

FUNCTIONS

MOUNTAIN VIEW ROOM

The Victoria's large upstairs function area features the rare offering of both an indoor and a covered outdoor space. A private wrap-around laceworked balcony is furnished with tables and chairs, wine barrels for leaning, and couches. From all vantages guests can soak up magnificent views out to Mount Macedon and over the Woodend township. Inside, the timber-panelled room can be set to accommodate up to 150 people standing, or up to 90 people as a seated dinner. The room has an open fire, its own bar and bathrooms. It's brilliant for weddings, parties, music performances, conferences, meetings and training days.

Lunch time hire \$175 access from 11.30am - 4pm

Full day hire \$300 access from 8am - 4.30pm

Evening hire \$300 access from 5.30pm - 11.30pm

Please note in the months of November and December there will be a minimum spend of \$5000- for Friday and Saturday night events.

THORBURN ROOM

The downstairs private dining room is a discreet, comfortable space, perfect for small parties or workshops, a large communal table for up to 16 guests.

Lunch time hire \$75 access from 11.30am - 4pm

Full day hire \$150 access from 8am - 4.30pm

Evening hire \$150 access from 5.30pm - 11.30pm

FRONT BAR

Typical 'Aussie Front' Bar, can be hired out exclusively for your next social get together, works perfectly for any casual event, comfortably fits 90 people.

Evening hire \$200 access from 6.30pm - 11.30pm minimum spend \$2,000

Enquiries: info@thevictoriawoodend.com.au | 5427 2721 |



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THE BISTRO

The Victoria's full-service main dining room's soaring two-storey self-supporting timber ceiling opens up to the skies with a double sided open fire. Seating 100, or 300 for a cocktail party, you can hire this space exclusively for your event. This gives you private access to the blue-stone courtyard for pre and post drinks which adjoins to the dining room via 2 sets of double french doors.

Lunch hire 11.30am - 4pm room hire \$300 plus a minimum spend \$4,000

Evening hire 5.30pm - 11.30pm room hire \$500 plus a minimum spend of \$8,000

PLATTERS

For a more casual approach we offer platters of Chef's selection items.

These will vary from pizzas, mini pies, salt and pepper calamari, hot chips, frittata and other seasonal items. If you have a 'favourite food' let us know and we can further discuss!

80 per platter, 30 pieces per platter

On the evening if you feel you need some extra food, we can certainly organise extra pizzas for your group and you can order & pay as you go - so no one will go hungry!



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CANAPE MENU

Build your own canape menu , select from the below options, keep in mind any dietary requirements when choosing.

COLD CANAPES - 4.00 PER PIECE

Beef carpaccio, parmesan, truffle mayonnaise
Smoked salmon, cream cheese mini bagels
Tomato, basil, red onion bruschetta, balsamic glaze (V)
Baby cucumbers, tuscan relish (V) GF
Crab, celery & apple crepe
Duck confit, apple, onion jam tartlets
Prawn cocktail spoons GF
Hot smoked salmon tartlets, chive, sour cream, preserved lemon
Tomato, bocconcini spoon (V) GF

HOUSEMADE STONE PIZZA

Spanish chorizo, mozzarella 24 each
Margherita, mozzarella, basil (V) 19 each
BBQ chicken, mozzarella 22 each
Prawn, chilli, mozzarella 25 each
Pumpkin, goats cheese, mozzarella (V) 20.50 each

SUBSTANTIAL - 6.00 PER PIECE

Mini burgers, lettuce, tomato, red onion, cheese, brioche buns
Pulled pork brioche rolls, coleslaw
Slow cooked Beef brisket brioche rolls, onion jam
Crispy fish burgers, brioche rolls, coleslaw
Basket fish & chips, homemade tartar sauce
Chicken tenders, chunky fries, tomato sauce
Vegetable tempura basket, chunky fries (V)
Sausage rolls, tomato sauce
Mini vegetable quiche
Confit duck noodle box

HOT CANAPES - 4.00 PER PIECE

Chicken satay, peanut sauce GF N
Barramundi basil pesto skewers, lemon mayonnaise GF
Confit duck filo triangles, plum sauce
Panko prawns, lime aioli
Mushroom arancini (V)
Vegetable spring rolls (V)
Swiss cheese gougeres (V)
Spinach & ricotta filo triangles (V)



FEAST MENU

At the Victoria Hotel our seated dinners are served 'Feast Style' - beautiful platters of entree , main and dessert will be delivered per table for you and your guests to share together and enjoy.

STARTER FEAST CHOICES

Choose 1 starter

Salt & pepper Calamari, Asian dressing GF

Soup of the day, crusty bread

Vegetable frittata, tomato relish GF

Salmon gravadlax, Dijon dressing, pickled cucumbers, toasted rye

Vegetable tempura, lemon aioli

Confit duck, apple filo parcel, tomato salsa

MAIN FEAST CHOICES

Choose 2 big eats & 1 accompanying dish

Big Eats (Choose 2)

The Victoria homemade pie:

Beef & Burgundy OR Beef & Guinness OR Lamb & thyme

OR, Chicken, ham & leek OR Seafood pie

Chicken satay skewers, braised rice, satay sauce GF

Slow beef casserole, grilled vegetables, red wine sauce GF

Slow cooked shoulder lamb, grilled vegetables, salsa verde GF

Pan roasted salmon, herb mayonnaise, roasted sweet potatoes GF

Italian meatballs, rich tomato sauce

Grilled lemon herb barramundi kebabs, ratatouille vegetables GF

Thyme roasted whole lemon chicken, roast potatoes, garlic aioli GF

Eggplant, zucchini moussaka V



Accompanying (Choose 1)

Caesar salad, garlic Anchovy dressing, boiled eggs, parmesan
Grilled cauliflower, broccoli, pomegranate, toasted hazelnuts GF
Garden salad, seasonal salad, with an herb yoghurt dressing GF
Spiced chickpeas, fresh vegetable salad GF
Roast sweet potato, feta cheese, toasted walnuts GF
Greek salad, feta cheese, herb lemon dressing GF
Tomato bocconcini, basil pesto GF
Roasted potatoes, rosemary GF

DESSERT

Choose 1 dessert

Chocolate Baileys mousse, roasted hazelnuts

Chocolate brownie, whipped sweet cream

Australian pavlova, berry compote

Apple crumble, whipped sweet cream

Sticky date pudding, butterscotch sauce

Seasonal fruit platters

Tiramisu

2 courses 42 per person

3 courses 52 per person

BEVERAGE OPTIONS

Beverages charged on a consumption basis at bar prices.

The Victoria Hotel has an extensive wine list with a variety of regional wines, beers and spirits. We can assist you with wine, beer and spirits selection matched to your budget. Alternatively you can set a TAB limit behind the bar, once this has been reached we can move to a cash bar where people pay for their own drinks.

To book your next event email info@thevictoriawoodend.com.au to enquire about date availability and booking form.

All prices include GST. Please advise of any dietary requirements.

EXTRAS

Add any of the below items to the above menu.

If you would like canapes at the start of your event refer to our canape menu.

Garlic pizza 8 pieces 20

Cheesy garlic pizza 8 pieces 24

Add one more salad 3 per person

Bowls of chunky fries 2 per person

Metre or half metre pizzas 90/45

Cheese platter 10 per person



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