



HUNTER VALLEY RESORT

2019 - 2020  
Information  
and rates

Rooms, Activities and  
Experiences Inbound  
Nett Rates

## New Rooms... New Packages...



Welcome to my family's Hunter Valley Resort. We are a destination offering a brewery café, winery, wine school, horse riding adventures, Segway tours, an adjacent cheese tasting factory, candy making classes, the cooking school, Heavenly Hunter Massage Centre, the famous Hunter Wine Theatre, plus a range of 4 star guestrooms and cottages. And it's all surrounded by my beautiful 45 year old shiraz vineyards.

Please enjoy this information booklet.

We really look forward to working with you.



*Above - see old rooms prior to refurbishment*



The following are an **indication** of rates and activities at Hunter Valley Resort for 1 April 2019 – 31 March 2020. All rates are quoted in Australian dollars, include GST, and are subject to inbound availability. Rates may change until our final confirmation is received. Please use them as a guideline. At any time, specific itineraries can be created to suit the needs, timings and requirements of specific groups. To discuss your needs further, please call Meimei on +61249987777 ext 249, or by email: [functions@hunterresort.com.au](mailto:functions@hunterresort.com.au). Thank you.



**Philip Helé, OAM**  
Owner



**Sydney to Hunter Valley - 2 hour drive**



**Newcastle Airport & Beaches – 1 hour drive**



**Port Stephens – 1.5 hour drive**



**Blue Mountains & Hunter Valley**

## Optional tours:

**Wine School – (Retail \$50pp) MIN 2 Pax:**

2 hour Hunter Valley **Wine School** - Personalised Hunter Valley **Wine Appreciation Certificate**

**Horseriding – (Retail \$100pp) MIN 2 Pax:**

1 hour **horseride** around **vineyards** with guide (Must have horseriding experience)

**Segway Tours (Retail \$100pp) MIN 2 Pax:**

1 hour Segway Kangaroo and Nature Tour. Explore this historic region famous for its world class wine on your very own Segway!

**Grape Stomping (Retail \$60pp) MIN 8 Pax:**

**Grape Stomping experience** \* NB – cost of grapes is seasonal

**Barrel Rolling (Retail \$25pp) MIN 8 Pax:**

**Competition team activity**  
Each team rolls barrel, first to finish is winner

**Candy Making Class – (Retail \$50pp) MIN 8 Pax:**

1 hour **Candy Making Class** making “Rocky Road” Chocolate

Personalised Hunter Valley **Candy making Appreciation Certificate**

**Pizza Making Class: (Retail \$75pp) MIN 8 Pax:**

Make pizza base and include your own toppings - instead of lunch or dinner option

**Cooking School –(Retail \$200pp) MIN 8 Pax:**

4 hour Hunter Valley **Cooking School** including lunch - Personalised Hunter Valley **Cooking School Appreciation Certificate**



## Day Incentive

### Complete Hunter Experience

**Group Activities:** 10-220 guests  
**Days of Operation:** 7 days  
**Duration:** 5-6 hours

**(Retail \$215pp)**

On arrival guests enjoy [morning tea](#) on the lawns of Hunter Valley Resort or Terrace of San Martino Bites, Pizza & Pasta. Guests receive welcome and briefing on activities. Guests are then divided into smaller groups which rotate activities on a half hourly basis, including:

#### **Walking tour of Vineyard**

During this stroll through the vineyard guests learn about the history of winemaking in Australia and around the world, learn of different grape varietals and soil conditions and see how and why a grapevine actually grows.

#### **Barrel Rolling**

Team activity rolling the barrels - the first team to finish wins the prize! Absorb the magical views and fresh country air of Hunter valley Wine country. Great photo opportunity.

#### **Wine Theatre**

Watching how the wine press actually works, the Winemaker adding the yeast, seeing the juice start to ferment into alcohol, learn the art of wine blending, and finally the wine being bottled.

#### **Beer tasting**

This is a practical look at beer including different styles different techniques and what to look for in terms of palate, bouquet and colour. Guests will sample our own Alcoholic Ginger Beer from our onsite brewery.

#### **Grape Stomp**

With their knowledge of wines growing by the minute, there is but one final experience required to totally cap-off the winemaking experience. Squelch! This is about the best word to express the feeling of grapes between bare toes as guests jump into the oak barrel to experience the age-old tradition of pressing by foot!

#### **'Wine Marriage' lunch (including wine tutorial, tasting and blending exercises)**

Guests enjoy a tasting plate lunch where the main includes 4 individual dishes. Each dish is 'married' to a premium Hunter Valley wine, which has been especially selected to complement the dishes. During the lunch our Cellarmaster will conduct a tutorial which follows on from the days activities and includes tasting, food matching and blending exercises. (for indicative menus see group menu attachment).

At completion of the day guests receive a personalised Hunter Valley Wine School Certificate.

## Candymaking Class



**Min 8 pax**

**(Retail \$50pp)**

If you love eating Candy, you'll love making Big Kids Candy in this 60 minute workshop. You'll gain a lot of information in a relatively short period of time, and take home some delicious candy!

