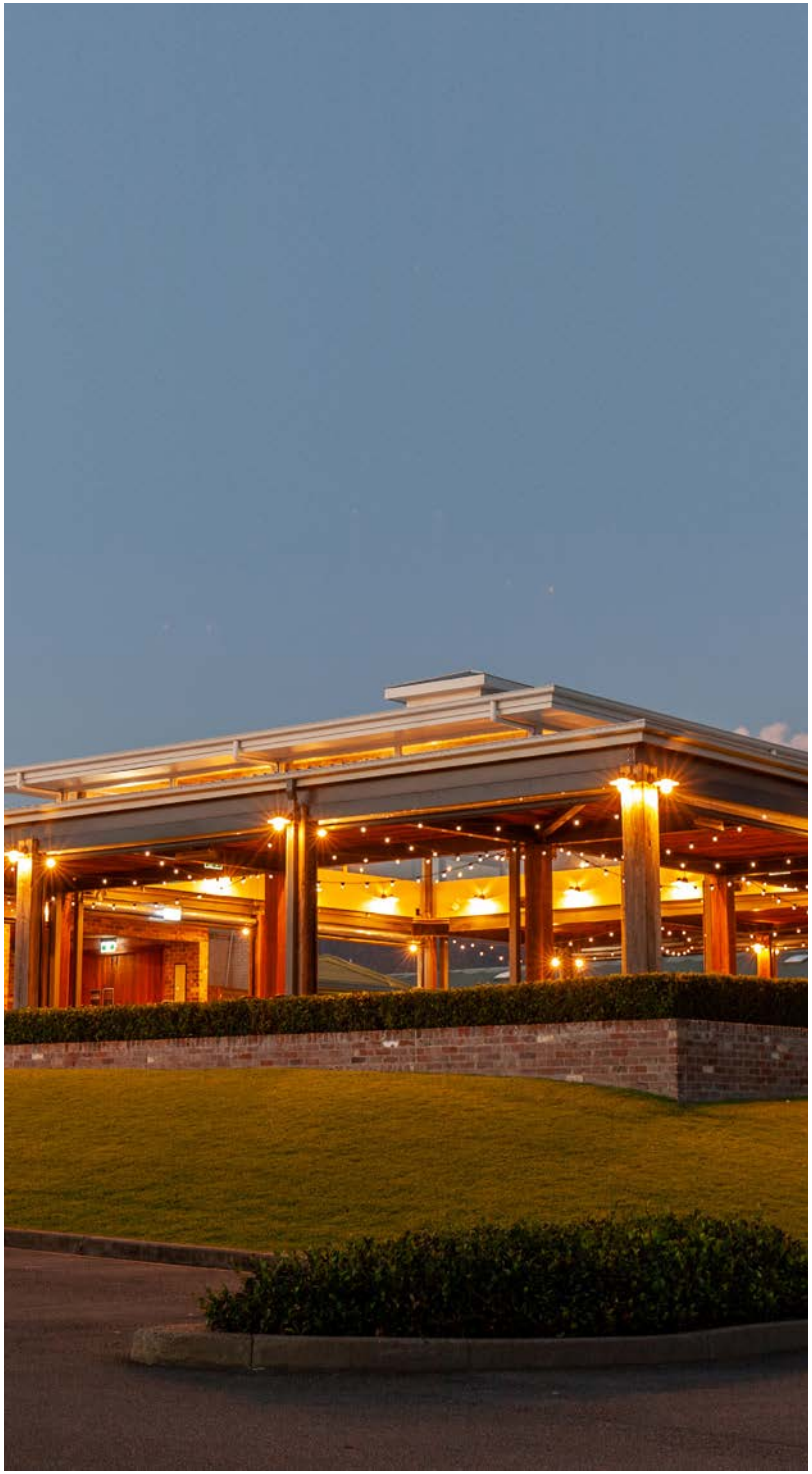


Harrigan's Hunter Valley Functions

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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 and other charming architectural features. The venue allows our team to cater for sports enthusiasts, cocktail lovers, live music aficionados and family-friendly dining. We can cater to your requirements with our variety of menus and 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 and 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.

Harrigan's
HUNTER VALLEY


THE DECK


THE TERRACE


THE CLOVER LEAF

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

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

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 capacity: 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:

$350 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.

