



HUNTER VALLEY RESORT + FARM
 stay|taste|drink|learn|play|meet|party
 www.huntervalley.com.au

**Net Rates
 2026-2027**



Welcome to my family's Hunter Valley Resort.

Getting to the Hunter is simple - Take the Wine Train from Sydney or by car it is an easy 2 hour drive north of Sydney.

We are a one stop destination offering a beer taproom; wine + cooking schools; restaurant; Hunter Wine Theatre; wine tasting; candymaking + pizza classes; plus a range of 4 star guestrooms + cottages (refurbished in 2021/22) Our **NEW Hunter Farm + Adventure Centre** includes our farm with a kid's area + animal feeding; horse riding adventures; carriage rides; archery; segway back country tour; and electric bike hire. And all surrounded by my beautiful 55 year old shiraz vineyards. We are really looking forward to working with you.



Philip Helé, OAM
 Proprietor

The following are an indication of rates and activities at Hunter Valley Resort for 1 April 2026 - 31 March 2027. All rates are quoted in Australian dollars, include GST, and are subject to inbound availability. Rates, packages and menus may change until our final confirmation is received. Please use them as a guideline only. At any time, specific itineraries can be created to suit customers, timings and requirements of specific groups. To discuss your needs further, please call us on +61249987777 ext 249, or by email: functions@hunterresort.com.au. Thank you.

Optional tours:

Wine School –

A\$56.00pp MIN 2 pax:

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

Grape Stomping:

1-8pax from A\$390.00*
(extra pax +\$47pp)

Grape Stomping experience *
NB – cost of grapes is seasonal

Barrel Rolling

1-8pax net A\$270.00*
(extra pax +\$33pp)

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

Candy Making Class

1-8pax A\$600.00*
(extra pax net +\$71pp)

1 hour Candy Making Class making “Rocky Road” Chocolate
Personalised Hunter Valley **Candy making Appreciation Certificate**

Pizza Making Class:

1-8pax A\$657.00*
(extra pax +\$71pp)

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

Cooking School:

1-8pax A\$1800.00*
(extra pax +\$214pp)

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



Sydney to Hunter Valley - 2 hour drive



Newcastle Airport & Beaches – 1 hour drive



Port Stephens – 1.5 hour drive



Blue Mountains & Hunter Valley

Farm activities:

Please note Hunter Farm activities are not operated by Hunter Valley Resort. Rates and availability could change without notice.

Horseriding – MIN 2 pax

\$118.00pp 60mins

\$150.00pp 90mins:

Horseride around vineyards + bushland with guide.

Backcountry by Segway –

MIN 4 Pax:

\$64.00pp 30mins

\$80.00pp 60mins:

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

Interactive Farm Walk and Farm Feeding Frenzy

– net A\$27pp (min 4)

Take a walk around the farm at your own pace (no guide). Collect your bucket of food and map and walk around the farm feeding and learning about pigs, cows, alpacas, chickens, ducks, goats, sheep and more!

Axe Throwing

MIN 4 Pax: – net A\$64pp

You will be accurately throwing Axes in no time.

Laser Clay Shooting

MIN 4 Pax: – net A\$64pp

Plastic clays are launched into the air, and up to five participants can shoot at the target

Archery Experience

MIN 4 Pax: – net A\$64pp

3 lane archery course, large 1.2m targets and beginner bows are used to ensure a steep learning curve and become very accurate.



HUNTER FARM

HUNTER VALLEY RESORT

The Hunter Farm + Adventure Centre is a new facility incorporating "Hunter Farm", Segway tours, horseriding adventures and loads of team/fun activities.



"Hunter Farm" is a new concept for the region. See farm animals up close! Children / families have an opportunity to have tours around each enclosure to feed and learn about each animal. Self-guided or guided tours available. Pony rides also available



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



Segway Tours Hunter Valley –30 mins or 60mins - 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.

Axe Throwing Experience – 60 mins - You will be accurately throwing Axes in no time. There will be eight targets available.

