



**THE SEBEL
KIRKTON PARK**



HUNTER VALLEY

CONFERENCES, FUNCTIONS, EVENTS

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CONFERENCE DAY PACKAGE

Standard Package Inclusions

Freshly Brewed Coffee & a selection of Pickwick teas on arrival
Seasonal Whole Fruit Bowl
Morning & Afternoon tea inclusive of tea, coffee & a selection sweet or savoury items
Luncheon served buffet style in Infuzion Restaurant or working lunch served to your conference room
Standard Audio Visual Equipment including Screen, Overhead Projector, Non Electronic Whiteboard & Flipchart with markers and eraser
Notepads, Pens, Iced Water & sweets selection
Plenary Conference Room Hire (8.00am – 5.30pm)

Full day mid week: \$ 59.00 per person per day
Full day weekend: \$ 61.00 per person per day

½ day mid week: \$ 54.00 per person per day
½ day weekend: \$ 56.00 per person per day

½ days packages exclude either morning or afternoon tea

Package Upgrade Options

Full Day Continuous tea & coffee \$10.00pp
Half Day Continuous Tea & Coffee \$ 6.00pp
Mini Ham & Cheese Croissants on arrival \$ 3.00pp
Recovery Packs – Red Bull, Panadol, Barocca & Minites \$15.00pp
Soft drink fridge in Conference Room \$3.00 per bottle
Orange Juice with Tea Breaks \$ 6.00pp/break
Seasonal Sliced Fruit Platters with Tea Breaks \$ 2.00pp /break

Technical Requirements

Our On-Site audio visual company – Videoplus are dedicated to the success of your event. Our Audio Visual Manger will liase with you directly offering technical support and advice throughout the planning and execution of your event.

The technical staff at Videoplus are not only familiar with all the indoor and outdoor function areas of The Sebel Kirkton Park, they are leaders in their industry meaning you receive the most up-to-date equipment and up-to-the-minute advice.

CONFERENCE DAY PACKAGE MENUS

Morning and Afternoon Tea

Menus are rotated daily and allocated specifically to ensure your delegates have variety throughout their stay.

Each tea break includes freshly brewed tea & coffee and one of the following:

Rock Cakes, Mini Quiche, Chocolate Quintet, Mini Savoury Pies, Cherry & Chocolate Slice,
Ice Creams, Assorted Cookies, Macadamia Tarts, Caramel Slice, Pumpkin Scones,
Portuguese Tarts, Assorted Savoury Pasties

Morning & Afternoon Menu Upgrades

Prices in addition to conference day package cost

Antipasto Break \$ 5.50pp

Wood-fired bread, Olive Oil, fetta, olives, prosciutto, artichoke hearts & hommus

Death By Chocolate \$ 7.50pp

Assorted bite sized chocolates, Chocolate Brownies, Seasonal Fruit with Chocolate Fondue, Chocolate Smoothie

Health Break \$ 6.50pp

Make your own fresh juices, Carrot Cake, Fresh Vegetable Crudités with a Selection of Dips, Assorted Yogurts,
Muesli Bars, Banana Chips and Dried Fruits

High Tea \$ 10.50pp

Fresh Raisin Scones with Whipped Cream, Fruit Preserves & Wild Honey, Fruit Tarts
A Selection of Finger Sandwiches, including Tasmanian Smoked Salmon, Cream Cheese & Chives,
Ham & Char Grilled Asparagus, Egg Mayonnaise & Celery, Cucumber & Watercress

Orchard Grove \$ 5.50pp

Apple & Raspberry Muffins, Mini lemon polenta cakes, passionfruit friands

Energy Break \$6.50pp

Mixed Energy Drinks, Chocolate Bars, Seasonal Fruit

CONFERENCE DAY PACKAGE MENUS CONT.

Lunch Options

In order to fit in with your conference schedule we offer the option of dining in the restaurant or in your conference room each day. Menus are rotated daily to ensure delegates get as much variety as possible.