Working with our Executive Chef, you will watch how to make peanut brittle, marshmallows and boozy chocolate!

Fun and games, with take home recipes. What better way to spend an afternoon?

And matching Candy with alcohol – a first for the Hunter Valley!

## Cooking School

**Min 8pax**

**(Retail \$200pp)**

Join Phillip Collis and his team and experience the entertaining 4 hour Hunter Valley Cooking School in their purpose built Cooking School Kitchen with Library.

This is a hands-on class and all dishes are cooked from scratch using local organic produce. Recipes are provided and the dishes cooked are eaten for either lunch or dinner.

This lunch or dinner experience usually consists of a three course lunch with an additional course of Binnorie Cheese from the cheese factory opposite the resort.

There are a range of menu styles and options to choose. Please contact us for further information.

## Pizza Making Class

**Min 8 pax**

**(Retail \$75pp)**

If you love eating Pizza, you'll love making it in this 60 minute workshop. You'll gain a lot of information in a relatively short period of time, and enjoy your own Pizza for lunch or dinner!

Working with our Executive Chef, you will watch how to make the base, and add your own toppings.

# THE HUNTER WINE THEATRE

(Retail \$30pp)

## The 'Must' experience for visitors to the Hunter Wine Country...

The fun side of seeing a winery in action is when the grapes are being picked and put through the crusher at the winery – which for The Hunter Valley happens only in January and February. For the rest of the year action at the winery is generally pretty quiet.

Not so with the new HUNTER WINE THEATRE...

This brand new experience takes just over half an hour in our dedicated theatre, running several times every day.

Up on the big screen – learn a little of the Hunter's wine heritage, Australia's oldest wine area.

See the grapes being harvested, and being crushed at the onsite winery.

The winemaking lesson continues watching how the wine press actually works, the Winemaker adding the yeast, seeing the juice start to ferment into alcohol, learn the art of wine blending, and finally the wine being bottled.

And that's just for the white wines... Making red wine is a completely different process.

After the show – up come the lights and it's down to the serious business of wine tasting. In front of each visitor is a bracket of the Hunter's best wines.

The Cellarmaster takes visitors through the "Structure" of wine. Why is colour important? Smell the many bouquets of a wine, and of course what should one look for in the taste of wine?



## Wine School

(Retail \$50pp)

*Hunter Valley Resort* offers the total "Wine Experience". The Wine Tasting Cellars are open everyday to try the fruits of their labour. Not to be missed are the daily comprehensive vineyard tour followed by an experience of how wine is actually made... right from the grapevine to bottle! *The Hunter Valley Wine School* commences daily at 9.00am and is an informal tutorial of wine education. Walk through the onsite vineyard of 45 year old Shiraz vines and discuss matters viticultural. Then it's followed by a winemaking tutorial with our Cellar Master. The informal wine tutorial and tasting follows. What is the history wine? What is the difference between grape varieties? What is the Australian Wine Judging System? All these questions, and more, will be answered leaving one with a newfound knowledge of winemaking.. And tasting!! At the conclusion of the 2 hours Wine School, guests are presented with a personalised Wine Appreciation Certificate.

## Grape Stomping

Min 8 pax

(Retail \$60pp) Cost is subject to seasonal grape availability



There is nothing like the feeling of grapes between bare toes as guests jump in the oak barrel to experience the age-old tradition of pressing by foot.

## Barrel Rolling

Min 8 pax

(Retail \$25pp)



What about a Barrel Rolling competition too? Each team rolls barrel, first to finish is winner.

# The ADVENTURE Centre HUNTER VALLEY

**New - The Hunter Valley Adventure Centre** is a new facility incorporating the Segway, horseriding and Electric Bike hire operations.

**Hunter Valley Wine Country Horse riding** One hour Rides are available on the hour between 8am and 5pm. Trail rides suit the timid beginner through to the seasoned rider. Half hour, two hour and full day rides are also available.

**Min 2pax (Retail Rate \$100pp)**



**Segway Tours Hunter Valley** –This amazing adventure starts off at the brewery at Hunter Valley Resort, before entering the off road tracks / trails of this vast bush land property Here you will encounter scores of kangaroo's.

**Min 2pax (Retail Rate \$100pp)**



**Electric Bike Hire**- With the new bike lanes along out road, enjoy +5 wineries and 2 breweries. Peddle, with help from an electric motor, around our part of Wine Country and take in the beautiful countryside.

