

**Events Packages**

**2023**

# HUON HILL

*Wedongga*

# At the heart of every great event

Boasting 4 unique event spaces, Huon Hill is the ideal venue to host your upcoming celebration.

From weddings to birthdays, training seminars to tradeshows, our team will work with you to ensure that your event is one to remember.

Our beautifully appointed rooms provide the perfect backdrop for all theme and decorating possibilities. The very latest audio-visual technology further adds to the sense of theatre. There's also adjoining decks to entertain guests cocktail style.

Whatever you have in mind, talk to us about turning magic moments into lifelong memories.



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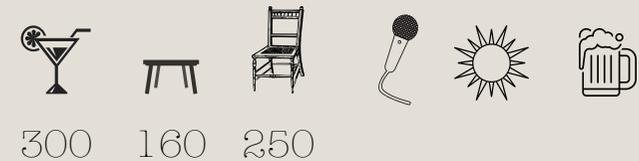
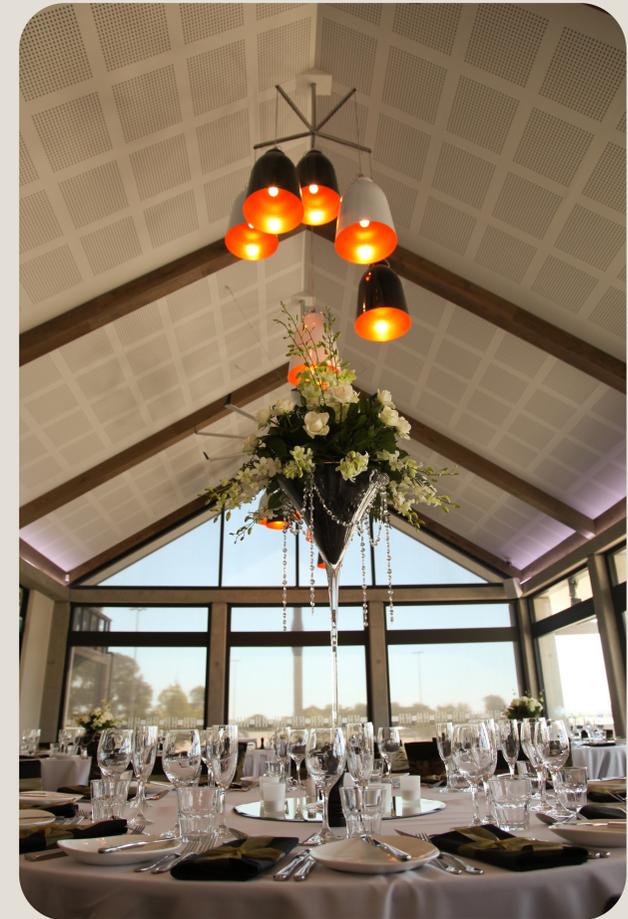
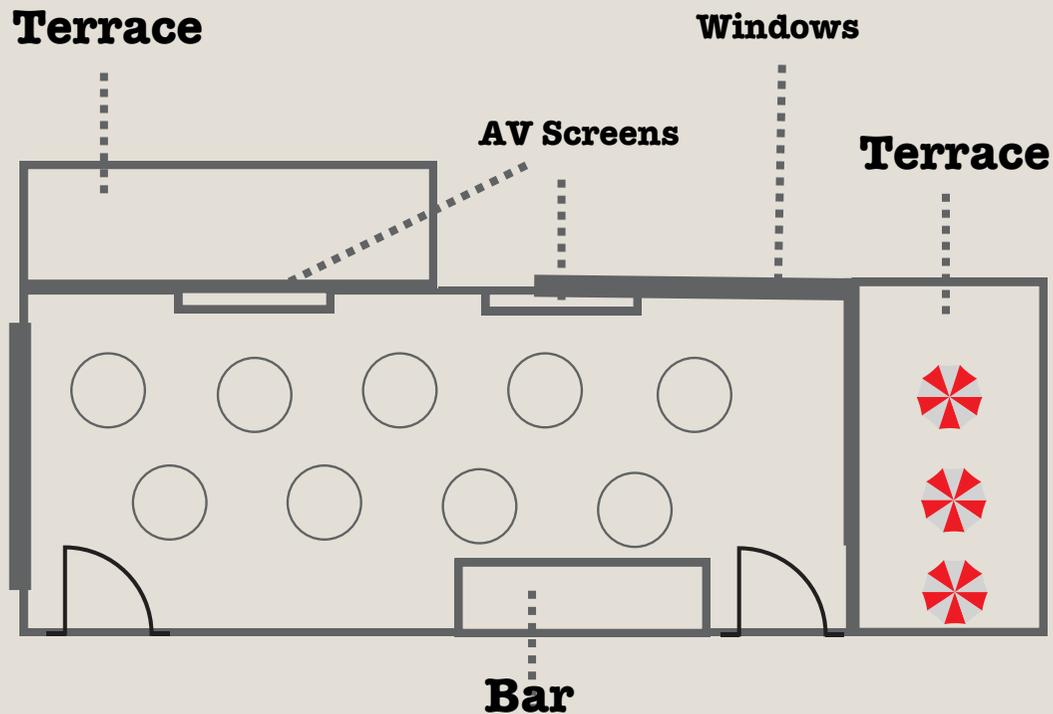
 [www.huonhill.com.au](http://www.huonhill.com.au)

