



**THE VICTORIA
HOTEL**

PRIVATE EVENTS KIT

PRIVATE DINING, PARTIES & CELEBRATIONS

If you have a reason to celebrate, we have a private event venue to pair to the occasion. From big birthday parties to intimate weddings, we'd love to play host at The Victoria Hotel.

We can bring your vision to life across a range of versatile spaces, styled any way you like. Swanky cocktail functions, lavish galas and social gatherings of any size are all welcome here.

If dinner is in order, go big with an exclusive hire of MISTER MUNRO Restaurant or opt for a more intimate affair in MISS MILEY, the private dining room within. The Victoria Room can cater for up to 120 seated guests, with inspiring food and beverage menus to match.

With access to leading technology and complimentary WiFi, plus a dedicated events team to make your dream a reality, why not set a date to host at The Victoria Hotel?



THE VICTORIA ROOM



Elevate your special occasion with the grandeur of The Victoria Room. This historic venue transforms into a splendid backdrop for private events, from extravagant birthday parties to intimate weddings. With access to leading technology and a dedicated events team, your dream event awaits at The Victoria Room.

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



Host your private event in style at the Collins Room, an adaptable space that's perfect for small to mid-sized gatherings. Whether you're planning a birthday party or an intimate social gathering, this stylish space can be tailored to your liking.

FEATURES: Wi-Fi | Lift Access | Private Toilets | Built-in Projector | Large Breakout Space
CAPACITY: 20 Boardroom | 50 Theatre | 20 Ushape

THE BOARDROOM



The Boardroom is a versatile space, bathed in natural light, making it perfect for intimate celebrations and private events. Enjoy the convenience of leading technology and the expertise of our dedicated events team to bring your vision to life.

FEATURES: Wi-Fi | Lift Access | Natural Light | LCD TV | HDMI Connectivity
CAPACITY: 22 Boardroom | 50 Theatre | 20 Ushape

LITTLE VIC'S



Little Vic's, nestled within Vic's Bar, sets the stage for unforgettable private events. From opulent cocktail parties to intimate affairs, this art deco-inspired space is perfect for a range of celebrations. The luxurious pendant lighting and chic interiors create an inviting ambiance that's perfect for your special occasion.

FEATURES: LCD TV | HDMI Connectivity
CAPACITY: 24 Seated | 40 Cocktail | 15 Ushape | 30 Theatre

MISTER MUNRO



Make your celebration truly exceptional by booking out the entire venue at MISTER MUNRO. This versatile space is suitable for parties of all sizes, from big birthday bashes to lavish galas. Located in the heart of Melbourne's CBD, you can tailor the space to suit your vision, creating a truly memorable atmosphere for your event.

FEATURES: Private Bar
CAPACITY: 200 Cocktail | 50 Seated

REAR DINING BOOTH



Host an exclusive and private event in the Rear Dining Booth at MISTER MUNRO. It's the perfect setting for celebrating your next birthday party, wedding reception or private dinner. The space offers a cosy and secluded atmosphere, making it ideal for special occasions.

CAPACITY: 40 Boardroom | 50 Cocktail

MISS MILEY



Step into the intimate and inviting atmosphere of MISS MILEY, located within MISTER MUNRO. With its elevated ceilings, stunning pendant lighting, and deep charcoal finishes, this space is perfect for intimate private functions. Paired with a menu that celebrates locally grown produce, you'll experience an unforgettable event.

FEATURES: Wi-Fi | LCD TV | HDMI Connectivity | Flip Chart | Whiteboard
CAPACITY: 16 Seated | 25 Cocktail

MISS MORGAN



MISS MORGAN is the perfect venue for contemporary private celebrations. With its modern art deco-inspired dining room, elegant emerald green chairs and luxurious pendant lighting, it sets a sophisticated tone for your celebration. Customise the space to your liking, and pair it with a menu that celebrates locally sourced ingredients for an extraordinary dining experience.

