



# Social Events Kit

**VOCO**<sup>™</sup> Kirkton Park  
— BY IHG — Hunter Valley



A large outdoor dining area is set up on a lush green lawn at sunset. Long wooden tables with white tablecloths and dark wooden chairs are arranged in rows. The tables are set with white plates, glassware, and floral centerpieces. In the background, a large, ornate stone fountain with multiple water jets is the centerpiece. The garden is meticulously manicured with hedges and various trees, including a tall, slender cypress tree. A string of warm-toned lights hangs across the scene. The sky is a mix of orange and blue, with mountains visible in the distance.

# A stunning place to celebrate

From milestone birthdays to anniversaries and long-overdue reunions, our charming 70-acre Manor Estate has everything you could imagine for the most special celebration



Welcome to  
voco Kirkton Park Hunter Valley



The background is a dark blue gradient with several horizontal, textured brushstrokes in a slightly lighter shade of blue, creating a layered, artistic effect.

# Menus & Experiences

# Add the **unique** **voco** touch

Become mixologists at our cocktail-making classes, craft your own woodfire pizza, or add a bonfire experience to elevate your next event.

Minimum 10 guests - Maximum 25 guests

## Wood fired pizza cooking class **\$25 PP**

**Duration approximately 1 hour**

Bring everyone together to roll, create and enjoy their own delicious masterpieces.

This interactive and chef facilitated cooking class is available when you book the wood fired pizza menu.

Minimum 10 guests - Maximum 20 guests

## Signature cocktail making class **\$70 PP**

**Duration approximately 1 hour**

Add a hands-on cocktail class to your next gathering. Shake, mix and enjoy two cocktails, including a voco™ Signature Estate creation and a classic favourite, guided by your bartender, with two cold canapés to match.

## Bonfire **\$15 PP** experience

Bonfire experience complete with marshmallows and hot chocolate under the stars.

\*Subject to local fire ratings & bans



\$115 PP | minimum 15 guests

# Grazing in the Hunter

## Breads & Accompaniments

Kurri Kurri olive & cheese bread served warm with local olive oil and butter (V)

## From the Deli

Selection of locally sourced and house-cured charcuterie: prosciutto, salami and double smoked Hunter Valley ham carved off the bone (NF)

## From the Dairy

Binnorie Dairy cheese platter with quince paste, assorted crispbread and crackers (V)

## Something Hearty

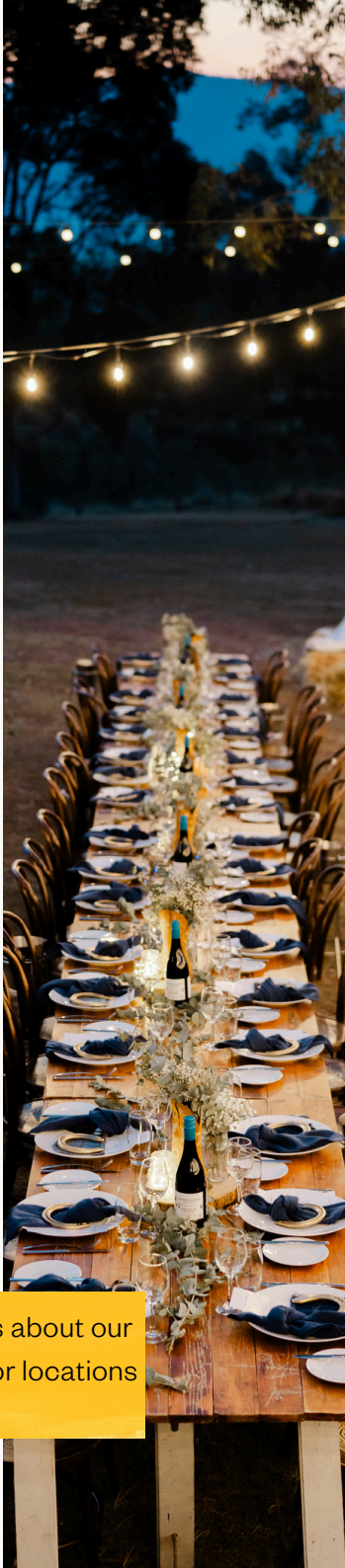
Nelson Bay catch of the day with tamarind sauce, seasonal greens, and pickled vegetables (GF,DF,NF)  
Pukara estate slow-cooked lamb shoulder with rosemary jus (GF,DF,NF)  
Lemon myrtle & pepper berry grilled chicken with red wine jus (GF,DF,NF)

