

VOCO®
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

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

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

SERVED ON

**Monday
&
Thursday**

MORNING TEA

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

Belgian chocolate twist (V)

Freshly brewed coffee by Vittoria

Premium LMDT tea selection

LUNCH

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

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 ^{OR} 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

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

Working style OR 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

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:

FOUR CHEESE & TRUFFLE (V/NF/GFO)

Confit garlic truffle base, mozzarella, sharp cheddar, provolone, nutty parmesan

MARGHERITA (V /NF/GFO)

Crispy crust, tomato sauce, confit tomatoes, fresh mozzarella cheese, basil

MOROCCAN LAMB (NF/GFO)

slow roasted lamb, seasoned Moroccan spices, tomato sauce, mozzarella cheese, red onion, roasted peppers, mint yoghurt

PEPPERONI (NF/GFO)

crispy spicy pepperoni, tomato sauce base, mozzarella cheese, chilli-infused honey

PULLED PORK (NF/GFO)

tender pulled pork, smokey honey BBQ sauce, glazed pineapple, zesty pickled jalapenos

ROASTED CHICKEN & PUMPKIN (NF/GFO)

thyme & garlic roasted chicken, tomato sauce, sweet roasted pumpkin, marinated artichoke, feta



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

High tea

\$65pp

SOMETHING SWEET

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

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

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

Vegan high tea

\$69pp

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 **(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 ^{from} \$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

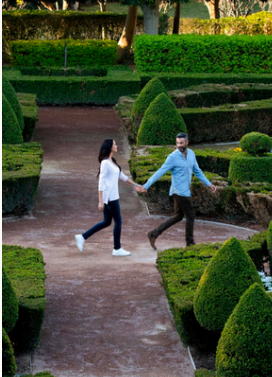
Duration 30 - 45 minutes

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.