**Min 2pax (Retail Rate \$50pp)**



**More info?? [www.hunternvalley.com.au](http://www.hunternvalley.com.au)**

## **DAY TOUR Menu for Groups**

**(Coach not included)** - 1 April 2019 – 31 March 2020 (All rates are quoted in Australian dollars, include GST, and are subject to inbound availability. Rates may change until our final confirmation is received)

### **Menu (4 dishes) option 1**

**(Min 4-250pax) Retail rate = \$35pp**

- Bruschetta of pesto and tomato
- Salt & Sugar Cured Ocean Trout with Snow Pea Leaves and Sticky Ginger Dressing
- Hunter Caesar Salad with Prosciutto and Shaved Parmesan
- Penne Pasta with Vine Ripened Tomatoes, Roasted Olives and Baby Capers
- Rare Roast Beef Salad with Roasted Vegetables and a Honey Mustard Dressing
- Filter Coffee or Tea

### **Menu (4 dishes) option 2**

**(Min 10-250pax) Retail rate = \$35pp**

- Fried rice platters with Hunter school prawns and primo ham
- Salt and pepper squid with pickled ginger and bean shoot salad
- Steamed green vegetables in a garlic and ginger broth
- Braised Barrington chicken in macadamias and spring onions
- Filter Coffee or Tea

### **Menu (4 dishes) option 3**

**(Min 10-250pax) Retail rate = \$45pp**

- Choose total of 4 dishes from above Option 1 or Option 2 menu
- Filter Coffee or Tea

### **Dessert options (Retail rate = \$9pp)**

- Seasonal Australian fruit platters
- Sticky date pudding with butterscotch sauce and king island cream

### **Additional per person cost options:**

- \$4 for jugs of soft drinks
- \$4.50 two wines married with above menus
- \$6.00 four wines married with above menus

## **"Train it to Hunter Valley" New package - 3D/2N**

All Hunter Valley packages in the past have traditionally been "self drive" packages.  
The new way to travel to the Hunter Valley is now "by train".

Please make your booking during working days; we would like to suggest you to book one week prior.



### **BEST SELLER itinerary:**

#### **Day 1.**

- 09:29** Depart Sydney Central Railway station (3 hours)  
- Cafe & toilets on board train (included)
- 10:00** Hawkesbury River scenery
- 10:45** Central Coast region scenery
- 11:45** Hunter Valley scenery
- 12:40** Arrive Singleton Railway station (Hunter Valley)  
Meet & Greet with transfers from station to  
Hunter Valley Resort included (included)
- 13:00** Arrive at Hunter Valley Resort
- 14:00** Hunter Wine Theatre experience (included)
- 15:00** Time for rest – relax, explore and enjoy the facilities  
in the Hunter Valley Resort, you can visit the  
Brewery, souvenir shops, bike riding, visit local  
wineries and cheese factory, segway, horse riding,  
enjoy a relaxing massage in Hunter Valley Heaven  
Massage Centre, take a carriage ride, play tennis,  
swimming....
- 18:00** Optional Dinner onsite at Matilda Bay  
Brewhouse Hunter Valley Resort (own cost)
- 20:00** Accommodation at Hunter Valley Resort

#### **Day 2.**

- 08:00** Buffet breakfast (included)
- 09:00** Onsite vineyard inspection followed by wine  
tasting with resort's cellar master (included)
- Optional Day Tour** - Hop on Hop off Bus, or Gourmet  
Lunch Tour, pick up from Hunter Valley Resort  
to tour the region (\*departures may vary - not  
operated by us)
- 18:00** Optional Dinner onsite at Matilda Bay  
Brewhouse Hunter Valley Resort (own cost)
- 20:00** Accommodation at Hunter Valley Resort

#### **Day 3.**

- 10:00** Buffet breakfast (included)
- 10:30** Free time to do onsite optional activities eg:  
Segway, riding horse, riding bikes
- 12:00** Back to the reception, and wait for the transfer  
to Singleton Railway Station (included)
- 13:24** Train departs Singleton Railway Station to  
Sydney (included)
- 16:38** Arrive Sydney Central Railway Station

#### **1. Train Package includes** - we will book train/transfer and email train tickets direct to you within 24 hours of booking:

- Return economy **express train tickets** from Sydney Central station to Singleton station (Only 7 stops)
- **Meet & Greet** with return **transfers** from Singleton Railway station to Hunter Valley Resort
- Hunter Valley Resort **Accommodation**
- Continental Buffet **Breakfast** each day
- Entry to Hunter Valley Resort **Wine Theatre** experience
- Onsite **vineyard inspection** followed by **wine tasting** with resort's Cellarmaster

#### **2. Optional - various day tours or Hunter Valley (Hop On/Hop Off) bus service around the wine country**

- For itineraries/timing/options - see <https://www.hunterresort.com.au/getting-here/transport-options/>