FEATURES: Wi-Fi | LCD TV | HDMI Connectivity | Flip Chart | Whiteboard
CAPACITY: 24 Seated | 40 Cocktail | 15 Ushape | 30 Theatre

DAY DELEGATE PACKAGE

FULL DAY – \$75PP

Includes:

- Arrival tea and coffee
- Bowl of fruits for room
- Selection of teas and freshly brewed coffee served throughout the day
- Morning AND afternoon tea
- Chef's selection of sweet or savoury item
- Working lunch (Chef's selection of sandwiches, salad, desserts and fruit salad)
- Individual soft drinks and juice

HALF DAY – \$65PP

Includes:

- Arrival tea and coffee
- Bowl of fruits for room
- Selection of teas and freshly brewed coffee served throughout the day
- Morning OR afternoon tea
- Chef's selection of sweet or savoury item
- Working lunch (Chef's selection of sandwiches, salad, desserts and fruit salad)
- Individual soft drinks and juice

MORNING/AFTERNOON TEA

Please select 2 items for each service

Sweet

- Coconut Chia Pudding
- Mini Muffins (Chocolate, Blueberry, White Chocolate)
- Banana Bread with Maple Butter
- Mini Danish Selection (Pain Au Chocolate, Cinnamon Swirl, Apple Sultana, Apricot and Cherry)
- Cookie Selection (Yoyos, Jam Hearts, Anzac Biscuits, Jam, Chocolate Coconut, Honey and Almond)

Savoury

- Mini Ham and Cheese Croissant
- Mini Tomato and Cheese Croissant
- Scones (Cheese, Buttermilk) Served with Cream and Spreads
- Moroccan Cauliflower with House Made Tomato Relish
- Smashed Sweet Potato Sliders
- Egg Bene Sliders
- Mini Quiches (Quiche Lorraine and Tomato and Feta Caramelised Onion)

WORKING LUNCH

Please select 2 items for lunch

Chef's Selection of Sandwiches, Wraps and Rolls

- Silverside Beef, Swiss Cheese, Onion Jam, Rocket, Seeded Mustard
- Egg, Mayo, Butter Lettuce
- Smoked Salmon, Crème Fraiche, Red Onion, Baby Capers, Rocket
- Roast Pumpkin, Hummus, Dukkah, Goats Cheese (Goats Cheese optional)
- Shredded Chicken, Celery, Dijonaise, Iceberg Lettuce
- Salami, Mortadella, Swiss Cheese, Tomato, BBQ Sauce, Lettuce

DESSERTS

Chef's selection of petit cakes and fruit salad

BEVERAGES

Assorted soft drinks and juices

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

DAY DELEGATE PACKAGE

UPGRADES

- Espresso coffee upgrade \$10pp
- Hot buffet lunch upgrade \$20pp

NETWORKING PACKAGE - \$35PP

Includes:

- Two chef's selection canapés
- One hour classic beverage package

To be conducted after Day Delegate Package



HOT BUFFET UPGRADE

Please select 2 mains, 2 salads and 2 desserts

Main

- Harissa Chicken Thigh
- Porterhouse Medallions
- Roast Salmon
- Pork Neck with Crackle
- Spinach and Ricotta with Pumpkin Cream

Sides

- Duck Fat Potato
- Roast Sweet Potato
- Steamed Broccolini
- Green Beans
- Honey Roasted Carrots

Salads

- Potato Salad
- Moroccan Couscous and Pumpkin
- Butter Lettuce and Baby Radish
- Pasta Salad
- Asian Noodle Salad

Dessert

- Chef's Selection of Cakes

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BREAKFAST PACKAGES

PLATED BREAKFAST – \$40PP

Includes:

- Selection of herbal tea, freshly brewed coffee and fresh juices

BUFFET BREAKFAST – \$32PP

Includes:

- Selection of herbal tea, freshly brewed coffee and fresh juices



PLATED BREAKFAST

Please select 2 dishes for alternate drop

Pre-set Shared

- Share Platters of Mini Muffins, Danish Pastries and Croissants
- Bircher Muesli with Whole Fruit
- Assorted Jams and Preserves

Main Dishes

- Cheese and Chive Omelette with Ciabatta
- Eggs on Toast (Choice of Scrambled, Poached or Fried) with Roasted Tomato, Mushrooms and Hash Brown
- Smashed Avocado, Ciabatta, Feta, Watercress
- Breaky Burger with Bacon, Fried Egg, Cheese, Tomato Relish, Aioli, Hash Brown
- Full English Breakfast (Choice of Scrambled, Poached or Fried Egg) with Bacon, Chicken Sausage, Mushroom, Roast Tomato, Spinach, Ciabatta (extra \$5)

Add fruit platter for extra \$5pp.

