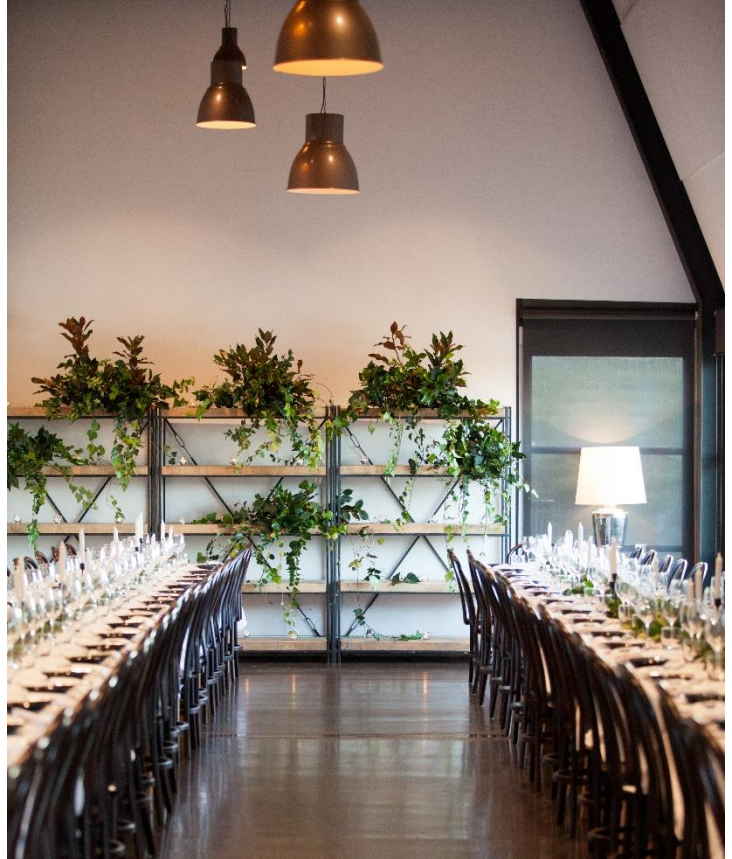


# Hunters Quarters

## WEDDING PACKAGE



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Let us help tell your story...

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# Hunters Quarter



## ABOUT HUNTERS QUARTER

Allow us to host your Wedding in true Hunter Valley style at the iconic Audrey Wilkinson Vineyard and Pooles Rock Vineyard.

Chef and owner of Hunters Quarter Brian Duncan, has a simple philosophy on food - it's about high quality, fresh products, combined with carefully crafted technique that allows the natural flavors and textures to shine.

Both Audrey Wilkinson & Pooles Rock Vineyards are known for their great, award winning wine and the incredible views that they boast. Whichever venue you choose you will not be disappointed!

We understand Weddings are personal so we have a dedicated team of professionals to assist you with the finer details towards your memorable day.

Behind every great wine is an even greater story - Let us help tell yours!

## OUR CHEF



Owner and Head chef, Brian Duncan brings a wealth of global and local experience in fine dining to HQ, having worked at the Dorchester Hotel (Three Michelin stars) and Claridges Hotel (One Michelin Star) in the upmarket area of Mayfair in London.

Brian was the executive chef at Level 41 (👑👑👑) and The Establishment (👑👑👑), two of Sydney's premier restaurants. His breadth of experience and exposure to a variety of world cuisines bring a unique and refined quality to his product, and his belief on food is based on simple, fresh, local and seasonal produce.

***“Good food is about technique,  
great food about passion”***

# Hunters Quarters

## OUR CEREMONY VENUES

- Pooles Rock Vineyard \$1,500.00
- Audrey Wilkinson \$2,000.00

## YOUR CEREMONY PACKAGE INCLUSIONS



- White Italian Folding Chairs (100 Available) Price on application.
- Signing Table & Chairs
- Garden games
- Iced Water & Homemade Lemonade  
*(upgrade options available upon request to include alcoholic beverage options)*



# Hunters Quarter

## OUR VENUES

### HUNTERS QUARTER AT POOLES ROCK VINEYARD



Hunters Quarter at Pooles Rock Vineyard has the ability to seat up to 120 guests for a more formal event or 160 guests for canapes with a veranda providing stunning views across the vineyard.

