

Functions at The Victoria Hotel





Welcome to The Victoria Hotel

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.

A photograph of three women sitting at a restaurant table, smiling and laughing. The woman in the center is wearing a white ribbed sleeveless top with a dark collar. The woman on the right is holding a glass of red wine. The table is set with white plates, glasses of wine, and cutlery. In the background, there is a bar with various bottles and a large mirror on the wall.

**CELEBRATIONS MADE EASY:
CHOOSE YOUR SPACE, CHOOSE
YOUR STYLE, LEAVE THE
REST TO US.**

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						
HYDE ROOM	60	100	Y	Y	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						
VICTORIA ROOM	90	120	Y	N	Y	Y

The Nook

The Nook, a part of 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						
BISTRO	24	30	N	N	N	N



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. Semi-private space.

SPACE TYPE						
BEER GARDEN	-	50	N	N	N	N



Kids Room

The kids room has been transformed into a mini Yarraville – a semi-private 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						
KIDS ROOM	40	-	N	N	N	N

Canape Packages

6 Options — \$37pp | 8 Options — \$45pp

10 Options — \$56pp | Minimum of 20 guests

Cold

Rice Paper Roll, mixed rice paper rolls platter, sweet chilli sauce (LD, LG, VG)

Sushi, mixed sushi platter, soy sauce (LD, LGO, VO, VGO, I)

Bruschetta, toasted bread, shallot, tomato, olives, bocconcini, balsamic glaze (LDO, LGO, V, VGO)

Tuna Tostada, fresh diced tuna, corn, avocado, coriander (LD, LG, I)

Salmon Crostini, crisp crostini, sour cream, smoked salmon, dill (I)

Potato Salad, chat potatoes tossed with chive mayo (LD, LG, VO, VGO)

Hot

Cheese Burger Spring Rolls, burger sauce

Beef Pies, tomato sauce (LD)

Beef Slider | beef patty, cheese, burger sauce

Mac & Cheese Croquettes, tomato relish (V)

Sausage Rolls, tomato sauce (LD)

Quiche, assorted quiche

Vegetable Spring Rolls, soy sauce, sweet chili sauce (LD, VG)

Falafel Bites, basil pesto, chipotle aioli, parsley (LD, LG, VG)

Substantials

Add on for \$12.5 each

Mini Fish & Chips, chips, tartare sauce lemon (LD, I)

Salt & Pepper Calamari, chips, aioli, lemon (LD, LG)

Beef Slider, beef patty, cheese, burger sauce

Mini Hot Dog Rolls, two mini hot dogs with chips

Brisket Taco, brisket, avocado, salsa (LD, LG)

Grain Salad, pumpkin, green beans, quinoa, radish, rocket, seeds mix (LD, LG, VG)

Sweet

Sticky Date, warm sticky date & caramel sauce

Brownie, warm chocolate brownie & chocolate fudge sauce (LG)

Mixed Sweets, variety of delicious sweet treats



(V) – Vegetarian / (VO) - Vegetarian Option (VG) - Vegan / (VGO) - Vegan Option (LG) - Low Gluten / (LGO) Low Gluten Option (LD) Low Dairy / (LDO) - Low Dairy Option / (A) - Australian Seafood (I) - Imported Seafood (M) - Mixed Seafood Origin

Platters

30 pieces per platter

Cold

Fresh Fruit Platter, fresh seasonal fruits (LD, LG, VG) \$70

Oyster Platter (24), freshly shucked oyster, lemon (LD, LG) \$215

Bread & Dips Platter, 3 assorted dips, flat bread / garlic bread (LDO, LGO, V, VGO) \$95

Hot

Aussie Platter, 10 beef sausage rolls, 10 beef party pies, 10 mini quiche, tomato sauce, bbq sauce, aioli \$125

Mixed Arancini Platter, 10 mushroom white wine, 10 pumpkin & sage, 10 falafel, dipping sauces (LDO, VG) \$135

Fried Chicken Platter, tender pieces of japanese style chicken, mayo (LD) \$100

Vegetable Spring Rolls, soy, sweet chili sauce (V) \$70

Falafel, basil pesto, chipotle aioli, fresh parsley (V, VGO) \$100

Salt & Pepper Calamari, tartare sauce (I) \$80

Sweet

Sticky Date Platter, soft, warm sticky date pudding drizzled with rich caramel sauce \$115

