



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.

Beef & cheese 2 bite pies

Mini pizzas with cheese & peperoni

Curried beef skewers with chili lemon glaze

Grilled chicken skewers with smoked bbq sauce

Sausage rolls with tomato & caramelized onion chutney

Smoked salmon bruschetta with capers & herb cream cheese

Salt & pepper calamari with garlic & chive mayo

Mini Vegetable Dim Sims

Crispy fried panko prawns with lime aioli

Selection of vegetable Arancini with basil aioli

Sweet potato, zucchini & oregano frittata

Corn & cheddar cheese fritters with minted yoghurt

Tomato, basil & Spanish onion bruschetta

Vegetable tartlets with sundried tomato aioli

Vegetable Quiche

Choice of 5 from the selection above.

Food served to guests for one to two hours of the function.

Extra's

Fork & Talk Meals

Beer battered fish & shoestring chips with fresh lemon Crispy fried 5 spiced Chicken with shoestring chips and spiced mayo

Pulled pork buns filled with pickled slaw & caramelized onion with chips

Lemon & pea risotto with zucchini, sundried tomatoes & red capsicum

Mini Chicken Caesar salad with crispy bacon, croutons, parmesan & creamy dressing

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 entree two main courses and a dessert course. The mains will be served alternately 50/50 to your guests.

Entrée

Creamy Potato & Leek Soup garnished with spring onion

Roasted Pumpkin Soup served with herbed oil

Poached chicken & roquette salad, fresh pear, parmesan cheese, croutons & honey balsamic dressing

Roasted Tomato & basil bruschetta with caramelized onions, roquette & lemon olive oil

Mains

Slow Braised Beef with mushrooms, carrots, roast potatoes and beef gravy

Baked Chicken breast, chat potatoes, seasonal veg and seeded mustard and white wine sauce

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

Salmon fillet, creamy mash, green beans, fresh lemon and butter sauce

Pumpkin Risotto with parmesan, peas, parmesan cheese and Roquette

Desserts

Sticky Date Pudding served with a rich caramel sauce and double cream

Pavlova, minted fresh fruits & vanilla cream

Chocolate mud cake, poached raspberries, thick cream & chocolate sauce

Vanilla bean ice cream with marshmallows, chocolate, caramel sauce & blue berries

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

Thin sliced beef Asian salad with bean shoots, fried shallots, tomato, coriander & lime vinaigrette

Roasted tomato & basil bruschetta with caramelized onions, rocket & lemon olive oil

Goat cheese, tomato and red onion tart with rocket salad -Veg

Roasted pumpkin, baby spinach, candied walnut & feta salad with roasted garlic dressing- Veg

Grilled chicken, Asian herbs, tomato, bean shoots, fried shallot salad with hot and sour dressing

Mains

Lemon & thyme chicken breast with crispy chat potatoes, baby carrots, buttered green beans & roasted chicken sauce

Rosemary & garlic beef sirloin with buttered mash potato, baby carrots, seasonal green beef & port gravy

Baked pork loin with crackle, crispy chat potatoes, baby carrots, buttered green beans & white wine sauce

Pan roasted salmon, lemon Risotto, baby spinach, sundried tomato and peas

Quinoa & chick pea salad with snow pea, roasted carrots, buttered green beans, baby spinach & zesty dressing- Veg

Vegetable green curry, bok choy, carrot, tomato, green beans & steamed jasmine rice- Veg
(Add chicken to above for non- vegetarians)

Desserts

Mango cheese cake with fresh cream and wild berry coulis

Vanilla panna cotta with cookie crumbs, Chantilly & citrus syrup

Bailey's Chocolate Mousse served with double cream, chocolate crunch and chocolate sauce

Eton mess, meringues, poached berries, sweet cream, cookie crunch & mint



Pricing

The Cocktail Function (Fork & Talk Meals)	\$17.50 pp \$ 7.00 pp
The Classic Package	\$39.50 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	\$ 7.00 pp

[Prices valid as of July 1 2017]

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.