<b>NET A\$ Room Rates:</b> 1 April 2019 – 31 March 2020 (All rates are quoted in Australian dollars, include GST, and are subject to inbound availability. Rates may change until our final confirmation is received)	<b>1 Night Room Only</b>	<b>1 Night Bed &amp; Buffet Breakfast</b>	<b>1 Night Train Package Rate</b>	<b>2 Nights Train Package Rate</b>
<b>Hunter Room - midweek</b> Max 4 pax in room – Queen + Single Beds (per night) <ul style="list-style-type: none"> <li>• Single Room</li> <li>• Double/Twin Room</li> </ul>	\$260 \$260	\$275 \$290	\$391 \$496	\$636 \$753
<b>Hunter Room</b> (Max 4 pax in room) – Queen + Single Beds (per night) <ul style="list-style-type: none"> <li>• Single Room</li> <li>• Double/Twin Room</li> </ul>	\$260 \$260	\$275 \$290	\$427 \$531	\$707 \$824
<b>Vineyard Room</b> (Max 2 pax in room) – King or Twin Beds (per night) <ul style="list-style-type: none"> <li>• Single Room</li> <li>• Double/Twin Room</li> </ul>	\$300 \$300	\$315 \$335	\$467 \$571	\$787 \$904
<b>Spa Cottage Room</b> (Max 2 pax in room) – King Bed (per night) <ul style="list-style-type: none"> <li>• Single Room</li> <li>• Double/Twin Room</li> </ul>	\$350 \$350	\$365 \$385	\$517 \$621	\$887 \$1004
<b>2 Bedroom Cottage</b> (Max 6 pax in room) – King or Twin Beds + Queen Bed (per night) <ul style="list-style-type: none"> <li>• Double/Twin/Triple/Quad</li> </ul>	\$470	\$545	\$1013	\$1549
<b>Additional adult</b> <ul style="list-style-type: none"> <li>• Rate</li> </ul>	\$32	\$46	\$161	\$176
<b>Additional per child</b> (under 12 sharing existing bed with parents) <ul style="list-style-type: none"> <li>• Rate</li> </ul>	FOC	\$15	\$50	\$65



#### **Sydney city / airport transfers:**

(Approx 2 hours each way – Min 2pax)

- **Mini coach** pick up or return to Sydney Airport/Sydney hotels - from A\$230.00 pp each way.
- **Private transfer** pick up or return to Sydney Airport / Sydney hotels – from A\$380.00 pp each way.
- **Train** - see over

#### **THERE ARE 4 STYLES OF ROOM**

They all are rated at 4 stars and feature timber cathedral ceilings, are on one level, and all have big double glass doors with uninterrupted views of the Australian countryside.

Every **Hunter** room has a full size bath & shower, a queen bed + 2 single beds and balcony.

**Vineyard** rooms feature a king bed and wonderful views over our vineyards.

**Spa Cottage** rooms are located away from the main accommodation area and feature a king bed, plus a double spa, huge balcony and kitchenette.

**2 Bedroom Cottage** there is a kitchenette, dining/living area, and each bedroom has its own ensuite bathroom.

# Suggested 4 day / 3 night self drive itinerary

Port Stephens - Hunter Valley - Blue Mountains

Best of Coast, Country & Mountains

## Day 1

- 07:00 Depart Sydney** - Enjoy the views of surrounding mountains, Hawkesbury River and Australian Eucalyptus forest and head for Port Stephens.
- 09:30 Arrive at Anna Bay.**
- 10:00 Sand boarding** and 4WDrive on the 32 km Stockton Beach. This beach has the largest moving sand dunes in the southern hemisphere. The angle of the sand dunes could reach 60-70 degrees. Enjoy the excitement rushing from the top! The beach sand is hard, with few people around and beautiful view around, enjoy your 4WD drive. All the activities are accompanied by professional instructors to guarantee your safety.
- 11:30** Enjoy optional **lunch** at Nelson Bay.
- 12:30 Dolphin watch** with Moonshadow Cruise, which has the largest cruises in Port Stephens. Approximately 150 wild bottlenose dolphins live in Port Stephens, and this makes us the Capital of Dolphin in Australia.
- 14:00** Depart Port Stephens to Hunter Valley, which is earliest winery region in Australia with vines planted in the year of 1825.
- 15:15** Arrive Hunter Valley Resort and register. Time to rest, relax, explore and enjoy the facilities in the Hunter Valley Resort. Your choice...
- 18:00** Enjoy **dinner** and **Overnight accommodation Hunter Valley Resort**

## Day 2

- 07:30** Enjoy **breakfast** in Hunter Valley Resort.
- 09:00** Onsite **vineyard inspection** with wine tasting.
- 11:00** Visit Hunter Valley **Wine Theatre** (15mins) at Hunter Valley Resort. Watch and learn the basic processes of making wine, from grape to bottle.



**11:30 Wine Tasting Tutorial** - Taste different types of Australian Wine (15mins), and get a hands on experience on wine tasting.

**13:00** Afternoon activities: **Onsite:** include the Matilda Bay Brewhouse, souvenir shop, or our **Adventure Centre** with electric bike riding, Kangaroo Spotting & Nature Tour by Segway, and horseriding activities. See the cheese factory, enjoy a relaxing massage in Hunter Valley Heaven Massage Centre, take a carriage ride, play tennis, swimming.... So much to do!

Or (optional tour: **Hunter Hopper Bus** - own cost) and visit (optional tour: **Hunter Valley Gardens** - own cost) Nestled at the foothills of the Brokenback Ranges, in the heart of the Hunter vineyards, you will find the magnificent Hunter Valley Gardens - over 60 acres of spectacular international display gardens that will amaze you with sensational sights, colours, fragrances and adventures. Exploring over 8 kilometres of walking paths, visitors are able to experience each of the ten individual feature gardens with a range of statuary and superb feature gardens, all of a standard you won't see elsewhere in Australia.

