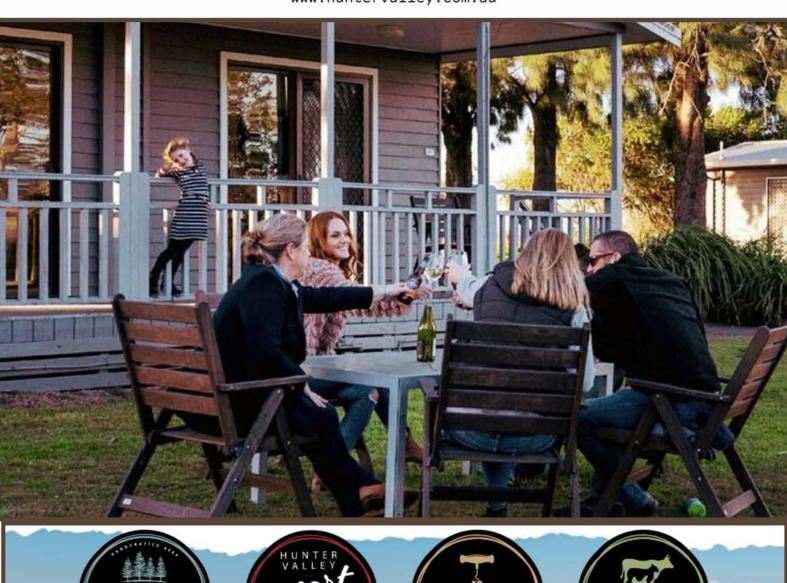
Savour the Flavours, Enjoy the Stay, Experience the Fun!







Alternate drop menu

2 COURSE \$65PP | 3 COURSE \$75PP

Subject to change based on fresh seasonal produce

Entree

PAN SEARED SCALLOPS (GF OPTION)

Roasted Pumpkin Puree, Mushroom and Wilted Spinach, Dill Bearnaise, Bacon crumb

CRISPY PORK BELLY (GF)

Cauliflower, Spiced Apple puree, Cider Jus Compressed Watermelon Salad, Grapes, Feta, Cucumber, Seasonal leaves, Vincotto dressing, Walnuts (GF)

CHICKEN ROULADE

Mushroom, spinach and bacon stuffing, tarragon cream sauce

HOUSE MARINATED LOCAL OLIVES

Confit garlic, balsamic and olive oil, dukkha and warm sourdough (gf option)

Mains

PAN SEARED SALMON

Cauliflower puree, sweet potato and broccolini, mixed seeds, lemon dressing (gf)

250G SIRLOIN BUTTERY

Mashed potatoes and roasted seasonal veg, rosemary jus (gf)

CHICKEN PENNE PESTO

Seasonal vegetables, creamy pesto, basil, pine nuts, herb pangrattato, parmesan

ROASTED CHICKEN SUPREME

Sweet corn puree, roasted seasonal veg, confit garlic and thyme jus (gf)

MISO GLAZED EGGPLANT

Furikake rice, edamame, pickled ginger, yuzu lime aioli (vegan option, gf)

Desserts

ETON MESS (GF)

Meringue, seasonal fruits, chantilly cream

CRÈME BRULÉ SEASONAL BERRIES

SEASONAL FRUIT SLICES (DF AND GF)

MARS CHEESE CAKE

Caramel sauce and chantilly cream

Buffet Menu Premium BBQ Buffet Package \$60 pp



MIN - 30 PAX

Bread rolls with butter

180g sirloin served with rosemary jus

Mix of gourmet sausages

Yoghurt-marinated chicken skewers accompanied by tzatziki

Penne and pesto salad with feta, cherry tomatoes, basil, and pine

Roasted herb potatoes

Grilled seasonal vegetables

Southern-style coleslaw

A selection of condiments

Pavlova platter



Buffet Package-\$55 pp

MIN-30 PAX

Garlic Bread

Grilled Chicken Supreme with Confit Garlic and Thyme Jus (Gluten-Free & Dairy-Free)

Pan-Seared Barramundi with Coconut Curry Sauce (Gluten-Free & Dairy-Free)

Beef Bourguignon with a Local Red Wine Braising Sauce

Buttery Mashed Potatoes (Gluten-Free)

Spring Roasted Vegetables with Garlic Oil (Gluten-Free & Dairy-Free)

Garden Salad with House-Made Lemonand Dijon Vinaigrette (Gluten-Free & Dairy-Free)

Chef'sSelection Dessert Platter



Buffet Package-\$40 pp

MIN-30 PAX

Fresh bread rolls with butter

180g Rumpsteak with rosemary jus

Assorted thin sausages

Marinated chicken skewers served with tzatziki

Roasted herb potatoes

Grilled seasonal vegetables

Seasonal garden salad with Dijon and lemon dressing

A selection of condiment

Party Platters + Share menus



Party Platter-\$26 pp

MIN-20 PAX

- Chicken Wings
- Salt and Pepper Squid
- Vegetable Spring Rolls
- Party Pies Sausage Rolls
- Mini Quiches
- · Hot Chips

Accompanying condiments include: Sweet ChiLli Sauce, Aioli, Tomato + 1313 Q Sauce.



