

THE VICTORIA HOTEL CONFERENCE & EVENTS GUIDE



THE VICTORIA
HOTEL

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The Victoria Hotel connects you with everything you need for a successful event. Conveniently located on Little Collins Street in the heart of the Melbourne CBD, The Victoria Hotel offers versatile event spaces partnered with leading technology, inspiring food, wine and experienced staff to ensure a seamless event from start to finish. Our versatile function spaces offer open-plan, flexible configurations to suit a large range of events including virtual meetings, conferences, workshops, gala dinners, private events, weddings and more!

Our experienced events team will help create a tailored event solution to ensure an unforgettable experience.





FUNCTION FACILITIES

The Victoria Ballroom

The Victoria Ballroom offers a large, versatile space with flexible configurations to suit any type of event from conferences and art exhibitions to weddings and cocktail functions.

This room features an in-built data projector and screen, shares access to a large dedicated events foyer and connects to its own private bar

FEATURES - WI-FI | Lift Access | Private Toilets | Built in Projector | Private Bar | HDMI Connectivity

CAPACITY - 60 BOARDROOM | 96 CABARET | 130 THEATRE | 120 BANQUET | 50 USHAPE



Collins Room

Collins room can be used separately for intimate groups or combined with The Victoria Ballroom to be used as a break-out room. This room features an in-built data projector and screen and offers shared access to a large dedicated events foyer

FEATURES - Wi-Fi | Lift Access | Private Toilets | Large Breakout space

CAPACITY - 20 BOARDROOM | 20 U-SHAPE | 50 THEATRE

FUNCTION FACILITIES

The Boardroom

The Mezzanine Boardroom is a perfect, versatile event space for intimate groups or ideal for the ultimate breakout space. This room features an in-built 75 inch LCD TV and offers natural light.

FEATURES - Wi-Fi | Lift Access | Natural Light

CAPACITY - 22 BOARDROOM | 20 U-SHAPE | 50 THEATRE



Miss Morgan

Miss Morgan, located within Mister Munro is a modern, art deco inspired space. The elegant emerald green chairs and lux pendant lighting will give your next meeting or special event a sophisticated contemporary feel.

CAPACITY - 24 SEATED | 40 COCKTAIL | 15 U-shape | 30 THEATRE





FUNCTION FACILITIES

Miss Miley

Miss Margot, located within Mister Munro offers an intimate dining experience. With heightened ceilings, stunning pendant lighting and deep charcoal finishes, this space is everything you need for your next meeting or private dining event.

CAPACITY - 16 SEATED | 25 COCKTAIL



Rear Dining Booth

The Rear Dining Booth, located at the rear of Mister Munro offers an intimate and exclusive dining option. The space is the perfect for hosting your next birthday party, wedding reception, corporate dinner or drinks.

CAPACITY - 40 BOARDROOM | 50 COCKTAIL

FUNCTION FACILITIES

Mister Munro

Need to host a big crowd? Book out the entire venue! Exclusive events, available to hire every day of the week and has the flexibility to make it your own. Mister Munro is located in the heart of Melbourne's CBD so whether for a celebration, social or corporate shindig, or a restaurant takeover, Mister Munro always delivers.

CAPACITY - 200 COCKTAIL | 50 sit down

Vic's Bar

Searching for a hidden gem for a private event? Vics Bar is available for exclusive use for your next drinks and canapés event. Hidden inside the Victoria Hotel on the Mezzanine Vic's Bar features a private bar, cosy decor and

CAPACITY - 120 COCKTAIL



CANAPÉS

Packages

TWO HOURS \$45.00 per person

Six pieces of cocktails: Four standard canapés and two substantial or dessert canapés

THREE HOURS \$59.00 per person

Eight pieces of cocktails: Six standard canapés and two substantial or dessert canapés

FOUR HOURS \$79.00 per person

Ten pieces of cocktails: Eight standard canapés and two substantial or dessert canapés

FIVE HOURS \$95.00 per person

Twelve pieces of cocktails: Eight standard canapés and four substantial or dessert canapés

Add an extra standard canapé for \$8.00 per person

Add an extra substantial/dessert canapé for \$9.00 per person

Cold

Tomato, Basil and Oregano tartlets (VG)

Bang bang chicken: roasted chicken, oyster sauce, chilli salsa & herbs

Salmon Rillettes: salmon, crème fraiche, capers & dill on cucumber (GF)

Beetroot, lettuce & orange dressing (VG)

Pumpkin, cashew cream, rocket & balsamic reduction (VG, GF)

Bocconcini Mozzarella & sun-dried tomato skewers (V, GF)

Rice paper rolls with peanut butter hoisin sauce (VG, GF)