A private wine tasting with the onsite cellar door can be arranged for your guests by appointment. Pooles Rock Wines offer a premium seated tasting, hosted by knowledgeable staff who will take you through a wine journey utilising Riedel varietal wine glasses. Enjoy the stunning vineyard views whilst tasting 10 of their best current and museum wines from the Hunter Valley and selected Australian regional areas.



## ROOM HIRE

Room hire fee of \$1500.00 payable for wedding receptions and private events exclusively held at Hunters Quarter on Pooles Rock Vineyard.

Friday and Saturday receptions attract a minimum spend.

### AUDREY WILKINSON VINEYARD



Audrey Wilkinson has long been considered the desired Wedding venue of the Hunter Valley with its romantic setting and views of the surrounding Valley. We have the ability to seat up to 60 guests within the historic museum. A cocktail reception provides flexibility to have a larger number of guests attending.

# Hunters Quarters

## RECEPTION PACKAGES



## ULTIMATE RECEPTION- \$180 PER PERSON

- Post ceremony lawn games for guests to enjoy.
- Two course alternate serve menu.
- Your wedding cake professionally cut and served to each of your guests with fresh cream and berries. *Cake Knife can be provided on request.*
- Four-hour beverage package.
- Selection of tea and coffee available throughout reception or served with dessert, as you wish.
- Dinner table setting of white linen napkins, quality glassware and cutlery.
- Bridal, cake & gift tables.
- Exclusive use of the grounds for photography.

# Hunters Quarter

## RECEPTION PACKAGES



## SHARED FEAST RECEPTION- \$180 PER PERSON

- Post ceremony lawn games for guests to enjoy.
- Four-hour beverage package.
- Gourmet BBQ Buffet menu crafted by our Executive Chef
- Selection of tea and coffee available throughout reception or served with dessert, as you wish.
- Your wedding cake displayed, cut and served to guests on platters following dinner.
- Bridal, cake & gift tables.
- Exclusive use of the grounds for photography

# Hunters Quarters

## RECEPTION PACKAGES



## COCKTAIL PACKAGE- \$180 PER PERSON

- Post ceremony lawn games for guests to enjoy.
- Specially designed canapes served continuously for 4 hours.
- Your wedding cake professionally cut and presented on platters alongside a tea and coffee station.
- Four-hour beverage package.
- Cake and gift tables.
- Exclusive use of the grounds for photography.

## PACKAGE UPGRADES

- Add an additional course for the ultimate package for \$25 per person.
- Cheese platters for \$26 per person.
- Antipasto platters for \$20.50 per person.
- Additional canapes \$30 per person per hour.
- Upgrade to Espresso Coffee for your guests for an additional \$2 per person.
- Supplier meals are available for \$35 per person (including non-alcoholic beverages).
- Children's meal for \$30 per person (including non-alcoholic beverages).
- Extend your beverage package for \$25 per person per hour.
- Sunrise Hot Air Balloon flights.
- Exclusive Fireworks Packages available.
- Additional access, banquet rounds, furniture removal (price on application).
- HQ charge a fee of \$150 for room dressing, including placement of place cards etc.
- Wine barrel hire \$25.

# Hunters Quarters

## OUR MENU

### CANAPE MENU

#### Standard Canapes – Selection of four

- Marinated Fetta and Caramelized Onion Tarts
- Chicken Chorizo Brochettes with Smoked Tomato Compote
- Pumpkin Arancini with Brown Sage Butter
- Smoked Salmon Cakes with Horseradish Aioli
- Beef Carpaccio with Salsa Verde and Baby Herbs
- Salmon and Chive Dumplings with Ginger Soy.
- Vine Ripened Tomato and Mozzarella on Crostini, Herb Oil
- Spice Crusted Chicken Skewers with Coriander Relish
- Binnorie Brie and Spiced Pear Relish on Crostini
- Spinach and Gruyere Quiche
- Asian Vegetarian Spring Rolls with Sweet Chili Jam
- Prawn and Ginger Wonton with Vietnamese Dipping Sauce

