

BROKENWOOD

HUNTER VALLEY

CORPORATE EVENT PACKAGES



THE ULTIMATE EVENT VENUE

Welcome to Brokenwood Wines.

Our stunning cellar door, designed by innovative architects, Villa & Villa, is the largest wine tasting complex in the Hunter Valley wine region, covering 1,400 square meters. Featuring unique circular tasting pods, an expansive outdoor terrace with views over the Hunter Valley, private tasting and dining areas and a wine museum overlooking our working barrel hall - Brokenwood's cellar door, a 'must book' for your next event.

Our range of flexible spaces allows us to offer a variety of unique and premium wine and dining experiences with the opportunity for our members and visitors to host private and corporate events of any size.

The Wood Restaurant dining areas offer many fine dining options with a focus on local Australian produce. All menus are expertly complimented by our varietal or single vineyard wine packages, guests can choose from a variety of standing or seated menus.

Enhance your event by treating your guests to one of our bespoke experiences and led by our knowledgeable staff, take a closer look at our exceptional wines.



ENJOY GREAT WINE *and have* FUN

EVENT SPACES

Halliday & Beeston Rooms

Our Halliday & Beeston rooms overlook our working barrel hall and the Brokenwood museum. These adjoining spaces open up and close off depending on your event needs, and work perfectly as both a private dining room or a corporate meeting room.



The Wood Restaurant

Fine dining in the heart of Pokolbin. Enjoy an ever changing modern Australian menu with a focus on fresh, seasonal produce, sourced locally wherever possible. The Wood Restaurant has an earthy toned, light-filled dining room opening onto a leafy deck. This space is great for intimate sit down events.

Cru Bar + Pantry

Cru Bar + Pantry is an open and modern space, we can remove or add furniture to suit your event indoors or on the adjoining deck. The relaxed light filled dining space for larger groups equipped with fireplace for the cooler months.



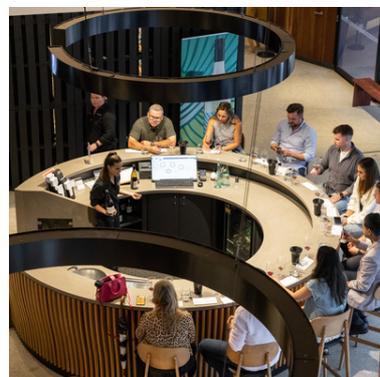
The Terrace

Our semi-covered outdoor terrace overlooks the stunning landscape of the Hunter Valley and is our largest space for hire. Our expansive terrace is the perfect space to showcase live music or specialty demonstrations for your event.

EVENT SPACES

Cellar Door

With bi-fold doors that open the space to our beautiful terrace, this is the perfect location for a standing, private or corporate event. We can also activate our tasting pods with a wine expert for seated wine tastings or progressive wine bar experiences.



ROOM CONFIGURATIONS

	Max Capacity	Minimum Spend	Room Hire	Available Times
Halliday & Beeston Rooms	12 / 24 seated	\$3000	\$500 - \$1000	9am - 10pm
The Wood Restaurant	50 seated	\$6000	\$1,500	9am - 10pm
Cru Bar + Pantry	120 seated	\$8,000	\$5,000	9am - 10pm
Cellar Door + Terrace	60 seated 350 standing	\$10,000	\$3,000	5pm - 10pm
Whole Venue	<i>Exclusive use</i>	\$30,000	\$8,000	5pm - 10pm

Minimum spend applies for events outside of normal trading hours.
Room/venue hire is added when minimum spend cannot be met.
Room hire is charged per event, per day.

WINE EXPERIENCES



The Brokenwood Taste

For the wine lover

Experience a wine tasting around one of our tasting pods hosted by a member of our Cellar Door Cru including a premium selection of 7 Brokenwood Varietal and Single Vineyard wines.

\$25 PER PERSON / 45 MINUTES / MAX 40 PAX



The Brokenwood Match

For the Foodie

Enjoy a seated wine and food flight with a selection of 6 Brokenwood wines matched with bite-sized canapés.

\$70 PER PERSON / 45 MINUTES / MAX 40 PAX



The Brokenwood Journey

For the wine enthusiast

Indulge in an exclusive behind-the-scenes tour and taste for the ultimate Brokenwood experience. After a guided food and wine flight in our private tasting room, your personal host will take you on a tour to view the famous Graveyard Vineyard, ending with a pre-release wine tasting straight from the barrel.

\$125 PER PERSON / 2 HOURS / MAX 20 PAX



Soil to Cellar

For the ultimate Brokenwood Cellar Door experience

A rare opportunity to gain exclusive access to one of Australia's most iconic vineyards and taste Brokenwood's flagship Graveyard Vineyard Shiraz, whilst enjoying a unique and personalised soil-to-cellar experience. Brokenwood's Graveyard Vineyard Shiraz is consistently recognized as the best single site shiraz in New South Wales and sits in the top echelon of Australian wine.

\$1,320 PER PERSON / 4 HOURS / MIN 2 PAX

WINE EXPERIENCES



Progressive Wine Bar

Progress your way around our tasting pods, each set to highlight a different variety of wine. This progressive wine bar is suited for larger groups of 40+ people and is a step away from our traditional tasting experience.

\$35 PER PERSON / 1 HOUR / GROUPS OF 40-180 PAX



Cricket Pitch Wine Blending

Bring the team together with a masterclass that is a hands-on fun way to look at blending wines and how a small change in blend percentage can affect the final product.

\$90 PER PERSON / 2 HOURS / GROUPS OF 12+



Twenty70 Tasting

The new Twenty70 wine range is the wild-child of the Brokenwood story. Rewind the clock and immerse yourself in a wine tasting experience that pays tribute to those before us, while giving today's wine lovers a glimpse into the best free-spirited days at our Cellar Door.