 48 Reid Street, Wodonga VIC 3690

Cocktail	Banquet	Theatre	AV / Mic	Terrace	Fireplace	Private bar
						

# The Huon Room

The Huon Room is our premier event space. With floor to ceiling windows, cathedral ceilings, feature lighting, private bar and two private terraces, this is the space that makes an impression. The ideal space for grandiose social events such as weddings, anniversary's and milestone occasions.



# Huon East

Keeping it simple.

Two halves of the Huon Room.

Still boasting a private bar and sun soaked terrace, the first fully divided half is a cosier, more intimate space.

Perfect for smaller formal dinners, cocktail celebrations or simply book and use as the breakout space when your team meets in West!



100



60



100



# & West

West is the perfect offering for smaller groups, team meetings, day conferencing and the like.

With a smaller private terrace and direct access to the main bar, for the group looking for no interruptions.



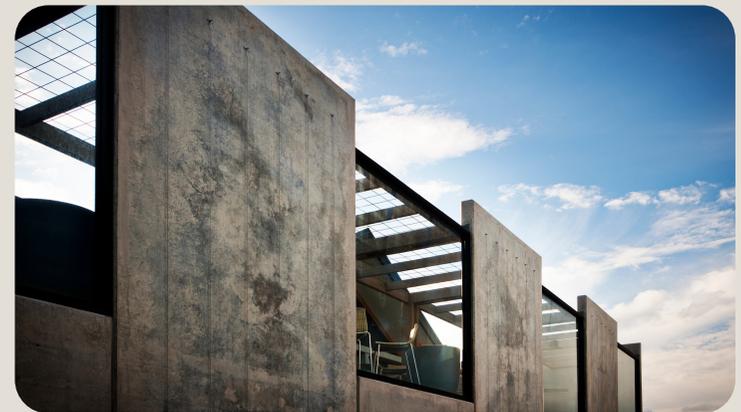
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80



# The Lounge

Floor to ceiling windows, reclaimed timber feature walls, private balcony, fireplace.  
This is the Lounge at Huon Hill.

This is the space you're after for smaller gatherings.  
Milestone birthday dinners for 20, board meetings followed by working dinners, or day conferencing for smaller groups.



