



# HOPE ESTATE

A UNIQUE DINING EXPERIENCE



## • EVENT PACKAGES •

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Prices as of April 2009



## *The* **GREAT CASK HALL**

**Suitable for functions 60-200pax**

The Great Cask Hall at Hope Estate is one of the most impressive Barrel Rooms in the country, and one of the Hunter's Valley's most popular function venues. Perfectly located in the heart of Pokolbin, the estate is set on 420 acres of rolling countryside and picturesque vineyards.

Part of the working winery at Hope Estate (formerly known as The Rothbury Estate), The Great Cask Hall is surrounded by 59 enormous wine filled casks, each holding 4,500 litres of wine. These casks along with the terracotta flooring and huge vaulted ceilings give the room an atmosphere of Baroque splendor. Take a look at the casks signed by winemakers, former prime ministers and even a king! The only cask hall in the Hunter Valley, this stunning landmark is more than just a place to throw back a few glasses of wine. Cool and secluded, the barrel room is often considered the area of the winery where 'the magic happens'.

The Great Cask Hall provides an amazing venue for corporate events, product launches and a range of fun team building activities to add the unforgettable WOW factor for a memorable event.

A whole range of organised events are available including "The Great Cask Hall Pans", wine blending games, winery tours, wine stomping, and themed nights or feel free to make up your own event - we have something to offer everyone.

The estate grown wines of Hope Estate are paired with the sumptuous cuisine of Harvest Restaurant to create a truly memorable food & wine experience.

We take great pride in putting together events that are both unique and memorable.

*The*  
**GREAT CASK HALL**

[www.thegreatcaskhall.com.au](http://www.thegreatcaskhall.com.au)

**HOPE** ESTATE



## Harvest Restaurant

### Suitable for functions 40-60pax

Harvest Restaurant is set on top of the Hope Estate Cellar Door and the next to the famous Great Cask Hall. Featuring an incredible deck set high over the 420 acres of the vineyards with views to the east, north and south. Harvest Restaurant has one of the most stunning views in the Hunter Valley. Visitors will also be able to sit in the air-conditioned comfort of the indoor area, with its cutting edge design features and an open kitchen and stylish finishes.

## The Club Room

### Suitable for functions 40-100pax

The Club Room is an exclusive area previously reserved for Hope Estate Wine Club Members for private tastings. By request the room and it's newly constructed deck with stunning views and bi-folding doors that open the space into a elegant function room is available to book for private functions.

## The Promenade

### Suitable for functions 40-100pax

The newly constructed Promenade is a stylishly paved outdoor area that is predominantly undercover on the ground level of the main winery building. The Promenade's spacious open plan is the perfect location for Cocktail party function with its views of the Hope Estate concert amphitheatre, the estate's vineyards and the sounding countryside. The Promenade is suitable for functions up to 100 people.

## The Venue

Perfectly located in the heart of Pokolbin, Hope Estate is set on 420 acres of rolling countryside and picturesque vineyards. During the past year Hope Estate has transformed itself into the ultimate location for premium wines, fine dining, private functions and spectacular outdoor concerts and events.

## The Food

Harvest Restaurant at Hope Estate has put together a premium menu selection featuring fresh local produce with unique tastes, textures and flavours to delight the palate. Harvest Restaurant is synonymous with quality regional cuisine and a focus on personal & friendly service. The talented and experienced brigade of Chef's and catering team is absolutely focused on making your event a great success. Harvest Restaurant has built a reputation as an advocate & believer of Australian regional cuisine. Our Chef's pride themselves on ensuring that the dishes they prepare are always fresh and new. We have enclosed a number of different menu suggestions for your function.

## The Wine

Hope Estate has extensive vineyards in three of Australia's premium wine regions, all of which are made at the Pokolbin Winery. Our wine is enjoyed around the world and has won many trophies at national and international wine shows. Our winery was awarded 4.5 stars in James Hallidays 2008 Wine Companion. A premium selection of Hope Estate wines will be available by the glass or bottle at your event.

## The Activities

Hope Estate is committed to providing a memorable and unique wine and event experience. We offer 'behind the scenes' winery tours, tasting & talks by our winemaking team, hosted dinners and lunches and team building events with wine blending games. Our picturesque 420 acres is also available for field days or outdoor events. Spend an afternoon or evening jam-packed with action combined with a greater appreciation and understanding of wine.