Limited à La Carte Menu

$42pp | Minimum 8 guests, 30+ guests for alternate drop | Select 2 mains

STARTER

Garlic Bread *1 piece per person*

MAINS

Harrigan's Beef Burger with Chips
Angus patty, bacon, lettuce, tomato, cheese with house burger sauce on toasted milk bun GFA

Chicken Schnitzel
Panko crumbed chicken breast served with chips, salad and your choice of sauce

Chargrilled Chicken
Grilled chicken fillet topped with creamy mushroom sauce and served with chips and salad GFA

Chicken Caesar Salad
Baby cos lettuce, bacon, hard-boiled egg, croutons, parmesan cheese and in-house Caesar dressing topped with grilled chicken GFA DFA

Beef & Guinness Pot Pie
Beef, mushroom, celery, carrot, leek with rich brown gravy served with creamy mash, seasonal steam veggie and puff pastry DFA

Potato Gnocchi
Spinach, sundried tomato, sautéed mushroom with napolitana sauce, parmesan and truffle oil GF DFA

Fish (l) & Chips
Beer battered flathead fillets served with chips, salad, lemon wedges and tartare sauce

DESSERT

Warm Sticky Date Pudding
Served with vanilla ice cream and caramel sauce

Pavlova
Crisp meringue shell with a soft marshmallow centre, topped with whipped cream and fresh seasonal fruits GF

Sample menu subject to change.

GF *gluten free* GFA *gluten free available* V *vegetarian* VG *vegan* DF *dairy free* DFA *dairy free available*

Harrigan's
HUNTER VALLEY





Pizza, Ribs & Wings Menu

$42pp | Minimum 10 guests, maximum 60 guests | Served to table to share

STARTER

Garlic Bread *1 piece per person*

PIZZAS

Margherita
Shredded mozzarella and fresh basil on a Napoli sauce base V GFA DFA

BBQ Chicken
Marinated chicken, red onion, roasted capsicum and shredded mozzarella on a BBQ base GFA DFA

Meat Lovers
Pulled beef, bacon, salami, ham, red onion and mozzarella on a BBQ base GFA DFA

Pumpkin & Feta
Roasted pumpkin, spinach, caramelised onion and feta on a garlic base V GFA DFA

RIBS, WINGS & SALADS

Pork Ribs
BBQ glaze pork riblets topped with shallots GF

Chicken Wings
Korean BBQ chicken wings topped with sesame seeds, shallots and ranch sauce GF

Fresh Garden Salad
Mixed leaf, carrot, cucumber, onion, capsicum and cherry tomato with lemon vinaigrette GF

Asian Slaw
Cabbage, shallots, shredded carrot with chilli, lime and coriander dressing topped with crispy noodles GF

Sample menu subject to change.

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Harrigan's
HUNTER VALLEY







Deluxe Dining Menu

2 course $65pp, 3 course $75pp | Minimum 20 guests

ENTREE *Select 2*

Arancini
Truffle mushroom and parmesan arancini served with spicy marinara sauce

Salt & Pepper Squid (I)
Chilli lime and garlic marinated squid served with fresh rocket and cherry tomato salad GF

Lemon & Herb Chicken Skewers
Grilled chicken skewers paired with fluffy lemon couscous and tzatziki GF

Italian Beef Meatballs
Traditional beef meatballs coated in rich marinara sauce and topped with shaved parmesan

Halloumi Stack with Grilled Eggplant
Grilled halloumi layered with eggplant, cherry tomato salsa and garden herbs V GF

MAINS *Select 2*

Atlantic Salmon Fillet (I)
Oven baked salmon served with herb-roasted chat potatoes, charred broccolini, bright salsa verde and fresh lemon GF

250gm Sirloin Fillet
Steak with creamy mash potatoes, green beans, broccolini and a rich red wine jus GF

Chicken Mignon
Tender chicken breast wrapped in crispy prosciutto and melted Swiss cheese served over sweet potato puree, steam green beans and brown chicken gravy

Confit Duck
Duck maryland served with beetroot hummus, roasted chat potatoes, green beans, red wine jus and spicy dukkha GF DF

Risotto Verde
Rich green risotto made with a silky pea, basil and spinach puree, green beans and topped with shaved parmesan V GF DFA

DESSERT *Select 2*

Tiramisu
Classic Italian coffee-infused layered tiramisu served with double cream, fresh strawberries and mint

Biscoff Waffles
Warm waffles served with vanilla ice cream, fresh berries and rich Biscoff sauce

Vanilla Panna Cotta
Silky vanilla panna cotta topped with blueberry compote and fresh mint GF

Warm Chocolate Fondant
Rich warm chocolate fondant served with vanilla ice cream and raspberry coulis

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Share Platters

Designed to serve up to 4 guests as a shared entrée. Available only as an addition to a per-person function menu.