Brownie Platter, rich, warm chocolate brownie drizzled with decadent chocolate fudge sauce (LG, V) \$160

Mixed Sweets, tempting assortment of delicious, sweet treats (LD, VG) \$105

Kids Platters

Kids Party Pack, nuggets, chips, kids burger, fruit, juice \$26

Kids Nuggets Platter, nuggets, chips \$50

Kids Fish Platter, cocktail fish bites, chips (I) \$60

Kids Pizza Platter, kids tomato pizza or ham & pineapple pizza with chips (LDO, V) \$60

Fairy Bread Platter, 100s & 1,000's (VG) \$35



(V) – Vegetarian / (VO) - Vegetarian Option (VG) - Vegan / (VGO) - Vegan Option (LG) - Low Gluten / (LGO) Low Gluten Option (LD) Low Dairy / (LDO) - Low Dairy Option / (A) - Australian Seafood (I) - Imported Seafood (M) - Mixed Seafood Origin



Grazing Table

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, lavosh 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 \$1,550



Grazing Station - 3 sizes to choose from

Set Menu

Share Style Set Menu

Minimum of 20 guests

2 course \$61pp 3 course \$73pp

ENTRÉES – ALL of the following, served sharing style to the centre of each table:

House Flatbread & Dips, tzatziki, hummus olives (LDO, V, VGO)

Salt & Pepper Calamari, dill, lemon, aioli (LD, LGO, I)

Chorizo & Manchego Croquettes, aioli, parmesan, chives

MAINS – ALL of the following:

Barramundi, pan seared barramundi, roasted chats, beans, lemon (LD, A)

Gnocchi Pesto, ricotta gnocchi, basil pesto, spinach, parmesan (LDO, LGO, V, 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:

Sticky Date Pudding, butterscotch, vanilla ice cream (V)

Apple Crumble, spiced apple crumble, caramelised apple, oat crumble, vanilla bean ice cream (LD, V)

Vegan Chocolate Cake, vegan cake, sorbet, icing sugar (LD, LG, V, VG)

(V) – Vegetarian / (VO) - Vegetarian Option (VG) - Vegan / (VGO) - Vegan Option (LG) - Low Gluten / (LGO) Low Gluten Option (LD) Low Dairy / (LDO) - Low Dairy Option / (A) - Australian Seafood (I) - Imported Seafood (M) - Mixed Seafood Origin



Set Menu

Alternate Choice Set Menu
Minimum of 20 guests
2 course \$67pp 3 course \$78pp

ENTRÉES – Choose two of the following:

House Flatbread & Dips, tzatziki, hummus olives (LDO, V, VGO)

Salt & Pepper Calamari, dill, lemon, aioli (LD, LGO, I)

Chorizo & Manchego Croquettes, aioli, parmesan, chives

MAINS – Choose two of the following:

Barramundi, pan seared barramundi, roasted chats, beans, lemon (LD, A)

Gnocchi Pesto, ricotta gnocchi, basil pesto, spinach, parmesan (LDO, LGO, V, VGO)

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

Hand Crumbed Chicken Parma, ham, napoli, mozzarella, fries, house salad (LDO)

Eggplant Parma, mozzarella, napoli, house salad, fries (LDO, V, VGO)

Beer Battered Fish & Chips, tartare sauce, fries, house salad, lemon (LGO, LDO, I)

DESSERT– Choose two of the following:

Sticky Date Pudding, butterscotch, vanilla ice cream (V)

Apple Crumble, spiced apple crumble, caramelised apple, oat crumble, vanilla bean ice cream (LD, V)

Vegan Chocolate Cake, vegan cake, sorbet, icing sugar (LD, LG, V, VG)

(V) – Vegetarian / (VO) - Vegetarian Option (VG) - Vegan / (VGO) - Vegan Option (LG) - Low Gluten / (LGO) Low Gluten Option (LD) Low Dairy / (LDO) - Low Dairy Option / (A) - Australian Seafood (I) - Imported Seafood (M) - Mixed Seafood Origin



BEVERAGE PACKAGES



Standard

2HRS — \$48PP / 3HRS — \$61PP
4HRS — \$75PP

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

Deluxe

2HRS — \$71PP / 3HRS — \$84PP
4HRS — \$98PP

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

Premium

2HRS — \$59PP / 3HRS — \$73PP
4HRS — \$87PP

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



BEVERAGE OPTIONS



SPIRIT UPGRADE

Available to add to all beverage packages, minimum of 20 guests. \$29pp

UPGRADE YOUR BEV PACK

Treat your guests to a bespoke cocktail on arrival for an additional \$15 per person, minimum of 20 guests.

