



CORPORATE EVENTS KIT

MEETINGS & CORPORATE EVENTS

With its central Melbourne location, The Victoria Hotel is the perfect place to take care of business. Whether you're hosting a corporate dinner, conference, workshop or exhibition, set your event invite location to one of our versatile venues.

We have spaces sized to suit board meetings to company-wide retreats, so choose from our sprawling ballroom, intimate breakout spaces, or anything in between.

Wherever you decide to headquarter, you'll have access to a range of AV equipment, presentation aids and complimentary WiFi capable of connecting to virtual attendees too.

Treat those in the room to a range of catering options, including day delegate packages, breakfast, canapes or a shared feast.

And if you need to arrange overnight accommodation, there's a collection of 370 Heritage rooms available to book.

Whatever you envision, our dedicated events team is standing by to turn your ideal scenario into a reality.



THE VICTORIA ROOM



Step into the grandeur of history at The Victoria Room. This spacious and versatile venue sets the stage for events of all sizes from conferences to art exhibitions and vibrant cocktail functions. The Victoria Room connects to its own private bar and shares access to a dedicated events foyer, making it the perfect venue for networking and celebratory moments.

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



The Collins Room can be used independently for intimate gatherings or can be combined with The Victoria Room to serve as a convenient break-out room. Equipped with an in-built data projector and screen, this space ensures your presentations run smoothly.

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 event space that's ideal for intimate groups or as the ultimate breakout space. With natural lighting streaming in, this room provides a refreshing ambiance. The in-built 85-inch LCD TV ensures top-notch presentation capabilities, making it perfect for meetings and discussions.

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, offers an inviting atmosphere for your workshops, presentations, and other open-format events. With its elegant art deco interiors and luxurious pendant lighting, this private room sets the scene with its sophisticated ambiance.

FEATURES: LCD TV | HDMI Connectivity
CAPACITY: 40 Cocktail | 30 Theatre

MISTER MUNRO



Host an event like no other at MISTER MUNRO. You can book the entire venue for exclusive events, making it your own for corporate gatherings. Located in the heart of Melbourne's CBD, MISTER MUNRO can be transformed to meet your unique needs.

FEATURES: Private Bar
CAPACITY: 200 Cocktail | 50 Seated

REAR DINING BOOTH



Located at the rear of MISTER MUNRO, the Rear Dining Booth offers an intimate and exclusive dining experience. This space is perfect for hosting a corporate celebration paired with a delicious menu featuring locally-sourced Italian-inspired dishes.

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 corporate 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

MISS MORGAN



Discover the modern, art deco-inspired elegance of MISS MORGAN, also located within MISTER MUNRO. The sophisticated emerald green chairs and luxurious pendant lighting creates a contemporary and stylish setting that's perfect for corporate meetings.

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 (*gnr, df, vegan*)
- Mini Muffins (Apple Custard and Choc Strawberry)
- 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)
- Buttermilk Scones served with Cream and Spreads
- Doughnuts (White Chocolate and Chocolate Hazelnut)

Savoury

- Mini Ham and Cheese Croissant
- Mini Tomato and Cheese Croissant
- Moroccan Cauliflower with House Made Tomato Relish (*gf, vegan, df*)
- Falafel Sliders (*v*)
- Bacon and Egg English Muffin
- Mini Quiches (Lorraine, Spinach and Roasted Vegetable)

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 small cakes and fruit salad

BEVERAGES

Assorted soft drinks and juices

*All menus must be confirmed 3 weeks 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 sides and 2 salads.
Served in MISTER MUNRO Restaurant buffet area.

Main

- Harissa Chicken Thigh (*gnr, df*)
- Porterhouse Medallions (*gnr, df*)
- Roast Barramundi (*gnr, df*)
- Pork Neck with Crackle (*gnr, df*)
- Spinach and Ricotta Ravioli with Pumpkin Cream

Sides

- Herb Roasted Potato (*gnr, df, vegan*)
- Roast Sweet Potato (*gnr, df, vegan*)
- Steamed Broccolini (*gnr, df, vegan*)
- Green Beans (*gnr, df, vegan*)
- Honey Roasted Carrots (*gnr, df, vegan*)

Salads

- Potato Salad (*gnr, df, vegan*)
- Moroccan Couscous and Pumpkin
- Green Leaf Salad (*gnr, df, vegan*)
- Pasta Salad
- Asian Noodle Salad

Dessert

- Chef's Selection of Cakes

*All menus must be confirmed 3 weeks prior to the event.
Menu subject to change. Dietary options available.*