#### Substantial Canapes – Selection of two

- Mini Wagyu Beef Sliders with Spiced Tomato Relish
- Crisp Chicken Tacos with Chili, Lime Aioli and Slaw
- Wild Mushroom and Asparagus Risotto with Shaved Parmesan
- Herb Crumbed Fish and Chips Tartare and Lemon

#### Sweet Canapes – Selection of two

- Dark Chocolate Cream with Raspberries
- Apple and Salted Caramel Tart, Double Cream
- Vanilla Buttermilk Panna Cotta Mango Salad
- Torched Lemon Meringue Tarts
- Summer Berry and Watermelon Salad, Lime Sorbet

*\* Menu items are subject to availability and seasonal changes.*



# Hunters Quarters

## OUR MENU

### SHARED FEAST MENU

#### All Menu Selection include Bread with condiments

##### Salads – Selection of one

- Seasonal Garden Salad with aged Balsamic and Shaved Parmesan
- Roast Pumpkin, Baby Spinach and Quinoa Salad with Pine-nut
- Baby Rocket, Shaved Pear and Walnut Salad with Lemon
- Asian Herb and Organic Noodle Salad with Sesame & Ponzu Dressing
- Cos Lettuce, Snow pea and Vine Ripened Tomato Salad with Marinated Fetta
- Potato and Shallot Salad with Grain Mustard and Chive Mayonnaise, Crisp Pancetta

##### BBQ Meats – Selection of two

- Pork and Fennel Sausages
- Grilled Scotch Fillet Steaks
- Atlantic Salmon Fillets
- Rosemary and Garlic Lamb Cutlets
- Moroccan Spiced Chicken Pieces
- BBQ Pork Spare Ribs
- Ginger and Coriander King Prawns

##### Warm Side Dishes – Selection of one

- Sautéed Cabbage with Pancetta and Caramelized Onions
- Herb Roasted Baby Potatoes
- Steamed Broccoli with Roasted Pine-nut
- Potato and Parmesan Gratin
- Roasted Honey Glazed Sweet Potatoes

##### Desserts – Selection of two desserts platters OR one dessert with wedding cake

- Chocolate and Seasonal Berry Tarts
- Fresh Seasonal Fruit Platter
- Selection of Mini Dessert Platters
- Pavlova with Double Vanilla Cream, Mango and Passion Fruit
- Local and Imported Cheese with Condiments and Lavosh Crackers

*\* Menu items are subject to availability and seasonal changes.*



## OUR MENU

# Hunters Quarters

## PLATED MENU

### All Menu Selection include Bread with condiments

#### Entrees – Selection of two

- Sashimi of Atlantic Salmon, Sushi Rice White Soy and Baby Shiso
- Six Freshly Shucked Pacific Oysters lime and Chili Dipping Sauce
- Watermelon and Binnorie Goats Curd Salad Baby Herbs and Aged Balsamic
- Crisp Duck Confit, Pickled Baby Beetroot, Candied Red Raisin & Fetta
- Porcini Mushroom Gnocchi with Baby Spinach, Pine-nut and Thyme Lemon Butter

#### Mains – Selection of two

- Corn fed Chicken Breast with Gruyere Polenta, Roasted Cherry Tomatoes and Salsa Verde
- Seared Fillet of King Fish Quinoa Lemon Salad, Wasabi Yoghurt
- BBQ Pork Cutlet Savoy Cabbage, Spiced Apple Relish, Crisp Pancetta
- Roasted Grain fed Beef Sirloin, Paris Mash, Wild Mushrooms and Madera Jus
- Six Hour Roasted Lamb Shoulder, Smoked Eggplant Confit Tomatoes and Chickpeas
- Roasted Atlantic Salmon, Asparagus, Kipfler Potatoes, Watercress, Herb Gribiche

#### Dessert – Selection of two

- Dark Chocolate Tart with Raspberries and Vanilla Cream
- Buttermilk, Vanilla Russian Cream with Mango and Strawberries
- Roasted Pear, Salted Caramel Raisins and Clotted Cream
- Selection of Local and Imported Cheese with Fruit Bread, Lavosh and Condiments

*\* Menu items are subject to availability and seasonal changes.*

*\* Degustation menus available on request.*



# Hunters Quarter



## OUR BEVERAGE

### PREMIUM PACKAGE

Beverage package includes a selection of soft drink and juice.

