



Harrigan's Hunter Valley Functions

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BROKE ROAD, POKOLBIN


Harrigan's
HUNTER VALLEY



Start Planning Your Event

Celebrate life's milestones in the heart of Wine Country!



Harrigan's contemporary look stays true to its rustic roots with fireplaces, booths & other charming architectural features. The venue allows our team to cater for sports enthusiasts, cocktail lovers, live music aficionados & family-friendly dining. We can cater to your requirements with our variety of menus & spaces.

With two conference rooms, on site accommodation with stunning outdoor function spaces, Harrigan's is the perfect venue for your next conference, corporate event or social event. We offer excellent service in a unique & relaxed atmosphere.

Our team strive to provide a truly memorable service, from the moment you make your initial inquiry right through to the time your guests depart your event.





THE DECK

Function Spaces

THE DECK

This raised area overlooks the vineyards and features a private bar, tv screen, sound system and band area. The Deck can also be closed off from weather.

Maximum Capacity: from 50 to 120 seated, 240 cocktail

ROOM HIRE:

Friday to Sunday \$1,000 for 4 hours

Midweek \$500 for 4 hours



THE TERRACE

THE TERRACE

Our open air Terrace is perfect for any occasion from casual dining to corporate events. Areas within the space can be used for more private events or the entire space can be used for larger gatherings.

Maximum Capacity: 250 seated, 500 cocktail

ROOM HIRE: POA



THE CLOVER LEAF

THE CLOVER LEAF

This semi private area is located within the bistro and offers a cost effective option featuring stained glass windows, a tv screen and intimate lighting.

Maximum Capacity: 30 seated, 50 cocktail

ROOM HIRE:

\$200 for 4 hours



Conference Spaces

We offer premium service in a unique and relaxed atmosphere. The perfect venue for conferences, board meetings, product launches, incentive programs and corporate events.

HARRIGAN'S HALL

With two dedicated conference rooms and our dedicated conference team always on hand we ensure all your arrangements run smoothly allowing your delegates and yourself to enjoy the Harrigan's Hunter Valley conference experience.

Minimum Conference: 15 delegates. Maximum Capacity: 60 delegates.



CONFERENCE PACKAGES:

*Full Day Conference Package \$65pp
Half Day Conference Package \$60pp
Morning/Afternoon Meeting \$25pp
\$300 per day room only*

FULL DAY INCLUSIONS:

*Morning and afternoon tea, limited
a la carte lunch menu served in the bistro,
WIFI, pens, notepads, whiteboard,
ice water and mints*



THE OAK ROOM

This private space is located next to The Terrace and is the perfect spot for private dining, intimate gatherings or corporate meetings. The natural timber finishes paired with beautiful natural light makes this space feel bright and welcoming.

Maximum Capacity: 30 seated, 50 cocktail

ROOM HIRE:

\$200 for 4 hours



Dining Options

Delicious menus prepared by our team of experienced chefs

Plan your function with ease at Harrigan's Hunter Valley. With a range of varied dining options on offer, we can tailor a package to suit your needs as well as your budget.

All of our packages have been thoughtfully curated by our talented and knowledgeable Executive Chef, combining much loved flavours with Harrigan's favourites to truly impress your guests.

Spoil your senses with 2 or 3 course menus, enjoy a classic alternate serve with our popular à La Carte Menu, or give your guests variety with our generous planks, no matter what you choose you and your guests will be left wanting more.

Limited à La Carte Menu

\$34pp | Minimum 8 guests, 30+ guests alternate serve (select 2 mains)

TO START

Garlic Bread

SALAD

Chefs selection

MAIN

Steak Sandwich 150gm rump, rocket, tasty cheese, caramelised onion and seeded mayo on toasted turkish

Beer Battered Fish flathead fish fillets served with chips, fresh garden salad, lemon and tartare sauce

Chicken Schnitzel panko crumbed chicken breast served with chips and fresh garden salad with rich gravy

Gnocchi with spinach, sundried tomatoes, sautéed mushrooms, basil pesto, vegan cheese and truffle oil **VG**