40



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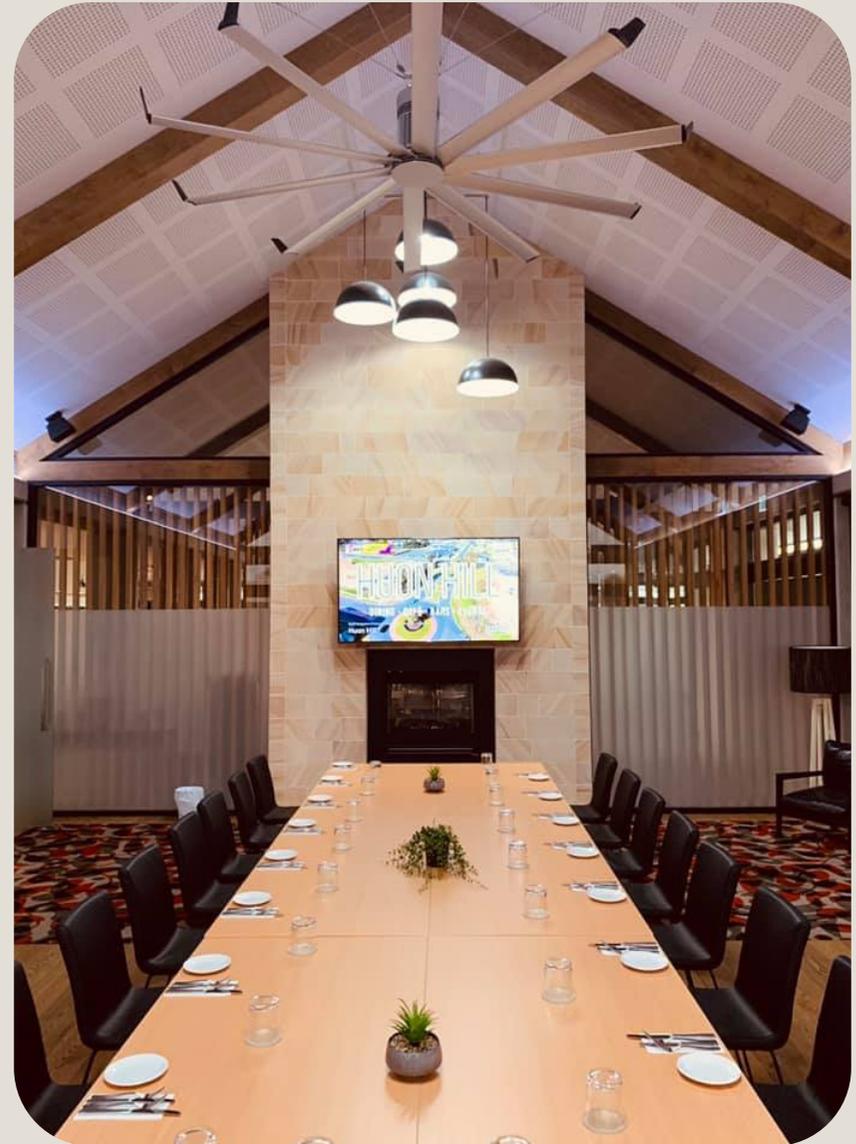
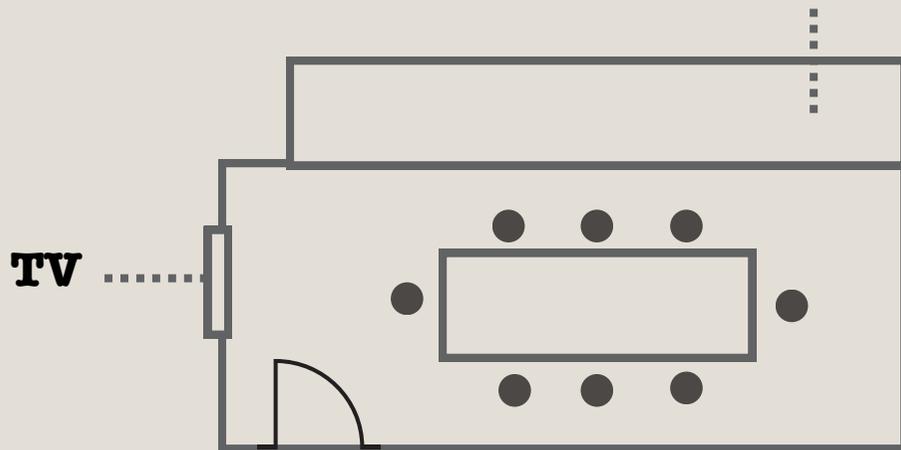


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## Terrace



# Seated Packages

**Two course: \$54.00 pp**  
**Three course: \$64.00 pp**

## **Beginning**

BBQ prawns. Avocado. Chiffonade lettuce. Tabasco. Mayonnaise. Lime. GF  
Sous Vide chicken. Rice noodles. Radish. Bean shoots. Cucumber. Wombok. Vietnamese dressing. GF  
Smoked salmon. Pappadum. Greek yoghurt. Cucumber. Snow pea sprouts.  
Grilled field mushroom. Fetta. Chickpea. Rocket, red onion, parmesan, sweet fig glaze. V GF  
Spiced cauliflower. Lentils. Red peppers. Herbs. Coconut yoghurt. V

