

*Private Dining & Events*



## Miss Miley

Miss Miley, located within Mister Munro offers an intimate dining experience. With heightened ceiling, stunning pendant lighting and deep charcoal finishes, this space is everything you need for your next special event.

- Entrance via Mister Munro
- Car parking available onsite (limited)
- Additional offsite car parking available
- Custom printed menus for each guest
- Art deco gold cutlery

AREA  
25 m2

BOARDROOM  
16

CABARET  
-

BANQUET  
-

U-SHAPE  
-

COCKTAIL  
30



## 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 special event a sophisticated contemporary feel.

- Entrance via Mister Munro
- Car parking available onsite (limited)
- Additional offsite car parking available
- Custom printed menus for each guest
- Art deco gold cutlery



AREA  
35 m2

BOARDROOM  
24

CABARET  
-

BANQUET  
-

U-SHAPE  
-

COCKTAIL  
40



# The Victoria Ballroom

The Victoria Ballroom offers a large, versatile space with flexible configurations to suit any type of event from weddings and gala balls to private dinners and cocktail parties.

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.

- Entrance via The Victoria Hotel
- Lift access available
- Car parking available onsite (limited)
- Additional offsite car parking available
- Access to dancefloor and sound system



AREA  
154 m2

BOARDROOM  
60

CABARET  
96

BANQUET  
120

U-SHAPE  
50

COCKTAIL  
300





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## *Entrée*

(select two)

Slow roasted tomato soup, parmesan crumb, melba toast  
Salmon carpaccio, avocado puree, lemon mascarpone, truffle ciabatta  
Spinach, basil, ricotta cannelloni  
Trio of pumpkin arancini, tomato sugo, aioli

## *Main*

(select two)

Baked Tasmanian salmon fillet, saffron fondant, charred asparagus, sauce choron  
Roast chicken breast, potato mash, green beans, mushroom gravy  
Char grilled strip loin, burnt butter chats, wilted spinach, red wine jus  
Mushroom and green pea risotto, macadamia crumb, black truffle oil

## *Dessert*

(select two)

Warm sticky date pudding, salted butterscotch, vanilla ice cream  
Mango pannacotta glass, chocolate soil, almond praline  
Mini pavlova, berry coulis, micro fruit salad  
Ice cream trio, strawberry, vanilla, chocolate, wafer, biscotti crumble, pistachio

Please Note: Dietary requirements can be catered to on request. Menu and pricing is subject to change



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## *Packages*

### TWO COURSE

Entrée and Main or Main and Dessert

\$65.00 Per Person

### THREE COURSE, LIGHT DESSERT

Entrée, Main and Two Dessert Canapés

\$70.00 Per Person

### THREE COURSE

Entrée, Main and Dessert

\$75.00 Per Person

Please Note: Dietary requirements can be catered to on request. Menu and pricing is subject to change



# C A N A P É S

## *Cold*

Watermelon, Danish feta, balsamic glaze  
Smoked ocean trout mousse on pumperknickle  
Roast chicken chilli salsa tartlets  
Tomato bocconcini tartlet  
California or vegetarian Maki roll  
Vegetarian rice paper rolls  
Ratatouille tart with Danish feta

## *Hot*

Tomato and spinach tart, grilled parmesan  
Roast pumpkin arancini balls  
Seared scallops, cauliflower puree, pancetta crumble  
Mini Hawaiian pizzette  
Vegetarian spring rolls  
Crumbed prawn cutlets, lemon tartare sauce  
Seared lamb loin, pomegranate molasses, crushed peas  
Mini cocktail beef pies, tomato relish





# C A N A P É S

## *Substantial*

Mini beef burgers, cheese, tomato chutney, aioli  
Fish and chips box, crumbed whiting, crinkle cut fries, tartare  
Chicken satay skewers, roast peanut coconut sauce  
Ham, cheese, tomato toasties, caramelized onion  
Chicken and leek pies, tomato ketchup  
Lamb and rosemary pies, BBQ sauce

## *Dessert*

Vanilla cream, choc top eclairs  
Lemon cake, chantilly cream, freeze dried raspberry  
Warm sticky date pudding, butterscotch sauce  
Raspberry Opera slice





# C A N A P É S

## *Packages*

### ONE HOUR

Two cold canapés, one hot canapé and one substantial canapé per person  
\$30.00 per person

### TWO HOUR

Two cold canapés, two hot canapés and two substantial canapés per person  
\$45.00 per person

### THREE HOUR

Three cold canapés, three hot canapé and two substantial canapés per person  
\$55.00 per person

Add two dessert canapés for \$8.00 per person

Add three dessert canapés for \$15.00 per person



# B E V E R A G E

## *Classic Beverage Package*

### SPARKLING AND WINE

Azahara Sparkling North West Victoria

Jade Estate Semillon Hunter Valley

Deakin Cabernet Sauvignon Murray Darling

### BEER AND CIDER

Cascade Premium Light

Crown Lager

Sydney Lager

Sydney Brewery Cider

Sydney Brewery Agave and Ginger Cider

### NON ALCOHOLIC

Soft Drink and Juice

*One Hour from \$20.00 per person*

## *Premium Beverage Package*

### SPARKLING AND WINE

Dal Zotto Prosecco King Valley

Tai Nui Sauvignon Blanc Marlborough

Thorn Clarke Sandpiper Shiraz Barossa Valley

### BEER AND CIDER

Cascade Premium Light

Crown Lager

Corona

Agave Ginger Cider

Sydney Lager

Sydney Brewery Cider

Sydney Brewery Agave and Ginger Cider

### NON ALCOHOLIC

Soft Drink and Juice

*One Hour from \$25.00 per person*



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## *Victorian White Tasting*

Dal Zotto Prosecco King Valley  
Tar and Roses Riesling King Valley  
Yering Station Chardonnay Yarra Valley  
Wild Fire Rose South Gippsland  
\$25.00 per person

## *Victorian Red Tasting*

Curlewis bel Sel Pinot Noir Geelong  
Aaron Aardvark Shiraz Bendigo  
Buckshot Zinfandel Heathcote  
Ros Ritchie Cabernet Sauvignon Upper Goulburn  
\$25.00 per person

## *Victorian White & Red Tasting*

Dal Zotto Prosecco King Valley  
Tar and Roses Riesling King Valley  
Curlewis bel Sel Pinot Noir Geelong  
Ros Ritchie Cabernet Sauvignon Upper Goulburn  
\$25.00 per person



# GETTING IN TOUCH

Our dedicated events team at The Victoria Hotel takes great pride in delivering exceptional event experiences. We would love to discuss your next private dining event.

## ADDRESS

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Melbourne Victoria 3000

## EMAIL

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## PHONE

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## WEBSITE

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## SITE INSPECTION

We would love to show you through our facilities at your convenience, we can accommodate this to your needs, either in person or virtually via Zoom or FaceTime