COLD PLATTERS

Charcuterie & Cheese *$100*
Chef's selection of cured meats and cheeses, marinated olives, fresh berries, hummus and crackers GFA

Mediterranean Mezze *$90*
Beetroot and chickpea hummus, Greek feta, pickled veggies, mixed olives and warm pita GFA

Fresh Seafood Platter *$130*
Fresh peeled prawn, smoked salmon (I), fresh Sydney rock oysters (A) (12), capers and lemon wedges GF

HOT PLATTERS

Italian Aperitivo *$100*
Chef's selection arancini (12), mini mixed pizzas (12), garlic and chilli marinated prawn skewers (A) (12), lemon wedges and aioli

Asian Mixed Platter *$100*
Steamed chicken dumplings (12), vegetarian spring rolls (12), chicken skewers with sweet chilli soy sauce (12)

Veggie Feast *$90*
Grilled halloumi, cocktail samosa, mac and cheese croquettes, and assorted dipping sauces V

Finger Food Menu

$45pp | Minimum 20 guests | Select 6

Gourmet Mini Beef Pie
Slow cooked lean beef in a rich gravy in a flaky, golden brown puff pastry crust

Korean Chicken Wings
Chicken wings tossed in sweet, savoury mild Korean sauce topped with sesame seeds and shallots GF DF

Vegetable Spring Rolls
Crisp pastry wrappers filled with seasonal shredded vegetables, served with sweet chilli sauce V

Falafel Bites
Spiced chickpea and herb croquettes, fried golden served with a garlic tahini sauce V

Mac & Cheese Croquettes
Creamy pasta and three cheese blend crumbed with panko and served with a garlic aioli V

BBQ Chicken Pizzette
Chicken, Spanish onion and mozzarella on a San Marzano tomato base

Tandoori Chicken Skewers
Tender chicken breast marinated in spiced yoghurt and tandoori herbs served with mint, coriander and lime chutney GF

Pop Corn Cauliflower Bites
Crunchy bite-sized cauliflower served with chipotle mayo V

Mini Beef Sliders
Pulled beef with cheese, pickles and in-house burger sauce on toasted milk slider bun GFA DFA

Chicken Kiev Balls
Bite-sized breaded chicken bites filled with rich garlic and butter served with aioli

Cheeseburger Spring Rolls
Crispy spring rolls filled with seasoned ground beef and melted cheese served with sweet chili sauce

Vietnamese Rice Paper Rolls
Rice paper filled with fresh vegetables, herbs and Vermicelli noodles GF V

DESSERT

+$10pp | Select 3

Portuguese Tarts

Mini Apple Pie Bites

Chocolate Brownie Bites

Mini Lamington Bites

Sample menu subject to change.

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Premium Finger Food Menu

$70pp | Minimum 20 guests | Select 8

Arancini Of the Day
Chef's selection with assorted dipping sauce

Prawn (I) Dumplings
Steamed prawn dumplings with fragrant Asian herbs and sesame served with soy ginger sauce

Smoked Salmon (I) & Dill Crostini
Crisp crostini topped with smoked salmon, cream cheese, fresh dill and capers GFA

Spinach & Feta Filo Pillow
Crispy filo pastry filled with spinach, feta and herbs with tzatziki V

Glazed Pork Belly Bites
Slow cooked pork belly glazed in sticky soy, garlic and ginger with toasted sesame GF DF

Chicken Sliders
Southern fried chicken, cheese, slaw and ranch GFA DFA

Vegetarian Sliders
with herb falafel, spinach and tomato relish V GFA DFA

Mini Beef Sliders
Pulled beef with cheese, pickles and in-house burger sauce on toasted milk slider bun GFA DFA