**18:00** Enjoy **dinner** and **Overnight accommodation Hunter Valley Resort**

### Day 3

**07:30** Enjoy **breakfast** in Hunter Valley Resort.

**09:00** Depart for Blue Mountains. Follow the Putty Road then the Bells Line of Road through the Blue Mountains National Park. Stop and take in the sights and experiences at the Colo River, Bilpin, Mt Tomah, Mt Wilson, Mt Victoria, and Blackheath.

**15:00** Enjoy **dinner** and **overnight accommodation** in either Leura or Katoomba

### Day 4

**07:30** Enjoy **breakfast**.

**09:00** See the famous Three Sisters and experience ScenicWorld. Or maybe just meander through the historic villages of Leura and Katoomba.

**13:00** Return to Sydney and return rental car



# The Hunter Valley Resort story

The Hunter Valley Resort is located in the very heart of the Hunter Valley Wine Country on 70 secluded acres, and is an easy 2 hours drive north of Sydney.

The hotel offers the complete Wine Country Experience. Nowhere in Australia is there a family owned lodge being operated and marketed as one facility offering fabulous food and brews from the Brewhouse, an Adventure Centre, excellent guestrooms and cottages, their own great wines from the Wine Tasting Cellars, also the Hunter Valley's largest winery where guests can learn how the wine is made. All nestled within its own 50 year old vineyards.

- **New - All rooms refurbished - Inside and outside.**
- Hunter Valley Adventure Centre - including Electric Bikes, Segway Kangaroo Spotting and Nature Tours and horseriding adventures
- The Hunter Valley Candy School
- Hunter Wine Theatre
- Matilda Bay Brewhouse & Dining

The Helé family have owned and managed Hunter Valley Resort since August 1991, when they purchased the freehold property. It's also a family tradition... The Helé's come from a long line of Innkeepers - father, grandfather, and great grandfather before were all hoteliers!

## So what makes Hunter Valley Resort so different to all other properties in the Wine Country?



**New for 2019 / 2020 Hunter Valley Adventure Centre** is a facility incorporating the Segway, horseriding and Electric Bike hire operations.

**Hunter Valley Wine Country Horse riding** Our Horse Riding and Horse & Carriage Winery Tours run from the base of the spectacular Broken Back Ranges of Pokolbin in the heart of Hunter Valley Wine Country. One hour Rides are available on the hour between 8am and 5pm. Trail rides suit the timid beginner through to the seasoned rider. Half hour, two hour and full day rides are also available.

**Segway Tours Hunter Valley** – The Hunter Valley has finally got a guided Segway Tour. Explore this historic region famous for its world class wine on your very own Segway! This amazing adventure starts off at the brewery at Hunter Valley Resort, before entering the off road tracks / trails of this vast bush land property and travelling along an old 1880's stock route. No cars!!!. Here you will encounter scores of kangaroo's, awesome views of the Brokenback Ranges and even the odd wombat. The tour also ventures through the resort's vineyard on the way home... which is the icing on the cake!

**Electric Bike Hire**- With the new bike lanes along out road, enjoy +5 wineries and 2 breweries. Peddle, with help from an electric motor, around our part of Wine Country and take in the beautiful countryside.

The **Matilda Bay Brewhouse** opened in January 2004 and offers twelve craft brews. All that separates you from the brewhouse is a glass wall behind the contemporary bar where guests enjoy the relaxed atmosphere including a pool table. There is a full flavoured Premium Lager, a traditional ale and traditional Black Ale, a Premium Light, a malty Draught and a truly unique alcoholic Ginger Beer. All Beers are available on tap at the brewery, with bottled product available from the Cellar Door.

The onsite **Hunter Valley Wine School** promises an education of wine daily at 9am. The course starts with a walk through the vineyard to learn how and why a grapevine grows. Then it's followed by a comprehensive winemaking tutorial with our Cellarmaster. We then take guests through a structured tasting of wines. What are the grape varieties? How are they different? What does one look for, the bouquet, taste, and colour? At the conclusion of the 2 hour Wineschool, guests are presented with a personalised Wine Appreciation Certificate. \$50pp.



The [Hunter Valley Cooking School](#) has now open in the Wine Country. Executive Chef Phillip Collis conducts the “Hands On” Cooking Schools, where he teaches in purpose built cooking school kitchen. The day starts with a vineyard inspection followed by a tasting then it’s down to business. With a minimum of 8 and maximum of 24 people, (Larger groups catered by special arrangement) it is a great experience including a fabulous lunch or dinner, cooked by their own hands. From \$200 per person - please see the website for the latest information.



[Pizza making class](#)- If you love eating Pizza, you’ll love making it in this 60 minute workshop. You’ll gain a lot of information in a relatively short period of time, and enjoy your own Pizza for lunch or dinner!



[Candy making class](#) - If you love eating Candy, you’ll love making Big Kids Candy in this 60 minute workshop. You’ll gain a lot of information in a relatively short period of time, and take home some delicious candy! Working with our Executive Chef, you will watch how to make peanut brittle, marshmallows and boozy chocolate! Fun and games, with take home recipes. What better way to spend an afternoon? And matching Candy with alcohol – a first for the Hunter Valley!

