



Function Pack

THE
VICTORIA
HOTEL

T H E
VICTORIA
— H O T E L —
Y A R R A V I L L E

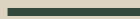
Proudly serving Yarraville since 1873, The Victoria Hotel prides itself on bespoke events, quality food and outstanding customer service.

Boasting two beautiful function rooms, a dedicated kids play room, a brand-new beer garden plus several versatile spaces, The Vic is the ultimate function venue in Yarraville for your next event or party.

Our friendly and professional function team can help you create your perfect event, whether it's an intimate dinner, birthday celebration, Christening, business meeting, product launch, engagement party or wedding.

We are happy to tailor a menu package and beverage list to suit your specific needs.

At The Victoria Hotel, we will assist you to organise and execute your dream event every time.



The Victoria Hotel
188 Hyde Street, Yarraville VIC 3013
(03) 8840 4821
admin.victoriahotel@ausvenueco.com.au
vichotelyarraville.com.au

Hyde Room



Featuring a private entrance and bar for your exclusive use, and an adjoining outdoor terrace overlooking Hyde Street.

The Hyde Room is perfect for cocktail parties, birthday celebrations, engagements and weddings.

Complete with state of the art equipment, including a wireless microphone and ceiling mounted overhead audio visual TV screens, this space is also ideal for business meetings and corporate events.

SPACE TYPE	 SEATED	 COCKTAIL			
Private	60	120	1	Y	Y

Victoria Room



Featuring a private bar and bathrooms for your exclusive use, natural sunlight from four overhead skylights, and state of the art audio visual equipment, the Victoria Room is perfect for cocktail parties, birthday celebrations, corporate engagements and weddings.

SPACE TYPE	 SEATED	 COCKTAIL			
Private	70	120	1	Y	Y

Bistro



The newly renovated bistro is an inviting and semi private dining area with a partitioned-off section for an intimate dining experience.

Available for use of the semi private dining area which is suitable for smaller groups of up to 30 guests.

SPACE TYPE	 SEATED	 COCKTAIL			
Not Private	24	30	NA	NA	NA

Beer Garden



Whether you're celebrating a milestone or simply enjoying a leisurely afternoon with friends, our beer garden offers the perfect blend of charm, comfort and hospitality for your next event

SPACE TYPE	 SEATED	 COCKTAIL			
Not Private	-	50	NA	NA	NA

Kids Room



The kids room has been transformed into a mini Yarraville — a shared space designed for interactive and imaginative play, with plenty of fun activities for all ages, including a train & kiosk cafe, magnetic wall, soft play, drawing station, reading nooks and tech stations.

With free onsite parking, easy pram access, highchairs, baby change facilities and a kids menu that even the fussiest of eaters will enjoy, the Kids Room is perfect for birthday celebrations, baby showers, christenings and family events.

Organising your child's birthday party? Let us do the hard work for you! With party packages available from 10 kids right through to big kids, we'll take care of nibbles, theming, lolly bags and more! Please take a look at our separate Kids Birthday Party Packages.

SPACE TYPE	 SEATED	 COCKTAIL			
Not Private	40	N/A	1	Y	Y

Canape Packages

6 Options — \$36pp

8 Options — \$43pp

10 Options — \$54pp

Minimum of 20 guests

COLD

Tuna Tostada, Corn, Avocado, Coriander (LG, LD)

Assorted Sushi, Ginger, Soy (LG, LDO, VO, VGO)

Tomato & Mozzarella Bruschetta (LDO, LG, V, VGO)

Vege Rice Paper Rolls, Sweet Chilli (LD, V, VGO)

Crostini, Sour Cream, Salmon, Dill

Crostini, Cherry Tomato, Olives, Shallot, Balsamic Glazing (LD, LG)

HOT

Cheeseburger Spring Roll, Burger Sauce

Vegetable Spring Roll, Sweet Chilli Sauce (LD, V, VG)

Chicken Skewers, Honey Soy Glaze (LD, LG)

Chilli Maple Chicken Tenders, Dill Pickles (LD)

Mini Beef Pies, Tomato Relish (LD)

Mini Sausage Rolls, Ketchup (LD)

Prawn Dumpling, Soy Sauce (LD)

Veg Dumpling, Soy Sauce (LD, V, VG)