BUFFET BREAKFAST

Hot Items

- Crispy Smoked Bacon
- Free Range Scrambled Eggs
- Slow Cooked Tomato
- Grilled Chipolatas
- Hash Browns
- Roasted Mushrooms

Cold Items

- Warm Mini Muffins
- Mini Danish Croissants
- Greek Yoghurt
- Seasonal Fruit
- Selection of Cereals

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CANAPÉ PACKAGES

1 HOUR PACKAGE – \$30PP

Includes:

- Three standard canapés
- One substantial or dessert canapés

2 HOUR PACKAGE – \$45PP

Includes:

- Four standard canapés
- Two substantial or dessert canapés

3 HOUR PACKAGE – \$59PP

Includes:

- Six standard canapés
- Two substantial or dessert canapés

4 HOUR PACKAGE – \$79PP

Includes:

- Eight standard canapés
- Two substantial or dessert canapés

Add two dessert canapés for \$8pp.

COLD

- Pumpkin Salad (VG) (GF)
- Smoked Salmon Tartines
- Caramelised Onion & Mushroom Tartlets (VG)
- Ratatouille and Hommus Tartley (V) (DF)

HOT

- Moroccan Fried Cauliflower with Herb Yoghurt
- Panko Prawn with Lemon Aioli
- Beef Wellington
- Lamb and Rosemary Pie
- Chicken Karaage with Sweet Chili Sauce
- Pumpkin and Mozzarella Arancini with Herb Mayo
- Mac and Cheese Croquettes with Cheese Sauce Dip
- Chicken and Leek Pie
- Satay Chicken Skewers
- Samosa and Spring Roll with Sweet Chili Sauce
- Pumpkin Sausage Roll

SUBSTANTIAL

- Fish and Chips
- Calamari and Chips
- Cheeseburger Slider
- Roast Pork Bao Bun
- Glass Noodle Salad
- Pulled Pork Slider
- Mini Hotdogs with Cheese, Tomato Sauce and Mustard

DESSERT

- Profiteroles
- Lemon Curd Tarts
- Lamington Boutique
- Rocky Road
- Petits Fours Tartlet Selection
- Macarons with Chantilly Cream

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HOT LUNCH/DINNER BUFFET

HOT BUFFET - \$75 PP

- Includes:
- Coffee station
 - Soft drinks



HOT BUFFET UPGRADE

Please select 2 mains, 2 salads and 2 desserts

- Main
- Harissa Chicken Thigh
 - Porterhouse Medallions
 - Roast Salmon
 - Pork Neck with Crackle
 - Spinach and Ricotta with Pumpkin Cream

- Sides
- Duck Fat Potato
 - Roast Sweet Potato
 - Steamed Broccolini
 - Green Beans
 - Honey Roasted Carrots

- Salads
- Potato Salad
 - Moroccan Couscous and Pumpkin
 - Butter Lettuce and Baby Radish
 - Pasta Salad
 - Asian Noodle Salad

- Dessert
- Chef's Selection of Cakes

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ALTERNATE DROP MENU

2 COURSE - \$65PP
3 COURSE - \$75PP

ADD ONS

- Shared seafood platter \$40pp
- Shared charcuterie platter \$25pp
- Shared cheese board \$15pp
- Welcome canapés \$15pp
 - Two standard canapés



For groups of 25 pax or more.

