



# HOPE ESTATE

A UNIQUE DINING EXPERIENCE



## • WINERY WAREHOUSE PACKAGES •

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Prices as of April 2009



## THE WINERY WAREHOUSE

The Winery Warehouse at Hope Estate is one of the Hunter's Valley's largest venues seating up to 1000 guests.

The Hope Estate Winery Warehouse is a truly unique venue for events from 200 – 1000 people. Normally the area forms part of one of the largest working wineries in the Hunter Valley, but is cleverly transformed in to a wine barrel-lined function space ideal for corporate functions, conventions, product launches and themed events. The estate grown wines of Hope Estate are paired with the acclaimed cuisine of Harvest Restaurant to create a truly memorable food & wine experience.

The ideas of theming and creating a unique atmosphere in the area are endless – choose from casino nights, major entertainment acts, grape crushing and blending games and much much more.

We will customise any package to suit your needs, requests and budget.

The Winery Warehouse 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 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 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 • \$165pp

**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 • \$185pp**

**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

Winery Warehouse Event Photos