**Winemaker hosted 'behind the scenes Winery Tour is included in all packages.** Starting in the grape crushing area the whole winemaking process is explained, from grape through to glass. Breaking into smaller groups each with a winemaker, guests grab a glass and are lead through the winery tasting from stainless steel vats and, should they choose to, spitting into drains like the professionals do. Tasting different varieties, in different stages of production, this is very informative and a great way to learn about wine and ask many questions of the winemakers. Who better to explain a wine than the people who made it? The next stop is the barrel warehouse where different reds are tasted straight from French oak barrels. Canapés are usually served during this stage of the tour.

## The Package & Upgrades

All package prices are 4 hour inclusive of 1 hour winery tour and tour 3 hour dinner. Price includes room hire fees, tables, chairs, crockery, cutlery, and glasses. Excluded from these prices are theming, chandeliers, table decorations, chair covers, additional equipment hire, AV & entertainment.

Should you wish to extend your function beyond the 4 hour package, additional hours are available (including room hire fees) at \$10 per person for the Regional Beverage Package and \$13 per person for the Premium Beverage Package. Please also note there is a minimum charge of 120 guests for a Saturday function and functions on a public holiday will attract a 15% surcharge.

**Four Course + Winery Tour • Four Hour Beverage • \$130pp**

**Canapes** *(Please select three)*

'Shot' of Sweet Corn Soup with Chive Cream Floater  
Assorted Vegetable Quiche with Pesto  
Smoked Chicken Salad in Crisp Pastry Cups  
Crisp Pork Wonton with Soy Dipping Sauce  
Bruschetta with Artichoke, Pancetta & Kalamata Olives  
Roasted Red Capsicum & Sweet Corn Frittata  
Honey & Soy Chicken Skewers  
Cumin Spiced Veal Meatballs with Sesame & Honey  
Spinach & Paprika Patties with Chive Sour Cream

**Assorted Breads & Seeded Lavosh Shards**

**Entrée** *(Please select two)*

Salad of Fresh Boccocini, Ripe Roma Tomato, Basil Oil  
Mediterranean Salad of Lamb Fillet, Charred Vegetable & Olives, Salsa Verde  
Pumpkin & Sweet Spice Ravioli, Apple, Pecans & Cider Cream  
Butternut & Parsnip Cream with Sweet Potato Crisp Strips & Charred Walnut Bread  
Potato & Three Onion Vichyssoise, Freshly Toasted Sour Dough  
Tempura Barramundi Goujons with Classic Aioli & Fresh Lime Wedge  
Zucchini & Asparagus Tart, Marinated Fetta Tomato Couli

**Main** *(Please select two)*

Charred Pork Cutlet, Soft Polenta with Thyme, Brown Butter Jus Surrounds  
Cumin rubbed Chicken Supreme, Parsley pine nut & Currant Salad  
Pan Fried Cod, Marinated Bean Salad, Orange Gremolata Crumbs  
Marinated Lamb Loin, Two Potato Pave, Rhubarb Chutney, Mint Oil Dressing  
Penne Pasta with Field Mushrooms, Eggplant & Plum Tomato Ragout  
Roasted Free Range Chicken Breast, Parsnip Mash & Asparagus  
Roast Beef Fillet, Mixed Mushroom Ragout Sauteed New Potatoes, Pinot Jus  
Mushroom & Pea Risotto Filo Parcel, Fried Capers, Tomato Reduction

**Desserts** *(Please select two)*

Rustic Apple Tart, Spiced Ice Cream & Apple Cider Sauce  
White Chocolate & Strawberry Pavlova  
Apple & Pear Galette, Muscatel Compote, Cognac Custard  
Warm Walnut Tart with Hazelnut Liqueur Ice Cream  
Chocolate Cake with Berry Yoghurt & Papaya Coulis  
Butterscotch & Dried Fruit Pudding with Pure Cream & Caramel

**Tea, Coffee & Chocolates**

**Beverage Package - four hours** *(Please select one red and one white wine)*

Hope Estate Pinot Chardonnay  
Hope Estate Hunter Range – Semillon, Verdelho, Chardonnay, Merlot, Shiraz  
Domestic Beer, Light Beer, Soft Drink, Orange Juice

