

The Victoria Hotel

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.









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

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









Miss Miley

Miss Miley, 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

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









Day Delegate Package

Full Day - \$75pp Half Day - \$65 pp (Morning <u>OR</u> Afternoon Tea)

Arrival Tea and Coffee

Selection of tea's & freshly brewed coffee served throughout the day Morning <u>&</u> Afternoon Tea Chef's selection of sweet or savory item Working lunch - Chef's selection sandwiches, Salad, Dessert item & fruit salad Individual soft drinks & juice

Upgrades:

All-day espresso coffee \$10pp Hot buffet lunch upgrade \$20pp To be conducted after day delegate Networking package \$35 per person (2x Chef's selection Canapés & 1hr Classic beverage package)

Day Delegate Package

Morning/Afternoon Tea: (Please select 1 item for each break)

- Sweet

- Selection of Mini Pastries
- Mini muffins, Choc, blue berry, white choc
- Banana bread, maple butter
- Mini Danish Selection, Pain au Chocolate, Cinnamon Swirl, Apple sultana, Apricot and cheery
- Cookie selection: Yoyos, jam hearts, Anzac, jam, choc coconut, honey and almond.
- Savoury
- Choice of One Type: Mini Ham & cheese croissant, Mini Tomato & Cheese Croissant
- Scones: Cheese, Buttermilk Serve w/ cream & spreads
- Moroccan Cauliflower, house made tomato relish
- Smashed Sliders: Smashed sweet potato Hummus served on toasted ciabatta
- Egg Bene Sliders English Muffin, ham, fried egg, hollandaise, chives
- Mini Quiches Quiche Iorraine & tomato, feta caramelised onion

Working Style lunch: (Please select 2 items for lunch)

- Sandwiches or wrap

- Roast Beef, cheddar, caramelised onion, rocket, seeded mustard, aioli
- Mushroom, boiled egg, rocket, hollandaise, parmesan
- Vege Turkish Lettuce, roast capsicum, tomato relish, avocado, brie cheese, cucumber
- Chicken Caesar wrap, lettuce, bacon, aioli
- Salami wrap, swiss cheese, pickles, aioli tomato
- Sweet chilli chicken rocket, gruyere cheese, chicken, sweet chilli sauce
- Pastrami bagel egg, bacon, pastrami, tomato, lettuce, aioli, Munro bbq sauce.

Desserts:

Chef's selection of petit cakes Fruit salad

Beverage:

• Assorted soft drink and juices

*Upgrade from sandwiches to hot lunch for \$20 p/p





Day Delegate Package

Hot Buffet Upgrade – Additional \$20 p/p (Please select 2 items)

Striploin, red wine jus, Brocolini

Chicken Breast, roast pumpkin, pickled red onion, red wine jus Lamb Ragout, Papadelle, Picorino, garlic bread Roast Porchetta, broccoli, apple balsamicJus Bangers and triple cooked potatoes, rosemary salt Fish and Chips, tartar sauce Chicken Parma, ham, Napoli, cheese Fries

Choice of 2 salads:

Singapore Noodles Pumpkin salad Garden salad Sweet potato & Moroccan Cauliflower cous cous Potato Salad Lentil Rice Caesar Salad **Desserts:**

Black Forest Cake Apple Crumble Carrot Cake Flourless Mud Cake Brownie



Breakfast

Buffet Breakfast \$32pp

Each buffet includes a selection of herbal tea, freshly brewed coffee and fresh juices.

Hot Items

Crispy Smoked Bacon Free Range Scrambled Eggs Slow Cooked Tomato Grilled Chipolatas Hash Browns Roasted Mushroom **Cold items** Warm Mini Muffins Mini Danish Croissants

Greek yogurt Seasonal Fruit Selection of cereals

All menus be confirmed 5 days prior to event Menu subject to change. Dietary options available

Plated Breakfast \$40.00pp

Pre-set shared

Share platters of Mini muffins, Danish and crossiants

Bircher, Whole Fruit

Assorted Jams and Preserves

Choose of 2:

Cheese and Chive Omelette, Ciabatta Eggs on toast (choice of scramble, poach, or fried)with Roasted Tomato, Mushroom and Hash brown Smash Avocado, Ciabatta, Feta, Watercress

Breakky Burger Bacon, Fried egg, cheese, tomato relish, aioli, hash brown Full English(choice of scramble, poach, or fried)Bacon, Chicken sausage, mushroom, roast

