



Wedding Menus

VOCO™ Kirkton Park
— BY IHG — Hunter Valley

V= vegetarian | DF= dairy free | NF= nut free | GF= gluten free | VE= vegan

HV = Hunter Valley | ORG = Orange | NV = Non-Vintage | KV = King Valley | CR = Central Ranges

IAH = Adelaide Hills | CAN = Canberra



Pre Dinner Drinks Canapes Selection

Cold Canapes - (please select two)

- Lime & ginger poached chicken salad (GF, DF, NF)
 - Cured ocean trout compressed cucumber seaweed salad (GF, N)
 - Sashimi tuna marinated in soy, sesame & ginger
 - Roasted prawn, compressed watermelon, orange gel (GF, DF)
 - Seared scallops with cucumber chilli salad palm sugar dressing (GF, NF, NF)
 - Smoked duck crostini with goat cheese mousse, beetroot gel (NF)
 - Apple, walnut, & smoked chicken salad (GF, DF)
 - Assorted sushi rolls with wasabi, soy (NF)
 - Organic mini pumpkin & ricotta tart with spiced honey (V, NF)
 - Mini vegetable frittatas with tomato salsa (V, GF, NF)
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Hot Canapes - (please select two)

- Fried cauliflower with mint, parsley & hummus (GF, VE)
- Pumpkin and goat cheese pizzette (V, NF)
- Wild mushroom & goat cheese arancini (V, NF)
- Peking duck spring roll
- Salt & pepper prawn (NF)
- Lamb kabab with mint & coriander chutney (NF)
- Pork belly skewers with sweet & spicy chili sauce (GF, N, DF)
- Grilled korean chicken skewer, spiced palfrey & honey glaze
- Mini pulled beef sliders with tomato chilli jam
- Assorted steamed dumplings with soy sauce



Canape Package

6 Cold, 6 Hot & 2 Substantial Items

COLD CANAPES

Lime & ginger poach chicken salad (GF, DF, NF)

Cured ocean trout compressed cucumber seaweed salad (GF, N)

Sashimi tuna marinated in soy, sesame & ginger Roasted prawn, compressed watermelon, orange gel (GF, DF)

Seared scallops with cucumber chilli salad palm sugar dressing (GF, NF)

Smoked duck crostini with goat cheese mousse, beetroot gel (NF)

Apple, walnut, & smoked chicken salad (GF, DF)

Assorted sushi rolls with wasabi, soy (NF)

Organic mini pumpkin & ricotta tart with spiced honey (V, NF)

Mini vegetables frittatas with tomato salsa (V, GF, NF)

HOT CANAPES

Fried cauliflower with mint, parsley & hummus (GF, VE)

Pumpkin & goat cheese pizzette (V, NF)

Wild mushroom & goat cheese arancini (V, NF)

Peking duck spring roll salt & pepper prawn (NF)

Lamb kabab with mint & coriander chutney (NF)

Pork belly skewers with sweet and spicy chilli sauce (GF, N, DF)

Grilled korean chicken skewer, spiced palfrey & honey glaze

Mini pulled beef sliders with tomato chilli jam

Assorted steamed dumpling with soy

SUBSTANTIAL ITEMS

Twice cooked pork belly with apple slaw & chilli caramel (NF)

Assorted wood fired pizza selection (NF)

Prosciutto wrapped chicken roulade (GF, DF)

Slow cooked beef brisket ragu with rigatoni & grana padano (NF)

Southern style chicken with tangy sauce (NF)

Steamed pork belly bao, pickled carrot, cucumber, mint, coriander, sriracha mayo

fish finger & chips, tartare sauce (NF)

Chai smoked duck breast with green tea soba noodle (NF)

Halloumi slider with tomato & eggplant on a mini brioche (V)

Zucchini and corn fritters with house made hummus, pickle baby vegetable (VE, V)



Grazing Menu

TO START

Local breads (V)

Woodland olives marinated with garden grown herbs (V, GF, DF, NF, VE)

Antipasto plater with pickle vegetables (GF, DF, NF)

Hearts of romaine lettuce, parmesan, ciabatta croutons, tomato, lemon myrtle dressing (V, NF)

MAINS

Dry-aged roasted beef, red onion marmalade, chimichurri salsa, port wine jus (GF, DF, N)

Moroccan spiced chicken breast, marinated artichoke & crispy kale, pan jus (GF, DF, NF)

Pan-seared salmon fillets with caper & tomato fondue (GF, NF)

Tortellini filed with ricotta, sundried tomato, swiss mushrooms with saffron cream (V, NF)

SIDES

Double baked crispy lemon rosemary potatoes (GF, V, N)

