
Bimbadgen Sparkling Moscato, HV
Keith Tulloch PerDiem Recolo Rosé, HV
Tyrell's Old Winery Sauvignon Blanc, HV
Leogate Brokenback Semillon, HV
Bimbadgen Chardonnay, HV
Leogate Miracle on the Wire Shiraz, HV
Bimbadgen Shiraz Cabernet, HV
Leogate Miracle on the Wire Merlot, HV

BEERS

Select 2

Corona
Hahn Super Dry
XXXX Gold
Tooheys New
James Boags Light

NON ALCOHOLIC

Juice
Soft Drink

PREMIUM PACKAGE

1 hour **\$38 pp** | 2 hours **\$46 pp** | 3 hours **\$54 pp**
| 4 hours **\$62 pp** | 5 hours **\$70 pp**

WINES

Choice of any 4 of the below premium wines
(any of the below wines can be substituted with any of
the "Standard Package" wines if desired):

Tamburlaine Blanc de Blanc , HV
Peterson House Pink Blush , HV
Tulloch Verscato, HV
Gartelmann Veronica Rosé, HV
Woodward's Sam Who Semillon, HV
Tyrell's Old Winery Semillon Sauvignon , HV
Travertine Verdelho, HV
Tulloch Cabernet Sauvignon , HV
Audrey Wilkinson Pinot Noir, HV
Leogate Gatecrasher Shiraz, HV
Tyrell's Cabernet Sauvignon, HV

BEERS

Choice of 2 beers and 1 light beer option
(any of the below beers can be substituted with any of
the "Standard Package" beers if desired):

James Boags Premium
James Squire 150 Lashes
Monteith's Apple Cider
Lovedale Lager
Darlo Dark
James Boags Light

NON ALCOHOLIC

Juice
Soft Drink

VOCO™

AN IHG® HOTEL

Kirkton Park

HUNTER VALLEY

CONFERENCE & EVENT BOOKINGS

Contact one of our friendly hosts to
book your next event or conference.

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

