

The Cocktail Package

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

Gourmet Party Pies

Egg & Bacon Bites

Tempura Prawns

Home-made Sausage Rolls

Spinach & Fetta Pastizzis

Pate Filled Mushroom Caps

Smoked Salmon & Basil Risotto Balls

Chicken Kebabs

Lamb Kebabs

Spicy Beef Pinwheels

Italian Meatball Tartlets

Curried Chicken Balls

Assorted Sandwich Platter

Antipasto Platter

Nori Rolls

Tomatoes, Olives & Goats Cheese Tartlets

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

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 wild mushroom sauce served with roast potatoes and seasonal vegetables
Roast Chicken breast
Plump roast chicken accompanied by a creamy mustard seeded 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 a creamy apricot and prune sauce 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 Premiere 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 chilli

Mains

Chicken Chardonnay

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

Eye Fillet

Individual Eye Fillet, served medium & drizzled with wild mushrooms & shiraz jus 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 white 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

thevictoriana

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.

All Packages include tea & coffee for guests

Pricing

The Cocktail Function	\$17.50 pp
The Classic Package	\$35.00 pp
The Premiere Package	\$43.00 pp
Function Room Hire	\$300.00

Extras

Canapés on arrival	\$4.00 pp
Cheese & Fruit Platters	\$30.00 per platter

[Prices valid as of August 1st 2009]

All prices are per person
The venue capacity is up to 200 people for the Cocktail package & 90 for all other packages
Minimum booking of 35 for a seated function and 50 for a cocktail function
Strictly no BYO Food or Alcohol