BUFFET LUNCH MENUS

Buffet Luncheons are served in the restaurant
Your group will receive their own complete & separate buffet

DINER-STYLE BURGER BUFFET

Prime beef patties
Sweet chilli & chicken patties
Chicken breast schnitzel
Pesto Polenta Burgers
Bacon Rashers
Sauteed Onions
Selection of toppings & salads
Bowls of crisps
Flavoured milk shakes

Homemade apple pie with sauce anglaise & semi whipped cream
Fresh fruit platter

SPANISH FIESTA

Seafood Paella
Crispy Skin Chicken
Pan Seared Veal with Sauteed Mushrooms & Madeira Sauce
Spicy Squid, Chorizo & Orange Salad
Garlic Mushrooms
Cous Cous Salad
Garden Salad
Olive & Artichokes
Roasted Vegetable Salad

Caramel Flan
Orange Tart
Whipped Cream & Fruit Salad

COUNTRY PLOUGHMANS LUNCH

Assorted breads, rolls, Turkish pide & sour dough
Medium roast sirloin, spring smoked salmon, tuna & dill mayonnaise, egg mayonnaise,
Danish salami, honey baked ham & assorted cheeses
Seasoned roast chicken pieces
Balsamic Mushroom Salad
Tomato, Cucumber, Sliced Onions, Alfalfa Snow Pea Sprouts, Grated Carrot, Mescaline
Semi dried tomatoes, marinated olives & artichoke
Selection of Mustards, local homemade jams & pickles

Daily Cakes & Tarts
Fruit salad & yoghurt

CONFERENCE DAY PACKAGE MENUS CONT.

MEXICAN SIESTA

Chicken Fajitas
Beef chilli con carne
Warm lavoush, flat breads & taco shells
Corn chips
Guacamole & Tomato Salsa
Lettuce, tomato, cheese, peppers & onions
Onion chive infused sour cream
Jambalaya rice
Selection of Chillies & dressings

Dark chocolate mousse with chilli hinted Ganache & viennese biscuit
Fresh fruit platter

ITALIAN

Penne Pasta
Carbonara Sauce and Tomato & Olive Sauce
Veal Osso Bucco
Beef Lasagne
Mescaline Salad, Greek Salad
Balsamic dressing, White Wine Dressing
Antipasto platter including Dolmades & Roasted Vegetables
Garlic Focaccia
Fresh finely grated Parmesan & roughly grated cheddar

Tiramisu with Coffee Anglaise
Fresh Fruit Platter

ASIAN

Red Beef Curry
Hokkien Noodle & Vegetable Stir Fry
Spring Rolls
Chicken Yakitori
Jasmine Rice
Wombok Salad
Glass Noodle Salad
Thai Beef Salad
Assorted Sushi*
Soy Sauce, Sweet Chill Sauce, Wasabi, Cucumber Riata
Prawn Chips & Naan Bread

Kaffir Lime & Coconut Sago
Ginger Pudding
Sliced Fruit Platter

*Sushi may not be available for large groups

Lunch Upgrades \$5.00pp

Examples:
BBQ Buffet – Indoors or outdoors
Country Table – Ploughmans Lunch served atop the rolling hills
Or - your own special requests

CONFERENCE DAY PACKAGE MENUS CONT.

STAND UP / WORKING LUNCH MENUS

A stand up working lunch can be served in your meeting room or outside on the meeting room verandah as part of your conference day package.

WORKING LUNCH MENU 1

Smoked Chicken, Bambino Cos Lettuce with Caesar Dressing on Turkish Bread
Mild Salami, Roasted Mediterranean Vegetables & Baby Spinach on Olive Bread
Turkey, Cranberry, Brie & Wild Rocket on French Stick

Greek Salad

White Chocolate Mud Cake
Fresh Seasonal Fruit Salad

WORKING LUNCH MENU 2

Thai Beef Salad Wrap
Assorted Sushi Rolls
Caramelised Onion, Baby Spinach & Semi-Dried Tomato Frittata

Garden Salad

Cheese Platter
Fresh Seasonal Sliced Fruit

PACKED LUNCHES

A packed picnic lunch is the perfect option for delegates on the run. If you are planning activities within the hotel grounds or delegates need to catch transport and have no time to sit down to a buffet.

PACKED PICNIC LUNCH MENU

Tortilla wrap or Turkish bread with Cajun Chicken, salad & aioli
OR Roast Beef, horseradish cream & salad
Potato Salad
Cheese, dried fruit & Crackers
Piece of whole fruit
Muffin or Cup Cake
Chocolate Bar
Chilled Bottled Drink

Our Executive Chef is flexible with menu options and we will work with you to tailor a package to suit your group's requirements.

We will also endeavour to meet your delegates' special dietary requirements.