**Five Course + Winery Tour • Four Hour Beverage • \$145pp**

**Canapes** *(Please select four)*

'Shot' of Sweet Corn Soup with Chive Cream Floater  
Caramelized Onion & Blue Cheese Tartlets  
Assorted Sushi with Sweet Soy & Spice 'dip'  
Blue Swimmer Crab & Avocado Pancakes  
Vegetable & Cashew Rice Paper Rolls & Red Pepper Sauce  
Assorted Vegetable Quiche with Pesto  
Roasted Cup Mushroom with Lemon Crumb Gratinee  
Seared Beef & Vegetable Rice Paper Rolls  
Cooked Prawns on Blinis Chive Sour Cream  
Smoked Chicken Salad in Crisp Pastry Cups  
Crisp Pork Wonton with Soy Dipping Sauce  
Crumb Fish Goujons Lime Mayonnaise  
Tempura Prawns Mirin Reduction  
Bruschetta with Artichoke, Pancetta & Kalamata Olives  
Roasted Red Capsicum & Sweet Corn Frittata  
Honey & Soy Chicken Skewers  
Oyster & Bloody Mary Shooters with Fresh Coriander  
Cumin Spiced Veal Meatballs with Sesame & Honey  
Tandoori Chicken Satays with Cucumber & Yoghurt  
Spinach & Paprika Patties with Chive Sour Cream

**Starter** *(Please select one)*

Chicken & Spinach Broth  
Sweet Corn & Basil Infusion Demitasse  
Potato & Leek Vichyssoise  
Roma Tomato & Basil Consommé  
Mixed Vegetable & Smoked Bacon Minestrone

**Assorted Breads & Seeded Lavosh Shards**

**Entrée** *(Please select two)*

Salad of Fresh Boccocini, Ripe Roma Tomato, Basil Oil  
Three Onion Veloute Creme Fraiche, Black Pepper Tuille  
Braised Pork Belly, Caramelised Apple, Sweet Potato Crisp  
Mediterranean Salad of Lamb Fillet, Charred Vegetable & Olives, Salsa Verde  
Pumpkin & Sweet Spice Ravioli, Apple, Pecans & Cider Cream  
Black Olive & Goats Cheese 'Gnocchi', Lamb Medallion, Sage & Brown Butter  
King Prawn Salad, Avocado & Lemon Salad, Horseradish 'Cocktail' Sauce  
Char-grilled Young Lamb Fillet with Grilled Almond Flakes & Gazpacho Sauce  
Butternut & Parsnip Cream with Sweet Potato Crisp Strips & Charred Walnut Bread  
Marinated Squid & Mizuna Salad with Black & White Sesame Seeds, Peanut Oil Dressing  
Potato & Three Onion Vichyssoise, Freshly Toasted Sour Dough  
Cooked King Prawns & Kiffler Potato & Petit Salad, Burnt Orange Vinaigrette  
Gourmet Mushroom Veloute with Charred Bruschetta  
Tempura Barramundi Goujons with Classic Aioli & Fresh Lime Wedge  
Zucchini & Asparagus Tart, Marinated Fetta Tomato Couli

## Five Course Continued

### Main *(Please select two)*

Pan fried Fillet of King Salmon, Baby Pea Risotto, Citrus Butter  
Baked Fillet of Beef with Cheddar Potato Pave, Tomato Hollandaise & Sweet Onion Chutney  
Charred Pork Cutlet, Soft Polenta with Thyme, Brown Butter Jus Surrounds  
Cumin rubbed Chicken Supreme, Parsley pine nut & Currant Salad  
Baked Beef Fillet, Sautéed Potato & Bacon Herb Garlic Butter Cabernet Jus  
Char Grilled Lamb Loin, Sweet Potato Stack, Confit Tomato, Hollandaise Sauce  
Roasted Pork, Sweet & Sour Cabbage with Shitake, spiced Caramel  
Pan Fried Corn Fed Chicken Breast, Roasted Pumpkin, Pesto Cream Sauce  
Roasted Rump of Lamb, Warm Chickpea & tomato salad, eggplant tapenade  
Pan fried Boneless Half Chicken, Butternut Pumpkin Caramelized Onion & Bacon Sauté  
Pan Fried Cod, Marinated Bean Salad, Orange Gremolata Crumbs  
Truffled Breast of Corn-fed Chicken on Barley & Mushroom Braised Rice Cake  
Marinated Lamb Loin, Two Potato Pave, Rhubarb Chutney, Mint Oil Dressing  
Penne Pasta with Field Mushrooms, Eggplant & Plum Tomato Ragout  
Oven Roasted Blue Eye Cod, Potato Rosti Fruit Chutney, Lime Burniosette  
Braised Lamb Shank, Warm Cous Cous Salad, Mint Gremolatta  
Roasted Free Range Chicken Breast, Parsnip Mash & Asparagus  
Roasted Lamb Rump with Dijon Mustard, Black Pepper Whipped Potato & Sautéed Asparagus  
Roast Beef Fillet, Mixed Mushroom Ragout Sauteed New Potatoes, Pinot Jus  
Mushroom & Pea Risotto Filo Parcel, Fried Capers, Tomato Reduction  
Roasted Pork Rack with Granny Smith Apple Sauce & Jasmine Rice Pilaf

