VOCO™
BY IHG
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?

TAKE AWAY BREAKFAST
$25 PP

(minimum 15 guests)

Whole fruit (VE,V,NF,GF,DF)
Ham and cheese croissant (NF)
Chef Selection of sweet or savoury 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 Piazza D'Oro
Premium LMDT tea selection

VE – Vegan | V – Vegetarian | NF – Nut Free | GF – Gluten Free | DF – Dairy Free | M - Mixed Origin Seafood
all protein excluding pork is halal certified

minimum 20 guests

Full buffet breakfast $49 PP

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 and smoked bacon (NF,GF,DF)
Gourmet pork chipolata 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)



minimum 20 guests

Plated breakfast $49 PP

SERVED TO THE 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 by Piazza D'Oro

Premium LMDT tea selection
Selection of full cream, low fat and alternate milks (VE,V,GF)

HOT PLATED SELECTIONS

CHOOSE TWO OF THE FOLLOWING

Aussie breakfast with crispy bacon, pork chipolata sausages, scrambled eggs, hash brown and 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 and grilled tomatoes (V, NF)



Half day delegate package $84 PP

Full day delegate package $94 PP

SERVED ON

Monday & Thursday

MORNING TEA

Belgian chocolate twist (V)
Vegetable samosa (V,NF)
Freshly brewed coffee by Piazza D'Oro
Premium LMDT tea selection

LUNCH

Chicken tagine with olive and preserve lemon (NF)
Baked herb crusted cauliflower gratin (V)
Cumin flavoured rice (V,GF,NF)
Spiced quinoa, slow cooked pumpkin, blistered beans with Mediterranean dressing (V,NF,GF)
Semi dried tomato, spinach and pine nut pasta salad (V,GF)

Fresh seasonal fruit plater (V,NF,GF)
Lychee rose torte with fresh berries (VE,GF)

Assorted soft drinks, juice and water

AFTERNOON TEA

Portuguese tart (V)
Pork and fennel sausage roll (NF)
Freshly brewed coffee by Piazza D'Oro
Premium LMDT tea selection

SERVED ON

Tuesday & Friday

MORNING TEA

Apple crumble (V)
Vegetable empanadas (V,NF)
Freshly brewed coffee by Piazza D'Oro
Premium LMDT tea selection

LUNCH

Tender grass-fed beef and caramelised onions served with mustard jus (GF,DF,NF)
Fried tofu and Asian vegetables in a sweet chilli soy sauce (V,GF)
Herb garlic roasted potatoes (GF,DF,NF,V)
Asian style slaw (V,GF)
Crispy green leaf with, edamame, cucumber, tomatoes and Japanese sesame dressing (V)

Fresh seasonal fruit plater (V,GF,NF)
Red velvet slice (V)

Assorted soft drinks, juice and water

AFTERNOON TEA

Chocolate mousse tart (V)
Chicken and leek pie (NF)
Freshly brewed coffee by Piazza D'Oro
Premium LMDT tea selection



SERVED ON

Wednesday & Saturday

MORNING TEA

Panna chocolate (V)
Pumpkin arancini (GF,V,NF)
Freshly brewed coffee by Piazza D'Oro
Premium LMDT tea selection

LUNCH

Oven roasted lamb rump, grilled zucchini and olive (GF,NF)
Penne pasta with confit tomatoes, roasted mushrooms and fresh garden herbs served in a creamy tomato ragu (V,NF)
Steamed green vegetable with lemon herb oil (V,GF,NF)
Rocket salad with citrus, fennel and parmesan (GF,V,NF)
Greek salad with feta and olives (V,GF,NF)

Tiramisu slice with berries crumb (V)
Fresh seasonal fruit plater (V,GF,NF)

Assorted soft drinks, juice and water

AFTERNOON TEA

Profiteroles (V)
Lamb and harissa sausage roll (NF)
Freshly brewed coffee by Piazza D'Oro
Premium LMDT tea selection

SERVED ON

Sunday

MORNING TEA

Muesli jar with coconut yoghurt, fresh berries (V)
Corn fritters (V,NF)
Freshly brewed coffee by Piazza D'Oro
Premium LMDT tea selection

LUNCH

Chicken Caesar wrap (NF)
Roast beef and caramelised onion baguette (NF)
Oven roasted lamb kofta with mint yoghurt (NF)
Mushroom and mozzarella arancini (V)
Garden salad with tomato, cucumber , onion and house dressing (V,GF,NF)
Fresh apple slaw with sweet and spicy dressing (V)

Mango cheese cake (V)
Seasonal fruit plater (V)

Assorted soft drinks, juice and water station

AFTERNOON TEA

Carrot cake (V)
Spinach and feta calzone (V,NF)
Freshly brewed coffee by Piazza D'Oro
Premium LMDT tea selection



Want a bit more at break time?

