



HOPE ESTATE

A UNIQUE WEDDING EXPERIENCE



• WEDDING PACKAGES •

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Prices as of April 2009



The Great Cask Hall

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 wedding receptions, 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.



Harvest Restaurant

Suitable for weddings 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 weddings 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 weddings 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 Packages & Upgrades

All menu prices are inclusive of a 5 hour beverage package, room hire fees, tables, chairs, crockery, cutlery, and glasses. Excluded from these prices are theming, chandeliers, table decorations, chair covers, sparkling wine for toasts, ceremony fees and additional equipment hire.

Should you wish to extend your reception beyond the 5 hour package, additional hours are available (including room hire fees) at \$10per 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 wedding in The Great Cask Hall and receptions on a public holiday will attract a 15% surcharge.

Your Wedding Ceremony can be held at Hope Estate for an additional fee of \$450. This includes supply of the registry table, up to 20 chairs and the use of the venue for photos.

Four Course • Five Hour Beverage • \$135pp

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 - five 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 • Five Hour Beverage • \$150pp

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 - five 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 • Five Hour Beverage • \$185pp • 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 - five hours (Please select **two red** and **two white** wines from **page 10**)

Signature 5 Course Degustation • Five Hour Beverage • \$185pp • 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 - five hours (Please select **two red** and **two white** wines from **page 10**)

Signature 5 Course Degustation • Five Hour Beverage • \$185pp • 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 - five hours *(Please select two red and two white wines from page 10)*

Signature 5 Course Degustation • Five Hour Beverage • \$185pp • 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 - five hours *(Please select two red and two white wines from page 10)*

Signature 5 Course Degustation • Five Hour Beverage • \$185pp • 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 - five hours *(Please select **two red** and **two white** wines from **below**)*

Signature 5 Course Degustation BEVERAGE MENU

Beverage Package - five 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

Price List - Prices per person

4 Course			
Lunch		Dinner	
Sat - \$115	Other Days - \$100	Sat - \$135	Other Days - \$120
5 Course			
Lunch		Dinner	
Sat - \$130	Other Days - \$115	Sat - \$150	Other Days - \$130
Signature Degustation			
Lunch		Dinner	
Sat - \$165	Other Days - \$145	Sat - \$180	Other Days - \$160
Cocktail Party			
Lunch - \$85		Dinner - \$95	