Laser Clay Shooting experience – 60 mins - It's the green friendly version of the real clay pigeon shooting. Real laser - infrared shotguns are used. Plastic clays are launched into the air, and an electronic scoreboard controls the scores.

Archery Experience – 60 mins - Facilitated on our own 3 lane archery course, large 1.2m targets and beginner bows are used to ensure a steep learning curve and become very accurate. Several fun accuracy challenges are played.

Please note Hunter Farm activities are not operated by Hunter Valley Resort. Rates and availability could change without notice.

DAY TOUR Menu for Groups

(Coach not included) - 1 April 2026– 31 March 2027

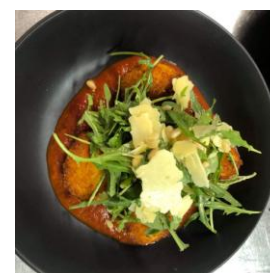
Menu (4 dishes) – 70 per person
(Min 4-200pax)

To Share:

- House Baked Sourdough with Local Olive Oil & Balsamic in the centre of the table

Mains:

- **Chicken Breast Salad** with Chorizo, Corn, Pickled Peppers, Red Onion & Chipotle Dressing (GF)
- **Saffron & Mozzarella Arancini** with Rich Tomato Sauce, Rocket, Pinenut & Parmesan Salad (V)
- **Thai Beef Salad** of Tomato Cucumber Thai Herbs with a Sweet Chilli & Peanut Dressing (GF)
- **Beer Battered Fish & Chips** with Green Salad Lemon & Aioli



Please note this menu, rate + availability can change without notice

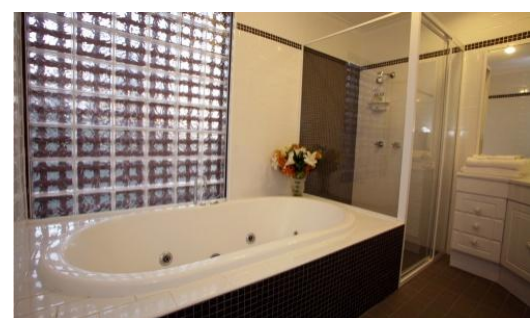
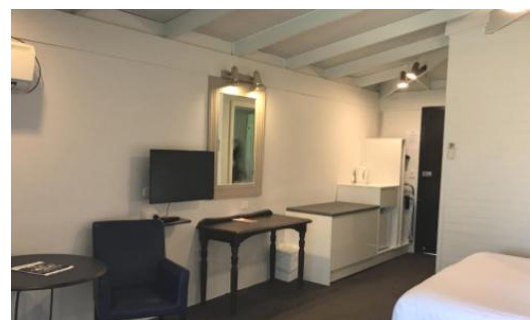
Dessert options \$14 per person

- Seasonal Australian Fruit Platters
- Sticky Date Pudding with Butterscotch Sauce & King Island Cream

Additional per person cost options:

- \$6 for jugs of soft drinks
- \$5.50 two wines married with above menus
- \$6.00 four wines married with above menus

A\$ Room Rates: 1 April 2026 – 31 March 2027 (NB: Saturday is a minimum 2-night stay - All rates are quoted in Australian dollars, include GST, and are subject to inbound availability. Rates may change until our final confirmation is received)	1 Night Room Only	1 Night Bed & \$15pp Breakfast voucher	1 Night Train Package Rate	2 Nights Train Package Rate	1 Night " Balloon by Train" Package Rate
Hunter Room *Special midweek rate (See season dates below)					
Single Room	\$300	\$322	\$479	\$800	\$864
Double/Twin Room	\$300	\$343	\$658	\$1000	\$1428
Hunter Room (Max 4 pax in room) – 1 x Queen bed + 2 Single beds					
Single Room	\$330	\$352	\$500	\$860	\$894
Double/Twin Room	\$330	\$373	\$688	\$1060	\$1458
King Room (Max 2 pax in room) Zip King bed or Twin beds					
Single Room	\$365	\$387	\$545	\$930	\$929
Double/Twin Room	\$365	\$408	\$722	\$1130	\$1493
Spa Cottage Room (Max 2 pax in room) – 1 x King bed					
Single Room	\$435	\$457	\$610	\$1070	\$999
Double/Twin Room	\$435	\$478	\$793	\$1270	\$1563
2 Bedroom Cottage (Max 6 pax in room) B1: 1 x Queen bed; B2: Zip King or 2 Single beds; Living: 1 x sofa double					
Double / Twin / Triple / Quad	\$615	\$700	\$1330	\$2030	\$2870
Additional adult (Hunter Room + 2 Bedroom Cottage only)					
Nett Rate	40	62	219	\$280	\$600
Additional per child (under 12 sharing existing bed with parents)					
Nett Rate	FOC	22	153	\$175	\$538