#### SPARKLING

- NV McLeish Culloden Duke Cuvee Hunter Valley

#### WHITE WINE (SELECTION OF TWO)

- Cockfighter's Ghost Black Label Chardonnay
- Cockfighter's Ghost Single Vineyard Sauvignon Blanc
- Audrey Wilkinson Semillon
- Audrey Wilkinson Semillon Sauvignon Blanc
- Audrey Wilkinson Chardonnay
- Audrey Wilkinson Moscato
- Audrey Wilkinson Pino Gris

#### RED WINE (SELECTION OF TWO)

- Cockfighter's Ghost Black Label Cabernet Sauvignon
- Cockfighter's Ghost Black Label Shiraz
- Audrey Wilkinson Merlot
- Audrey Wilkinson Rose
- Audrey Wilkinson Tempranillo

#### BEER

##### SELECTION OF 3 BEERS, INCLUDING 1 LIGHT

- Crown Lager
- James Boag's Premium
- Coopers Pale Ale
- Corona
- Cascade Light
- Hahn Super Dry

#### UPGRADE OPTION

\$15 ADDITIONAL PER PERSON

- Peroni
- Asahi

## RECOMMENDED ACCOMMODATION

# Hunters Quarter

COCKFIGHTER'S GHOST VINEYARD ACCOMMODATION- THE WHITE HOUSE



The White House is a 3-bedroom federation style cottage located on the beautiful Pooles Rock Vineyard. Overlooking the historic vines and within walking distance to Hunters Quarter and Pooles Rock cellar door this accommodation is truly unique. The cottage features two bathrooms, fully equipped kitchen, dining room, two living areas, fireplace and outdoor wrap around veranda with BBQ.

\*A two-night minimum stay applies to all bookings.

RECOMMENDED ACCOMMODATION

# Hunters Quarter

## AUDREY WILKINSON VINEYARD ACCOMMODATION - MULBERRY COTTAGE



Mulberry Cottage is a spacious modern country house set high on 270 acres in the historic Audrey Wilkinson Vineyard. With 360-degree views of the Hunter Valley and magnificent Brokenback Ranges, it is truly the Hinters best location.

Featuring four queen sized bedrooms each with ensuite, Mulberry Cottage can comfortably accommodate up to 4 couples or entire families. The house is open plan with enormous living and dining areas, reverse cycle air conditioning, open fireplace, spacious kitchen along with a separate bathroom and guest toilet. The fabulous view can be enjoyed from the verandah on two sides of the house, complete with barbecue setting and day beds. A wonderful place to stay, relax and enjoy the privacy and spectacular beauty of our vineyard.

*\*A two-night minimum stay applies to all bookings.*

## AUDREY WILKINSON VINEYARD ACCOMMODATION - THE DAIRY



Located nearby to Mulberry Cottage is The Dairy, two-bedroom converted dairy of immense charm with its own private garden. It has the same wonderful view of the Hunter Valley and the Brokenback Mountains. The Dairy offers two queen size bedrooms, spacious living and outdoor areas, a wood-burning fireplace, full kitchen and bathroom.

\*For Booking Enquiries please contact Kate Rooney on (02) 4998 7406 or email [kate@pepperscreek.com.au](mailto:kate@pepperscreek.com.au)

*\*A two-night minimum stay applies to all bookings.*

# Hunters Quarter

## BABY SITTING

### **Red Zebra Childcare Agency**

0419 411 636  
bev@redzebra.net.au

## WEDDING CAKES

### **Caked by beck**

0413 506 177  
[info@cakedbybeck.com.au](mailto:info@cakedbybeck.com.au)

### **Kat Littlewood**

0409 873 044  
[wonderlandkitchenau@outlook.com.au](mailto:wonderlandkitchenau@outlook.com.au)

