

BROKENWOOD

AUSTRALIAN CRAFT AT ITS FINEST

CELLAR DOOR
Experience Packages



Welcome to Brokenwood Wines,

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

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

Led by local hospitality duo, Andrew and Janet Wright, the two dining venues, The Cru Bar + Pantry and The Wood Restaurant, offer casual and fine dining options with a focus on local Australian produce and seafood. Expertly complimented by our varietal or single vineyard wine packages, guests can choose from wood-fired pizzas, paella or cheese and charcuterie platters or opt for a standing menu, feast or banquet menu.

Enhance your event by treating your guests to one of our bespoke experiences led by our knowledgeable staff. Take a closer look at our exceptional wines with the choice of three wine masterclasses, hit a six in our flagship Cricket Pitch blending session or take a look behind the scenes on a guided winery tour with the opportunity to taste wine straight from the barrel.

We also have three great wine clubs to choose from, all giving you access to premium Brokenwood wine and exclusive member benefits and discounts when you book your experience or private event.

We look forward to hosting your next event!

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401 - 427 McDonalds Road, Pokolbin NSW 2320
02 4998 7559 | sales@brokenwood.com.au





BESPOKE EXPERIENCES

Experiences not available on public holidays

\$10PP

VARIETAL TASTING

Our varietal range utilises 'all the right regions for all the right reasons' to provide a wide range of award winning wines. Enjoy a selection of six white, six red, and two dessert wines over a 45 minute guided tasting.

Our fee of \$10 per person is redeemable on any purchase.

\$25PP

SINGLE VINEYARD TASTING

Our Single Vineyard wines are from premium single sites so you can experience and compare the true characteristics of our best vineyards. Try a selection of six white and six red wines over a 45 minute guided tasting.

Our fee of \$25 per person is redeemable on purchase of a six pack of Single Vineyard wines.

\$40PP

WINERY TOUR

Come on a guided tour of our winery production area and walk through our iconic Graveyard Vineyard, enjoy a unique behind the scenes look at how wine is made and the opportunity to taste straight from the barrel in our Barrel Hall.

Complimentary for members.

\$80PP

SEMILLON MASTERCLASS

Take a closer look at six top Hunter Valley semillons paired with a sample of the perfect food. This masterclass is hosted by one of our knowledgeable crew, ready to answer all of your 'sensational' questions.

Members discount may be applied.

\$80PP

CRICKET PITCH BLENDING

Hit a six in our flagship Cricket Pitch blending session. Join a team, pick the skipper then take to the winemaking pitch to create a blend to beat all others. No sledging allowed while the umpire picks the winner and awards everyone with a bottle to take home.

Members discount may be applied.

\$90PP

HUNTER VALLEY MASTERCLASS

Become a wine connoisseur of the Hunter Valley with an insight into what grows best in the region and why. Understand Hunter Valley terrior, weather patterns and when the right time to pick is for the perfect wines to last through the ages. Includes a selection of six Brokenwood wines from the Hunter Valley region and six uniquely paired canapes.

Members discount may be applied.

\$120PP

SHIRAZ MASTERCLASS

What better place than the home of the exceptional Graveyard Vineyard Shiraz to learn the secrets of the perfect pick, winemaking methods and cellaring potential of this well-loved variety while indulging in a culinary tasting platter.

Members discount may be applied.

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TASTING ROOM



CRU BAR + PANTRY



HALLIDAY ROOM



BEESTON ROOM

BOOKING FEES

Room hire only available in conjunction with a minimum of 1 x feast package and 1 x wine package or experience

Small Groups & Corporate Events

3 HOURS

\$300
\$500

BEESTON &/OR HALLIDAY ROOM

1 - 12 guests for 1 room or up to 24 for both rooms

Day fee

Night fee

Complimentary for Single Vineyard or Corporate Club Members

Large Function Site

3 HOURS

\$1500
\$1000

TERRACE / TASTING ROOM / CRU BAR + PANTRY

Day or night use. Price subject to change depending on space and furniture required

Minimum hire fee

Minimum hire fee for Single Vineyard or Corporate Club Members

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GROUP MENUS

Menus subject to vary to accommodate seasonal produce

Wine Packages

3 HOURS / Members discounts apply / 75+ guests only

\$40PP

CRICKET PITCH

NV Sparkling; Cricket Pitch White; Cricket Pitch Red

\$65PP

VARIETAL

Semillon; Chardonnay; Pinot Noir; Area Blend Shiraz

\$85PP

SINGLE VINEYARD

Forest Edge Sauv Blanc; Tallawanta Semillon; Forest Edge Pinot Noir; Wade Block Shiraz

Wine based on amount required to compliment food experience

Wood Fired Pizza

\$35PP

Suckling pig, crackling and apple
Buffalo mozzarella, basil and tomato
Roast field mushrooms, taleggio and truffle
Pumpkin, bacon, tahini yoghurt and dukkah
San Danielle prosciutto and rocket
Roast garlic, nduja, goat cheese, mozzarella and chilli
Marinara with calamari, prawn, anchovy and chilli
Roast banana with Grand Marnier and dulce de leche
Charred pear, rocket and gorgonzola

UPGRADES

\$15PP

Canapes on arrival (30 minute service)

\$15PP

Cheese platters

\$18PP

Charcuterie platters

\$15PP

Selection of petit fours

Paella

Watch our chef prepare traditional paella in front of your guests. Paella is served with two salads.