### Desserts *(Please select two)*

Rustic Apple Tart, Spiced Ice Cream & Apple Cider Sauce  
Bruleed Rhubarb tart, Soft Cream with Nutmeg  
White Chocolate & Strawberry Pavlova  
Steamed Orange Pudding with Sour Cream & Nutmeg Ice Cream  
Apple & Pear Galette, Muscatel Compote, Cognac Custard  
Dark Belgian Chocolate Tart, Honey Mascarpone & Praline 'Sprinkle'  
Warm Walnut Tart with Hazelnut Liqueur Ice Cream  
Individual lemon Meringue, Lemon Curd Passionfruit Ice Cream  
Chocolate Cake with Berry Yoghurt & Papaya Coulis  
Peach Tart Tatin with Nutmeg Cream & Blueberry  
Butterscotch & Dried Fruit Pudding with Pure Cream & Caramel  
Pannacotta with Honey Roasted Pears & Shortbread

### Tea, Coffee & Chocolates

### Beverage Package - four hours *(Please select two red and two white wines)*

Hope Estate Pinot Chardonnay  
Hope Estate Hunter Range – Semillon, Verdelho, Chardonnay, Merlot, Shiraz  
Domestic Beer, Light Beer, Soft Drink, Orange Juice

**Signature 5 Course Degustation + Winery Tour • Four Hour Beverage • \$165pp • MENU 1**

**Canapés**

Please Choose 4 from Canapé menu on page 11

**Amuse Bouche**

Sweet Corn & Basil Infusion Demitasse

**Entree**

Tempura King Prawns with Cucumber & Pickled Ginger Salad

**To Cleanse the Palate**

Housemade Sorbet with a Dash of Sparkling

**Main**

Oven Roasted Berkshire Pork Rack, Sautéed Savoy Cabbage and Caramelised Granny Smith Apple

**Dessert**

Mango Cream Brulee with Pistachio & Almond Biscotti

**Tea, Coffee & Chocolates**

**Beverage Package - four hours** (Please select **two red** and **two white** wines from **page 10**)

**Signature 5 Course Degustation + Winery Tour • Four Hour Beverage • \$165pp • MENU 2**

**Canapés**

Please Choose 4 from Canapé menu on page 11

**Amuse Bouche**

Potato & Leek Vichyssoise

**Entree**

Slice Roasted Duck Breast, Orange, Parsnip & Baby Herb salad with Hoi Sin Sauce Dressing

**To Cleanse the Palate**

Housemade Sorbet with a Dash of Sparkling

**Main**

Pan Fried Haramasa King Fish, Thyme & Garlic Rosti Sautéed Swiss Chard and Fig Relish