***Special Midweek rate**

- 1. Only Monday to Friday inclusive**
- 2. NOT valid for the following dates:**

·03/04/26 - 18/04/26
 ·06/06/26 - 08/06/26
 ·04/07/26 - 18/07/26
 ·25/09/26 - 10/10/26
 ·17/12/26 - 27/01/27

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
- **King** rooms feature a king bed and wonderful views over the Wine Country.
- **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.

"Wine Train to Hunter Valley" - 3D/2N or 2D/1N

Hunter Valley packages in the past have traditionally been "self-drive" packages. However, most customers will not rent a car for one night.... Therefore, the Hunter is not on the shopping list!



The new way to travel to the Hunter Valley is now by the "Wine Train". No car needed!

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 + Farm
- 14:00** Hunter Wine Theatre experience (included)
- 15:00** Time for rest – relax, explore and enjoy the facilities in the Hunter Valley Resort + Farm, you can visit the Taproom, "The Farm", souvenir shop, bike riding, visit local wineries and cheese factory, segway, horse riding, archery, axe throwing, horse riding or take a carriage ride, play tennis, swimming....
- 18:00** Dinner onsite at Barrel Bistro (own cost)
- 20:00** Accommodation at Hunter Valley Resort

Day 2 (optional):

- 08:00** Breakfast (vouchers included)
- 09:00** Onsite vineyard inspection followed by winetasting 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 vary - not operated by us)
- 18:00** Optional Dinner onsite at the Hunter Valley Resort (own cost)
- 20:00** Accommodation at Hunter Valley Resort

Day 3.

- 05:00** Hot Air Balloon ride with champagne breakfast (**Only included in the "Balloon by Train" Package**)
- 08:00** Breakfast (vouchers included)
- 10:30** Free time to do onsite optional activities eg: The Farm, Segway, horse riding, 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



Train Package includes - we will book train/transfer and email train tickets direct to you:

Please note we cannot book the train tickets until 30 days prior to your departure date.

- 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 + Farm
- Hunter Valley Resort **Accommodation**
- **Breakfast** vouchers (\$15pp) each day
- Entry to Hunter Valley Resort **Wine Theatre** experience
- Onsite **vineyard inspection** followed by **wine tasting** with resort's Cellarmaster
- For **"Balloon by Train"** package only - **Hot Air Balloon** ride with breakfast is included

Day Incentive Complete Hunter Experience

Group Activities: 10-200 guests
Days of Operation: 7 days
Duration: 5-6 hours

A\$256 per person

On arrival guests enjoy [morning tea](#) on the lawns of Hunter Valley Resort or Terrace. 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 varieties and soil conditions and see how and why a grapevine 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 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.

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 day's 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.

Candy making Class



A\$600.00 (1-8pax)
+ \$57pp up to 20pax

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 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 **A\$1800.00 (1-8pax)**

+ \$214 up to 60pax

Experience the entertaining 4-hour Hunter Valley Cooking School.

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

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

Pizza Making Class

Net A\$657.00 (1-8pax)
+ \$71pp up to 60pax

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

FOOD & BEVERAGE OPTIONS

We have an extensive range of different menu options / pricing for small to large groups.
Breakfast, lunch or dinner - 7 days.
Please just ask Sonya for a quote:
functions@hunterresort.com.au

THE HUNTER WINE THEATRE



Net A40 per person

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 quiet.