Katsu Chicken Bites
with chipotle mayo

Wild Mushroom Pizzette
Mozzarella, sautéed mushroom and truffle oil V

Pork Belly & Pesto Pizzette
Mozzarella, braised pork belly and basil pesto drizzle

Lamb Harissa Sausage Roll
Flaky pastry filled with spiced lamb harissa sausage with mint yoghurt

Crab (I), Avocado & Chilli Crostini
Crab meat with avocado mousse and mild chilli on a toasted crostini served with lime aioli GFA

Antipasto Vegetable Skewers
Chargrilled Mediterranean vegetables and basil pesto V GF DF

DESSERT | *+$10pp* | *Select 3*

Portuguese Tarts

Mini Apple Pie Bites

Assorted Choux Pastries

Chocolate Brownie Bites

Sample menu subject to change.

GF *gluten free* GFA *gluten free available* V *vegetarian* VG *vegan* DF *dairy free* DFA *dairy free available*

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Plank Menu

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

Classic Antipasto *$200*
With three chef selections, cured meats and assorted cheeses, beetroot hummus dips, marinated olives, roasted vegetables, seasonal fruits, crackers and crusty bread

Funky Fried *$240*
Vegetable spring rolls, mini vegetarian samosas, mac and cheese croquettes, chicken and garlic Kiev balls, salt and pepper squid (l) served with sweet potato chips, and assorted dipping sauces

Skewers *$320*
Teriyaki beef skewers, spiced chicken skewers, Moroccan lamb skewers, mixed vegetable skewers, and BBQ glaze pork riblets with assorted dipping sauces and garden salad GF DF

Mixed Sliders *$260*
10 mini pulled beef sliders (lettuce, cheese and BBQ Sauce), 10 chicken sliders (coleslaw, cheese and ranch), 10 vegetable sliders (crispy veg patty, cheese and tomato relish) with crispy chips GFA DFA

Dessert *$200*
Portuguese tarts, mini apple pie bites, assorted choux pastries, and chocolate brownie bites (12 pieces each)

Recovery Breakfast Menu

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

PACKAGE ONE *$27pp*

Your choice with tea, coffee or juice
Egg and bacon roll OR smashed avocado and tomato toastie

PACKAGE TWO *$34pp*

Sweet and Savoury Breakfast Planks with tea, coffee and juice
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

Sample menu subject to change.

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Classic Beverage Package

From $60pp

SPARKLING
Tyrrell's Moore's Creek Brut NV
Mionetto Prosecco NV

WHITE WINES
Tyrrell's Moore's Creek SSB
First Creek Chardonnay

RED WINES
First Creek Sangiovese
Horner 'The Rouge' Shiraz

TAP BEERS
XXXX Gold
Hahn Super Dry
Tooheys New

BOTTLED BEERS
James Boag's Premium Light

SOFT DRINKS & JUICE
Coca-Cola
Coke No Sugar
Sprite
Fanta Lemon
Dry Ginger Ale
Soda Water
Juice (orange, apple, pineapple, cranberry)

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

Premium Beverage Package

From $70pp

ON ARRIVAL
Aperol Spritz *$10pp*
Champagne Tower *Price on request*

SPARKLING
Tyrrell's Moore's Creek Brut NV
Mionetto Prosecco NV
Elbourne 'Pink Pegasus' Sparkling Rose
Krinklewood Liberté Sparkling Rose (non-alcoholic)

WHITE WINES
Tyrrell's Moore's Creek SSB
First Creek Chardonnay
Tyrrell's Hunter Valley Pinot Gris
Elbourne 'D.J.E' Semillon

RED WINES
First Creek Sangiovese
Horner 'The Rouge' Shiraz
Margan Cabernet Sauvignon
Scarborough Pinot Noir

ROSE & MOSCATO
Audrey Wilkinson Moscato
Usher Tinkler Rose

TAP BEERS *Select 3 if on Deck*
XXXX Gold
Hahn Super Dry
Tooheys New
Stone & Wood

BOTTLED BEERS
James Boag's Premium Light
Corona
Great Northern Super Crisp
Heineken 0.0 (non-alcoholic)

SOFT DRINKS & JUICE
Coca-Cola
Coke No Sugar
Sprite
Fanta Lemon
Dry Ginger Ale
Soda Water
Juice (orange, apple, pineapple, cranberry)

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

Harrigan's
HUNTER VALLEY



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.