SWEET TREATS $5 EACH & PP

Chocolate and walnut brownie (V)
Lemon tart (V)
Tropical delight torte (V)
Assorted boutique eclairs (V)
Mini assorted cheesecakes (V)
Fresh seasonal fruit plate (GF,NF,DF,V)
Portuguese tart (V)
House made mini cranberry scones served with cream and jam (V)

SAVOURY TREATS $5 EACH & PP

Spinach and fetta filo (V,NF)
Buter chicken pie (NF)
Ricotta pastizzi (V)
Assorted quiche (NF)
Pumpkin corn fritter (V)

BARISTA COFFEE CART $500 PER DAY

Inclusive of unlimited barista coffee 30 minutes prior to meeting commencing, morning tea & afternoon tea

*available in Hunter Rothbury room only



Want a bit more at lunch time?

LUNCH HOT OPTIONS $10 EACH & PP

Pan seared beef sirloin with roasted root vegetables and mustard jus (GF,NF)
Roasted honey and harissa salmon with charred broccolini (GF,DF)
Tortellini with creamy mushroom with truffle sauce (V)
Cauliflower and chickpea with roasted peppers and lemon sauce (V)
Green chicken curry (NF)
Teriyaki beef with enoki mushrooms and garden grown shallots (DF)
Grilled dukkha coated lamb rump with charred zucchini and red onion seeded mustard jus (DF)
Pumpkin ravioli with a creamy white wine and tarragon sauce grated parmesan and blistered heirloom tomatoes (V)

LUNCH SALAD OPTIONS $8 EACH & PP

Potato and smoked speck salad (NF,GF)
Rainbow chard and mix leaf salad with orange, garden herbs and zesty citrus dressing (V,NF,GF)
Bean and pomegranate salad with feta, herbs toasted almonds and baby spinach and truffle infused oil dressing (V,GF)
Roasted sweet potato and coriander salad with fresh herb and citrus dressing (GF,NF,V)



Full day delegate package $104 PP

Half day delegate package $94 PP

minimum 15 guests

Vegan day delegate package

MORNING TEA

Pumpkin roll (V,NF)
Organic chia pudding with mixed berries (VE,DF)
Freshly brewed coffee by Piazza D'Oro
Premium LMDT tea selection

LUNCH

Chermoula couscous, pumpkin and estate rocket salad (VE,V,NF)
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 (VE,V,GF,DF)
Steamed broccoli with herb oil (VE,V,NF,GF,DF)
Stir-fried tofu with Asian vegetables (VE,V,GF,DF)

Sliced seasonal fruit platter (VE,V,NF,GF,DF)
Chocolate crumble cake (VE)

Assorted soft drinks, juice and water station

AFTERNOON TEA

Vegan scones with jam (VE,V,NF,DF)
House made falafel with tomato relish (VE,V,GF,DF)
Freshly brewed coffee by Piazza D'Oro
Premium LMDT tea selection

minimum 15 guests

Sustainable day delegate package $104 PP

MORNING TEA

Spinach and feta roll (V)
Organic chia pudding with mixed berries (V)
Freshly brewed coffee by Piazza D'Oro
Premium LMDT tea selection

LUNCH

Kurri Kurri bread rolls with organic butter (V)
Tossed salad with extra virgin olive oil (V,NF,GF,DF)
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 pumpkin steak with maple and pepita seed (V,GF,DF)
Steamed broccoli with herb oil (V,NF,GF,DF)

Sliced seasonal fruit platter (V,NF,GF,DF)
Orange and almond cake (V,GF)

Assorted soft drinks, juice and water station

AFTERNOON TEA

Vegan Scones with strawberry jam (V,NF,DF)
House made falafel with tomato relish (V,GF,DF)
Freshly brewed coffee by Piazza D'Oro
Premium LMDT tea selection



minimum 15 guests

Morning OR afternoon tea $25 PP

HEALTHY BREAK

Fruit skewers with cinnamon and vanilla yoghurt (V,NF)
Vegetables crudité with chefs selection of homemade dip (V,NF,GF,DF)
Granola with vanilla yoghurt with berry compote (V)
Freshly brewed coffee by Piazza D'Oro
Premium LMDT tea selection