**Dessert**

House Baked Lemon Meringue Tart with House Churned Vanilla Bean Ice Cream

**Tea, Coffee & Chocolates**

**Beverage Package - four hours** (Please select **two red** and **two white** wines from **page 10**)

**Signature 5 Course Degustation + Winery Tour • Four Hour Beverage • \$165pp • MENU 3**

**Canapés**

Please Choose 4 from Canapé menu on page 11

**Amuse Bouche**

Roma Tomato & Basil Consommé

**Entree**

Confit of Ocean Trout with Capsicum & Red Onion Relish Balsamic Reduction

**To Cleanse the Palate**

Housemade Sorbet with a Dash of Sparkling

**Main**

Braised Wagyu Beef with Truffled Whipped Potato & Steamed Asparagus

**Dessert**

White Chocolate Cheesecake with Berry Compote & Arabesque Wafer

**Tea, Coffee & Chocolates**

**Beverage Package - four hours** (Please select **two red** and **two white** wines from **page 10**)

**Signature 5 Course Degustation + Winery Tour • Four Hour Beverage • \$165pp • MENU 4**

**Canapés**

Please Choose 4 from Canapé menu on page 11

**Amuse Bouche**

Mixed Vegetable & Smoked Bacon Minestrone

**Entree**

Caramelised Scallops with slaw of vegetables & Tamarind Dressing

**To Cleanse the Palate**

Housemade Sorbet with a Dash of Sparkling

**Main**

Confit of Chicken Maryland with Celeriac Puree & Sauté baby greens

**Dessert**

Apple & Pear Gallettes with Vanilla Bean Gelato & Cream Anglaise

**Tea, Coffee & Chocolates**

**Beverage Package - four hours** (Please select **two red** and **two white** wines from **page 10**)

## Signature 5 Course Degustation + Winery Tour • Four Hour Beverage • \$165pp • MENU 5

### Canapés

Please Choose 4 from Canapé menu on page 11

### Amuse Bouche

Chicken & Spinach Broth

### Entree

Crisp Soft Shell Crab with Citrus & Fennel Salad Lime Aioli

### To Cleanse the palate

Housemade Sorbet with a Dash of Sparkling

### Main

Oven roasted Dorset Lamb Rack with Pease & Soft Polenta with Mint Jus

### Dessert

Individual Tiramisu Cake with Shaved Belgian Chocolate & Espresso Anglaise

### Tea, Coffee & Chocolates

**Beverage Package - four hours** (Please select **two red** and **two white** wines from **below**)

## Signature 5 Course Degustation BEVERAGE MENU

**Beverage Package - four hours** (Please select **two red** and **two white** wines)

Hope Estate Pinot Chardonnay

Hope Estate Hunter Range – Semillon, Verdelho, Chardonnay, Merlot, Shiraz

Hope Estate Western Australian Range - Sauvignon Blanc Semillon, 'The Ripper' Shiraz

- 'The Cracker' Cabernet Merlot

Premium Beer, Light Beer, Soft Drink, Orange Juice

## Signature 5 Course Degustation CANAPE MENU

### Canapes *(Please select four)*

Caramelized Onion & Blue Cheese Tartlets  
Smoked Swordfish on Crisp Wonton & Tzatziki  
'Shot' of Sweet corn Soup with Chive Cream Floater  
Assorted Sushi with Sweet Soy & Spice 'dip'  
Blue Swimmer Crab & Avocado Pancakes  
Vegetable & Cashew Rice Paper Rolls & Red Pepper Sauce  
Mini Pizzetta with Fig & Soft Cheese  
Roasted Cup Mushroom with Lemon Crumb Gratinee  
Beetroot Cured Ocean Trout, Horseradish blinis  
Braised Duck Tart with Baby Rocket Puree  
Parsnips Pancake with Smoked Snowy River Trout  
Assorted Vegetable Quiche with Pesto  
Smoked Salmon & Avocado Rolls  
Seared Beef & Vegetable Rice Paper Rolls  
Cooked Prawns on Blinis Chive Sour Cream  
Smoked Chicken Salad in Crisp Pastry Cups  
Fried Sweet Potato & Pine Nut Ravioli Tomato Tapenade  
Crisp Pork Wonton, Soy Dipping Sauce  
Scallop Pizzetta with Labna Cheese  
Honey & Soy Chicken Skewers  
Crumb Fish Goujons Lime Mayonnaise  
Tempura Prawns Mirin Reduction  
Fresh & Smoked Salmon Tartare on Crisp Sour Bread  
Brushetta with Artichoke, Pancetta & Kalamata Olives  
Roasted Red Capsicum & Sweet Corn Frittata  
Oyster & Bloody Mary Shooters with Fresh Coriander  
Mini Saffron, Prawn & Double Cream Quiche  
Cumin Spiced Veal Meatballs with Sesame & Honey  
Mini Pizzetta with Chorizo, Bocconcini & Pesto  
Tandoori Chicken Satays with Cucumber & Yoghurt  
Spinach & Paprika Patties with Chive Sour Cream  
Spiced Sweet Potato & Pea Fritters

