

**VOCO**<sup>®</sup>  
AN IHG HOTEL

Kirkton Park  
Hunter Valley



# Wedding Packages

**A charming 70-acre Manor estate positioned on the doorstep of the Hunter Valleys best vineyards.**

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From intimate ceremonies to grand celebrations, our versatile spaces can be tailored to suit your vision, whether you dream of a whimsical fairy-tale wedding or a chic soiree.

Our dedicated team is here to bring your dreams to life, ensuring that every detail is meticulously planned and executed with precision.

**ENQUIRIES**

(+61) 2 4998 7680  
weddings.kirktonpark@ihg.com

**HOTEL INFORMATION**

(+61) 2 4998 7680  
huntervalley.vocohotels.com

**ADDRESS**

336 Oakey Creek Road  
Pokolbin, Hunter Valley NSW 2320

# Country Escape



## **AN INTIMATE "I DO"**

Stunning garden location (incl. wet weather alternative)

Up to 20 chairs for your guests

Signing table and 2 chairs

Water station for guests

**\$1,000.00**

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## **DELECTABLE ESTATE-TO-PLATE DINING**

Complimentary use of Locavore Private Dining Room

30 minute pre dinner drinks and canapes

Your choice of 2 course plated or shared grazing menu

3 hour locally sourced wine and beer package

Slicing of your wedding cake served on platters

Filtered tea and coffee

Long table seating for your guests

Cake table, cake knife and gift table

Personalised menu printed on paper

Use of hotel gardens and grounds for photographs

Menu tasting for the couple

**\$150.00 per person**

### **Terms & Conditions**

\*Prices and inclusions are subject to change without notice. Min 10 guests, Max 20 guests

# By The Roses



## **THE CLASSICALLY CHIC GARDEN CEREMONY**

Stunning garden location (incl. wet weather alternative)

Up to 40 chairs for your guests

Signing table and 2 chairs

Water station for guests

**\$1,500.00**

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## **DELECTABLE ESTATE-TO-PLATE DINING**

Complimentary use of Valley View Room and Terrace

30 minute pre dinner drinks and canapes

Your choice of 2 course plated or shared grazing menu

4 hour locally sourced wine and beer package

Slicing of your wedding cake served on platters

Filtered tea and coffee

Long table seating for your guests

Cake table, cake knife and gift table

Personalised menu printed on paper

Use of hotel gardens and grounds for photographs

Menu tasting for the couple

**\$150.00 per person**

### **Terms & Conditions**

\*Prices and inclusions are subject to change without notice. Min 20 guests, Max 40 guests

# Dining In The Valley

## THE CLASSICALLY CHIC GARDEN CEREMONY

Stunning garden location (incl. wet weather alternative)

40 chairs for your guests

Signing table and 2 chairs

Water station for guests

**\$1,500.00**

## DELECTABLE ESTATE-TO-PLATE DINING

30 minute pre dinner drinks and canapes

Your choice of 2 course plated, shared grazing menu, canape or buffet menu

5 hour locally sourced wine and beer package

Slicing of your wedding cake served on platters

Filtered tea and coffee service

Round or long table seating for your guests

Optional white skirted bridal table

Dance floor

Cake table, cake knife and gift table

Personalised menu

Complimentary on-site Wedding Planner

Complimentary hotel room for your wedding night with room service breakfast

Use of hotel gardens and grounds for photographs

Menu tasting (2 dishes per course, plated and grazing only) for the couple

Complimentary anniversary dinner in Locavore Restaurant for your 1st year anniversary

Discounted guests accommodation

**\$185.00 per person**

### Terms & Conditions

\*Prices and inclusions are subject to change without notice. Min 40 guests, Friday, Saturday and Sundays only.

# Under the Stars



## THE LUXE GARDEN CEREMONY

Stunning garden location (incl. wet weather alternative)

40 chairs for your guests

Signing table and 2 chairs

Glass of sparkling for each guest upon arrival

Water station for guests

**\$1,500.00**

## DELECTABLE ESTATE-TO-PLATE DINING

Exclusive use of the Manor Garden

30 minute pre dinner drinks and canapes

Chef served buffet menu

5 hour locally sourced wine and beer package

Slicing of your wedding cake served on platters

Filtered tea and coffee

Round or long table seating for your guests

Optional white skirted bridal table

Dance floor

Cake table, cake knife and gift table

Personalised menu printed on paper

Complimentary on-site Wedding Planner

Complimentary hotel room for your wedding night with room service breakfast

Use of hotel gardens and grounds for photographs

Menu tasting for the couple

Complimentary anniversary dinner in Locavore Restaurant for your 1st year anniversary

Discounted guests accommodation

**\$2,500.00 Outdoor Reception**

**\$195.00 per person**

### Terms & Conditions

\*Prices and inclusions are subject to change without notice. Min 80 guests, Friday, Saturday and Sundays only.



# Wedding Menus

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**VOCO**<sup>®</sup>  
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**Kirkton Park**  
**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

| AH = Adelaide Hills | CAN = Canberra



## Pre Dinner Drinks Canapes Selection

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### **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)

### **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

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### 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

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## TO START

Local breads (V)

Woodland olives marinated with garden gown 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

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### 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

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### **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

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### **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

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### **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