HUNTER VALLEY BREAK

Binnorie Dairy cheese with condiments (V)
Woodland's olives (V,NF,GF,DF)
House made garlic bread (V)
Garden grown vegetable vol-au-vent (V)
Freshly brewed coffee by Piazza D'Oro
Premium LMDT tea selection

RECOVERY BREAK

Bacon and egg sliders (NF)
Selection of mini homemade pizzas (NF)
Hot chips (V)
Freshly brewed coffee by Piazza D'Oro
Premium LMDT tea selection

WINTER VALLEY BREAK

Soup station (V, NF)
Hot chocolate
Freshly brewed coffee by Piazza D'Oro
Premium LMDT tea selection

minimum 10 guests

Platters

Mediterranean Platter $7PP
Grilled seasonal vegetables, cured meats, dips, fried tortillas and Turkish bread

Asian Delights $9PP
Thai spring rolls, vegetarian curried samosas and Szechuan spiced chicken bites

Taste of Japan $10PP
Selection of assorted sushi, nigiri and salmon sashimi

Aussie Favourites $9PP
Assorted mini pies, quiche lorraine and beef sausage rolls with tomato chutney

Binnorie Cheese Platter $9PP
Triple cream brie, blue and vintage cheddar with crackers and dried fruits

Something Sweet Platter $9PP
Chef's selection of mini cakes and petit fours

Satay Platter $8PP
Beef with garlic and sumac, and spicy lamb skewers served with dipping sauce

Sandwich Platter $5PP
Chef's selection of sandwiches and rolls

minimum 10 guests

Takeaway lunch options

$49 PP

Chicken wrap, grilled chicken, crisp lettuce and herb mayo in a soft tortilla wrap (NF)
Chef's selection salad, seasonal fresh salad prepared daily by our chef (V,GF,NF)
Cheese and crackers, premium cheese served with assorted crackers (NF,V)
Homemade muffin, baked daily, assorted flavours (V)
Whole Fruit (V,GF,DF,NF)
Bottled still water



minimum 10 guests

Working style $49 PP

one

MONDAY | THURSDAY | SUNDAY

Wood fire roasted cauliflower, baby spinach and tomato (V,NF,GF,DF)
Baby potato salad, with green peas and grain mustard dressing (V,NF,GF)
Ham, cheese, tomato chutney and mustard mayonnaise sandwich (NF)
Chicken Caesar wrap (NF)
Egg, mayonnaise and shredded lettuce sandwiches (NF)

Chef's selection of a dessert
Tropical fruit platter

two

TUESDAY | FRIDAY

Asian style fresh noodles and cabbage salad (V,NF)
Mix garden leaf salad (V,NF,GF,DF)
Tuna, red onion and shredded iceberg sandwich (NF,DF)
Roast chicken and baby lettuce wrap with Cajun spices (NF,DF)
BLT - Bacon, coral lettuce and organic tomatoes (NF)

Chef's selection of a dessert
Tropical fruit platter

three

WEDNESDAY | SATURDAY

Roast pumpkin, chickpea and feta salad (V,NF,GF)
Baby rocket salad (V,NF,GF,DF)
Pesto chicken, cucumber, rocket and cheese sandwich (NF)
Mediterranean grilled vegetables and basil pesto wrap (V)
Ham, cheese, tomato, tomato chutney & mustard mayonnaise wrap (NF)

Chef's selection of a dessert
Tropical fruit platter

VOCO™
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Hunter Valley

First comes lunch, then comes dinner

Native menu
$129 PP
(minimum 15 guests)

ENTREE

Sydney rock oyster, desert lime foam (GF,NF)

Hiramasa kingfish crudo, lemon myrtle, finger lime, radish and saffron lemon puree (GF,NF)

Smoked kangaroo loin, pickled muntries, roasted macadamia nut, baby herbs and mountain pepper dressing (GF,DF)

Miso glazed eggplant, pickled karkalla, edamame beans, wasabi and sesame (GF,NF,V)

Berry myrtle tea smoked duck breast, davidson plum, roasted baby beets and black rice (GF,NF,)

Beef tartare, egg yolk, pickles, white miso mayo, fried kale, samphire, lavosh (NF)

