



Social Events Kit

VOCO
— BY IHG —

Kirkton Park
Hunter Valley



A large outdoor wedding reception is set up on a lush green lawn at a manor estate. A long wooden table with white-painted legs is covered with a white tablecloth and set with white plates, glassware, and floral centerpieces. Dark wooden chairs are arranged on both sides of the table. In the background, a rectangular stone fountain with multiple water jets is visible. To the right of the fountain, a small table with a white cloth holds a wedding cake. The scene is framed by tall, slender cypress trees and large, leafy trees. A string of small, round lights hangs across the upper part of the image. In the distance, rolling hills are visible under a soft, golden sky, suggesting a sunset or sunrise setting.

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





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**

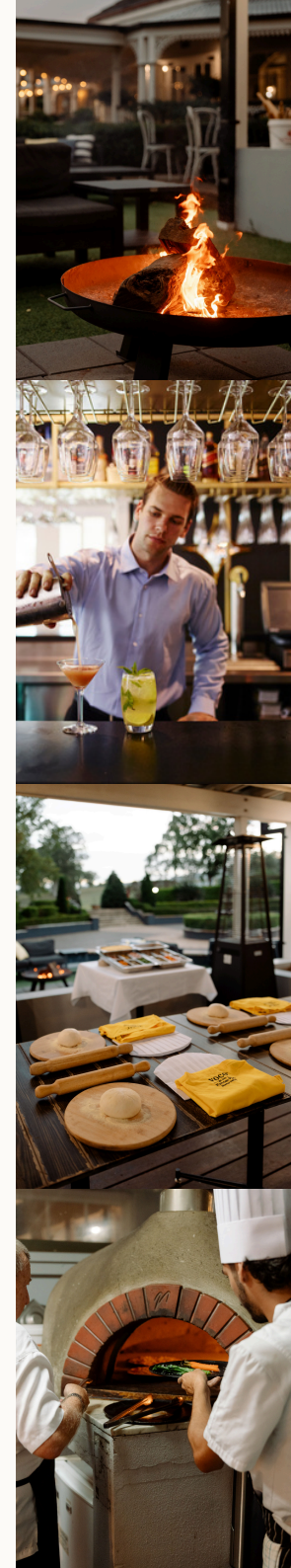
Duration approximately 1 hour

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

Vanilla bean scones served with strawberry jam and chantilly cream
(V, NF)

Creamy banoffee pie, chocolate crumb (V, NF)

Spiced raspberry compote and lemon cheesecake (V, GF)

Chocolate coffee cupcake, Kahlúa buttercream (V)

Assorted homemade macarons (V)

SANDWICHES

Roasted Cajun chicken wrap, tomato, avocado, rocket, parmesan
and ranch (NF)

Smoked salmon on rye, lemon cream cheese, capers and Spanish
onion (NF, A)

Garden herb and egg salad on brioche, creamy aioli (NF, V)

HOT ITEMS

Mini butter chicken pie

Spinach and feta filo (V, NF)

Duck spring rolls (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



The background is a dark blue, textured surface with horizontal brush strokes or watercolor-like patterns in varying shades of blue and grey, creating a layered, artistic effect.

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.

The background is a dark blue, textured surface with horizontal brushstrokes or layered paper effects. The colors range from deep navy to a slightly lighter, muted blue, creating a sense of depth and movement. The texture is rough and organic, resembling torn paper or heavy paint application.

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

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 Call: +61 2 4909 7204