



Wedding Receptions



*For every couple who dreams
of the perfect Wedding*

126 Marine Parade Hastings 3915 : 03 5979 3721
info@victoriana.com.au : www.victoriana.com.au



The Perfect Wedding The Perfect Venue

Your Wedding is a very special day. At the Victoriana Function Centre we leave nothing to chance to ensure your celebration is perfect. We do this by providing two stylish modern rooms for your reception and a romantic gazebo for your ceremony. Our acclaimed chefs provide high quality food that is also generous in servings and guaranteed to impress your guests. We provide friendly, professional wait staff who are eager to please. Last but not least, we guarantee to provide plenty of consultation with our experienced wedding co-coordinator who is committed to making your day perfect.



Make an appointment to inspect for yourself the style, value for money and personal service the Victoriana Function Centre has to offer.

Wedding Receptions

Whether you are having a cocktail party or classic sit down reception, we have a range of menu's to choose from. Designed and prepared by our team of experienced chefs the menu's combine quality food with generous servings.

At the Victoriana, we have two stylish reception rooms. The Regency Room seats eighty people comfortably and a capacity for up to one hundred and fifty for more informal cocktail style receptions. The room has a parquet dance floor and its own bar. The Mantle Room, with its open fireplace is suitable for smaller receptions. It is the perfect room for canapés and champagne before your meal or for a more intimate space for guests to retire to while others party in the Regency Room.



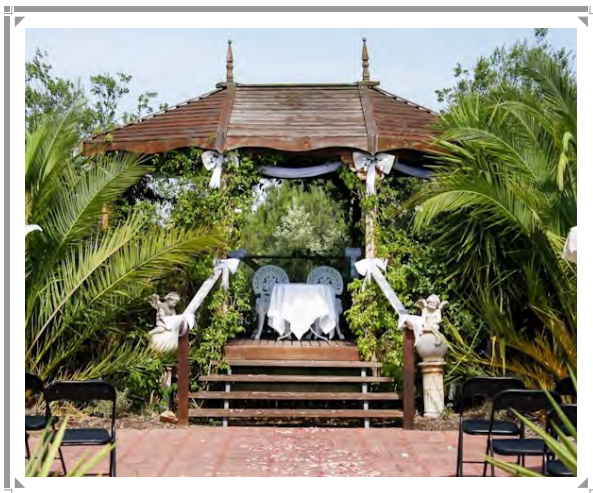
All packages include:

- ∞ White table cloths
- ∞ Serviette colors and design of your selection
- ∞ Draped bridal table
- ∞ Delicious menu of your choice created by our team of chefs
- ∞ Wedding cake cut by our chefs and served to your guests with tea and coffee or bagged for your guests to take home.
- ∞ Continuous Tea and coffee
- ∞ **Complimentary honeymoon spa suite for your wedding night**

Ceremonies

Take the opportunity to centralize your wedding day. The Victoriana offers some fabulous photo opportunities and our specially designed wedding gazebo presents a picturesque venue for the ceremony. The wedding gazebo is an ideal location for couples to exchange vows before family and friends.

Our Mantle room is available for indoor wedding ceremonies. The beautiful bay windows make for perfect backdrop for your ceremony . In winter, the open fire is wonderful for intimate ceremonies.



Accommodation

Accommodation is offered on site for your guests, easing the hassle of transport. The thirty room Harbour View Motor Inn shares the same site as the Victoriana. With family rooms, apartments, queen rooms and spa suites your guests can be accommodated to in style.

A complementary honeymoon suite is available to retire to after the reception.



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 or meat??? Dim Sims

Crispy fried panko prawns with lime aioli

Selection of vegetable Arancini with basil aioli (Veg)

Sweet potato, zucchini & oregano frittata (Veg)

Corn & cheddar cheese fritters with minted yoghurt (Veg)

Tomato, basil & Spanish onion bruschetta (Veg)

Vegetable tartlets with sundried tomato aioli (Veg)

Vegetable Quiches (veg)

Fork and 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 (Veg)

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 (Veg)

Roasted Pumpkin Soup served with herbed oil (Veg)

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

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

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 (Veg)

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



Beverages

The Victoriana Function Room has a fully stocked private bar for your reception. 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, light and heavy beer, champagne & soft drinks served continuously for five hours from arrival.

All packages include tea & coffee for guests.

Pricing

The Cocktail Function	
(6 pieces plus 1 Fork & Talk Meal)	\$35.00pp
(8 pieces plus 1 Fork & Talk Meal)	\$42.00pp
(8 pieces plus 2 Fork & Talk Meals)	\$52.00pp
The Classic Package	\$39.50 pp
The Premier Package	\$49.50 pp
Function Room Hire	\$400.00
Canapés on arrival	\$ 6 pp
Sandwich Platter	\$50
Antipasto Platter	\$50
Beverage Package	\$35 pp

Ceremonies

Gazebo	\$250
The Mantle Room	\$250

Extras

Linen Napkins (paper supplied)	\$ 1 pp
Wishing Well Hire	\$50
Cream Carpet Runner	\$40

[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 & 80 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.