MAINS

Seared barramundi with warrigal greens, chimmichuri, shaved fennel and finger lime sauce (GF,DF,NF)

Roasted Pukara rack of lamb with lentil cassoulet, baby vegetables, river mint, parsnip puree and smoked black garlic (GF,NF)

Wagyu beef striploin, bush tomato, roasted baby turnip, carrots with native thyme jus (GF,DF,NF)

Roasted beetroot and Binnorie Dairy chèvre ravioli, truffle foam, parmesan with native thyme butter sauce.(V,NF)

DESSERT

Chocolate fondant with Davidson plum jam and finger lime (V)

Lemon myrtle and citrus tart with whipped passionfruit creme fraiche (V,NF)

Apple and rhubarb crumble with vanilla bean ice cream and cinnamon myrtle custard (V)

Wattlle seed crème brulee with berry puree and toasted biscotti (V)

2 courses $85 PP | 3 courses $95 PP | minimum 15 guests | alternate serve

Plated dinner menu

Cold Entrees

Whisky cured Tasmanian salmon, pickled heirloom beetroot, black olive crumb (NF, GF)

Mooloolaba prawns, Thai salad, kafir lime and coriander dressing (GF, DF)

Binnorie Dairy burrata, crispy kale, pickled heirloom tomato, noisette sourdough (V, NF)

Soy poached chicken salad, sautéed shimeji mushroom, wasabi chimichurri, golden sultana emulsion (GF, DF)

Hot Entrees

Slow braised pork belly, sweet corn and pineapple salsa, seeded mustard jus (GF, DF, NF)

Lamb back strap, charred zucchini salad, harissa, mint yoghurt (NF)

House smoked duck breast, beetroot emulsion, puffed black rice (GF, NF)

Saffron and bush tomato risotto, mascarpone, macadamia crumb, parmesan crumb (V)

Heirloom tomato tart, onion jam, goat cheese, rocket, feta, olive crumb, tomato and basil vinaigrette (NF, V)

Mains

Oven roasted lamb back strap, pickled shiitake mushrooms, potato fondant, charred kale, parsnip purée (GF, NF)

Thyme marinated roast chicken breast, sweet potato mash, broccolini, seeded mustard sauce (GF, DF, NF)

Market fish, duck fat confit kipfler potato, spinach and watercress purée, seasonal vegetables, truffle and saffron velouté (GF, DF, NF)

Slow braised grass fed beef cheek, truffle potato, green broccolini, confit cipollini onion (GF, NF)

Beef striploin 220gm, beurre noisette, garlic pomme purée, asparagus, espresso balsamic sauce (GF, NF)

Native pepper crusted pork cutlet, wattle seed mash, roasted baby carrots, bush tomato jus (GF)

Miso marinated eggplant, edamame bean, caponata with raisins and herbs (V, GF, NF)

Roast field mushroom, grilled asparagus, quinoa tabbouleh, chickpea puree, white bean puree (V, GF, DF, NF)

Dessert

Apple and rhubarb crumble, vanilla Chantilly cream, fresh berries (V)

Citrus tart, mascarpone custard, hazelnut crumble (V, LG, N)

Orange almond cake, fresh raspberries, raspberry coulis (V, N)

New York baked cheesecake, mixed berry compote, fresh berries (V)

White chocolate pannacotta, ginger streusel, morello cherry (V)

Warm chocolate brownie, chocolate sauce, honeycomb, vanilla ice cream (V)

Sticky date pudding, butterscotch sauce, vanilla ice cream (V)

Hunter Valley cheese board, chef's selection of Hunter Valley cheeses, lavosh, quince paste, seasonal fruit, local honey

SIDES $10 EACH

New season chat potatoes, confit garlic, herb sea salt (VG, LG)

Steamed seasonal greens, miso sesame dressing, almonds (VG, N)

Rocket and stone fruit salad, parmesan and orange dressing (V)

Crisp lettuce, cherry tomatoes, cucumber, red onion, house dressing

Roasted carrot, chilli honey, pecan (V, N)





$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, raisons, 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)

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

Locavore Group Menu

ENTREES

Hiramasa Kingfish Crudo (GF, M)
Hunter Coast kingfish, yuzu ponzu, pickled cucumber, avocado mousse, crispy shallots, black sesame

Lovedale Cider-Glazed Pork Belly
Local free-range pork belly, soy cider caramel, apple & radish slaw, crackling crumb

