

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

**THE
FARM**

HUNTER VALLEY RESORT + FARM
stay | taste | drink | learn | play | meet | party
www.huntervalley.com.au





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 nuts
- 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 Lemon and Dijon Vinaigrette (Gluten-Free & Dairy-Free)
- Chef's Selection 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 + BBQ 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

Group 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



Food + Wine Marriage

\$69 pp

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



Something Light & Add Ons

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

Dessert

\$15 pp

Choose between a plated dessert or a dessert bar.

Grazing Board

MIN 20 PAX - \$15 PP

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

Gin Bar

\$20 PP

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.)



Drinks

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

Soft drinks & Juices

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 | All Tap Beers \$10pp
 Wine Upgrade \$15pp | Gin Bar \$20pp (1Hour)



note the wines are subject to change based on vintage and demand



Cellar Door Tastings

From classic to premium tastings you won't 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.

Team Experiences



Pizza Making Class

1-8pax \$659

(additional pax \$71pp)

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.



Hunter Valley Horse Riding

Hand feed the farm animals
Horse riding trails
Pony Rides
Carriage ride



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

Segway Tours
Seglympics team building
Axe Throwing
Archery
Laser clay shooting

Accommodation

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



HUNTER VALLEY RESORT + FARM
stay|taste|drink|learn|play|meet|party
www.hunintervalley.com.au



Please reach out to our team to arrange your site inspection:

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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.