Pizza share -\$35pp

MIN - 15 PAX MAX - 35 PAX

- Chicken Wings Salt and Pepper Squid
- Vegetable Spring Rolls Party Pies
- Sausage Rolls Mini Quiches Hot Chips

Accompanying condiments include: Sweet ChiLli Sauce, Aioli, Tomato + BBQ Sauce.

Shared Menu \$65 PP MIN- 30 PAX

Garlic Bread

Grilled Chicken Supreme with Confit Garlic and Thyme Jus (Gluten-Free & Dairy-Free)

Pan-Seared Barramundi with Coconut Curry Sauce (Gluten-Free & Dairy-Free)

Beef Bourguignon in a Local Red Wine Braising Sauce Buttery Mashed Potatoes

Spring Roasted Vegetables with Garlic Oil (Gluten-Free & Dairy-Free)

Garden Salad with House-Made Lemon and Dijon Vinaigrette (Gluten-Free & Dairy-Free)

Chef's Selection Dessert Platter

Aroup menu

MON-FRI \$28.00 PP SAT- SUN \$30.00 PP

Grilled Chicken Salad (GFA) Seasonal greens, grilled corn, black beans, crispy tortilla strips, tomatoes, coriander, basil, herb ranch.

Crispy Barramundi Burger - oak lettuce, old bay tartar sauce, pickles, onions, cheese & chips.

Chicken Schnitzel - chips, salad & gravy.

Teriyaki Tofu Rice Bowl (GFA, vegan options available, vegetarian) edamame, pickled ginger, avocado, rice, shredded cabbage, sesame seeds, yuzu aioli.

Beef Nachos - 6hrs braised beef & beans, corn chips, salsa, guacamole, sour cream & cheese.

Binnie Beef Wagyu Burger (GFA) bun, oak lettuce, tomatoes, onion, cheese, burger sauce & chips.

Battered Fish and Chips - salad, lemon & tartar sauce

200g Beef Rump Steak - chips, salad & jus.

MON - FRI \$30.00 SAT - SUN \$32.00





minimum 15pax / maximum 200 pax

House Marinated Olives Confit Garlic, balsamic + olive oil, dukkha with warm sourdough (GF;V)

FOLLOWED BY SHARE PLATTERS FOR THE TABLE (FOUR)

Pumpkin + Ricotta Salad- rocket, sundried tomatoes, basil, pepitas, creamy balsamic, parmesan (GF)

Paired with Margan Semillon

Pan Seared Barramundi with coconut curry sauce + Asian vegetables

Paired with hunter farm Pinot Grigio

Vegetarian Penne Pasta, homemade tomato sauce, capers, peppers, basil + parmesan (V)

Paired with Hunter Farm Cabernets

Slow roasted striploin, red wine jus + garlic mashed potatoes (GF)

Paired with Hunter Farm Shiraz



Dessert

For something super casual or to add on to start your event or extras to add on to your dinner booking

\$15 pp

Choose between a plated dessert or a dessert bar.

Arazing Board

MIN 20 PAX - \$15 PP

A chef's selection of cheeses, dips, quince paste, crackers, fruits, and nuts.

Hin Bar

\$20 PF

Enjoy gin served with mixers and a variety of fresh garnishes from a cocktail station for one hour during your event.

(Available exclusively for private spaces.)





With a range of 4 Pines brews (12 on tap) Hunter Valley Wines and a long list of cocktails your guests will be pleased with the variety.

Whether you choose: Cash Bar-Bar Tab (Limit of our choice) Beverage Package

Ask us for the full beverage menu*updates regularly

Beverage Package

Beverage Package 3hrs \$45 per person | 4hrs \$55 per person | 5hrs \$65 per person

WINES

Sparkling Wine Cuvee - First Creek Sparkling Moscato

White
The tractor – Hunter Farm
Pinot Grigio – Hunter Farm

Red

Cabernet – Hunter Farm

Shiraz – Hunter Farm

BEER

Tap Beers

Pacific Ale (MID)

Japanese Lager

Draught Kolsch Style Ale Pale Ale

Sommersby Cider

Soft drinks & Juices

SOFT DRINKS

Pepsi post mix products

Pepsi

Pepsi Max

Solo

Ginger Ale

Lemon Lime Bitters

Orange Juice Apple Juice

Beverages Extras and Upgrades Available Ginger Beer on Tap \$5pp I All Tap Beers \$10pp Wine Upgrade \$15pp I Gin Bar \$20pp (1Hour)





Cellar Door Jastings

From classic to premium tastings you wont be disappointed with the Variety on offer in our Cellar Door.