## TRANSPORT

### **Vineyard Shuttle Service**

02 4991 3655  
[tours@vineyardshuttle.com.au](mailto:tours@vineyardshuttle.com.au)

### **Rover Motors Coaches**

02 4990 1699  
[Candice@rovercoaches.com.au](mailto:Candice@rovercoaches.com.au)

### **Hunter Valley Helicopters**

0488 711 778  
[info@huntervalleyhelicopters.com.au](mailto:info@huntervalleyhelicopters.com.au)

### **Gloucester Wedding Carriages**

0488 936 666  
[gloucesterweddingcarriages@gmail.com](mailto:gloucesterweddingcarriages@gmail.com)

## CELEBRANT

### **Julie Muir Civil Celebrant**

0413 267 238 [hello@juliemuircelebrant.com.au](mailto:hello@juliemuircelebrant.com.au)

### **Trish Wise**

0412 043 202 [trish.wise@yahoo.com.au](mailto:trish.wise@yahoo.com.au)

## ENTERTAINMENT

### **Genr8 Entertainment**

(02) 4955 9450  
[bookings@genr8ent.com.au](mailto:bookings@genr8ent.com.au)

### **Hunter Valley Wedding Entertainment**

Mick Fetch - 0400 421 184

### **Hot Patato**

[info@hotpotatoband.com](mailto:info@hotpotatoband.com)  
0401 664 485

### **CROC Q**

[www.crocq.com.au](http://www.crocq.com.au)  
0410 082 263

### **Wedding Dance Specialist**

Dream Wedding Dance  
[alexia@latindance.com.au](mailto:alexia@latindance.com.au)

## FLORISTS

### **Flowers by Lorey**

0405 348 193  
[lorey@flowersbylorey.com](mailto:lorey@flowersbylorey.com)

### **Jade McIntosh Flowers**

0421 089 054  
[jade@jademcintoshflowers.com.au](mailto:jade@jademcintoshflowers.com.au)

### **Sage Blossoming**

0400 797 104  
[sageblossoming@outlook.com](mailto:sageblossoming@outlook.com)

### **Wow Flowers**

[www.wowflowers.com.au/portfolio](http://www.wowflowers.com.au/portfolio)  
[02 6572 1866](tel:0265721866)

## HAIR & MAKEUP

### **Chic Artistry**

0422 327 885  
[info@chicartistry.com.au](mailto:info@chicartistry.com.au)

### **Michelle Jackson Hair & Style**

0423 103 377  
[info@michellejackson.com.au](mailto:info@michellejackson.com.au)

## MARQUEES

# Hunters Quarter

**Prestige Party Hire** 1300 616 616

## PHOTOGRAPHY

### **Photography on Hermitage**

Chris Elfes  
0413 805 222

### **K3 Photography**

Kathy Rothwell  
0410 497 552  
[kathy@k3photography.com.au](mailto:kathy@k3photography.com.au)

### **Memento Collective**

Steven Healy  
0411 791 505  
[contact@mementocollective.com](mailto:contact@mementocollective.com)

### **Jack Chauvel Photography**

Jack Chauvel  
0404 494 719  
[info@jackchauvel.com](mailto:info@jackchauvel.com)

## THEMING

### **The Wedding Designer**

(02) 4960 8095  
[design@theweddingdesigner.com.au](mailto:design@theweddingdesigner.com.au)

### **Affections Wedding & Event Hire**

0439 499 759

## VIDEOGRAPHER

### **Aria Pourbozorgi**

0415 128 375

### **Cory: Hunter Valley Video**

[ariapvideo@gmail.com](mailto:ariapvideo@gmail.com)  
0424 022 007



## CONTACT DETAILS

Thank you for considering Hunters Quarter for your Wedding day.

# Hunters Quarter

We would love the opportunity to meet with you, discuss your specific needs and show you around the properties. Site inspections can be scheduled by appointment. We look forward to hearing from you!

## **Hunters Quarter**

576 De Beyers Road, Pokolbin, NSW, 2320

(02) 4998 7776

[info@huntersquarter.com.au](mailto:info@huntersquarter.com.au)

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