**Savoury Morsels** *(Please select eight)*

Caramelized Onion & Blue Cheese Tartlets  
Smoked Swordfish on Crisp Wonton & Tzatziki  
'Shot' of Sweet corn Soup with Chive Cream Floater  
Assorted Sushi with Sweet Soy & Spice 'dip'  
Blue Swimmer Crab & Avocado Pancakes  
Vegetable & Cashew Rice Paper Rolls & Red  
Pepper Sauce  
Mini Pizzetta with Fig & Soft Cheese  
Roasted Cup Mushroom with Lemon Crumb Gratinee  
Beetroot Cured Ocean Trout, Horseradish blinis  
Braised Duck Tart with Baby Rocket Puree  
Parsnips Pancake with Smoked Snowy River Trout  
Assorted Vegetable Quiche with Pesto  
Smoked Salmon & Avocado Rolls  
Seared Beef & Vegetable Rice Paper Rolls  
Cooked Prawns on Blinis Chive Sour Cream  
Smoked Chicken Salad in Crisp Pastry Cups  
Fried Sweet Potato & Pine Nut Ravioli Tomato Tapenade  
Crisp Pork Wonton, Soy Dipping Sauce  
Scallop Pizzetta with Labna Cheese  
Honey & Soy Chicken Skewers  
Crumb Fish Goujons Lime Mayonnaise  
Tempura Prawns Mirin Reduction  
Fresh & Smoked Salmon Tartare on Crisp Sour Bread  
Bruschetta with Artichoke, Pancetta & Kalamata Olives  
Roasted Red Capsicum & Sweet Corn Frittata  
Oyster & Bloody Mary Shooters with Fresh Coriander  
Mini Saffron, Prawn & Double Cream Quiche  
Cumin Spiced Veal Meatballs with Sesame & Honey  
Mini Pizzetta with Chorizo, Bocconcini & Pesto  
Tandoori Chicken Satays with Cucumber & Yoghurt  
Spinach & Paprika Patties with Chive Sour Cream  
Spiced Sweet Potato & Pea Fritters

## Cocktail Party continued

### **Sweet Morsels** *(Please select three)*

Assorted Stuffed Profiteroles  
Lemon & Meringue Tart  
Lindt Dark Chocolate Tart  
Mini Apple Gallettes Vanilla bean cream  
Strawberry filled Vacherins  
Assorted fruit Tartlets  
Portuguese Tarts with Honeycomb Mascarpone  
Belgian Chocolate Brownie  
Mango Brulee with Pistachio Biscotti  
Mini Peach Tart Tatin  
Honey & Walnut Tart  
Mini Blueberry Muffins  
Chocolate Chip Cookies  
Iced Assorted Sponge Cup Cakes  
Tropical Fruit Skewers  
Yoghurt & Honey Jelly Shots

### **Tea, Coffee & Chocolates**

### **Beverage Package - four hours** *(Please select two red and two white wines)*

Hope Estate Pinot Chardonnay  
Hope Estate Hunter Range – Semillon, Verdelho, Chardonnay, Merlot, Shiraz  
Domestic Beer, Light Beer, Soft Drink, Orange Juice

### Winemaker hosted 'behind the scenes' Winery Tour

Starting in the grape crushing area the whole winemaking process is explained, from grape through to glass. Breaking into smaller groups each with a winemaker, guests grab a glass and are lead through the winery tasting from stainless steel vats and, should they choose to, spitting into drains like the professionals do. Tasting different varieties, in different stages of production, this is very informative and a great way to learn about wine and ask many questions of the winemakers. Who better to explain a wine than the people who made it? The next stop is the barrel warehouse where different reds are tasted straight from French oak barrels. Canapés are usually served during this stage of the tour.

### Wine Blending & Marketing Game

A wine blending game, with our winemaker, where the group is split into smaller teams. The teams would be given three wines and with some help from the winemaker blend the three wines into the best blend that they could make. The blends would then be judged by the Winemaker and the best blend awarded and points given to each team for their efforts. Each team then would be given paper with a blank wine label on it and textas and asked, as a team, to design a label for the wine they have blended. They will be asked to incorporate their groups experience into the label design. They would also be asked to put together a one minute marketing presentation for the finished wine. The best label will be judged by our graphic designer and points awarded for each teams effort with their label and one minute presentation. Points will be added and an overall winner will be awarded. Hope Estate will then bottle the winning wine blend for each participant and our graphic designer will print up labels taken from the winning label design. The wine will be delivered to your group the next business day so each participant can take home the fruits of their wine experience to share with their families

### Main - please select one\*

Braised Beef Cheeks, Garlic Potatoes & Asparagus Beef Jus  
Pan Fried Reef Fish, Thyme Roasted Pumpkin, Beurre Blanc  
Tandoori Chicken, Herb Rice Pilaf, Pappadums & Steamed Greens  
Confit of Lamb Shanks, Ratatouille Vegetables Mint Gremolata

### Dessert - please select one

Buttermilk Panna Cotta, Biscotti & Berry Compote  
Butterscotch Pudding, Caramel Sauce & King Island Cream  
Rich Chocolate Tart with Vanilla Bean Gelato  
Mini Pavlova, Freshly Diced Fruit & Passionfruit Ice Cream

### Beverage

1 glass of Hope Estate Hunter Valley Wine

\* Options for special dietary requirements are available on request