Taco, Brisket, Avocado, Salsa (LD, LG)

SUBSTANTIALS

ADD ON FOR \$11.5 EACH

Mini Fish & Chips, Tartare (LD)

Salt & Pepper Calamari, Chips, Aioli, Lemon (LD, LG)

Mini Prawn Roll, Old Bay Mayo, Celery

Beef Slider, Cheddar & Chips, Burger Sauce, Pickles (VO)

Grain Salad: Pumpkin, Green Bean, Quinoa, Radish, Rocket, Seeds, Chickpea (V, LG, LSO)

SWEET

Custard Cream Tart, Icing Sugar (LG)

Donuts, Cinnamon Sugar (LD, V, VG)

Fairy Breads, 100s & 1000s (LD, V, VG)

Gelato Cones, Icing Sugar

(V) – Vegetarian / (VO) – Vegetarian Option (VG) – Vegan / (VGO) – Vegan Option

(LG) – Low Gluten / (LGO) – Low Gluten Option (LD) Low Dairy / (LDO) – Low Dairy Option

Platters

25 pieces per platter

COLD

Oysters, 2 Dozen (LG, LD)	\$120
Prawn Rolls (LD)	\$120

HOT

Pumpkin Arancini, Tomato Relish (LD, LG, V, VG)	\$100
Mushroom Arancini, Tomato Relish (LD, LG, V, VG)	\$100
Cauliflower Croquette, Tomato Relish (LD, VO)	\$100
Mac & Cheese Croquette, Tomato Ketchup (V)	\$100
Falafel Fritters,, Mint, Salad, Pomegranates (LD, LG, V, VG)	\$120
Beef Skewers, Sumac Tzatziki (LGO)	\$100
Pizza Squares (LDO, LGO)	\$125

SWEET

Mini Custard Eclairs (V)	\$85
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KIDS PLATTERS

Kids Nuggets	\$50
Kids Fruit Platter	\$50
Fairy Bread	\$25

(V) – Vegetarian / (VO) - Vegetarian Option (VG) - Vegan / (VGO) - Vegan Option
(LG) - Low Gluten / (LGO) - Low Gluten Option (LD) Low Dairy / (LDO) - Low Dairy Option

Grazing Table

Grazing Station - 3 sizes to choose from

The Victoria Hotel's Grazing Table is an indulgent display of Australian and European cheeses, sliced cured meats, terrine, grilled & marinated vegetables, dips, olives, dried and fresh fruits, nuts, crackers, lavash and artisan breads.

Available in your choice of size to cater for any number of guests.

Regular \$620

Large \$925

Deluxe \$1,550

Fancy a dessert station instead? Easy done! Choose your size and let us do the rest.

Regular \$700

Deluxe \$1,350

Our delicious dessert stations include mini doughnuts, macaroons, eclairs, raspberry opera cake, berry mousse cake, berry tartlets, vanilla panna cotta



Set Menu

Share Style Set Menu

Minimum of 20 guests

2 course \$58pp

3 course \$69pp

ENTRÉES – ALL OF THE FOLLOWING, SERVED SHARING STYLE TO THE CENTRE OF EACH TABLE:

Stone Baked Garlic Flatbread, Herbed Hummus, Tzatziki, Olives (V, VGO, LGO)

Salt & Pepper Squid, Aioli, Lemon

Cauliflower Croquettes, Tomato Relish, Pepperjack Cheese (VG)

MAINS – ALL OF THE FOLLOWING:

Barramundi , pan seared barramundi, seasonal green, lemon, minted pea puree (LD, LGO)

Gnocchi Pesto, ricotta gnocchi, basil pesto, spinach, cauliflower, crispy sage, seed mix (LDO, LG, VGO)

250G Porterhouse, skin on fries, salad, red wine jus, garlic butter (LDO, LG)

Sides To Share | Fries, House Salad, Green Beans

DESSERTS – ALL OF THE FOLLOWING:

Summer Pavlova , pavlova, lemon curd, chantilly cream, blueberries, strawberries and raspberries (LG, V)

Chocolate Mousse, raspberry sorbet, popping candy and raspberries (LG, V)

(V) – Vegetarian / (VO) - Vegetarian Option (VG) - Vegan / (VGO) - Vegan Option

(LG) - Low Gluten / (LGO) - Low Gluten Option (LD) Low Dairy / (LDO) - Low Dairy Option

