



Where we take your event to heart

Birthdays, Engagements, Celebrations



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The perfect function

The perfect venue

The Victoriana Function Centre combines professional and friendly service with quality food.

Whether you are having a cocktail party, or a classic seated function, we have a range of menus to choose from. Designed and prepared by our experienced team of chefs, the menu's offer high quality food that is generous in servings. Special dietary requirements are catered for.

The Regency Room caters for up to 200 people for a cocktail party or 90 for a seated meal. The room features a fully stocked private bar and a dance floor.

The Mantle Room caters for more intimate functions of up to 40 seated and features an open fire place as well as its own bar.

The Victoriana is the perfect venue for your stand out function.

To enquire about function or to arrange an inspection, please contact our function Manager on 5979 3333

The Cocktail Package

This package consists of a Hot & Cold Finger Food Selection served to your Guests from your selection of the list below.

Mini Mexican Chicken & Avocado Tortilla Wraps
Smoked Salmon with Cream Cheese on Mini Toast
Japanese Nori Roll Selection
Gourmet Party Pies
Egg & Bacon Bites
Home-made Sausage Rolls
Gourmet Mini Quiches
Satay Beef Kebabs
Spinach & Feta Pastizzis (v)
Marinated Chicken Kebabs
Fried Wontons
Mini Vegetable Dim Sims
Vegetarian Frittata (v)
Mini Spring Rolls with Sweet Chilli Sauce (v)
Cocktail Samosas
Chorizo Sausages with Tomato Chutney
Deep Pan Mini Pizzas
Tempura Prawns
Risotto Balls (v)

Choice of 8 from the selection above.
Food served to guests for one to two hours of the function.

Extra's

Fork & Talk Meals
Individual hand held boxes filled with crumbed fish and chips
Individual hand held boxes filled with chicken goujons and chips.

Desert Canapés
A selection of assorted petite desserts in a range of intricate shapes and flavours.

Shared Platters

Sandwich platter
Selection of 6 varieties of fresh sandwich fillings on white, wholemeal and multi-grain bread.

Antipasto Platter
A selection of cold meats, cheeses, dips, olives, and marinated vegetables served with dried biscuits.

The Classic Package

Our three course menu which includes one soup, two main courses and a dessert course. The mains will be served alternately 50/50 to your guests.

Entrée

Soup

Potato and Leek soup

Potato & Leek Soup garnished with spring onion

Tomato & Bacon Soup

Rich Tomato & Bacon Soup

Pumpkin Soup

A creamy pumpkin soup served with a drizzle of fresh cream

Mains

Roast Sirloin Beef

Roast Sirloin of beef served with a mushroom sauce served with roast potatoes and seasonal vegetables

Roast Chicken breast

Plump roast chicken accompanied by a creamy seeded mustard sauce served with roast potatoes and seasonal vegetables

Roast Lamb

Roast lamb drizzled with a glazed rosemary and mint sauce served with roast potatoes and seasonal vegetables

Roast Fillet of Pork

Roast pork served with an apple infused demi served with roast potatoes and seasonal vegetables

Desserts

Crème Caramel

Traditional custard pudding with a rich caramel sauce

Sticky Date Pudding

Delicious home made pudding served with a rich caramel sauce and double cream

Bailey's Chocolate Mousse

Chocolate Mousse laced with Bailey's liqueur served in a brandy snap basket with double cream

The Premier Package

Our three course menu from which you choose two dishes from each course.
The dishes will be served alternately 50/50 to your guests.

Entrée

Soup

Your selection from the classic package

Thai Chicken Salad

Breast of chicken marinated and poached in Thai spices, sliced and served on a bed of peppered rocket, bean shoots and cherry tomatoes

Chicken & Pesto Risotto

Oven Roasted chicken fillet pieces sautéed in pesto & cream, blended with Italian rice and topped with parmesan

Beef Tortellini

Tortellini (beef filled pasta) simmered in a rich napoli sauce with parmesan & mild chili

Peppered Beef Salad

Marinated pieces of eye fillet, pan seared & resting upon a peppered rocket and parmesan salad

Mains

Chicken Chardonnay

Oven roasted chicken fillet sautéed with bacon, mushrooms & spring onion, simmered in a chardonnay & cream sauce, served with seasonal vegetables

Sirloin steak

Individual sirloin steak served medium, drizzled with a shiraz jus and served with potato and seasonal vegetables

Roast Lamb

Roasted leg of lamb, sliced & served with a rosemary & mint demi served with roast potatoes & seasonal vegetables

Salmon Cutlet

Poached salmon cutlet, resting upon a zesty lemon risotto served with blanched crispy green beans

Desserts

Cointreau Profiteroles

Profiteroles filled with a Cointreau cream patisserie, topped with chocolate sauce and almonds

Sticky Date Pudding

Delicious home made pudding served with a caramel sauce and double cream

Death By Chocolate

Mississippi mud cake served with a rich chocolate sauce and double cream

Crème Caramel

Traditional custard pudding with a rich caramel sauce

Bailey's Chocolate Mousse

Chocolate Mousse laced with Bailey's liqueur served in a brandy snap basket with double cream



Pricing

The Cocktail Function	\$17.50 pp
The Classic Package	\$35.00 pp
The Premier Package	\$49.50 pp
Function Room Hire	\$300.00

Beverages

The Victoriana Function Room has a fully stocked private bar for your function. All beverages can be purchased from the bar throughout your function on a tab or by your guests paying individually.

Alternatively our beverage package includes unlimited bottled red and white wine, champagne, light and heavy beer & soft drinks served continuously for five hours from arrival.

Beverage Package	\$35.00pp
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All Packages include tea & coffee for guests

Extras

Canapés on arrival	\$ 6.00 pp
Sandwich Platter	\$50.00
Antipasto Platter	\$50.00
Fork & Talk Meals	\$ 5.00 pp
Dessert Canapés	\$10.00 pp

[Prices valid as of March 31st 2015]

All prices are per person and are subject to change.

The venue capacity is up to 200 people for the Cocktail package & 90 for all other packages.

Minimum booking of 35 for a function.

A surcharge applies for functions booked over a long weekend or public holiday.

Menu items may be subject to change due to supply availability beyond our control.

Dietary requirements may incur a surcharge.

All functions are for a 5 hour period.

Strictly no BYO Food or Alcohol.