FUNCTION CATERING MENUS

Cocktail Canapes

COLD

Tomato, Basil & Bocconcini Bruschetta W/Turkish Bread
Smoked Salmon, Dill & Cream Cheese Roulade W/ Cucumber Disks
Spring Vegetable Rolls W/ Rice Paper
Green Gazpacho
Roast Capsicum & Binnorie Fetta Roll W/ Pesto Croutons
Cajun Lamb, Rocket & Eggplant Caviar
Tarragon Chicken & Semi Dried Tomato Salad
Tomato Consume
Nori Rolls W/ Dipping Sauce

HOT

Goats Cheese & Caramelised Onion Tartlets
Tempura Prawns In Honey & Sesame Dressing
Spinach & Fetta Filo's
NZ Mussels W/ a Saffron Gratin
Shrimp & Chive Risotto Balls
Flavoured chicken Skewers: Satay, Honey Soy or Sweet Chilli
Chinese Pork Wontons
Thai Fish Cakes
Vegetable Samosa

Package 1 **\$ 12.00 per person**
Choice of 3 cold & 3 hot canapés

Package 2 **\$ 18.00 per person**
Choice of 4 hot & 4 cold canapés

Package 3 **\$ 22.00 per person**
Choice of 5 hot & 5 cold canapés
1 hour duration

UPGRADES

\$2.50 pp
Duck & Wild Mushroom Boudin
Oysters W/ Lime & Champagne Salsa (1pp)
Chicken Liver Parfait W/ Sour Cherry Compote
Black Sesame Crusted Tuna W/ Wasabi Emulsion
Beef Tartare W/ Quail Egg
Oysters Kilpatrick (1pp)

BEVERAGE PACKAGES

Selected Hardy's Red, White & Sparkling Wines,
Victoria Bitter, Cascade Premium Light,
Fruit Juice & Soft Drink

One Hour Package: \$ 15.00 per person

Two Hour Package: \$ 24.00 per person

See page 13 of this document for more options

FUNCTION CATERING MENUS cont

Banquet Menu

ENTRÉE

Caramelised Leek And Potato Soup (V)
Thai Chicken Broth
Beef & Caramelised Onion Ravioli, Sauteed Mushrooms, Cabernet Jus
Porchini Risotto, Asparagus, Shaved Parmesan (V)
Twice Cooked Cheese Tart, Onion Jam, Rocket (V)
Charred Baby Octopus, Warm Asian Salad, Palm Sugar Dressing
Snapper & Prawn Boudin, Cherry Tomato Chutney, Baby Spinach, Crustacian Oil
Lamb Rack, White Bean Puree, Sugar Snap Peas, Jus

MAIN

Charred Chicken Breast, Basil Hinted Potato Puree, Tomato & Lime Salsa
Lamb Rump, Sweet Potato Pave, Wilted Chard, Merlot Jus
Beef Fillet, Crushed New Potatoes, Duxell Mushrooms, Shiraz Glaze
Atlantic Salmon, Warm Kipfler Salad, Asparagus Spears, Red Pepper Reduction
Roasted Pork Cutlet, English Spinach Risotto, Cider Reduction
Swordfish Loin, Cauliflower Puree, Sauteed Sorrel, Mild Banana Chilli Chutney
Veal Cutlet, Truffled Duchess Potato, Aubergine Chutney, Jus
Asian Spiced Beef Cheek, Wok Tossed Black Fungi, Boc Choy & Snow Peas
Butternut Pumpkin, Goats Cheese & Sage Ravioli, Baby Spinach & Tomato Napolitana (V)

DESSERT

Burnt Honey Pannacotta, Toffeed Hazelnuts, White Balsamic Strawberries
Flourless Chocolate Cake, White Whisky Sauce
Apple & Rhubarb Crumble, Crème Anglaise, Vanilla Bean Ice Cream
White Chocolate Mousse, Raspberry Compote
Glazed Citrus Tart, Double Cream, Blueberries
Raspberry Cheesecake, Chocolate Chard, Mint Syrup
Apple Tarte Tatin, Butterscotch Sauce, Grand Marnier Creme

Menus are served with bread rolls and are followed with tea, coffee and petit fours

2 course set menu \$47.00 per person
2 course alternate \$50.00 per person

3 course set menu \$55.00 per person
3 course alternate menu \$58.00 per person

FUNCTION CATERING MENUS cont

BBQ Buffet Menus

AUSTRALIAN BBQ

Baker's Basket of Assorted Breads

SALAD SELECTION

Tossed Garden Salad
Coleslaw with Homemade Dressing
Traditional Caesar Salad with Grana Pandano & Caesar Dressing
Penne Pasta Tossed with Mediterranean Vegetable & Pesto

HOT SELECTION

Char Grilled 150 gram Porterhouse Steak
Pork, Apple & Sage Sausages
Lemon & Thyme Marinated Chicken
Perch Fillet Topped with a Tomato & Lime Salsa