Seared Scallops (GF, M)
Pan-seared East Coast scallops, cauliflower purée, XO butter, finger lime pearls

Hunter Valley Burrata (V)
Local burrata, heirloom tomatoes, rose petal salt, fresh basil, smoked chilli oil, toasted sourdough

House Smoked Duck Breast (GF)
Smoked duck breast, Hunter Valley figs, local goat's curd, walnut praline, celeriac purée, balsamic reduction

MAINS

Hunter Valley Beef Scotch Fillet (GF)
200g grass-fed scotch fillet, truffle potato, broccolini, spiced shiraz jus

Semillon & Miso-Glazed Barramundi (GF, M)
Barramundi, edamame succotash, ginger beurre blanc, charred garden greens

Twice-Cooked Lamb Shoulder (GF)
Hunter Valley lamb shoulder, Tempus Malbec-braised, roasted parsnips, baby carrots, spiced shiraz jus

Tea-Smoked Chicken Supreme
Free-range Nulkaba chicken breast, fried polenta, sage chip, pumpkin purée, lemon thyme jus

Wild Mushroom & Truffle Gnocchi (V)
Assorted Hunter mushrooms, truffle butter, parmesan, crispy enoki, seasonal greens

DESSERT

Yuzu Cheesecake (V)
Baked vanilla cheesecake, home-grown yuzu curd, white chocolate crumble, seasonal berries

Sticky Date Pudding (V)
Local date pudding, spiced rum butterscotch sauce, vanilla bean ice cream

Coconut Panna Cotta (GF, V)
Toasted coconut panna cotta, watermelon & pineapple salsa, lime syrup, sesame praline

Chocolate & Hazelnut Delice (GF, V)
Valrhona chocolate delice, salted caramel, chocolate shards, raspberry sorbet

Hunter Valley Cheese Board (GF, V)
Local cheese selection, caramelised fig jam, crispbreads, fresh grapes



$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

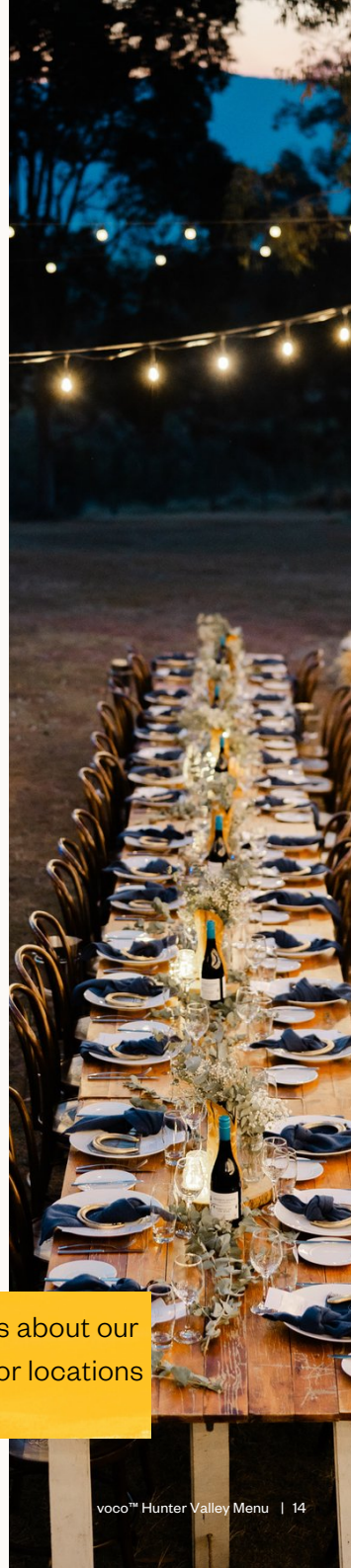
Nelson Bay catch of the day with tamarind sauce, seasonal greens, and pickled vegetables (GF,DF,NF)
Pukara estate slow-cooked lamb shoulder with rosemary jus (GF,DF,NF)
Lemon myrtle & pepper berry grilled chicken with red wine jus (GF,DF,NF)