Beef & Guinness Pot Pie chunky beef, mushroom, carrot, celery and leek with crispy puff pastry, served with creamy mash potato and seasonal green vegetables

Bangers & Mash pork sausages served with creamy mashed potatoes, peas and onion gravy **GF**

DESSERT

Chefs selection

Sample menu subject to change. **GF** gluten free **GFA** gluten free available **V** vegetarian **VG** vegan



Pizza, Ribs & Wings Menu

\$36pp | Minimum 10 guests, maximum 60 guests | Served to table to share

TO START

Garlic Bread

PIZZAS

*All pizzas include napoli sauce base, gluten free base available**

Chicken Deluxe chicken, bacon, mushroom, roasted capsicum, red onion and mozzarella

Meat Lovers pulled beef, chorizo, pepperoni, bacon, chargrilled capsicum, spanish onion and mozzarella topped with bbq sauce and fresh rocket

Margherita pizza sauce and mozzarella with fresh basil 🍃

Vegetarian roasted pumpkin, capsicum, sundried tomato, black olives, spinach, mushroom and mozzarella 🍃

RIBS, WINGS & SALAD

BBQ Glazed Pork Short Ribs

Korean Spiced Chicken Wings

Asian Slaw red cabbage, carrot, spring onion and coriander tossed in asian dressing

Fresh Garden Salad with Harrigan's vinaigrette

Sample menu subject to change. 🍃 gluten free 🍃 gluten free available 🍃 vegetarian 🍃 vegan



Deluxe Dining Menu

2 course \$60pp, 3 course \$70pp | Minimum 20 guests

ENTRÉE select 2 for alternate drop

Chicken Satay Skewers with steamed rice, spring onion, coriander and chilli

Chicken & Mushroom Arancini with napolitana sauce, parmesan and olive oil

Chilli, Lime & Garlic Marinated Squid with rocket and cherry tomato salad

Grilled Haloumi with marinated eggplant, cherry tomato salsa and garden herbs **V**

MAIN select 2 for alternate drop

Grilled Atlantic Salmon Fillet with herb roasted chats, steamed green vegetables, hollandaise and lemon

250gm Sirloin Fillet with herb roasted chats, steamed green vegetables and rich red wine jus

Saltimbocca Chicken Breast wrapped in prosciutto and swiss cheese, topped with creamy sweet potato puree and fresh green seasonal vegetables

Slow Cooked Beef Cheek with creamy mashed potato, steamed broccolini, chimichurri and braising jus

DESSERT select 2 for alternate drop

Sticky Date Pudding with butterscotch sauce and mixed berry compote

Rich Chocolate Mud Cake with double cream and mixed berry compote

Pavlova with mixed berries compote and passionfruit syrup

Vanilla Crème Brûlée with fresh berries **GF**



Sample menu subject to change. **GF** gluten free **GFA** gluten free available **V** vegetarian **VG** vegan