Not so with the 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 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 **Net A\$60 per person**

The Hunter Valley Wine School commences daily at 9.00am and is an informal tutorial of wine education. Walk through the onsite vineyard of 55-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 **Net A\$390.00 (1-8pax)**

+ \$46pp up to 60pax

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 **Net A\$270.00 (1-8pax)** **+ \$32pp up to 60pax**



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

The Hunter Valley Resort + Farm story

The Hunter Valley Resort is situated in the heart of the Hunter Valley Wine Country, spanning 70 secluded acres just a two-hour drive north of Sydney. This independent family-owned operation, run by the Helé Family for four generations, embodies the spirit of supporting local economies by shopping locally and employing residents, who in turn spend their wages within the community. Two generations of the Helé family still live onsite and are actively involved in the daily operations of the resort.

The resort offers a comprehensive Wine Country Experience, making it unique in Australia for its family-owned and operated lodge that combines multiple attractions and amenities. The resort includes:

- **4 Pines at the Farm Taproom & Bistro:** Serving fabulous food and the freshest brews.
- **Hunter Farm and Adventure Centre:** Offering activities such as Electric Bikes, Segway Kangaroo Spotting, Nature Tours, horse riding adventures, and interactions with farm animals.
- **Wine Tasting Cellars:** Providing their own great wines, wine tasting experiences, and educational tours on beer and wine production.
- **Accommodation:** Excellent 4-star guestrooms and cottages.
- **Vineyards:** Nestled within their own 55-year-old vineyards.

The resort prides itself on being a one-stop destination for visitors seeking to experience the best of Hunter Valley's wine country, with a combination of quality accommodation, gourmet dining, adventure activities, and educational experiences.



Proudly ranked by TripAdvisor as the **#1 Resort** in Pokolbin and the **'Best 4-Star Hotel'** in the Hunter Valley.

We're also honoured to have received the Travellers' Choice Award for seven consecutive years — a testament to our consistent excellence in guest experience.

Hunter Farm -The New Hunter Farm + Adventure Centre is a unique facility that combines traditional farm experiences with modern adventure activities. This innovative concept, the first of its kind in the Hunter Valley region, offers a variety of activities suitable for all ages and interests.

- **Farm Animals:** Guests can see farm animals up close and participate in feeding times, making it a perfect activity for families visiting the Hunter Valley.
- **Farm Experience:** This new concept allows visitors to engage with farm life and learn about the animals in an interactive setting.
- **Electric Bike Hire** - Explore the beauty of Wine Country with the help of electric bikes. With the new bike lanes along the roads, you can easily visit over five wineries and two breweries. The electric motor assists your pedaling, allowing you to enjoy the stunning countryside without exerting too much effort.



Horse Riding and Carriage Tours

- **Location:** The tours operate from the base of the spectacular Broken Back Ranges of Pokolbin, right in the heart of Hunter Valley Wine Country.
- **Trail Rides:** Suitable for all levels, from timid beginners to seasoned riders.
- **Ride Options:** Choose from 30-minute, 1-hour, 90-minute, sunrise, and sunset rides, available seven days a week.
- **Horse & Carriage Winery Tours:** Enjoy a scenic and leisurely tour through the beautiful vineyards and landscapes of Hunter Valley.



Segway Tours Hunter Valley

- **Guided Segway Tour:** The Hunter Valley now offers a guided Segway tour, allowing visitors to explore this historic region known for its world-class wine.
- **Starting Point:** The adventure begins at the brewery at Hunter Valley Resort.
- **Off-road Tracks/Trails:** The tour follows off-road tracks through vast bushland, traveling along an old 1880s stock route, free from cars.
- **Wildlife and Scenic Views:** Encounter scores of kangaroos, enjoy awesome views of the Broken Back Ranges, and possibly spot the odd wombat.
- **Vineyard Experience:** The tour includes a venture through the resort's vineyard on the way back, adding a unique touch to the adventure.