[Daily Vineyard Inspections: 9am daily](#) - Hunter Valley Resort offers the total “*Wine Experience.*” First it’s the vineyard tour, then the onsite wine tasting tutorial.



The [Wine tasting cellars](#) are open every day. Nowhere in the Hunter can you try so many wines – under the one roof. The ranges of premium wines are from small Hunter Valley winemakers - including Helé Family Wines, Lisa McGuigan, Hook, & Margan.

[The Hunter Wine Theatre](#) - *THE* experience for visitors to the Hunter Wine Country...

The fun side of seeing a winery in action is when the grapes are being picked and put through the crusher at the winery – which for The Hunter Valley happens only in January and February. For the rest of the year action at the winery is generally pretty quiet.



Not so with the new Hunter Wine Theatre... This experience takes just over half an hour in our dedicated theatre, running several times every day. Up on the big screen – learn a little of the Hunter’s wine heritage, Australia’s oldest wine area. See the grapes being harvested, and being crushed at the onsite winery. The winemaking lesson continues watching how the wine press actually works, the Winemaker adding the yeast, seeing the juice start to ferment into alcohol, learn the art of wine blending, and finally the wine being bottled. After the show – up come the lights and it’s down to the serious business of wine tasting. In front of each visitor is a bracket of the Hunter’s best wines. Every day 10am + 2pm. \$30pp.



[La Glace Dessert Bar](#) La Glace is the oldest and probably best confectionary in Denmark. Founded in the middle of old Copenhagen in 1870, it has through six generations delivered joy and quality to Copenhagen and its visitors. And the owners of Hunter Valley Resort also have generations of Danish heritage. Great grandparents, grandparents, and parents of the current generation were all hoteliers in Copenhagen. And La Glace was their favourite cafe growing up.



[Heavenly Hunter at Hunter Valley Resort](#) is a Hawaiian Temple Style & Lomi Lomi Massage, Therapeutic massage for your body, mind and soul. Ka Huna Bodywork - A truly unique massage where the therapist uses flowing movements of their hands, forearms and elbows, working with energy and music while applying soft and deep tissue massage. This beautiful massage provides a holistic approach to healing by balancing the body-mind in its physical, emotional and spiritual dimensions. Heartworks Lomi Lomi - A flowing Hawaiian style massage. Excellent for stimulating the lymphatic, immune, circulatory, respiratory, muscular and digestive systems, opening the heart and releasing stress.



**Guest rooms + cottages** There are only 35 rooms. They are all both quiet and spacious all with Wine Country vistas.

The **Hunter Room** has a queen-sized bed and two singles.

The **Vineyard Rooms** overlook the resort's vineyard and have a King bed, or can be split into two singles.

**Spa Cottage** rooms have a king bed, kitchenette, and large spa bath.

Finally, the **2 Bedroom Cottage** has two bedrooms each with their own ensuite bathroom, kitchenette and living / dining room. All feature exposed timber cathedral ceilings, solid timber country style furniture, full size bathtub and shower, flat screen TV and DVD player, individually air-conditioned/heated, and big double glass doors open out onto their own balcony overlooking the surrounding countryside, vineyards and the Brokenback Ranges.

Rates range from \$250 to \$600. See the website for the latest packages.

**For the energetic:** enjoy a game of tennis, or there is a 3km and 5km walking/jogging track. Go for a swim in our huge pool. Put the fleet of Mountain Bikes to the test. Cook your own lunch on the BBQ. Or just sit back and unwind in our Heated Spa. And for children, a playground, child minding service, and special dinner menu.

As the resort is located in the heart of the Wine Country. Close by is the **Binnorie Dairy Cheese Factory** – one of the best Cheese makers in the Hunter.

Also nearby is **hot air ballooning, skydiving**, Cypress Lakes and Greg Norman's Vintage **golf courses**, the Hunter Valley **Gardens + Shopping Village, cheese & chocolate** factories, horse & carriage tours, galleries, antique stores, cafes & restaurants, and over **150 wineries** to explore...

**Getting to the Wine Country** is easy too. **It is motorway all the way!** The new M15 Hunter Expressway is now open. Whilst most guests self drive, we can also arrange transfers to meet guests when they arrive into Sydney Airport or from their Sydney city hotel. We also can arrange pick up from our local railway station.

\*\*\*\* Ends \*\*\*\*

Images are available to download from our Pinterest page:  
[www.pinterest.com/HunterResort](http://www.pinterest.com/HunterResort)



# **FACT SHEET** - 1 April 2019 – 31 March 2020

An easy 2 hour drive north of Sydney, Hunter Valley Resort is nestled among its own 50 year old vineyards incorporating an excellent restaurant, Brewhouse, massage centre, wine theatre, quality guestrooms + cottages, wine tasting cellars, horse riding, segway, wine school and an onsite winery.

The Hunter Wine Theatre Experience takes guests through the entire wine making process, from grapevine to the final product! This is followed by a private structured wine tasting with our Cellarmaster where the wines are presented and tasted.