## **Middle**

Roasted chicken breast. Confit vegetables. Tarragon infused bechamel.  
Black Angus fillet. Slaw. Dauphinois potato. King Valley cabernet jus. GF  
Slow cooked pork belly. Coconut rice. Bokchoy. Baby corn. Sticky ginger, soy & fermented chilli sauce. GF  
Salmon. Dauphinois potato. Broccolini. Hollandaise. Fresh lemon.  
Poke bowl. Pickled vegetables. Coconut rice. Avocado. Herbs. Tofu. Edamame. Cabbage. Peanut dressing. V

## **End**

New York cheesecake. Raspberry coulis. Fresh berries.  
Henris Bakery apple pie. Creme anglaise. Ice cream.  
Citrus Tart Toasted meringue.  
Vegan mudcake. Pistachio praline.  
Sticky date pudding, Buteerscotch sauce. Ice cream.

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**Alternate drop.**  
**All dietary restrictions are**  
**covered by a chef curated meal.**  
**Menus are subject to seasonal change**  
**without notice.**

# Silver Cocktail

## Hot

Grass fed beef pie. Tomato relish.

Tempura prawn. Wasabi mayonnaise.

Vegetable spring roll. Soy chilli dipper. Coriander. V

Salt and pepper calamari. Aioli.

House made sausage roll. Tomato ketchup.

Crispy fried tofu. Gado Gado. Pickled vegetables. V

Lamb kofta. Tomato cucumber yoghurt. GF

Wagyu meatballs. Chipotle BBQ sauce. Soft herbs. GF

Mushrooms. Danish fetta. Beurre noisette. V GF

## Cold

Bruschetta. truss tomato. Onion. Basil. Parmesan. Glaze. V

Prosciutto. Blue cheese. Verde. Caramelised onion cracker.

Chilled cucumber soup shots. Spicy crab. GF

Smoked salmon. Dill finger lime mousse. Black pepper, wafer.

Crostini. Avocado smash. Sprouts. Dukkah. V

## Package A

1 hour.

Select 2 hot and 2 cold pieces.

\$17 pp

Minimum 20 guests

## Package B

2 hours.

Select 4 hot and 4 cold pieces.

\$28 pp

Minimum 40 guests

## Package C

3 hours.

Select 6 hot and 4 cold pieces.

\$43 pp

Minimum 40 guests

**Veg= Vegetarian**

**V= Vegan**

**GF= Gluten free**

# Gold Cocktail

## Hot

Sticky pork belly bites. Pickled cucumber. Furikake.  
Kergunyah mushroom. Danish fetta. Garlic, thyme beurre noisette.  
Potato skin. Burnt onion, Philly cheese. Native pepper. Chives.  
Champagne chicken vol-au-vant. Creme fraiche. Chervil.  
Arancini. Chilli. Oregano. Buffalo mozzarella. Mayonnaise.  
Fried chicken. Blood orange aioli.  
House made vegetable spring rolls. Fermented chilli, sesame, soy.  
Beef and caramelised onion sausage rolls. Tomato chutney,

## Cold

Vietnamese rice paper rolls. Dipper.  
Bruschetta. heirloom tomato. Onion. Basil. Parmesan. Italian glaze.  
Merimbula roc oyster. Champagne mignonette.  
King prawn. Black garlic. Avocado tequila salsa. Tortilla.  
Smoked salmon. Creamed goats cheese. Dill. Wafer.  
Pepperberry crusted tenderloin. Verde. Crostini.  
Chilled cucumber soup shot. Spicy crab. Caviar.

## Package A

1 hour.

Select 2 hot and 2 cold pieces.

\$20 pp

Minimum 20 guests

## Package B

2 hours.

Select 4 hot and 4 cold pieces.

\$32 pp

Minimum 40 guests

## Package C

3 hours.

Select 6 hot and 4 cold pieces.

\$49 pp

Minimum 40 guests

# Grazing

## **Antipasto & charcuterie**

Gourmet locally sourced meats. Salami. prosciutto. Cabanossi. Wagyu beef. Smoked ham. Selection of breads. Lavosh. Crackers. Grissini. Marinated olives. Lemon peel. Chilli. Star anise. Char grilled vegetables. Pickled heirloom vegetables. Vine ripened cherry tomatoes. Basil. EVOO. Selection of cheeses. Blue. Soft. Hard. Trio of dips. Quince paste.