4 Pines at the Farm Taproom & Barrel Bistro - Offering a selection of 12 craft brews, including: Premium Lager, Traditional Ale, Stout, Malty Draught, + Unique Alcoholic Ginger Beer



Hunter Valley Wine School - This daily educational experience starts at 9 am and includes:

1. Vineyard Walk: Learn how and why grapevines grow.
2. Winemaking Tutorial: Conducted by our Cellarmaster.
3. Structured Wine Tasting: Understand grape varieties, bouquet, taste, and color.

At the end of the 2-hour course, guests receive a personalized Wine Appreciation Certificate.

Hunter Valley Cooking School - Our "Hands On" Cooking School offers classes conducted by our chef in a purpose-built kitchen. The experience includes:

- Vineyard inspection
- Wine tasting
- Cooking instruction



The classes accommodate 8 to 24 people (larger groups by special arrangement) and include a meal prepared by the participants. Prices start at \$215 per person.

Pizza Making Class - In this 60-minute workshop, learn to make your own pizza and enjoy it for lunch or dinner.



Candy Making Class - In this 60-minute workshop, learn to make peanut brittle, marshmallows, and boozy chocolate with our Executive Chef. Participants take home recipes and the candy they make. The class also includes candy and alcohol pairings, a first for the Hunter Valley.

Daily Vineyard Inspections - Every day at 9 am, join us for a comprehensive wine experience:

1. Vineyard Tour
2. Wine Tasting Tutorial

Our wine tasting cellars are open daily, offering a wide range of premium wines from small Hunter Valley winemakers, including Hunter Farm Wines, Lisa McGuigan, First Creek, and Margan.

Grape Stomping - Experience the fun of grape stomping, feeling the grapes squish between your toes.

Hunter Wine Theatre - This engaging half-hour experience runs several times daily in our dedicated theatre. It includes:

- A film on the Hunter Valley's wine heritage.
- A visual guide to grape harvesting, crushing, winemaking, and bottling.
- A wine tasting session with some of the Hunter's best wines.

The Hunter Wine Theatre is available every day at 10 am and 2 pm for \$40 per person.

Guest Rooms and Cottages - Rated by Tripadvisor as the best 4-star hotel and the #1 resort in Hunter Valley for six consecutive years, our resort offers 35 quiet and spacious rooms, each with stunning Wine Country vistas.

- Hunter Room: Features a queen-sized bed and two single beds.
- King Rooms: Overlook the Wine Country with a king bed, which can also be split into two long singles.
- Spa Cottage Rooms: Include a king bed, kitchenette, and a large spa bath.
- 2 Bedroom Cottage: Comprises two bedrooms, each with its own ensuite bathroom, a kitchenette, and a living/dining room. These cottages feature exposed timber cathedral ceilings, solid timber country-style furniture, a full-size bathtub and shower, flat screen TV, DVD player, and individual air-conditioning/heating. The double glass doors open onto a balcony overlooking the countryside, vineyards, and the Brokenback Ranges.

Rates range from \$300 to \$700. Check our website for the latest packages.



Onsite Activities

- Tennis: Enjoy a game on our tennis court.
- Walking/Jogging Tracks: Choose between 3km and 5km tracks.
- Swimming Pool: Take a dip in our large pool.
- Electric Bikes: Test out our fleet of electric bikes.
- BBQ: Cook your own lunch on our BBQ facilities.
- Children's Activities: Special dinner menu and farm activities.



Adventure Experiences

- 1-hour Axe Throwing Experience: Minimum 4 people. Includes initial training and eight targets. Axe throwing is one of the fastest-growing activities in Australia.
- 1-hour Laser Clay Shooting Experience: Minimum 4 people. Uses real shotguns converted to laser-infrared, with plastic clays and an electronic scoreboard.
- 1-hour Archery Experience: Minimum 4 people. Features a 3-lane archery course with large targets and beginner bows, offering fun accuracy challenges.