Set Menu

Alternate Choice Set Menu

Minimum of 20 guests

2 course \$63pp

3 course \$69pp

ENTRÉES – CHOOSE 2 OF THE FOLLOWING:

Salt & Pepper Squid, Aioli, Lemon

Chickpea Fritters, Minted Sour Cream, Pomegranate (LG, V, VG, LD)

Cauliflower Croquettes, Tomato Relish, Pepperjack Cheese (VG)

Chicken Tenders, Chilli Glaze, Mayo, Pickles

MAINS – CHOOSE 2 OF THE FOLLOWING:

Barramundi , pan seared barramundi, seasonal green, lemon, minted pea puree (LD, LGO)

Gnocchi Pesto, ricotta gnocchi, basil pesto, spinach, cauliflower, crispy sage, seed mix (LDO, LG, VGO)

250G Porterhouse, skin on fries, salad, red wine jus, garlic butter (LDO, LG)

Chicken Parma, Ham, Sugo, Mozzarella, House Salad, Fries

Eggplant Parma, Sugo, Mozzarella, House Salad, Fries (V, VGO)

Beer Battered Fish & Chips, House Salad, Tartare, Lemon (LGO, LDO)

DESSERTS – CHOOSE 2 OF THE FOLLOWING:

Summer Pavlova , pavlova, lemon curd, chantilly cream, blueberries, strawberries and raspberries (LG, V)

Chocolate Mousse, raspberry sorbet, popping candy and raspberries (LG, V)

Sticky Toffee Pudding, Salted Caramel

(V) – Vegetarian / (VO) - Vegetarian Option (VG) - Vegan / (VGO) - Vegan Option

(LG) - Low Gluten / (LGO) - Low Gluten Option (LD) Low Dairy / (LDO) - Low Dairy Option

Beverage Packages

Minimum of 20 guests

STANDARD

2hrs — \$46pp / 3hrs — \$59pp

4hrs — \$72pp

Mr Mason Sparkling Cuvee Brut NV

Dottie Lane Sauvignon Blanc

Hearts Will Play Rose

Henry & Hunter Shiraz Cabernet

Carlton Draught

James Squire Orchard Crush Cider

James Boags Light

Heineken Zero

Selection of soft drinks and juice

PREMIUM

2hrs — \$57pp / 3hrs — \$70pp

4hrs — \$84pp

Mr Mason Sparkling Cuvee Brut NV

Alpha Box & Dice Tarot Prosecco NV

Vivo Moscato

Dottie Lane Sauvignon Blanc

Pebble Point Chardonnay

Hearts Will Play Rose

Sud Rose

Point of Departure Pinot Noir

Henry & Hunter Shiraz Cabernet

Carlton Draught

James Squire Orchard Crush Cider

James Boags Light

Heineken Zero

Selection of soft drinks and juice

DELUXE

2hrs — \$68pp / 3hrs — \$81pp

4hrs — \$94pp

Mr Mason Sparkling Cuvee Brut NV

Alpha Box & Dice Tarot Prosecco NV

Yves Sparkling Cuvee NV

Vivo Moscato

Dottie Lane Sauvignon Blanc

821 South Sauvignon Blanc

Pennello Pinot Grigio DOC

Innocent Bystander Chardonnay

Hearts Will Play Rose

Sud Rose

Coldstream Hills Pinot Noir

South Rock Shiraz

Henry & Hunter Shiraz Cabernet

La Boca Malbec

Carlton Draught

James Squire Orchard Crush Cider

Corona

James Boags Light

Heineken Zero

Selection of soft drinks and juice

Beverage Options

SPIRIT UPGRADE

Available to add to all beverage packages, minimum of 20 guests.
\$28pp

UPGRADE YOUR BEV PACK

Treat your guests to a bespoke cocktail on arrival for an additional \$19.5 per person, minimum of 20 guests.

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

MIMOSA ON ARRIVAL

Minimum 20 guests, \$14 per person.



Make an enquiry

**Get in touch with our friendly Functions team
to discuss your event requirements.**

Simply scan the code to enquire via our website
or contact us via the following:

(03) 8840 4821

admin.victoriahotel@ausvenueco.com.au