## From the Garden

Antipasto selections with grilled and marinated vegetables, dips, and dolmades  
Bean & quinoa salad with dried cranberries, pepitas, and a citrus herb dressing (V,NF)  
Beetroot & fennel salad with fresh citrus and garden herbs (GF,NF,DF)  
Slow cooked puy lentil with butternut pumpkin, Binnorie Dairy feta and slivered almonds (GF,V)  
Roasted duck fat kipfler potatoes (GF,NF)

## Sweet Grazing

Selection of miniature desserts, Rose flavoured tarts, mini cheesecakes and petit fours (V)  
Fresh seasonal fruit platter (V,DF,NF,GF)



Ask us about our outdoor locations



\$89 PP | minimum 20 guests

## BBQ feasting menu

Soft bread rolls and baguettes (V)

### SALADS

Australian pineapple slaw (GF,NF,V)

Potato and chorizo salad with seeded mustard dressing (GF,NF)

Antipasto & charcuterie grazing station with bread and dips (NF)

### HOT ITEMS

Juicy rump steak grilled on BBQ with bush spice (GF,DF,NF)

Lamb sausages caramelised onion and bush tomato relish (GF,NF)

Lemon thyme Chicken with sweet and spicy ketchup (GF,NF)

Char Grilled broccolini and corn with garlic butter (V,GF,NF)

Roasted chats with garden grown rosemary and garlic (V,GF,DF)

Grilled field mushroom with balsamic glaze and lemon oil (V,GF,NF,DF)

### DESSERTS

Seasonal fruit platter (V,GF,NF,DF)

Mini berry pavlovas with white chocolate crumbs (V,NF)

Can be served as  
buffet or as a live  
station with a chef

\$159 PP | minimum 10 guests

## 6 course degustation menu

### Hiramasa king fish

Lemon myrtle, finger lime, radish, caviar, lemon and saffron puree

### Berry myrtle smoked duck breast

Davidson plum puree, roasted baby beets, toasted black wild rice

### Lamb back strap

Charred zucchini salad with harissa and mint yogurt (N)

### Wagyu beef striploin

Binnorie Dairy blue cheese butter, bush tomato, roasted baby turnip, carrots,  
native thyme jus

### Binnorie Dairy cheese board

Duetto, triple cream, aged cheddar, quince paste, lavosh

### Kirkton Park lemon cheesecake

Coconut ice cream, chocolate  
crumb, fresh berries

Add matching local  
Hunter Valley wines  
\$90 PP

\$60 PP | minimum 10 guests

## Wood fired pizza

### SHARED TO THE TABLE

Binnorie Dairy cheese board, quince paste, muscatels, lavosh (V)  
Kirkton Park charcuterie platter with locally sourced cold cuts and 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

### Selection of the below

#### 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

GFO available at  
\$2 per pizza

minimum 15 guests

## High tea

\$75 PP

### SOMETHING SWEET

Freshly baked scone with house made vanilla bean cream and strawberry jam (V, NF)  
Vanilla cupcake with white chocolate and lemon frosting (V, NF)  
Raspberry opera slice (V)  
Estate flavoured macrons  
Custard berry tart (V, NF)

### SANDWICHES

Free-range egg and aioli with chive on white bread (V, NF)  
House smoked turkey breast, Binnorie Dairy brie and cranberry (NF)  
Smoked salmon, and herbed cream cheese brioche (NF)

### HOT ITEMS

Spinach & feta tiropita (V)  
Classic beef sausage roll (NF)  
Selection of mini quiches (NF)

minimum 25 guests

## Yum Cha

\$88 PP

### FROM THE STEAMER

Pork & prawn siu mai  
Prawn har gow  
BBQ pork bun  
Shanghai soup dumpling (xiao long bao)  
Chicken and mushroom dumpling

### FROM THE FRYER AND OVEN

Crispy Duck spring rolls  
Fried vegetarian gyoza (V)  
Sesame prawn toast  
Salt and pepper squid