Nearby Attractions

- Hot Air Ballooning and Skydiving
- Golf Courses: Cypress Lakes and the Vintage.
- Hunter Valley Gardens and Shopping Village
- Cheese & Chocolate Factories
- Horse & Carriage Tours
- Galleries and Antique Stores
- Cafes and Restaurants
- Over 150 Wineries

Getting to Wine Country

- Wine Train from Sydney: Convenient and scenic.
- By Car: Motorway all the way north from Sydney.
- Transfers: Hunter Wine Train includes transfers from our local train station (approx. 15 minutes away). We also offer coach/limo transfers from Sydney Airport or Sydney city hotels.



Hunter Valley Resort + Farm provides a perfect blend of excellent accommodation, gourmet dining, and a wide range of activities, ensuring a memorable stay in the heart of Wine Country.

**** Ends ****

For images and more information scan QR code,
URL: <http://bit.ly/3VE74pl>, or please contact
Philip Helé by email
Philip@HunterResort.com.au
or by phone +61 (02) 4998 7777. Thank you.



FACT SHEET- 1 April 2026– 31 March 2027

An easy 2-hour drive, or Wine Train north of Sydney, Hunter Valley Resort + Farm is nestled among its own 55-year-old vineyards incorporating an excellent restaurant, 4 Pines Beer Taproom, wine theatre, quality guestrooms + cottages, wine tasting cellars, "The Farm", electric bikes, horse riding, segway, wine school and candy making classes.

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, air-conditioned, are on one level, and all have double glass doors with views of the Australian countryside.

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

Meeting facilities

Room	Area	Height	Theatre	Classroom	U Shape	Cocktail	Banquet
Library	40	3	-	-	-	-	18
Hermitage	40	3	-	-	-	-	18
Vineyard	70	2.5	50	40	36	-	-
Gallery	70	4	50	40	36	70	-
Barrel Bistro	80	8	-	-	-	80	60
Theatre	85	5	80	50	50	80	60
Winemakers	300	8	150	80	N/A	250	200

Activities on site Candy + pizza making classes, cooking school, Hunter Valley Wine School (2-hour wine appreciation Certificate course), The Hunter Wine Theatre movie experience followed by a private tasting with our Cellarmaster, barrel rolling, grape stomping, beer taproom & dining, horseback riding, segway tours, archery, axe throwing, laser target shoot, horse & carriage tour, electric bikes, tennis, farm feeding, pool and surrounded by our 55 year old vineyards

Contact details -

Simon Williamson – Inbound Sales Manager – inbound@huntervalley.com.au
Philip Helé, OAM – Owner – Philip@HunterResort.com.au
Inbound/Groups reservations – functions@HunterResort.com.au
General Reservations – reservations@HunterResort.com.au
Gean Furto - Front Office Manager – stay@HunterResort.com.au
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Katie Stafford – Conferences+Events - events@HunterResort.com.au
Dianne Gardiner – Accounts - accounts@HunterResort.com.au

Helé Family History – Owners of the Hunter Valley Resort

YOU EAT WHAT YOU ARE



In the intricate tapestry of life, where celebrations, traditions, and identity intertwine, the Helé family's story unfolds as a testament to the profound connection between food and memory. With each bite, every feast, we commemorate not only the sustenance before us but also the moments etched in our hearts.

Food becomes a conduit for celebrating our world, our identity, and our shared past. But what happens when the world shifts, when traditions evolve, and when our very identity undergoes transformation?

The Helé family's journey encapsulates these nuanced shifts, weaving together a narrative that spans generations, cultures, and continents.

It's a universal truth that the dishes we savour often hold more significance than their ingredients alone. Consider, for instance, the curious phenomenon of an Australian Christmas roast devoured in the scorching heat of a 40-degree summer day. The flavours may resonate, but it's the childhood memories of Christmas cheer, rooted in the Anglo-Saxon heritage of Australia, that make the heavy meal feel like a cherished tradition. Yet change beckons, and while some customs bend to its will, others stand resolute, their significance as profound as ever. It's a complex dance between preservation and adaptation that the Helé family knows intimately.