Hot

Porcini & mozzarella arancini (V)

Ham & mozzarella arancini

Pumpkin mozzarella arancini (V)

Honey balsamic glazed chicken skewers

Crispy bacon wrapped dates

Curry veggies samosa with tomato chutney (VG)

Veggie spring rolls with sweet & sour sauce

Chicken dumplings with cashew soy sauce

Streamed Buddha veggies gyoza with sweet chilli sauce

Light fried calamari with lemon aioli

Chicken skewers with satay sauce

Prawn cutlets with chipotle aioli

Substantial

Penne with lamb ragu & pecorino cheese

Truffle mushroom risotto & parsley

Cavatelli with capsicum puree and Sicilian pork sausage ragu & pecorino

Mini chicken sausages on brioche hot dog buns

Mini Aussie beef pie with BBQ sauce

Mini beef slider with caramelised onion, pickled cucumber & burger sauce

Dessert

Chocolate lovers soft chocolate lmond financier topped with dark chocolate cremqux

Tolberone baked with chocolate cream cheese topping

New York baked with chocolate cream cheese topping

Pistachio mascarpone baked with fresh berries

Orange almond cake with fresh berries

Lemon meringue tart

Flourless assorted macaroon: vanilla, lemon, chocolate, raspberry, salted caramel, earl grey, passionfruit & pistachio

Choice of truffles: carrot cake, almond vanilla & chocolate (VG, GF & Sugar free)



SHARED MENU PACKAGES

2 Course \$69 3 Course \$79

All shared packages are served with a complementary selection of freshly baked breads & 3 side dishes

Entrée (Choose 3)

Charcuterie board with chefs selection of cured meats, bocconcini, green olive, charred vegetables & rosemary grissini (2)

Porcini & mozzarella arancini (V)

Ham & mozzarella arancini

Pumpkin mozzarella arancini (V)

Olive ascolane served with rosemary aioli

Chicken dumplings with cashew soy sauce

Veggie gyoza with sweet & sour soy sauce

Light fried calamari with lemon aioli

Main (Choose 2)

Roasted pork belly with ndjua sauce

Lamb shoulder with mint jus

Beef cheek with red wine jus Roasted pork belly with ndjua sauce

Market fish: salmon, barramundi, swordfish, tuna or snapper with salsa verda

Confit chicken Maryland with red wine jus

Roasted pumpkin with cashew cream

Pasta options also available upon request

Side Dishes

Triple cooked potatoes

Honey mustard carrots

Rocket salad with honey balsamic reduction & pecorino cheese



PLATED — ALT DROP

2 Course \$75 3 Course \$85

Entrée

Main

Roasted pork belly, pickle cucumber, broccoli & nduja sauce

Overnight slow cooked lamb shoulder, eggplant caponata, salsa verda & mint jus

Beef cheek, roasted pumpkin puree, honey mustard carrot & red wine jus

Choice of market fish: salmon, barramundi, swordfish, tuna or snapper with salsa verda, green bean & olive caponata

Confit chicken Maryland, mushroom, pancetta & red wine jus

Roasted pumpkin with cashew cream, rocket & honey balsamic reduction

Dessert

Moulin rouge: almond pavlova vanilla sponge base, white chocolate mousse & red berry filling

Noisiola: a creamy, smooth baked milk chocolate cheesecake on a crunchy biscuit base, topped with hazelnut praline & chocolate cremeux

Lemon/citron dome: almond frangipane base topped with a zesty lemon curd dome & dipped in a lemon glaze

Pistachio matcha: GF based mascarpone & pistachio cheesecake, topped with a light matcha cream cheese, raspberry jam & fresh berries

Add Ons:

Shared seafood platter - \$40 p/p

Shared charcuterie platter - \$25 p/p

Shared cheese board - \$15 p/p

Welcome canapés (2 standards) - \$15 p/p



PRIVATE DINING ROOM MENU

Groups under 10

2 course \$65, 3 course \$75

Entrée

Mushroom and mozzarella arancini served with rosemary aioli (V)

Olive ascolane served with herbs aioli

Lightly fried calamari served with rocket and lemon aioli (GF)

Pan-fried spring onion pancake served with sweet soy (VG)

Roasted beetroot, citrus mascarpone cream, dill, lettuce and orange dressing (GF, VG)

Main

Crispy chicken Maryland, sauté pancetta and mixed mushroom, green bean, red wine jus

Market fish of the day

Roasted pumpkin glazed with balsamic reduction, cashew vegan cheese and rocket (GF, VG)

Overnight slow braised lamb ragu with pappardelle, parley butter and grated pecorino

Beef patties burger with double cheese, burger sauce, caramelised onion, tomato and pickle cucumber, salad and fries