### SPECIALTY DISHES

Steamed broccolini with oyster sauce (V)  
Fried tofu with salted egg yolk (V)  
Prawn and BBQ pork special fried rice

### DESSERTS

Watermelon and coconut jelly (V)  
Mango pannacott (V)



2 courses \$85 PP | 3 courses \$95 PP | minimum 10 guests

## Locavore group menu

### ENTREES

Butter-Poached Slipper Lobster (GF, NF)

Butter-poached slipper lobster, fragrant red curry broth, pineapple, finger lime salad

Field Mushroom & Coconut Pumpkin Purée (V, NF)

Roasted field mushroom, silky coconut pumpkin purée, fresh rocket, orange, feta salad., toasted coconut, aged balsamic glaze

House Smoked Duck Breast (GF, DF, NF)

House smoked duck breast, duck rillettes, pickled cherry, grapefruit, Davidson plum purée

### MAINS

Wagyu Beef Sirloin MBS 4+ (GF, NF)

220g Wagyu Sirloin, Hawaiian sweet potato, heirloom carrots, sugar snaps, bone marrow

Thyme Marinated Roast Chicken Breast (GF, DF, NF)

Thyme marinated roast chicken breast, sweet potato mash, broccolini, seeded mustard sauce

Charred pumpkin (V, GF, DF)

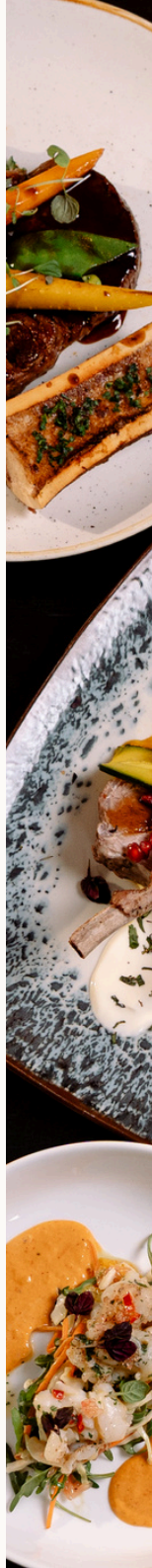
Charred Pumpkin, macadamia nut purée, native herb oil, wattle seed crunch, pickled finger lime

### DESSERT

Strawberry Consommé (V, NF, GF)

Vocomisu (V)

Crème Brûlée (V, GF)



\$85 PP | minimum 20 guests

## Deluxe buffet

Bread basket of crusty loaves and rolls

### SALADS

Assorted antipasto with a range of grilled and marinated vegetables

Selection of fresh baked bread and dips

Chickpea, beetroot, pomegranate, mesclun leaves and feta salad

Crisp green leaves, smoked chicken with parmesan ranch dressing

Bean, cauliflower, fig, raisins, mixed leaves with Moroccan dressing

### HOT ITEMS

Humpty Doo Barramundi, beans, heirloom tomato with sauce vierge (GF)

Whole roast wagyu cube roll, Dutch carrots and red wine jus (NF,GF)

Baked herb chicken breast, pumpkin, broccoli served with Cajun romesco (GF,DF)

### SIDE DISHES

Cauliflower and confit garlic gratin (V,NF)

Seasonal steamed vegetable with dukkha and balsamic glaze (V,NF,DF)

Roasted kipfler potatoes (V,NF,GF,DF)

### DESSERT

Fresh seasonal fruit platter (GF,DF,NF,V)

Sticky date pudding (V)

Binnorie Dairy cheese platter with quince paste and assorted crisp

breads and crackers (V)

\*\*Tiger prawns 3 per person \$10.50 (Classic Cocktail Sauce)

\*\*Pacific oysters 2 per person \$8.50 (Hunter Valley Verjuice & Shallot Mignonette)

minimum 20 guests

# Canapés

## ½ HOUR PACKAGE \$16PP

Selection of 1 cold & 1 hot canapé

## ½ HOUR PACKAGE \$29 PP

Selection of 2 cold & 2 hot canapés

## 1 HOUR PACKAGE \$45 PP

Selection of 3 cold, 3 hot canapés

## 2 HOUR PACKAGE \$55 PP

Selection of 4 cold & 4 hot canapés  
+ 1 substantial item with 1 dessert canapé

### COLD CANAPÉS

Ratatouille and hummus tart (V)