## **Sweet**

Chefs selection of cakes, sweet treats & pastries. Chantilly cream. Fresh berries. Fruits. Meringue. Lemon curd. Chocolate fudge. Salted caramel.

Antipasto  
\$26 pp

Minimum 20 guests

Sweet  
\$16 pp

Minimum 20 guests

**GRAZING STATIONS MUST CATER FOR ALL GUESTS.**

# Workshop Packages

## **Basic. 3 hours. \$15 pp. \$200 venue hire.**

Tea and coffee station.

Chefs selection morning tea.

Mints and water.

Audio visual including microphone, projector and screen.

## **Short Stay. 5 hours. \$54pp. \$300 venue hire.**

All the basic package inclusions PLUS

Selection of one lunch item.

Selection of 2 lunch sides.

Seasonal fruit platter.

Juices and soft drinks at lunch.

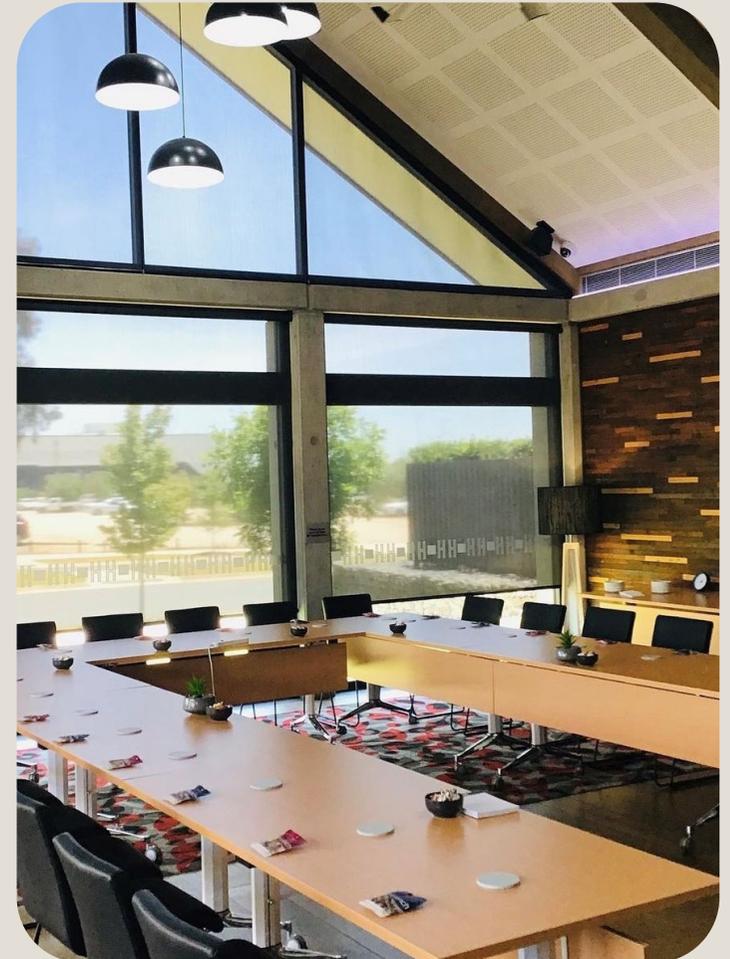
## **Long Haul. 8 hours. \$64pp. \$400 venue hire**

All the Basic and short stay inclusions PLUS

Sparkling mineral water.

Chefs selection of afternoon tea.

Separate breakout space (subject to availability).



# Lunch Menu

## Main Selections

Chefs selection of sandwiches, rolls, or wraps.

House made lasagne.

Beef stroganoff with buttered noodles.

Frittata.

Chicken lollipops.

Potato Gnocchi. Herb beurre noisette. Parmesan.

## Sides

Rocket, red onion and parmesan salad.

Garden salad. Honey mustard vinaigrette.

Potato, bacon and egg salad.

Chefs selection hot bites platter. (2 pieces per person)

Yoghurt cups.

## Something extra?

Warm bread rolls \$3 pp

Seasonal whole fruit \$3 pp

Soup station \$10 pp

Barista coffee on arrival \$6 pp

Extra morning/afternoon tea  
item \$6 pp

Please note: Barista coffee on arrival is self order  
and collection at cafe