

FABULOUS

Food

& Drinks



Slow cooked beef casserole, grilled vegetables, red wine sauce



To book your next event email events@thevictoriawoodend.com.au to enquire about date availability and booking confirmations. All prices include GST. Please advise of any dietary requirements.

To confirm your event a deposit will need to be paid to secure the date and booking.



The Victoria Hotel is proud to support local and state food producers. We also actively recycle our leftover food waste back to local farm animals.

FOOD PACKAGES



Antipasto platter filled with house-made smoked salmon, home-made dips, charcuterie, local cheese and condiments.

OPTION 1 - BREAKFAST

\$25 PER PERSON

For the table

Muesli & yoghurt shots
Cut fruits
Orange and apple juice

👍 Choose one of the following main courses

Eggs Benedict, smoked ham, English muffin, poached eggs, hollandaise sauce

Full English Breakfast, sausage, bacon, scrambled eggs, tomatoes, mushrooms, potato pumpkin hash

Scrambled eggs on toast, bacon, hollandaise sauce

Roast flat mushrooms, toasted sourdough, smashed avocado (VG)

VG = Vegan

OPTION 2 - PLATTERS

\$34 PER PERSON

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!

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!



The Victoria house-smoked salmon

OPTION 3 - GRAZING PLATTER

\$42 PER PERSON

A relaxed affair with your guests arriving at different times. Our grazing table is perfect for this type of event. Your grazing table will look abundant with our home-smoked salmon, gorgeous Victoria mini pies (that we are famous for!), homemade pork spring rolls, selection of cheeses, mini pizzas, grilled vegetables, cured and roasted meats, breads, pickles, dressings.

Add to the grazing table: Prices per piece

Oyster \$5

Half-shell scallops \$5

Chicken satay sticks \$3.5

Vegetarian & vegan boards

Available and priced on request



Duck spring rolls and honey soy chicken wings

OPTION 4 - CANAPES

Cold Canapes \$5 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)

Hot Canapes \$5 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)

Canapes continued...

GF = Gluten-free
V = Vegetarian
VG = Vegan
N = Contains nuts

Homemade Pizza

Spanish chorizo, mozzarella
Margherita, mozzarella, basil (V)
BBQ chicken, mozzarella
Pumpkin, goats cheese, mozzarella (V)
Mexican – chilli beef, jalapenos, red onion, sour cream
1 metre long pizzas (choose your topping)
cut into 50 pieces \$110 per metre

Substantial Canapes \$7 each

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)
Homemade sausage rolls, tomato sauce
Mini homemade pies
Mini vegetable quiche
Confit duck noodle box



Mini vegetable quiche

OPTION 5 - PIZZA PARTIES

\$34 PER PERSON

Are you looking for everyone to have a casual, hassle-free meal? Our pizza parties are a hit. We choose a selection of pizzas for your party – choose from the following toppings: mexican, ham & pineapple, margarita, chorizo, goat's cheese, pumpkin, caramelised onion, vegan.

visit orders.victoriawoodend.com choose 2 of the below salads.
Garlic pizzas served with pre-drinks.

Choose 2 salads

Caesar salad, garlic anchovy dressing, boiled eggs, parmesan, bacon
Grilled cauliflower, broccoli, pomegranate, toasted hazelnuts (GF)
Garden salad, seasonal salad, with a 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)



Mexican stone based pizza

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Generous feast style meals

OPTION 6 - FEAST

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.

👍 Choose 1 starter

Salt & pepper calamari, Asian dressing (GF) (N)
 Soup of the day, crusty bread
 Vegetable frittata, tomato relish (GF)
 Salmon gravalax, Dijon dressing, pickled cucumbers, toasted rye
 Vegetable tempura, lemon aioli
 Confit duck, apple filo parcel, tomato salsa

👍 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 of 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, bacon
 Grilled cauliflower, broccoli, pomegranate, toasted hazelnuts (GF)
 Garden salad with a 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)
 Pearl barley salad, dried fruits, nuts, grilled vegetables, macadamia feta (GF) (VG) (N)



Pearl barley salad

GF = Gluten-free
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 N = Contains nuts



Choose 1 dessert

Chocolate Baileys mousse, roasted hazelnuts
Chocolate brownie, whipped sweet cream (N)
Australian pavlova, berry compote
Apple crumble, whipped sweet cream
Sticky date pudding, butterscotch sauce
Seasonal fruit platters
Tiramisu

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.

12 inch Garlic pizza 8 pieces \$15
Cheesy garlic pizza 8 pieces \$16.50
Add one more salad \$3 per person
Bowls of chunky fries \$2 per person
Metre pizzas \$100 each 50 pieces
Cheese platter \$10 per person

2 courses \$52 per person
3 courses \$62 per person

OPTION 7- FULL A LA CARTE

Priced as per *a la carte* menu

Do you have a fussy lot that just can't make up their mind or it's just too much for you to choose what you would like to do foodwise?

We offer full *a la carte* for up to 30 people who can pay as they go.

We also offer a reduced *a la carte* menu for 50–80 people with 4 options to choose from for your nearest and dearest.