Pumpkin, spinach and hummus tart (V)

Tomato and bocconcini skewers with basil pesto (V)

Beetroot and feta tart (V,NF)

Cherry tomato and caramelised onion tart (V)

Oysters with ponzu (NF,DF)

Assorted sushi (NF)

Pan seared sirloin with caramelised onion jam and seeded mustard aioli (NF,GF)

Smoked duck with celeriac remoulade wasabi cream (NF)

Tuna tartare with avocado cream and pickled cauliflower (NF,GF)

Prawn and avocado croquet (NF)

### HOT CANAPÉS

Vegetarian samosa (V)

Pumpkin arancini with vegan tomato aioli (V,GF,VE)

Cajun popcorn cauliflower with avocado cream (GF,NF)

Onion bhaji with spiced beetroot hummus (GF,NF,DF)

Duck spring roll with sweet chilli sauce (NF)

Moroccan lamb pie (NF)

Char siu pork puff (NF)

Katffi prawn with wasabi aioli (NF)

Pork belly bites with sticky honey ginger soy

Satay chicken skewers with Malaysian satay and sweet soy

Beef wellington with horseradish aioli (NF)

### SUBSTANTIAL ITEMS

Moroccan cauliflower with guacamole (V,VE)

Hokkin noodle with soy ginger, Asian vegetable (V,VE)

Maple glaze pumpkin with beetroot hummus (V,GF,NF)

Crumbed lamb cutlets with salsa verde (NF)

Assorted bao buns (NF)

Panko crusted prawns with Japanese sesame salad (NF)

Pulled pork slider (NF)

Cajun chicken slider (NF)

Pepper berry and beef kofta (NF)

Salt and pepper squid gochujang aioli (NF)

Mini tempura fish and chips with tartare sauce (NF)

### 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





# Beverage Packages

1 hour \$34 PP / 2 hours \$44 PP / 3 hours \$54 PP /  
4 hours \$59 PP / 5 hours \$69 PP

## Standard package

Includes the following:

### WINES

De Bortoli Trevi Original Sparkling White, Hunter Valley  
De Bortoli Wines winemaker selection - Pinot Grigio, Hunter Valley  
De Bortoli Winemaker selection - Shiraz, Hunter Valley

### BEERS

Hahn Super Dry or James Squire 150 lashes  
+  
Hahn light

### NON ALCOHOLIC

Selection of soft drinks and juice



1 hour \$44 PP / 2 hours \$54 PP / 3 hours \$64 PP /  
4 hours \$69 PP / 5 hours \$79 PP

## Premium package

Includes the following:

### WINES

First Creek Cuvee, Hunter Valley  
Leogate Long Flat White, Hunter Valley  
Leogate Gatecrasher Shiraz, Hunter Valley

### BEERS

Hahn Super Dry or James Squire 150 Lashes  
+  
Hahn Light  
Corona

### NON ALCOHOLIC

Selection of soft drinks and juice



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



# Our Spaces



# Locavore Restaurant



# James Busby



# Hunter Rothbury



Locavore  
Private



# Manor Boardroom



# Pizzeria





# Secret Garden





# Rose Garden



# Manor Garden





# Valley View Deck



# Capacities

	Dinner	Cocktail	Dance Floor	Hire Fee
Locavore Restaurant	60	120	YES	\$750
Locavore Private	20	30	-	\$350
James Busby Room	110	150	YES	\$750
Hunter Room	80	150	YES	\$550
Rothbury Room	80	150	YES	\$550
Hunter and Rothbury	200	320	YES	\$1,200
Manor Garden	120	200	YES	\$2,000
Manor Boardroom	-	20	-	\$350
Pizzeria	60	80	-	\$500
Valley View Deck	20	35	-	\$350
Secret Garden	30	60	-	\$550
Rose Garden	68	150	-	\$2,000

Please note: The above prices for individual room hire are presented as a guide. All event packages are tailored to your specific event requirements which may result in a higher or lower room hire prices





## Contact Us

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For a tailored proposal or to enquire about hosting your next event with us, please contact our friendly events team below.

Email: [sales.kirktonpark@ihg.com](mailto:sales.kirktonpark@ihg.com) Call: +61 2 4909 7204