\$40PP

CHOICE OF:

Seafood paella: calamari, prawns, octopus, mussels, clams and saffron

Country paella: chicken, rabbit, chorizo, peas and shallots

Mixed paella: chicken, chorizo, calamari and prawns

UPGRADES

\$15PP

Canapes on arrival (30 minute service)

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Cheese platters

\$18PP

Charcuterie platters

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Selection of petit fours

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GROUP MENUS

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Standing Package

\$45PP

STANDING MENU 1

Selection of six items including one substantial, three small and one sweet item served continuously for 1½ hours

\$80PP

STANDING MENU 2

Selection of nine items including two substantial, five small and two sweet items served continuously for 2½ hours

UPGRADES

- \$15PP Canapes on arrival (30 minute service)
- \$15PP Cheese platters
- \$18PP Charcuterie platters
- \$15PP Selection of petit fours

SMALL ITEMS

Wood fired pork crackling with smoked chipotle mayo
Miso chicken with toasted seaweed
Beef tartare with white anchovy
Brioche, pickled cucumber, pancetta, olive and fetta
Quail Scotch egg and HP
Kingfish with lemon and capers
Taleggio and mushroom pizzettes
Crab and chervil doughnuts
Smoked trout and horseradish macarons
Ham hock and Gruyere fritters
Salt cod fritters with saffron aioli
Oysters with finger lime Bloody Mary
Oysters with sherry and eschallot vinaigrette
Oysters with Semillon hollandaise
Brisket and liquorice pasties
Lamb shoulder pithiviers
Crispy white anchovies with tarragon mayo
Coronation chicken, poppadum and mango chutney
Taramasalata choux buns
Brioche, sherry roasted chorizo and labna
Smoked ham, caper and dijon

SUBSTANTIAL ITEMS

Fish 'n' chips, mushy peas and ketchup
Lamb rogan josh, saffron rice and coriander yoghurt
Moroccan charred eggplant, corn, tomato salsa and farro
Roast pumpkin, maple bacon, dukkah and tahini yoghurt
Korean chicken, rice and kimchi
Pork and sage meatballs, risoni and salsa verde
Sashimi tuna, seaweed, sesame and Jap mayo
School prawns, iceberg and tomato aioli
BBQ lamb, Greek salad and tzatziki
Wagyu brisket, liquorice and parsnips
Braised lamb shoulder and sweet potato mash
Cauliflower cheese with Jamon crumbs
Mac 'n' cheese and smoked bacon

DESSERT

Little lemon tarts
Profiteroles, Grand Marnier and hot chocolate sauce
White chocolate and raspberry macarons
Opera gateau
Pistachio and lemon curd cake

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GROUP MENUS

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Feast

Served banquet style

\$95PP

NIBBLES

Local wood fired sourdough, olives and oil

ENTREES

Carpaccio of ocean trout, fennel, curd, orange and capers
Grass fed beef tartare, caponata, smoked egg, radish and croutes
Crispy zucchini flowers, ricotta, pickled beets, grapes, tomatoes, cucumber, tahini yoghurt and dukkah

MAINS

Woodfired local free-range suckling pig (fed on a diet of whey and grain) carved at your table by our chef

OR

8 hour slow braised lamb shoulder, salsa verde, mint creme fraiche and pumpkin seeds

SIDES

Wood fired wild mushrooms, organic polenta, truffle pecorino and almond creme fraiche
Crushed roasted chats with hazelnut praline
Witlof, sweet potato, rocket, pine nuts and verjuice vinaigrette
Parmesan slaw

DESSERTS

Selection of petit fours, cheesecake, macarons and eclairs

CHEESE

Binnorie Brie, black wax cheddar, Buche de Chèvre and Shadows of Blue with fig relish, lavosh, muscatels and sourdough

UPGRADES

- \$15PP Canapes on arrival (30 minute service)
- \$10PP Canape of foie gras and sauterne jelly on brioche

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GROUP MENUS

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Banquet

\$85PP

NIBBLES

Local wood fired sourdough, olives and oil

Salt cod fritters with tarragon mayo

ENTREES

Burrata, local peach, tomatoes with basil, fennel and verjuice vinaigrette

Whisky cured salmon, crudo of razorback prawns, horseradish yoghurt and pickled shimeji mushrooms

Grass fed beef tartare, smoked egg, caponata, aioli and croutons

MAINS

Market Fish, Stormy Bay clams, nduja, caper and anchovy butter, Serrano jamon, sourdough

Eight-hour slow braised Milly Hill lamb shoulder, roast kumara, pickled shallots and grains

DESSERT

Wood fired pineapple, Aleppo pepper and coconut sorbet



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OPEN MONDAY TO SATURDAY 9:30AM - 5PM
SUNDAYS & PUBLIC HOLIDAYS 10AM - 5PM
PRIVATE EVENTS BY APPOINTMENT
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BROKENWOOD.COM.AU