



**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: \$ 62.00 per person per day  
Full day weekend: \$ 64.00 per person per day

½ day mid week: \$ 57.00 per person per day  
½ day weekend: \$ 59.00 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.

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## CONFERENCE DAY PACKAGE MENUS

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### 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:

Pumpkin Muffins, Mini Quiches, Passionfruit Cheesecake, Mini Custard & Chocolate Tarts,  
Lemon Slice, Date Loaf, Peach Tartlets, Homemade Cookies, Cupcakes,  
Freshly Baked Scones, Banana Bread, Flourless Chocolate Cakes, Mixed Muffins

### 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

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## CONFERENCE DAY PACKAGE MENUS CONT.

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### 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 crumble with sauce anglaise & semi whipped cream  
Fresh fruit platter

#### **SPANISH FIESTA**

Pork Ribs With a Chirizo and Smoked Paprika Sauce  
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.

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### 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

### Lunch Upgrades \$5.00pp

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

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## 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  
Soy & Ginger Chicken Skewers with Hokkien Noodle Stir Fry

Garden Salad

Lemon Polenta Cake  
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.

## Cocktail Canapes

### COLD

Tomato, Basil & Bocconcini Bruschetta W/Turkish Bread  
Smoked Salmon, Dill & Baby Caper Mousse W/ Cucumber Disks  
Roast Capsicum & Binnorie Fetta Roll W/ Pesto Croutons  
Cajun Lamb, Rocket & Eggplant Caviar  
Tarragon Chicken & Semi Dried Tomato Salad  
Nori Rolls W/ Dipping Sauce  
Goats Cheese & Caramelised Onion Tartlets  
Blue Swimmer Crab Mascarpone W/ Chives and a Rocket Pesto Crouton  
Peking Duck Salad W/ Shallots, Wakame & Hoisin

### HOT

Tempura Prawns In Honey & Sesame Dressing  
Spinach & Fetta Filo's  
Mushroom Pate on Herb Crouton  
Shrimp & Chive Risotto Balls  
Flavoured chicken Skewers: Satay, Honey Soy or Sweet Chilli  
Chinese Pork Wontons  
Thai Fish Cakes  
Vegetable Samosa  
Baked Half Shell Scallop W/ Tomato and Lemongrass Crust

**Package 1**                    **\$ 13.00 per person**  
Choice of 3 cold & 3 hot canapés

**Package 2**                    **\$ 19.00 per person**  
Choice of 4 hot & 4 cold canapés

**Package 3**                    **\$ 23.00 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)  
Duck, Star Anise & Ginger Raviloi with Cavlo Nero & Five Spice Jus  
Beef & Caramelised Onion Ravioli, Sauteed Mushrooms, Baby Spinach, Cabernet Jus  
Exotic Mushroom Risotto, Asparagus, Shaved Grana Pandano (V)  
Twice Cooked Cheese Tart, Onion Jam, Rocket (V)  
Wok Tossed Squid, 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 Potato Puree, Green Beans, Tomato & Lime Salsa, Chardonnay Jus  
Lamb Rump, Roasted Sweet Potato, Wilted Chard, Merlot Jus  
Beef Fillet, Crushed New Potatoes, Snake Beans, Duxell Mushrooms, Shiraz Glaze  
Atlantic Salmon, Warm Kipfler Salad, Asparagus Spears, Red Pepper Reduction  
Apple Spiced Pork Cutlet, Pea & Shallot Risotto, Calvados Sauce  
Baby Barramundi Fillet, Saffron Mash, Sauteed Snow Peas, Red Pepper Chutney  
Veal Cutlet, Truffled Pea Puree, Scorched Gnocci, Jus  
Roasted Beef Tenderloin, Parsnip Puree, Broccoli Flowerettes, Bourbon Jus

### DESSERT

Burnt Caramel Pannacotta, Toffeed Pistacio Praline, White Balsamic Strawberries  
Flourless Chocolate Cake, Blueberry Compote, White Whisky Sauce  
Apple Crumble, Crème Anglaise, Vanilla Bean Ice Cream  
Hazelnut Marquise, Vanilla Bean Anglaise, Liqueured Strawberries  
Summer Lime Cheesecake, Raspberry Sorbet, Mint Syrup  
Sticky Date Pudding, White Chocolate Ice Cream, Caramel Sauce  
Glazed Lemon Brulee Tart, Blueberries, Double Cream  
Bitter Chocolate Tart, Poached Raspberries, Coffee Gelato

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

2 course set menu \$49.00 per person  
2 course alternate \$52.00 per person  
3 course set menu \$57.00 per person  
3 course alternate \$60.00 per person

**PALET-CLEANSING SORBET** \$3.50 per person

### **CHEESE COURSE (SERVED AS PLATTERS TO THE TABLES)**

Served with Fig Paste, Olives, Muscatels, Crisp lavoush  
Australian Cheese \$ 8.50 per person  
Premium and Imported Cheese \$12.50 per person