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

$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

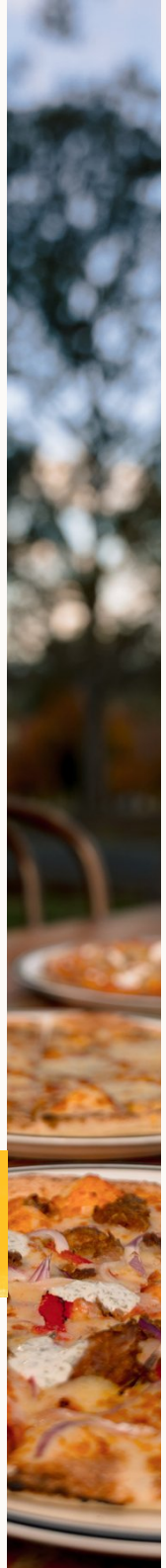
Lamb back strap
Charred zucchini salad with harissa and mint yogurt (N)

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
Mushroom & Garlic Pizza (V, NF)
Confit garlic base, mozzarella, sharp cheddar, provolone, charred mushrooms, parmesan
Margherita (V)
Rich tomato sauce, confit tomatoes, mozzarella, fragrant basil oil
Moroccan Lamb (NF, GFO)
Slow-roasted lamb shoulder, Moroccan spices, house-made tomato sauce, mozzarella, red onion, roasted peppers, minted yoghurt
Pepperoni (NF, GFO)
Crispy spicy pepperoni, tomato sauce base, mozzarella cheese, chilli-infused honey
Prawn & Feta Pizza (NF, M)
Chardonnay-poached king prawns, lemon-scented feta, fire-roast peppers, house-made basil oil

GFO available at $2 per pizza

Live food stations

Harvest in the Hunter Stall $45 PP
A vibrant celebration of local produce, featuring:
Smoked chicken, baby gem lettuce, creamy ranch dressing
Roasted honey and dukkah pumpkin salad, mixed leaves
Heirloom tomato, feta, baby spinach
Binnorie Dairy cheese platter, quince paste, crispbreads, crackers
Assorted antipasto selection of grilled and marinated vegetables, dips, dolmades, premium cold cuts
Fresh seasonal fruits

Mad Mex Stall $45 PP
Build-your-own nachos with beef or vegetarian toppings
Taco station with chicken, pork and jackfruit fillings
Fresh guacamole, pico de gallo, crisp green leaves, cheese, assorted condiments and sauces

Seafood Delights Stall $60 PP
Local tiger prawns
Pacific oysters with condiments
Selection of sushi and sashimi
Smoked salmon with capers and red onion
Green-lip mussel tapas, mango chutney
Mediterranean-style octopus

Paella $25 PP
Chicken and chorizo paella
Add prawns $10 per person

BBQ Stall $55 PP
Lamb cutlets
BBQ chicken skewers
Grilled sirloin with chimichurri
Grilled field mushrooms
Rich gravy and caramelised onions
Selection of matching sauces

voco Carnival $35 PP
Sweet and salty popcorn
Nachos
Loaded fries
Corn dogs
Cajun chicken sliders
Mini cheeseburgers

Night Market $35 PP
Samosas
Spring rolls
Dumplings
Bao buns with pork belly and tempura eggplant
Fresh chilli, fried garlic, sweet chilli, coriander, sweet soy, hoisin



Ask us about our festival options



$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

minimum 20 guests

Canapés

½ HOUR PACKAGE $16PP
Selection of 1 cold & 1 hot canapé

½HOUR 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



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)



Add the unique voco touch

Bring the team together to roll, shake, create and enjoy their own delicious masterpieces.

Minimum 10 guests - Maximum 25 guests

Wood fired pizza cooking class $25 PP

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 - Maximum 20 guests

Signature cocktail making class $70 PP

Duration approximately 1 hour

Bring the team together to shake, create & enjoy their own delicious masterpieces.
Choice of 2 cocktails:
voco™ Signature Estate Cocktail + Classic Cocktail
Mixing instructions and a selection of 2 cold canapés
Bartender guided class



Minimum 10 guests

Pop up cellar door $25 PP

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 $60 PP 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 $25 PP 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 $15 PP experience

Post dinner bonfire experience complete with marshmallows and hot chocolate under the stars.

*Subject to local fire ratings & bans



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

Glass of sparkling wine	$10 PP
Glass of limoncello	$10 PP
Sangria Station	$240

NON ALCOHOLIC PACKAGE

1 hour $17 PP / 2 hours $20 PP / 3 hours $22 PP
4 hours $25 PP / 5 hours $28 PP

Non alcoholic punch
Selection of soft drinks and juice

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.