All rooms feature timber cathedral ceilings, full size bathtub & shower, TV, ISD/IDD Telephone, air-conditioned, are on one level, and all have double glass doors with views of the Australian countryside.

## **Accommodation -**

<b>Hunter Room</b>	Queen & 2 Singles	10
<b>Vineyard Room.</b>	King or Twin	20
<b>Spa Cottage Room.</b>	King	4
<b>2 Bedroom Cottage</b>	(Sofa bed in lounge room plus 1 Queen + 2 singles or 1 Queen +1 King)	1
Tuscany rooms adjacent		<u>38</u>
Total at Hunter Valley Resort		73

## **Meeting facilities -**

<b>Room</b>	<b>Area</b>	<b>Height</b>	<b>Theatre</b>	<b>Class</b>	<b>U Shape</b>	<b>Cocktail</b>	<b>Banquet</b>
Riedel	15	3	-	-	-	10	10
Vineyard	35	2.5	25	16	9	40	20
Hunter	45	5	30	25	12	50	30
San Martino	85	5	80	-	-	80	75
Winemakers	78	3	70	50	42	80	70
Vintage	84	5	70	50	42	80	70
Hermitage1	66	3	60	40	36	60	60
Hermitage 2	175	3	150	80	60	250	250

**Facilities onsite -** Tennis, pool, wine tasting cellars, wine theatre, restaurant, brewery, dessert bar, walking & track, Adventure Centre with electric bikes, horse riding & segway tours, BBQ, massage centre, child minding, 30-acre vineyard and winery.

**Activities on site -** Candy Making Classes, Cooking School, Hunter Valley Wine School (2 hour wine appreciation Certificate course), The Hunter Wine Theatre movie experience showing the onsite winery in action followed by a private tasting with our Cellarmaster, Matilda Bay Brewhouse & Dining, Pokolbin Horseback Riding, Segway Tours, Heavenly Hunter Massage Centre, Horse & Carriage Vineyard Tour, Mountain Bikes, Tennis, Pool & Heated Spa, and surrounded by our 45 year old vineyards

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# **Helé Family History - Owners of the Hunter Valley Resort**

## **YOU EAT WHAT YOU ARE**

Food, celebration, tradition and identity are very closely linked. It is often in food that celebration manifests itself. We celebrate with food. We celebrate the food itself but more importantly we celebrate our memories. We celebrate a sense of connection to 'our world', our identity. So what happens then when we move? When our world changes, when the traditions that surround us change? But even more importantly, when our own identity shifts, adapts and changes?

When I went to meet the Helé family at the Hunter Valley Resort, I was very curious to see how a Danish/Australian family with old, established and even distinguished traditions within the food and hospitality industry in Denmark had managed their transition. What changes had been permitted and what has stayed the same. Let's face it, the move from distinguished Hoteliers and caterer, by appointment to the Danish Court, to purveyors of food, wine and hospitality in the Hunter Valley is quite a step. Great changes on the one hand yet much remained the same. The theme of food, wine and hospitality remained constant even if the setting was quite different. So, what have they kept the same for the sake of their memories, or as the result of learned experience and the proven ingredient of success? What have they jettisoned in the name of integration into Australia? And what have they absorbed and learnt which reflects the new world they inhabit?

## **KEEPING IT IN THE FAMILY**

The Helé family comes from a long and illustrious line of hoteliers. The present generation Philip Helé became the fourth generation in this family to own a hotel when they purchased the Hunter Valley Resort in 1991.

Their maternal Great-Grandfather, Ernst Weinold was the owner of the Grand Hotel in Copenhagen from 1935 to 1970. With rooms costing the extravagant amount of 3.50 Danish Kroner per night, this was an exclusive hotel. The elegance of the dining room and sumptuousness of the meals were important. It was a necessary part of the services provided at a time when people still 'dressed for dinner'. Ernst understood that a successful hotelier needed to provide good food, fine wine and an elegant ambiance. The Grand Hotel is still found in central Copenhagen today on *Vesterbrogade* near the *Tivoli*, *Rådhuspladsen* and *Strøget*.

Next in line came the Grandparents, Wibrand and Elli Kesby who owned the Hotel Eyde in Herning during the second world war and went on to build the Richmond Hotel Copenhagen in the 1950s. In keeping with family tradition the Richmond was an elegant 'International' standard hotel. It was considered among the best hotels in Denmark. The prestigious Fielding's Travel Guide to Europe in 1967 stated that, 'The Richmond Hotel offers just about the top – international cuisine of the country – it's new Snack Bar is a twentieth century stunner.' Whilst in Egon Ronnay's guidebook of Scandinavia's Best Hotel and Restaurants of the day says; 'At its frequent peaks the cooking is undeniably – three star, deserving its distinction of catering to the Danish Court, and complemented with a connoisseur's wine list.' The Richmond is still there on Vester Farimagsgade today even if the Kesby's are not. After Wibrand's death Elli continued to run the hotel until it was sold to the famous Simon Spies in 1974.