## FUNCTION CATERING MENUS cont

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### BBQ Buffet Menus

#### AUSTRALIAN BBQ

Baker's Basket of Assorted Breads

#### SALAD SELECTION

Mescaline Salad  
Roma Tomatoes, Fresh Bocconcini, Spanish Onion, Ripped Basil  
Traditional Caesar Salad with Grana Pandano & Caesar Dressing  
Penne Pasta Tossed with Semi Dried Tomatoes, Baby Spinach, Aioli

#### HOT SELECTION

Char Grilled 150 gram Porterhouse Steak  
Veal & Chive Sausages  
Garlic & Thyme Marinated Chicken  
Perch Fillet Topped with a Tomato, Capers & Lime Salsa

Seasoned Corn Cobs  
Baked Chat Potatoes Tossed with Rosemary Butter

#### DESSERTS

Pavlova Topped with Seasonal Fruit & Cream  
Fruit Salad

\$52.00 per person

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### 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

**TO START**

Sweet Chilli Chicken Skewers  
Moroccan Spiced Lamb Skewers

**SALAD SELECTION**

Broccoli, Red Onion & Scorched Almond Dressing  
Roasted Sweet Potato, Bacon & Baby Spinach Salad  
Baby Beets, Orange and Minted Vinaigrette  
Rocket, Cherry Tomato, Pinenuts & Persian Fetta Salad

**FROM THE BBQ**

Salt & Pepper Squid  
Garlic King Prawns  
Lamb, Mint & Cumin Sausage  
Sumac Marinated Chicken Breast  
120 gram Beef Fillet

Creamy Potato Bake  
Sauteed Onion & Mushrooms  
Condiments & Dressings

**DESSERTS**

Selection of Gateaux's & Tarts  
Cheese Platter  
Sliced Seasonal Fruit Plate

Freshly Brewed Tea & Coffee

\$ 70.00 per person

## FUNCTION CATERING MENUS cont

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### 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  
 James Boags  
 Cascade Premium Light  
 Orange Juice  
 Soft Drink

### HUNTER DELUXE PACKAGE

De Iuliis Semillon OR Allandale Chardonnay  
 Tallavera Grove Cabernet Sauvignon OR Mt Pleasant Phillip Shiraz  
 Peterson House Gateway 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	\$27.00
2 hours	\$24.00	\$29.00	\$34.00
3 hours	\$30.00	\$36.00	\$42.00
4 hours	\$36.00	\$42.00	\$49.00
5 hours	\$42.00	\$48.00	\$55.00

### 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	\$ 27.00
Peterson House Gateway NV	\$ 48.00

### WHITE WINES:

Hardy's Chardonnay	\$ 27.00
Pepper Tree Reserve Chardonnay	\$ 49.00
Rothvale Lightly Oaked Chardonnay	\$ 38.00
De Iuliis Semillon	\$ 38.00
Vinden Unwooded Chardonnay	\$ 43.00
Hope Estate Verdelho	\$ 35.00
Margan MFW Semillon Chardonnay	\$ 29.00
Allandale Semillon	\$ 42.00
Tamburlaine Black Label Riesling	\$ 39.00
David Hooke Sauvignon Blanc	\$ 38.00
Bimbadgen Tower Range Semillon, Chardonnay, Verdelho	\$ 34.00

### RED WINES:

Tamburlaine Gestalt Cabernet	\$ 40.00
Tallavera Grove Cabernet Sauvignon	\$ 38.00
Brokenwood Shiraz	\$ 47.00
De Iuliis Shiraz	\$ 48.00
Constable & Hershon Merlot	\$ 48.00
James Estate Merlot	\$ 33.00
Margan MFW Cabernet Merlot	\$ 29.00
Hardy's Cabernet Shiraz	\$ 27.00
McWilliams Mt Pleasant 'Phillip' Shiraz	\$ 42.00
Saddlers Creek Bluegrass Cabernet Sauvignon	\$ 55.00
Bimbadgen Tower Range Shiraz Cabernet	\$ 34.00

### STANDARD BEER

Cascade Light	\$ 4.50
Tooheys New	\$ 5.50
Victoria Bitter	\$ 5.50

### PREMIUM BEER

James Boags	\$ 7.50
Crown Lager	\$ 7.50
Cascade Premium	\$ 7.50
Blue Tongue Pilsner	\$ 7.50
Blue Tongue Ginger Beer	\$ 7.50
Barossa Bee Sting	\$ 7.50

### IMPORTED BEER

Heineken	\$ 8.50
Corona	\$ 8.50
Stella Artois	\$ 8.50
Peroni	\$ 8.50

### STANDARD SPIRITS

Smirnoff Vodka, Jonnie Walker Red, Gordon Gin, Bundaberg Rum, Jim Beam, Southern Comfort, Bacardi	\$ 6.00
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### PREMIUM SPIRITS

Jack Daniels, Canadian Club, Absolut Vodka, Sambucca, Baileys, Franjelico, Kahlua, Malibu, Midori, Cointreau, Galliano	\$ 7.50
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### OTHER

Liquor Coffee	From \$ 11.50
Cocktails	From \$ 14.50
Shooters	\$ 8.00
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

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### 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 Wine Blending Team Activity</i> **		

*\*\*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