ENTRÉE

Please select 2 dishes

- Spinach & Ricotta Ravioli, Burnt Butter, Black Kale, Walnuts, Pecorino
- Burrata, Heirloom Tomato, Basil Oil, Balsamic Glaze
- Salmon Gravlax, Lemon Crème Fraiche, Baby Capers
- Four Cheese Arancini, Tomato Sugo, Baby Basil
- Chicken Karaage. Green Onion Sauce

MAIN

Please select 2 dishes

- Lamb Rump, Harissa Eggplant, Jus
- Confit Duck, Potato Rosti, Honey Rosemary Sauce
- Roast Chicken Breast, Creamy Polenta, Jus
- 200g Porterhouse Steak, Pomme Puree, Jus
- Salmon, Cauliflower Puree, Salsa Verde
- Roasted Beetroot & Red Onion Tart (Vegan)

SIDES

Please select 2 dishes for sharing

- Fried Chips, Chicken Salt
- Double Cooked Potato, Rosemary Salt
- Steamed Vegetables, EVOO, Flake Salt
- Butter Lettuce, Lemon Dressing, Baby Radish

DESSERT

Please select 2 desserts

- Crème Brulee
- Jerry’s Basque Cheesecake, Strawberry Compote
- Sticky Date Pudding, Toffee Sauce
- Lemon Tart, Italian Meringue, Berries
- Cheeseboard, 2 Chef’s Selection of Cheese, Grapes, Fig Jam, Crackers, Walnuts

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GROUP MENU PACKAGES

2 COURSE - \$69PP
3 COURSE - \$79PP



For groups under 25 pax.

ENTRÉE

Please select 3 dishes

- Arancini, Pumpkin and Mozzarella Cheese with Herb Aioli (V)
- Chicken Karaage
- Buddha Dumplings (GF) (VG) (V)
- Salt and Pepper Calamari
- Roast Pumpkin Salad

MAIN

Please select 2 dishes

- Lamb Rump, Harissa Eggplant, Jus
- Confit Duck, Potato Rosti, Honey Rosemary Sauce
- Roast Chicken Breast, Creamy Polenta, Jus
- 200g Porterhouse Steak, Pomme Puree, Jus
- Salmon, Cauliflower Puree, Salsa Verde
- Roasted Beetroot & Red Onion Tart (Vegan)

SIDE DISHES

- French Fries with 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

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BEVERAGES

CLASSIC

- Two hours \$30pp
- Three hours \$40pp
- Four hours \$60pp

PREMIUM

- Two hours \$38pp
- Three hours \$46pp
- Four hours \$64pp

SPIRITS (ADD ON)

- Per hour \$10pp

CLASSIC

- NV Zilzie Sparkling
- NV Zilzie BTW, Cabernet Merlot
- NV Zilzie Sauvignon Blanc
- Cascade Premium Light
- Sydney Brewery Lager
- Sydney Brewery The Original Cider
- All Soft Drinks & Juices

PREMIUM

- Dal Zotto Prosecco
- Petal & Stem Sauvignon Blanc
- Ghiran Billi Billi Pinot Gris
- Ross Hill Maya Chardonnay
- Woodstock Deep Sands Shiraz
- Luna Estate Pinot Noir
- Cascade Premium Light
- Corona
- Crown Lager
- Sydney Brewery The Original Cider
- All Soft Drinks & Juices

SPIRITS

- Skyy Vodka
- Gordons Gin
- Espolon Tequila
- Pampero Blanco
- Johnnie Walker Red Label
- Bulleit Bourbon

Note: Beverage packages must be booked in conjunction with a food package.



ACCOMMODATION

Whether you're staying for business or leisure, The Victoria Hotel stands out as the ideal choice when looking for contemporary accommodation in Melbourne. Featuring 370 guest rooms, the hotel is perfectly suited to cater to your residential event needs.

Situated in close proximity to Melbourne Town Hall, Flinders Street Station, Federation Square and the Free Tram Zone, The Victoria Hotel is the perfect starting point for you to explore the city's cultural tapestry of landmarks, galleries, theatres and museums. Top-notch bars, restaurants and cafés line every nearby street, so you can immerse yourself in the best of Melbourne's food and wine anytime you like.

To make your next event even more memorable, our events team is ready to provide you with special rates tailored to your needs.





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