Canapé Menu

\$15pp per half hour | Select 4

Popcorn Cauliflower Bites *with beetroot hummus* **V**

Smoked Salmon & Crème Fraiche Tartlets

Bruschetta *with tomato, spanish onion, basil and balsamic* **V**

Panko Crumbed Prawns *with lime and aioli*

Pumpkin Arancini *with roast garlic aioli* **V**

Seared Sesame Tuna En Croute *with avocado salsa*

Avocado & Vietnamese Mint Rice Paper Rolls **V**

Mongolian Beef Spring Rolls

Creamed Leek & Prawn Tartlets

Finger Food Menu

\$35pp | Minimum 20 guests | Select 6
Dessert \$10pp

Gourmet Beef Pies

Vegetable Spring Rolls **V**

Samosas **V**

Salt & Pepper Squid *with sweet chilli sauce*

Chicken Wings *with smokey bbq sauce and sesame seeds*

Falafel Bites *with tahini* **V**

Rice Paper Rolls *with vegetables and soy* **GF V**

Noodle Box *asian style rice noodles with stir fried vegetables* **V**

Beef Sliders *beef patty, cheese, american mustard and tomato relish*

Popcorn Cauliflower Bites *with beetroot hummus* **V**

Chicken Kiev Balls *garlic butter infused chicken*

Mac & Cheese Croquettes

Margherita Pizzette **V**

DESSERT | +\$10pp | Select 2

Portuguese Tarts

Mini Apple Pie Bites

Mini Cheesecake Tarts

Assorted Choux Pastries

Chocolate Brownie Bites

Sample menu subject to change. **GF** gluten free **GFA** gluten free available **V** vegetarian **VG** vegan



Premium Finger Food Menu

\$60pp | Minimum 20 guests | Select 8 | Dessert \$10pp

Prawn Noodle Box *asian style rice noodles with stir fried vegetables and prawn* V

Smoked Salmon Crepes *with cream cheese and smoked salmon* GF

Duck Rice Paper Rolls *with hoisin duck, fresh vegetables and soy* GF V

Spinach & Feta Roll *flakey mini sausage roll filled with creamy feta and spinach* V

Mini Beef & Guinness Pie *flakey mini pies filled with our signature beef and guinness filling*

Arancini of the Day *flash fried arancini filled with chefs selection* V

Popcorn Pork Belly Bites *with sweet sticky glaze, sesame seeds, shallots and aioli*

Fish & Chips *crispy flathead with beer battered chips, tartare and lemon*

Beef Empanadas *slow braised brisket ragu in pastry case served with chimichurri*

BBQ Pork Riblets *with smokey bbq glaze and toasted sesame*

Lamb Kofta *with tahini*

Peri-Peri Chicken Pizzette

Pork Belly & Pesto Pizzette

Mushroom with Truffle Oil Pizzette

Chicken Sliders *southern fried chicken, slaw and ranch*

Vegetarian Sliders *with herb falafel, spinach and tahini* V

Pulled Brisket Sliders *with burger cheese and relish*

DESSERT | +\$10pp | Select 2

Portuguese Tarts

Mini Apple Pie Bites

Mini Cheesecake Tarts

Assorted Choux Pastries

Chocolate Brownie Bites

Sample menu subject to change. GF gluten free GFA gluten free available V vegetarian VG vegan



Plank Menu

Minimum 2 planks, maximum 6 planks for 1 group
 Each plank serves 10-12 guests
 Served to table to share

Funky Fried \$200

with spring rolls, vegetarian samosas, chilli squid, potato wedges, mac & cheese croquettes, fries and dipping sauces

Classic Antipasto \$200

with cured meats, grilled chorizo, cheese selection, dips, crackers, crusty breads, marinated vegetables, olives and seasonal fruits

Succulent Skewers \$250

with spiced chicken, lamb kofta, pork riblets and vegetable skewers

Sliders \$250

with pulled beef, pork belly, southern fried chicken and vegetarian sliders served with chips and dipping sauces

Recovery Breakfast Menu

Minimum 20 guests
 Service time from 7am-10:30am
 Private venue hire fee may apply

PACKAGE ONE \$27pp

Your choice of egg and bacon roll or smashed avo and tomato toastie
 Tea, coffee & juice

PACKAGE TWO \$34PP

Sweet and Savoury Breakfast Planks:
 Bacon and omelette sliders with tomato relish
 French toast
 Kransky chipolatas
 Stuffed mushrooms
 Maple drizzled pikelets
 Fresh cut fruits
 Yoghurt and muesli cups
 Banana bread
 Tea, coffee and juice



Classic Beverage Package

From \$55pp

SPARKLING

Tyrrell's Moore's Creek Brut
Bimbadgen Sparkling Moscato

WHITE WINE

Tyrrell's Moore's Creek Sem Sauv Blanc
Tyrrell's Beside Broke Road Pinot Gris

RED WINE

Pepper Tree Merlot
Tyrrell's Moore's Creek Cabernet Sauv

TAP BEERS

XXXX Gold
Hahn Super Dry
Tooheys New

BOTTLED BEERS

James Boag's Premium Light

Additional beverage items (including spirits) can be purchased as either a cash bar or bar tab.