Classic Tasting \$5-10 per person*

Cheese plate and Wine Tasting \$15 per person

Premium Tasting \$15 per person



Beer Tastings

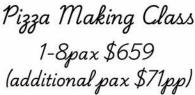
Served from 10:00am. Allocate 20-30 minutes \$22.00 per person.

Groups booked in a beer tasting rack will receive a classic tasting rack of our 4 most popular 4 Pines tap beers.

Japanese Lager, Pale Ale, Pacific Ale, Draught Kolsch Style Ale.

Jeam Experiences





Something to consider to try out of norm function lunch or dinner, make your own pizza. choose your own toppings and Enjoy Pizza Making Class Minimum participants-8

Candy Making Class 1-8pax \$599 (additional pax \$71pp)

A candy-making class is another enjoyable activity for your group. This one-hour session will conclude with each participant receiving a personalized Hunter Valley Candy Making Appreciation Certificate.



Grape Stomp + Barrel Rolling
1-8pax \$399 (additional pax \$50pp)

Start your day by competing in teams for an exciting Barrel Racing challenge. Then, unwind with a delightful Wine Tasting experience in our charming Cellar Door, offering breathtaking views of the beautiful Hunter Valley Wine Country.

The fun doesn't stop there! After the tasting, put your teamwork to the test in a hands-on grape stomping competition. You and a partner will race against other teams to see who can squish the grapes the fastest and fill a bottle.

Activities can be split - just ask our team!





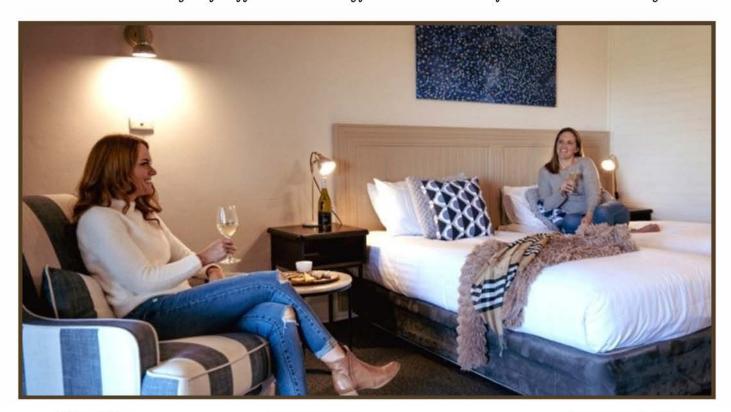
Adventure Centre

Hunter Valley Horse Riding

Hand feed the farm animals Horse riding trails Pony Rides Carriage ride Segway Tours
Seglympics team building
Axe Throwing
Archery
Laser clay shooting

accomodation

Relax with a range of different room types to suit all requirements and budgets.



















Rooms Features

- Balcony with Wine Country views
- Outdoor table and chairs
- Timber cathedral ceilings
- Flat screen TV with built in DVD player
- Reverse cycle split air conditioner
- · Mini fridge; complimentary water
- Hair dryer
- Tea and Coffee making facility
- Iron & Ironing board

Bed Styles

- Hunter Room: 1 Queen Bed + 2 single beds
- King Room: King or Twin bedding
- Spa Cottage: 1 bedroom with King bed
- 2-bedroom Cottage: 1 Queen room + King or 2 single beds

HOTEL FEATURES

TENNIS COURT OUTDOOR POOL FREE WIFI FREE PARKING









Conference Spaces



WINEMAKERS FUNCTION HALL



WINE THEATRE ROOM



PRIVATE DINING ROOM



GALLERY / ANNEX



VINEYARD ROOM



LIBRARY





Please reach out to our team to arrange your site inspection: Email: events@huntervalley.com.au

> Phone: 02 4998 7222 Mobile: 0406 220 030

Website: www.huntervalley.com.au

Address: 917 Hermitage Rd, Pokolbin NSW 2320

Scan the QR code for event Inquiries



https://bit.ly/events_enquiry

Please note all prices, menus + activities are subject to change until final confirmation.