The inverse is equally captivating—a foreigner's perspective of a region like Scandinavia, renowned for its luxury and international cuisine, suddenly coming to a standstill to indulge in the age-old dishes of *dopp i grytan* and *lutefisk* during Christmas.

These culinary icons, while unfamiliar to outsiders, resonate deeply with the locals. They embody a symphony of textures, flavours, and rituals passed down through generations—a testament to the way we embrace food not just for its taste, but for the memories it evokes.

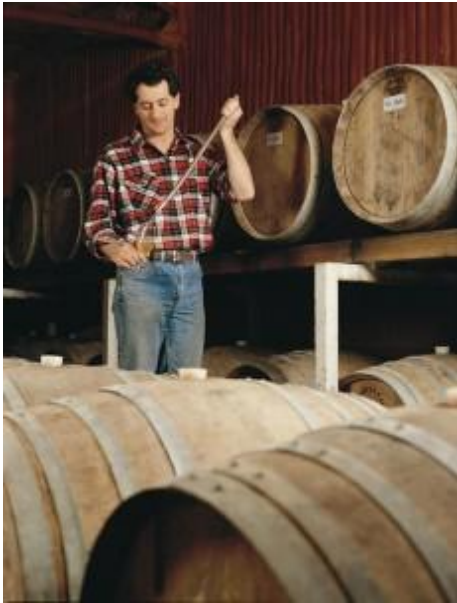


CATERING FOR THE KING

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 10th 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.

KEEPING IT IN THE FAMILY

In the tale of the Helé family, these themes come alive. The story begins in Copenhagen, a city steeped in European elegance and Scandinavian charm. Here, their lineage of hospitality flourished. The great-grandfather, Ernst Weinold, owned the revered Grand Hotel from 1935 to 1970—a time when dining was an art form. The hotel's dining room exuded opulence, and the sumptuousness of the meals was integral to the lavish experience. This era, when people dressed meticulously for dinner, celebrated the interplay between fine dining and ambiance—an art that Ernst perfected.



The legacy was entrusted to Wibrand and Elli Kesby, the grandparents, who continued the tradition. They owned the Hotel Eyde during the turmoil of World War II and later built the iconic Richmond Hotel Copenhagen in the 1950s. Echoing family values, the Richmond Hotel epitomized elegance on an international scale. The Fielding's Travel Guide of 1967 praised its international cuisine and opined, "The Richmond Hotel offers just about the top—international cuisine of the country." Egon Ronnay's guidebook echoed the sentiment, describing the hotel's cooking as "undeniably three-star."

The family's narrative flowed through Julian and Anni Helé, the parents, whose journey transcended borders. After meeting at London's Dorchester Hotel and marrying while working at a hotel in Montego Bay, Jamaica, they landed in Australia in 1964. Their imprint on the Australian hospitality landscape was profound. From the Yachtsman Hotel in Lake Macquarie to The Ascot in Wahroonga and the Sackville Hotel in Balmain, the Bel-Air Hotel in Newcastle, Bonnechere's Restaurant at Newport, they redefined the culinary scene. Their innovation, however, shone brightest in their reimagining of the classic grill house, paired with a buffet. This transformational concept at the Fox + Hounds at Wahroonga, grounded in their belief in the power of local, high-quality ingredients, resonated deeply with Australians.

CURRENT GENERATION

Enter Philip Helé, the current torchbearer of the family's legacy. As proprietor of the Hunter Valley Resort, he not only embraced his family's heritage but became a leading ambassador for the Hunter Region, earning the moniker "Mr. Hunter Valley" ensuring the Hunter Valley brand is known as a 'must-do' place to be visited across the world.

Over the past 30 years, he has constantly re-invented the offer, Hunter Valley Resort now as "Hunter Farm" - a mix of resort, Adventure Centre with animals, horseriding, segway tours. Education also with Wine + Cooking Schools, also with a collaboration with 4 Pines Brewing bringing the best of craft beer to the region.