Fruit Juices, Tea and Coffee

Fruit Platter extra \$5.00 per person

tomato, spinach, ciabatta (extra \$5.00)

Canapés

Packages

ONE HOUR \$30.00 per person Four Pieces of Canapés: Three standard canapés and one substantial or dessert canapés

TWO HOURs \$45.00 per person Six Pieces of Canapés: Four standard canapés and two substantial or dessert canapés

THREE HOUR \$59.00 per person Eight Pieces of Canapés: Six standard canapés and two substantial or dessert canapés

FOUR HOURS \$79.00 per person Ten pieces of Canapés: Eight standard canapés and two substantial or dessert canapés

Add two dessert canapés for \$8.00 per person

Cold

Pumpkin Salad (VG), (GF) Smoked salmon tartines Caramelised Onion & Mushroom tartlets (VG) Ratatouille and Hommus Tartlet (V) (DF)

Hot

Moroccan Fried Cauliflower, Herb yoghurt Panko Prawn, lemon aioli Beef Wellington Lamb and Rosemary Pie Chicken Karaage, Sweet chili sauce Pumpkin, Mozzarella arancini , herb mayo Mac & Cheese croquettes and cheese sauce dip Chicken and leek Pie Satay chicken skewers Samosa and spring roll, sweet chilli sauce Pumpkin Sausage roll

Substantial

Fish and chips Calamari and Chips Cheeseburger slider Roast pork Bao bun Glass noodle salad Loaded Fries, thick cut – cheese sauce, BBQ sauce, Mayo Mini Hotdogs, cheese, tomato sauce, mustard

Dessert

Profiteroles Lemon curd tarts Lamingtons boutique Rocky road Petits Fours Tartlet selection Macarons, Chantilly cream







Group menu packages 2 Course \$69 3 Course \$79

Entrée (Please choose 3)

Arancini, pumpkin & Mozzarella Cheese w Herb Aioli (V)

Chicken Karaage

Buddha dumplings (GF,VG,V)

Salt & Pepper Calamari

Roast pumpkin salad (GF,VG.V)

Grazing Board, A selection of cheese & cured meats w Guindilla, Olives, Anti Pasto & Grissini (N)

Main (Please choose 2)

250g Porterhouse steak (GF)

Chicken Munro, baked chicken breast w Charred artichoke, Wilted spinach & Romesco Pork Scotch served w Green Beans, Witlof & Dijon cream Lamb Ragu, overnight slow braised lamb, w Pappardelle pasta, parsley

butter & grated pecorino

Gnocchi, Red capsicum and cashew sauce (GF,V)

Market Fish –Please ask waiter for today's option

Side Dishes

French Fries w Aioli (GF,V) Seasonal Steamed greens (GF,VG,V) Crispy Baby Potatoes (GF) Garden Salad (GF,V) Rocket Salad (GF, V)

Dessert

Chef's selection of mini cakes served with strawberry, coulis and Chantilly cream



Plated Alternate Drop (Select 2 from each category) 2 Course \$65 3 Course \$75

Entrée:

Pumpkin Arancini Mushroom Porcini Arancini Mac and Cheese croquettes, cheese sauce Salt and Pepper Calamari Chicken Dumpling Buddha Veg Dumpling

Main:

Striploin, Potato rosti, red wine jus Chicken breast, Pumpkin puree, pickled onion, broccolini, jus Pork Scotch, Green beans, witlof, dijon cream Slow cooked Lamb Ragu, Pappardelle, Pecorino Pumpkin Tortellini, burnt butter, Parmesan, kale, walnuts Salmon, Roast Asparagus, Herb Dressing

Sides: Choice of 2 types for sharing

Fries w aioli Steamed Greens

Crispy Baby Potatoes

Garden Salad

Rocket Salad

Dessert:

Sticky date, butterscotch, Vanilla ice cream Brownie, choc soil, Vanilla ice cream Lemon tart, mixed berry coulis Apple rhubarb crumble tart, Chantilly cream Choc Mousse Tart, Burnt orange cream, shortbread crumb

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

Beverages

Classic

\$30 2hr | \$40 3hr | \$60 4hr Ate Sparkling Brut Jade Estate Semillon Sauvignon Ate Shiraz Cascade Premium Light Sydney Brewery Lager 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 | \$64 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



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.





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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