Victoria Pie – our famous house made pies



Chicken supreme, creamy mash, seasonal vegetables, red wine jus



Mini lemon meringue tarts

OPTION 8 - AFTERNOON TEA / FUNCTIONS

\$35 PER PERSON

Bubbles on the balcony or in front of the fire – this is the perfect afternoon for fun with a small or large group of friends and family! Perfect for Hen's afternoons or birthday celebrations!

Selection of finger sandwiches
Fruit and plain scones, jam, cream
Teacakes, tartlets
Tea & plunger coffee

Plus hot canapes \$5 per piece

Homemade mini pies, tomato sauce
Duck spring rolls, plum sauce
Homemade Thai fish cakes, sweet chilli sauce

Add a glasses of bubbles \$8 per glass



Coal fired Aussie beef burger, bacon, egg, onion jam, toasted brioche, tomato relish, steak fries

OPTION 9 - LIGHT MEALS (AVAILABLE LUNCH

Do you have a tour group exploring the Macedon Ranges or a group of people you would love to catch up with and only want a light lunch? Well, this is the perfect option!

Available Monday – Thursday, lunch only

Soup and sandwich \$15 per person

Soup, sandwich, shortbread, plunger tea and coffee \$19.50 per person

OPTION 10 - CASUAL

\$22 PER PERSON

Looking for a casual lunch in the beer garden with a tippie included? This is perfect for pre-concert goers, bucks parties or even pub crawls.

Steak sangers, lettuce, tomato, onion relish with hot chips and a pot of beer or glass of bubbles.

OPTION 11 - CELEBRATION OF LIFE

We offer a celebration of life package that takes the stress away, you will have exclusive use of the Mountain View Room upstairs, which is private with an outdoor balcony.

Our offering is designed to make it easier for you at this difficult time. The package includes a selection of sandwiches, fruit platters, biscuits, tea and coffee, room hire and 1 food and beverage attendant \$20 per person

Add on mini homemade pies \$6 per person

Add on mini homemade sausage rolls \$5 per person

Drinks can be charged on a consumption basis or a tab can be placed behind the bar.

If downstairs (Bistro), room hire is \$990.

OPTION 12 - SPECIAL CELEBRATIONS - CHRISTMAS IN JULY

2 COURSE \$38

3 COURSE \$46

Home-smoked salmon, horseradish cream, pickled red onions

Roast turkey, seasonal vegetables, roast thyme potatoes, cranberry sauce, red wine sauce

Christmas pudding, brandy custard, fresh berries

OPTION 13 - CUSTOMISED MENUS JUST FOR YOU

Price on application

We can customise a menu just for you. Anything from a casual lunch to a degustation meal just ask and we will design something that will make your event memorable!



Steak sandwiches in the Courtyard



Coal fired Scotch fillet, steak fries, garden salad, creamy mushroom sauce

DRINK PACKAGES



Choose from a fabulous selection of regional wines, local and craft beers including affordable packages

The Victoria Hotel has an extensive drinks list with a variety of regional wines, beers and spirits. We are so fortunate to have over 40 boutique wineries within the Macedon Ranges and we are so proud to showcase them within our wine list.

Why not check out the Gins – they are internationally recognised and made in Mt Macedon and Newham!

There are three beverage options please see below:

OPTION 1 - BEVERAGE PACKAGE

2 HOURS – \$39 PER PERSON

3 HOURS – \$52 PER PERSON

4 HOURS – \$65 PER PERSON

Includes:

Morgans Bay Cuvee, Morgans Bay Semillon Sauvignon Blanc, Morgans Bay Shiraz Cabernet, Carlton Draught, Victoria Golden Ale, Cascade Light stubbies, soft drink and juices.

OPTION 2 - BEVERAGE PACKAGE

2 HOURS – \$45 PER PERSON

3 HOURS – \$59 PER PERSON

4 HOURS – \$69 PER PERSON

Includes:

T’Gallant Prosecco, Mitchelton Cuvee, Local Chardonnay, Squealing Pig Sauvignon Blanc, Squealing Pig Rose, Regional Shiraz, Bress Pinot Noir, Carlton Draught, Victoria Golden Ale, Rock and Ranges, Peroni, Cascade light stubbies, soft drink, mineral water and juices.

OPTION 3 - BEVERAGE CONSUMPTION

👍 Your choice of beverages selected from our regional drinks list & charged upon consumption.

We can set up a tab and keep you informed, once you hit your limit your guests can move onto a cash bar or you can choose to increase the tab on the day. We also offer a cash bar to your guests that would prefer to drink something you have not chosen to include in the tab.



Tailor made Macedon Ranges wine packages available



Jardine martini cocktails all round! Do you have a favourite cocktail you would like served on arrival – just ask us!

OUR Bottle Shop



Supporting local from the convenience of your car

ARE YOU HAVING A PARTY? We offer party packs for your at home parties or business events. We cater for small to large gatherings and can source specific wines and beers for 10 – 200 people. We also have glassware available for hire.

Send us an email to enquire – events@thevictoriawoodend.com.au

OUR Takeaway



Available 7 Days Lunch & Dinner



Drive-in, Pick-up or Get It Delivered. Too Easy!

Over 55 regional wines and 70 craft beers all accompanied by local breweries, cideries and distilleries. An extensive takeaway menu that includes both your pub grub favourites, healthy options and stone based pizzas. We have weekly promos and always check out our specials for the week.

Order online at – orders@thevictoriawoodend.com