\$10 PER PERSON / 30 MINS / GROUPS OF 12+



Add On's

Brokenwood Wines Guest Speaker or Host **\$200 / 30 MINS**
AV / Theming / Wine Barrel Wall **PRICE ON APPLICATION**
Return Transfers **FROM \$20 PER PERSON**

FEED ME BANQUET MENU

Relax, indulge and savour the flavour of our shared banquet menu.

The menu will be selected by our Executive Chef, with all dishes championing local and seasonal produce with simplicity, detail, and synergy flowing between plate and glass.

Menu includes chefs selection of shared small plates, large plates, sides and dessert or cheese.

\$95 PER PERSON

Maximum 120 pax.



ALTERNATE SERVE MENU

TO START

Ciabatta, to share

ENTREE PLEASE SELECT 2

King fish crudo, finger lime dressing GF/DF

Burrata, confit orange, garden herbs VEGO

Grilled quail, vincotto, oregano, Australian garlic GF/DF

Hand rolled potato Gnocchi, chardonnay, Grana Padano VEGO

Applewood smoked salmon, cultured cream, dill, lemon GFO

MAIN PLEASE SELECT 2

Grilled Hunter Valley Spatchcock, hazelnuts, thyme, lemon GF/DF

Grilled market fish, kale, caper dressing GF/DF

Woodfired lamb loin, roasted beetroots and salsa verde GF/DF

4+ NSW Wagyu Tri tip, parsley butter, lemon GF/DFO

Marinated mushrooms, vadouvan, black garlic and fig preserve GF/DF/VGN

SIDES TO SHARE, PLEASE SELECT 2

Woodfired butternut pumpkin, blue cheese, Wollombi honey VEGO/GF/DFO

House salad, oak leaf, tomatoes, garden herbs and dill vinaigrette GF/DF

Roasted local potatoes with rosemary salt DF/GF

Grilled green beans, jersey milk ricotta and lemon GF/DFO

DESSERT PLEASE SELECT 2

Whipped Daintree chocolate mousse, raspberries, hazelnuts GF

Apple tart, roasted white chocolate cream

A selection of cheeses, house made chutney, lavosh and grilled bread GFO

2 COURSE - \$80 PER PERSON

3 COURSE - \$95 PER PERSON

*Sample menu. Our menus can change due to seasonality and availability of produce.
Maximum 120 pax. Served alternately.*

WINE LOVERS MENU

TO START

Tasting plate featuring a selection of 3 canapé sized bites.
Matched with 3 Brokenwood wines (30ml wine pour).

MAIN

4+ NSW Wagyu Tri tip, parsley butter, lemon.
Shared side dishes for the table.
Matched with Hunter Valley Shiraz (100ml pour).

TO FINISH

Shared cheese board featuring a selection of local cheeses, house made chutney and lavosh.
Matched with Sticky Wicket dessert wine (30ml pour).

\$120 PER PERSON

*Sample menu. Our menus can change due to seasonality and availability of produce.
Maximum 90 pax.*



STAND UP MENU

COLD

Market fish Ceviche, mezcal dressing, avocado, mint

Wood roasted grapes, creamed pine nuts

Winter mushroom bruschetta

Pork rilette on croutes

Hot smoked applewood salmon on croute

Asparagus crème fraiche tart

Beef tartare

Poached chicken, walnut, aioli

HOT

Smoked pork & green pea croquette

Wild mushroom & Gruyere arancini

Fried pork, nan jim, fresh coriander

Gruyere custard tarts with chives

Pressed potatoes, gruyere and rosemary

Fried artichoke, house made pesto

SUBSTANTIAL

Wagyu slow cooked in Brokenwood red wine, Paris mash

Turmeric & curry leaf poached chicken, spring leaves & fresh lime

Wood fired oven cod, chermoula, spinach, EVOO

Selection of wood fired pizza

\$90 PER PERSON

Selection of 2 cold, 2 hot & 2 substantial canapés plus petit fours

Sample menu. Our menus can change due to seasonality and availability of produce.

Minimum 50 / maximum 350 pax.

MENU ADDONS

BARRIQUE CHEESE \$40 PER BOARD

A selection of cheeses, house made chutney, lavosh and grilled baguette.

HOGS HEAD CHARCUTERIE \$99 PER BOARD

A selection of locally sourced meats and cheeses, olives, house made chutney, lavosh and grilled baguette.

CANAPES \$16 PER PERSON

2 hot and 2 cold selections (from full canapé menu)



BEVERAGE PACKAGES

Option #1 - \$65 PER PERSON

Cricket Pitch Wines / Beer / Soft Drink

Includes sparkling, Cricket Pitch white & Cricket Pitch red.

Option #2 - \$85 PER PERSON

Varietal Wines/ Beer / Soft Drink

Includes 2 red wine & 2 white wine varieties.

Option #3 - \$105 PER PERSON

Single Vineyard Wines/ Beer / Soft Drink

Includes 2 red wine & 2 white wine varieties.

All packages are for 3 hour duration.

Spirits are available on consumption.



EVENT TESTIMONIAL

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"We booked Brokenwood for a corporate kick off event for our commercial team of 40. Throughout the process Natalie in the events team was very easy to deal with and took all the pressure off organising such an event. On arrival Geoff and the team took us on a tour of their facility where we got to experience all the stages wine goes through which was unforgettable followed by a wine tasting and an amazing banquet meal. At every opportunity the team at Brokenwood went above and beyond to give us the best experience the Hunter could offer. After years of attending corporate events this one stands out as one of the best. Thank you to Geoff, Natalie and all the team at Brokenwood."



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