**Select 3 if on Deck.*

Premium Beverage Package

From \$65pp

SPARKLING

Mionetto Prosecco Brut
Mrs H Sparkling Rosé

WHITE WINE

First Creek Chardonnay
Pikorua Sauv Blanc
Tyrrell's Beside Broke Road Pinot Gris
Audrey Wilkinson Moscato

RED WINE

'ASH' Shiraz
Pepper Tree Merlot
Margan Cab Sauv
Scarborough Pinot Noir

TAP BEERS*

XXXX Gold
Hahn Super Dry
Tooheys New
Stone & Wood

BOTTLED BEERS

James Boag's Premium Light
Great Northern Lager

Additional beverage items (including spirits) can be purchased as either a cash bar or bar tab.



Terms & Conditions

Confirmation & Deposit

A signed confirmation form and payment of a \$300 non-refundable deposit is required to secure your function within 14 days of booking. We reserve the right to cancel any bookings not held with a signed confirmation form and receipt of deposit by the due date.

Final Balance

At 14 working days prior to your function, final payment is required for all food and property event related costs. Bar tabs must be settled on the evening of the function via cash or credit card. Personal cheques will only be accepted by prior arrangement.

Cancellation

All cancellations must be in writing and the initial deposit payment is non-refundable. Cancellations more than 90 days prior to the function will receive a refund (excluding the non-refundable amount). Cancellations within 90 days of the function will result in the venue retaining all money paid. In the case of non-arrival or cancellation received after confirmation of final numbers and final payment, the venue reserves the right to retain all money paid.

Food & Beverage Requirements

All food and beverage selections must be confirmed 14 days prior to your function. This allows adequate time for ordering and preparation. While we endeavor to cater to all dietary requirements, all dietary menu alterations are subject to approval by our Executive Chef.

Final Numbers

We require confirmation of guest numbers 14 working days prior to the function. This forms the basis for which catering is to be charged. Changes to lower numbers after this time will not be reflected in billing.

Minimum Numbers

Various minimum numbers are required for each menu and function space. These are advised at time of booking and are required to be met unless otherwise arranged.

Venue Hire Time

All functions must conclude no later than midnight, due to the venue licensing requirements.

Suppliers

All suppliers coming onsite must be approved by the venue. All suppliers must abide by all restrictions set forward by the venue.

Decorations

We are happy to offer any advice regarding decorations and theming. We encourage the use of rose petals and candles on your tables but do not allow glitter, fairy dust, rice or confetti.

Prices

We make every effort to maintain prices and package inclusions, however they may be subject to alteration prior to your function due to food and beverage prices increases. Any alteration to prices and package inclusions will be advised in a timely manner by the Event Coordinator. All quoted prices are inclusive of GST.

Unforeseen Circumstances

In the event of inability to comply with any of the provisions of this contract, by virtue of any cessation or interruption of electricity or gas supplies, industrial disputes, plant or equipment failure, unavailable food items, other unforeseen contingency or accident, the venue reserves the right to cancel any booking and refund in full at any time.

Loss or Damage

The venue will not take responsibility for loss or damage to items before, during or after your event. Under no circumstances are displays or fixtures to be glued or pinned or otherwise affixed to the walls. The organizer will be held responsible and charged for any damages caused by their guests to the property during the event.

Responsible Services of Alcohol

In accordance with Liquor License Laws and the Responsible Service of Alcohol (RSA), the venue reserves the right to cease the supply of all alcoholic beverage to any guest who shows signs of intoxication. Persons under the age of 18 must be accompanied by a responsible adult by law. A responsible adult, in relation to a minor, means an adult who is a parent, stepparent or legal guardian of the minor. Persons under the age of 18 years are not permitted to consume alcohol on Harrigan's Hunter Valley premises. As a licensed venue no BYO alcohol can be brought into or consumed in the venue. The venue has the right to remove any patrons if they do not adhere to these laws.