BAR TAB ON CONSUMPTION

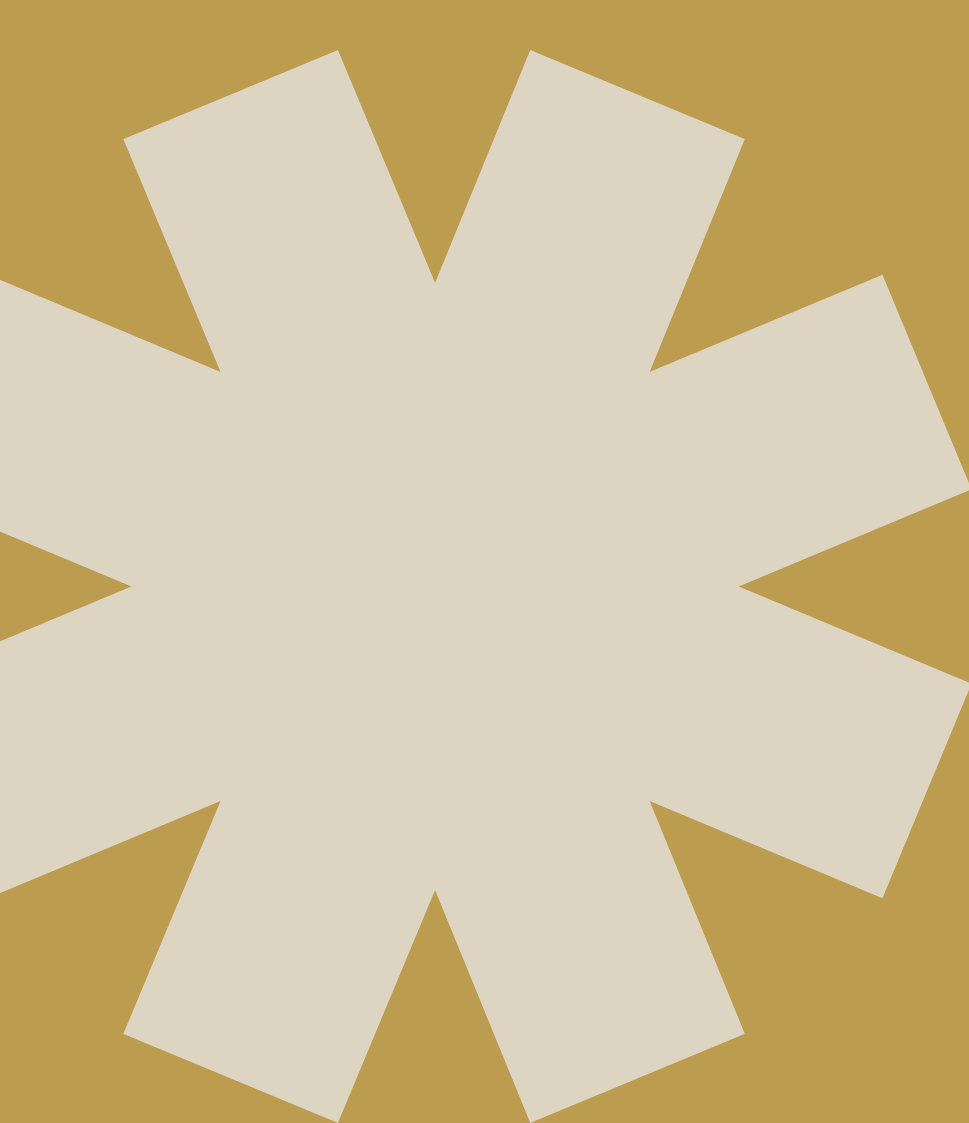
A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

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, \$15 per person.



THE
VICTORIA
HOTEL

Contact Us

188 Hyde Street, Yarraville VIC 3013

(03) 8840 4821

admin.victoriahotel@ausvenueco.com.au

vichotelyarraville.com.au