Seasoned Corn Cobs
Baked Chat Potatoes Tossed with Rosemary Butter

DESSERTS

Pavlova Topped with Seasonal Fruit & Cream
Fruit Salad

\$49.50 per person

BBQ STARTERS & CANAPES

Prawn Skewers \$4.50 2pp
Sydney Rock Oysters \$4.50 2pp
Satay Chicken Skewers \$3.00 2pp
BBQ Lemon Squid Rings \$3.00 pp
Smoked Salmon Noisette with Baby Capers & Rye \$3.00 pp

BBQ UPGRADES

Garlic & Thyme Marinated Lamb Fillets \$5.50 pp
Fresh Ocean King Prawns with Cocktail Sauce \$5.50 pp
Vegetable Kebabs \$1.50 pp
Sautéed Mushrooms \$1.50 pp
BBQ Whole Fish Filled With Fresh Lemon & Herbs \$POA
Crustacean Platter – Selection of Fresh Bugs, Crabs & Prawns \$POA

BBQ Buffet Menus

GOURMET BBQ MENU

Bakers' Basket of Breads & Rolls

SALAD SELECTION

Warm Potato Salad
Roasted Sweet Potato, Bacon & Baby Spinach Salad
Beetroot Salad
Rocket, Cherry Tomato, Pinenuts & Persian Fetta Salad

FROM THE BBQ

Salt & Pepper Squid
Garlic King Prawns
Duck Pear & Cognac Sausage
Thyme Marinated Spatchcock
120 gram Beef Fillet

Sauteed Onion's & Mushrooms
Condiments & Dressings

DESSERTS

Selection of Gateaux's & Tarts
Cheese Platter
Fruit Salad & Crème Fraiche

Freshly Brewed Tea & Coffee

\$ 70.00 per person

FUNCTION CATERING MENUS cont

Buffet Dinner Menu

Bakers Basket of Dinner Rolls

Chef's Soup of The Day

COLD BUFFET

Bowl of Mesculin Leaves

Traditional Greek Salad

Penne Pasta Tossed with Bacon, Shallots & Tomato Mayonnaise

Balsamic Mushroom Salad

Antipasto Platter

HOT BUFFET

Creamy Potato Bake

Broccoli & Cauliflower Au Gratin

Steamed Mixed Vegetables Tossed with Herb Butter

Grilled Chicken Breast with Sweet Potato Mash & Jus

Lamb Osso Bucco

Perch Fillet with Scented Jasmine Rice & a Tomato & Caper Salsa

Medium Roasted Cube Roll with Seeded Mustard Cream Sauce

A Selection of Condiments & Dressings

SWEET BUFFET

Chef's Selection of Cakes & Tarts

Seasonal Fruit Platter

King Island Cheese Platter

\$55.00 per person

FUNTION BEVERAGE MENUS

Beverage Packages

STANDARD PACKAGE

Hardy's Collection Chardonnay
 Hardy's Collection Shiraz Cabernet
 Hardy's Collection Sparkling Wine
 Victoria Bitter
 Cascade Premium Light
 Orange Juice
 Soft Drink

HUNTER PREMIUM PACKAGE

Bimbadgen Semillon Chardonnay OR Margan MFW Semillon Chardonnay
 Bimbadgen Shiraz Cabernet OR Margan MFW Cabernet Merlot
 Peterson House Gateway Sparkling Wine
 Victoria Bitter
 Crowne Lager
 Cascade Premium Light
 Orange Juice
 Soft Drink

HUNTER DELUXE PACKAGE

De Iuliis Semillon OR Constable & Hershon Chardonnay
 Tallavera Grove Cabernet Sauvignon OR James Estate Merlot
 Briar Ridge Pinot Chardonnay Sparkling Wine
 Victoria Bitter
 Blue Tongue Lager
 Blue Tongue Pilsner
 Cascade Premium Light
 Orange Juice
 Soft Drink

	STANDARD	HUNTER PREMIUM	HUNTER DELUXE
1 hour	\$15.00	\$23.00	\$26.00
2 hours	\$24.00	\$29.00	\$33.00
3 hours	\$30.00	\$36.00	\$40.00
4 hours	\$36.00	\$42.00	\$47.00
5 hours	\$42.00	\$48.00	\$54.00

Standard Spirits:

\$ 10.00 per person additional to any package

Non-alcoholic Beverage Package

(Includes Orange Juice & Soft Drink)

1 hour	\$10.00
2 hours	\$13.00
3 hours	\$16.00
4 hours	\$19.00
5 hours	\$22.00

FUNTION BEVERAGE MENUS

As an alternative to selecting a beverage package, you may prefer beverages to be charged on consumption basis. Dollar limits may be pre-set and the nominated person advised before that limit is reached.