Parents Julian and Anni Helé kept the 'tradition alive'. They met at the Dorchester Hotel in London, married whilst working at a hotel in Montego Bay, Jamaica and worked for Hilton Hotels in the US before arriving in Australia in 1964. In the spirit of this maternal lineage the Helé's established themselves in the Australian hotel and hospitality industry and prospered. Through the years they have owned the Yachtsman Hotel in Lake Macquarie, The Ascot in Wahroonga and the Sackville Hotel in Balmain. Yet their greatest innovation was the development of something as quintessentially Australian as the grill house with buffet. This Aussie classic took on a new twist thanks to the old family adage that good food is made from high quality, local primary produce. They only served top quality beef together with fresh, crisp salads and local condiments on a buffet.

## **CATERING FOR THE KING**

Wibrand and Elli Kesby were the chosen caterers to King Frederik IX of Denmark and Queen Ingrid for many years. It was their responsibility but also their pleasure to cater for many royal events. When the heir to the Danish throne Her Royal Highness Princess Margrethe married Henri Count de Monpezat on the 10<sup>th</sup> of June 1967 the Kesby family and the staff at the Richmond hotel were employed to prepare and serve the wedding dinner at Fredensborg Castle. They also catered for the wedding of Princess Anne-Marie when she married King Konstantin II of Greece in 1964, as well as other events for royalty and dignitaries.

## TRADITIONS AT WORK

Good food is made from good quality local produce and an appreciation that the right wine is a compliment to the food is the family theme. This fundamental belief is the touchstone of their business activities and the key to their success. It has moved from generation to generation. The produce should be local, must be good, needs to be quality controlled is the mantra. Wibrand used to go himself to France to pick his own truffles. He was a man so sure of this fact that he served the game that he hunted himself in Denmark, at the restaurant. To put it in modern 'lingo', he was a total gourmet and firmly believed that your own produce or at least local produce was the secret to exquisite food. Today in the Hunter Valley, they insist on using local produce wherever possible. The visitor indulges in contemporary meals created from regional produce served in the beautiful setting. The focus is on local produce with an Australian accent which highlights both what has changed and what has stayed the same. The tradition of keeping it local, keeping the quality of the produce high has remained while the ingredients, the recipes and even the produce themselves have changed. Euphemistically, *Gravlax* has morphed into the Asian inspired Sugar cured Ocean Trout with fresh ginger. This classic Scandinavian dish is still recognisable yet changed and Australianised by virtue of an Asian touch.

## CURRENT GENERATION

We now get to Philip Helé, OAM... The unsurprising fact that he too has followed his parents into the hotel business.

As General Manager of the Hunter Valley Resort, Philip is also very passionate promoting the many things one can enjoy in the Hunter Region. In fact he is known as "Mr Hunter Valley" in the international marketplace!

In the 2014 Queen's Birthday Honours list, he was awarded the **Order of Australia Medal (OAM)** for Services to Australian Tourism and the Hunter Valley Community.



## SENSE OF COMMUNITY

Being a family business in the Hunter Valley for nearly 30 years, we show support for our community by working closely with both the Australian Flying Doctor Service, and also the Ungooroo Aboriginal Corporation.

The land of the Wanaruah people stretches right across the Hunter Valley from Wollombi in the south and east from Sandy Hollow and Merriwa, across to the western fringes of the Barrington tops. Archaeological studies show that Aboriginal people have been in Australia for at least 60,000 years. This long history gives rise to a culture and belief system that is intricately connected to the land. This connection to the land, in turn, helps define and identify Indigenous Australians. We, as an organisation, would like to acknowledge and pay our respect to the traditional custodians of this land The Wanaruah people and to pay respect to elders both past and present. We would like to acknowledge ALL Aboriginal people of this area.

## ROOTS AT HOME

The family still have their Danish traditions and customs. Anni tries to keep the Danish traditions alive by baking the traditional Christmas biscuits, *Vaniliekrans* and *Brunkager*. Once in a while they even serve Duck with red cabbage. When I asked if their family still celebrated things Danish, they immediately replied that the family celebrated Christmas on the 24<sup>th</sup> of December, always had a real tree and ate Ris à L'amande for dessert. I liked the real tree bit, simply and succinctly said it revealed as much about their Australian-ness as their Danish-ness. Some family traditions are exactly that, family traditions, with their strong but subconscious expression of identity.

Our story began in Copenhagen a city oozing with European culture and Scandinavian chic. A story beginning among royalty and fine dining and ends nestled amongst gums and the Brokenback Ranges and the famous Hunter Valley Wine Country. The setting is very native Australian, it is a bush setting yet modern and stylish, and so what remains of the Scandinavian? What remains are the roots, the values and the raw materials before they metamorphosed into something Australian. It is this conglomeration of the old and the new which is so essentially Australian. So it is this never ending mixture of cultures and traditions that makes the Helé's actually very Australian... in the best possible sense of the word.

**For more information, please contact Philip Helé by email [Philip@HunterResort.com.au](mailto:Philip@HunterResort.com.au) or fax +61 (02) 4998 7787, or by phone +61 (02) 4998 7777. Thank you.**

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memories

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