Steamed greens with ginger garlic & soy (GF, V, NF, VE)

DESSERT

Your wedding cake cut and served on platters



Plated Menu

ENTREE

King prawns, nduja crumb, carrot puree, zucchini ribbon (GF, NF)
Confit salmon, pepper berry, blood orange, puffed rice, finger lime (GF, NF)
Wagyu bresaola, radish, golden beetroot, rocket, yuzu-cucumber emulsion (NF, DF)
Smoked duck breast, mango, lotus root, garden herb (NF, DF)
Pork belly, carrot fennel cream, poached pear
Pumpkin ravioli with forest mushroom, cream of Napolitano, rocket salad (V, NF)
Warm mushroom salad with chilli ginger, garlic & soy grilled tofu (V, DF, VE)
Chickpea and kale fritter, artichoke herb salsa, rocket (V, DF, VE)
Burrata cheese, confit heirloom tomato, basil pesto, herb croute (V, NF)

MAIN

Herb roasted chicken breast, poached bean, glazed carrot, sweet potato mash, citrus thyme jus (GF, NF)
Cider braised pork belly, celeriac puree, braised red cabbage, mustard jus (GF, NF)
Dijon maple baked salmon, grilled broccolini, pommes fondant, saffron beurre blanc (GF, NF)
Spiced barramundi, potato and crab cake, broccoli, pickled tomato, sago crisp, lemon butter (GF)
Lamb rump, truffle potato, warrigal greens, mint jus (GF, NF)
Confit of duck, polenta, broccoli, sage, pomegranate reduction (GF, DF, NF)
Pepper berry grilled scotch fillet, duck fat potato, truss tomato, kale, red wine jus (GF, NF)
Grilled sirloin, artichokes, parsnip mash, asparagus, mushroom cream (NF)
12 hour cooked short rib, maple roasted carrot mash, caramelized eschalots, fire-roasted capsicum coulis (NF, GF)
Roasted harissa cauliflower steak, beetroot hummus, walnut caper salsa, pomegranate (V, VE, GF)
Wood fired roast pumpkin, maple, romesco, rocket, white truffle oil (V, VE, GF)
Green pea & asparagus risotto, goat cheese, hazelnut pesto (V, GF)

DESSERT

Lemon & raspberry torte, with raspberry sorbet (NF)
Mango & passionfruit panna cotta, lychee & mixed berry coulis (GF, NF)
Baked cheesecake with vanilla ice cream & fresh berry
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 & orange cake, orange gel, passion fruit sorbet & pistachio praline (GF, VE)
Pear & almond tart with caramel rocky road ice cream



Beverage Package

Included within your wedding Package

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

BEER - (please select two)

Hahn Super Dry
James Squire 150 Lashes

LIGHT BEER

Hahn Light

NON ALCOHOLIC

Selection of Juice & Soft Drink
Filtered Tea and Coffee Station



Upgrade to Premium Beverage Selection

Additional \$8.00 per person

WINES - (please select four)

Bimbadgen Moscato, HV
Dal Zotto Prosecco, KV
Savannah Estate Brut, HV
Allandale "Classic" Rose, HV
Gartelmann 'Benjamin' Semillon, HV
Audrey Wilkinson 'Series' Chardonnay, HV
First Creek 'Botanica' Shiraz, HV
Briar Rudge 'Cold Soaked' Cabernet Sauvignon, OGA
Audrey Wilkinson 'Series' Pinot Noir, CR

BEERS - (please select two)

Corona
Hahn Super Dry
Iron Jack Super Crisp
James Squire 150 Lashes

LIGHT BEER

Hahn Light

NON ALCOHOLIC

Selection of Juice & Soft Drink
Filtered Tea and Coffee Station



Upgrade to Exclusive Beverage Selection

Additional \$12.00 per person

WINES - (please select four)

Dal Zotto Prosecco, KV
Savannah Estate Brut, HV
Moorebank Moorescato, HV
Vinden Wines 'Headcase Somerset Vineyard' Semillon, HV
Shaw + Smith Sauvignon Blanc, AH
Tyrells 'Hunter Valley' Chardonnay, HV
Savannah Estate Grüner Veltliner, HV
Ivanhoe Wines 'Pressings' Shiraz, HV
Lark Hill Regional Pinot Noir, CAN
Briar Ridge 'Cold Soaked' Cabernet Sauvignon, OGA

BEERS - (please select two)

Corona
Hahn Super Dry
Iron Jack Super Crisp
James Squire 150 Lashes
James Squire Apple Cider

LIGHT BEER

Hahn Light

NON ALCOHOLIC

Selection of Juice & Soft Drink
Filtered Tea and Coffee Station