In 2014, his contributions were recognized with the Order of Australia Medal (OAM), and in 2022, his Wine Country peers hailed him as a 'Living Legend' of the Hunter Valley—an honour bestowed upon those who influence the trajectory of the region's wine and tourism industry for over three decades.



TRADITIONS AT WORK

Their journey, marked by a shift from Denmark's grandeur to the Hunter Valley's serene landscapes, encapsulated a delicate balance between honouring tradition and embracing change. The acquisition of The Hunter Resort in 1991 symbolized this transformation—a move from Copenhagen's elegance to the rustic charm of the Australian landscape. The Helé family's culinary evolution reflected this journey, infusing their Danish roots with the essence of their new environment. From classic gravlax to an Australian-infused sugar-cured ocean trout with hints of Asian inspiration, their cuisine became a testament to the fluidity of identity.

Amidst this transformation, the family clung to their Danish heritage. Anni Helé's efforts to keep traditions alive, through the baking of Danish Christmas biscuits, served as a poignant reminder of their roots. They continued to celebrate Christmas on the 24th of December, adhering to Danish tradition, thereby blending their past and present seamlessly.

ROOTS AT HOME

Their story encapsulates a journey that began amidst Copenhagen's European sophistication and ended nestled among the gum trees and Brokenback Ranges of the Hunter Valley—a landscape that merges the elegance of Australian authenticity with the values of Scandinavian heritage. Through this convergence of cultures and traditions, the Helé family embodies the quintessential Australian narrative. It is a celebration of the interplay between evolution and preservation, a testament to how the old and new, when harmoniously blended, give birth to a captivating identity.

In a world defined by the confluence of cultures, the Helé family found their place—a story that resonates with the spirit of Australia, where traditions merge, cultures evolve, and memories are woven into the fabric of identity. Their journey, like a symphony, harmonizes the past and present, crafting an intricate melody that is uniquely theirs.

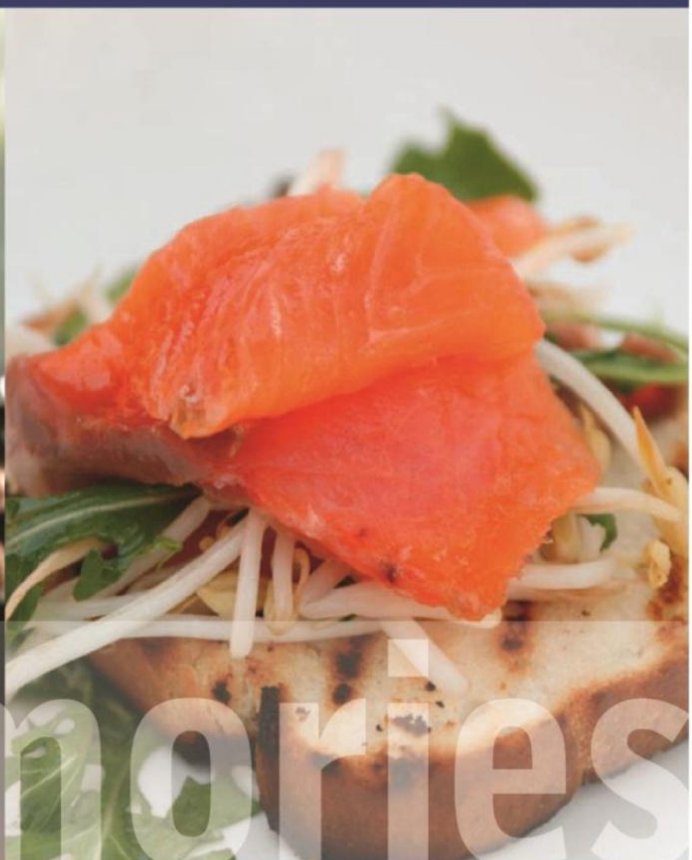
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