FUNCTION WINE LIST

Note: The list below outlines our most popular function wines. Should you wish to choose from a more extensive wine list, please ask for our current Infuzion Wine List

SPARKLING WINE:

Hardy's Brut Reserve	\$ 25.00
Peterson House Gateway NV	\$ 39.00

WHITE WINES:

Hardy's Chardonnay	\$ 24.00
Pepper Tree Reserve Chardonnay	\$ 38.00
Rothvale Unwooded Chardonnay	\$ 48.00
De Iuliis Semillon	\$ 38.00
Vinden Estate Semillon	\$ 45.00
Iron Gate Verdelho	\$ 43.00
Margan MFW Semillon Chardonnay	\$ 29.00
Kelman Pond Block Chardonnay	\$ 27.00
Reef Wines Semillon Chardonnay (By Vinden Estate)	\$ 26.00

RED WINES:

Tamburlaine Natural Selection Cabernet Sauvignon	\$ 39.00
Tallavera Grove Cabernet Sauvignon	\$ 38.00
Racecourse Lane Shiraz	\$ 45.00
De Iuliis Shiraz	\$ 46.00
Constable & Hershon Merlot	\$ 39.00
Golden Grape Merlot	\$ 38.00
Margan MFW Cabernet Merlot	\$ 29.00
Hardy's Cabernet Shiraz	\$ 24.00
Tyrrells Old Winery Cabernet Merlot	\$ 39.00
Reef Wines Cabernet Merlot (By Vinden Estate)	\$ 26.00

STANDARD BEER

Cascade Light	\$ 4.00
Tooheys New	\$ 5.00
Victoria Bitter	\$ 5.00

PREMIUM BEER

James Boags	\$ 6.50
Crown Lager	\$ 6.50
Cascade Premium	\$ 6.50
Blue Tongue Pilsner	\$ 6.50
Blue Tongue Ginger Beer	\$ 6.50
Barossa Bee Sting	\$ 6.50

IMPORTED BEER

Heineken	\$ 8.00
Corona	\$ 8.00
Stella Artois	\$ 8.00
Millers Draught	\$ 8.00

STANDARD SPIRITS

Smirnoff Vodka, Jonnie Walker Red, Gordon Gin, Bundaberg Rum, Jim Beam, Southern Comfort, Bacardi	\$5.50
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PREMIUM SPIRITS

Jack Daniels, Canadian Club, Absolut Vodka, Sambucca, Baileys, Franjelico, Kahlua, Malibu, Midori, Cointreau, Galliano	\$ 7.00
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OTHER

Liquor Coffee	\$ 11.50
Cocktails	\$ 10.50
Shooters	\$ 8.50
Mocktails	\$ 7.50
Soft Drinks	\$ 3.00

CASH BAR

A Cash bar surcharge of \$5.00 per person applies to all functions that wish to operate a cash bar service. This charge includes one standard beverage (beer, wine, soft drink) per person.

ACTIVITIES, ATTRACTIONS AND TEAM BUILDING

Onsite Hotel Facilities

Tennis Court	Half Basketball Court	Indoor Swimming Pool
Walking / Jogging Tracks	Fitness Centre	Billiard Table
Guest Lounge & Bar	Table Tennis	Bocce

Onsite Activities

We would be delighted to arrange the following to be incorporated into your program.

Relaxation & Stress Management Workshops	Yoga / Tai Chi indoors / outdoors
Treasure Hunts	Aqua Aerobics
Archery	Sporting Round Robins
Laser Clay Pigeon Shooting	Private Wine Tasting
The Sebel Signature Team Activity - <i>facilitated by Pinnacle Corporate Health</i> **	

Local Offsite Activities

Wine Tours	Horse Riding	Bicycle Hire (with packed lunch)
Golf	Hot Air Ballooning	Cooking School
Wine School	Scenic Flights	Aerobatic Flights
Aqua Golf	Helicopter Joyflights	Horse Drawn Carriages
Skydiving	Maitland Gaol	Horse Whisperer
<i>Brokenwood</i> Wine Blending Team Activity **		

***Indicates an activity that is exclusive to The Sebel Kirkton Park*

Dinner Entertainment and Evening Activities

Murder Mystery	Winemakers Dinner	Casino Night
Themed Dinners	Bands	DJ / Kareoke
Trivia Night	CSI Investigation	

Corporate Health and Team Building

Pinnacle Corporate Health
Ph 02 4993 1402
www.pinnaclecorp.com.au

Hunter Valley Events
Ph 02 4938 1478
www.huntervalleyevents.com.au

DaPo Conference Events
Ph 9588 6084
www.dapo.com.au