Chicken parmigiana, smoked ham, tomato, cheese, salad and fries

Beer batter flathead fish, tartar sauce, salad and fries

All mains are served with a choice of 2 sides (served sharing style)

Rocket, grated parmesan with honey balsamic reduction dressing

Garden salad with lemon dressing (VG)

Triple cooked potato with rosemary aioli (GF)

French fries with aioli

Ciabatta bread with balsamic vinegar and extra virgin olive oil

Desserts *(served sharing style)*

Chef selection of mini cakes served with strawberry, coulis and chantilly cream



PRIVATE DINING ROOM MENU

Groups under 25

2 course \$65, 3 course \$75

Entrée

Mushroom and mozzarella arancini served with rosemary aioli (V)

Lightly fried calamari served with rocket and lemon aioli (GF)

Roasted beetroot, citrus mascarpone cream, dill, lettuce and orange dressing (GF, VG)

Main

Crispy chicken Maryland, sauté pancetta and mixed mushroom, green bean, red wine jus

Roasted pumpkin glazed with balsamic reduction, cashew vegan cheese and rocket (GF, VG)

Overnight slow braised lamb ragu with pappardelle, parley butter and grated pecorino

All mains are served with a choice of 2 sides (served sharing style)

Rocket, grated parmesan with honey balsamic reduction dressing

Garden salad with lemon dressing (VG)

Triple cooked potato with rosemary aioli (GF)

French fries with aioli

Ciabatta bread with balsamic vinegar and extra virgin olive oil

Desserts (served sharing style)

Chef selection of mini cakes served with strawberry, coulis and chantilly cream

BEVERAGES

Classic

\$30 2hr | \$40 3hr | \$50 4hr

Ate Sparkling Brut

Jade Estate Semillon Sauvignon Blanc

Ate Shiraz

Cascade Premium Light

Sydney Brewery Lager

Sydney Brewery Pale Ale

Sydney Brewery The Original Cider

All soft drinks & juices

Spirits

add on \$10pp per hour

Skyy Vodka

Gordons Gin

Espolon Tequila

Pampero Blanco

Johnnie Walker Red Label

Bulleit Bourbon

Premium

\$38 2hr | \$46 3hr | \$54 4hr

Dal Zotto Prosecco

Giesen Vineyard Select Sauvignon Blanc

In Dreams Chardonnay

Deakin Estate Cabernet Sauvignon

Thorn Clarke 'Sandpiper' Shiraz

Cascade Premium Light

Corona

Crown Lager

Sydney Brewery The Original Cider

All soft drinks & juices





BEVERAGES

On Consumption

Ate Sparkling \$45

Dal Zotto Prosecco \$60

Jade Estate Semillon Sauvignon Blanc \$45

Giesen Vineyard Select Sauvignon Blanc \$55

In Dreams Chardonnay \$65

Del Zotto Pinot Grigio \$65

Ate Shiraz \$45

Thorn Clarke 'Sandpiper' Shiraz \$55

Deakin Estate Cabernet Sauvignon \$45

Sticks Pinot Noir \$65

Cascade Light \$9

VB \$9

Corona \$12

Crown Lager \$12

Pure blonde \$12

Peroni Nastro \$12

Sydney Brewery Lager \$8

Sydney Brewery Toucan Session IPA \$8

Sydney Brewery Pilsner \$8

Sydney Brewery Pale Ale \$8

Sydney Brewery The Original Cider \$9

Sydney Brewery Agave Ginger Cider \$10

Skky Vodka \$

Gordons Gin \$

Espolon Tequila \$

Pampero White Rum \$

Johnny Walker Scotch \$

Bulliet Bourbon \$

Assorted soft drinks & juices

ACCOMMODATION

Whether staying for business or leisure, The Victoria Hotel is the obvious choice when looking for contemporary accommodation in Melbourne. Featuring 370 guest rooms, the hotel is perfect for your residential event needs.

Idyllically located next to Melbourne Town Hall and minutes from the iconic Flinders Street Station and Federation Square, this historic hotel in Melbourne is within close walking distance to the city's must-see attractions. The Victoria Hotel is conveniently situated in the Free Tram Zone and offers easy access to Southbank and the city's many galleries and museums, as well as the vibrant restaurant, café and bar scene. Shopaholics are in prime position to explore the Collins Street boutiques, Bourke Street Shopping Mall and Chinatown alleys.

Our sales team can assist with special rates for your next event.





WE LOOK FORWARD TO WELCOMING YOU!



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CONTACT US

Our dedicated conference and events team at The Victoria Hotel takes great pride in delivering exceptional event experiences and would love to discuss your next conference or event.

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