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
- Assorted Jams and Preserves

Main Dishes

- Cheese and Chive Omelette with Sourdough
- Eggs on Toast (Choice of Scrambled, Poached or Fried) with Roasted Tomato, Mushrooms and Hash Brown
- Smashed Avocado, Sourdough, Feta, Spinach
- 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, Sourdough (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

*All menus must be confirmed 3 weeks prior to the event.
Menu subject to change. Dietary options available.*

CANAPÉ PACKAGES

1 HOUR PACKAGE – \$30PP

Includes:

- Three standard canapés
- One substantial or dessert canapé

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

- Roasted Mushroom Salad (*vegan, df*)
- Smoked Salmon Tartines
- Caramelised Onion & Mushroom Tartlets
- Ratatouille and Hummus Tartlet (*v, df*)
- Sushi Selection (Vegetable, California, Teriyaki Chicken and Fresh Salmon)

HOT

- Moroccan Fried Cauliflower with Herb Yoghurt (*gnr, df, vegan*)
- Panko Prawn with Lemon Aioli
- Lamb Kofta with Toasted Cumin Yoghurt
- Beef Burgundy Pies
- Chicken Karaage with Sweet Chili Sauce
- Pumpkin and Mozzarella Arancini with Herb Mayo
- Mac and Cheese Croquettes with Queso Dip
- Chicken and Leek Pie
- Satay Chicken Skewers
- Samosa and Spring Roll with Sweet Chili Sauce
- Pumpkin and Chickpea Roll (*gnr, vegan*)
- Peking Duck Crepes

SUBSTANTIAL

- Fish and Chips
- Calamari and Chips
- Cheeseburger Slider
- Roast Pork Bao Bun
- Glass Noodle Salad
- Pulled Pork Slider
- Haloumi Slider

DESSERT

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

*All menus must be confirmed 3 weeks prior to the event.
Menu subject to change. Dietary options available.*

HOT LUNCH/DINNER BUFFET

HOT BUFFET - \$75 PP

Includes:

- Selection of teas and freshly brewed coffee
- Soft drinks



HOT BUFFET MENU

Please select 2 mains, 2 sides and 2 salads

Main

- Harissa Chicken Thigh (*gnr, df*)
- Porterhouse Medallions (*gnr, df*)
- Roast Barramundi (*gnr, df*)
- Pork Neck with Crackle (*gnr, df*)
- Spinach and Ricotta Ravioli with Pumpkin Cream

Sides

- Herb Roasted Potato (*gnr, df, vegan*)
- Roast Sweet Potato (*gnr, df, vegan*)
- Steamed Broccolini (*gnr, df, vegan*)
- Green Beans (*gnr, df, vegan*)
- Honey Roasted Carrots (*gnr, df, vegan*)

Salads

- Potato Salad (*gnr, df, vegan*)
- Moroccan Couscous and Pumpkin
- Green Leaf Salad (*gnr, df, vegan*)
- Pasta Salad
- Asian Noodle Salad

Dessert

- Chef's Selection of Cakes

*All menus must be confirmed 3 weeks prior to the event.
Menu subject to change. Dietary options available.*



ALTERNATE DROP MENU

For groups of 25 pax or more.

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



ENTRÉES

Please select 2 dishes

- Potato Gnocchi, Mushroom, Tomato, White Wine Cream Sauce (*gnr, v*)
- Burrata, Heirloom Tomato, Basil Oil, Balsamic Glaze
- Salmon Gravlax, Lemon Crème Fraiche, Baby Capers
- Four Cheese Arancini, Tomato Sugo, Baby Basil
- Chicken Karaage, Citrus Aioli (*gnr*)

MAINS

Please select 2 dishes

- Lamb Rump, Harissa Eggplant, Jus (*gnr*)
- Confit Duck, Potato Rosti, Honey Rosemary Sauce
- Roast Chicken Breast, Creamy Polenta, Jus (*gnr*)
- 200g Porterhouse Steak, Pomme Puree, Jus (*gnr*)
- Salmon, Cauliflower Puree, Salsa Verde (*gnr*)
- 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

DESSERTS

Please select 2 desserts

- Crème Brûlée
- 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

All menus must be confirmed 3 weeks prior to the event.
Menu subject to change. Dietary options available.

SET MENU PACKAGES

For groups under 25 pax. Order on the day from a reduced selection.

2 COURSE – \$69PP
3 COURSE – \$79PP

ADD ONS

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



ENTRÉES

Please select 3 dishes

- Arancini, Pumpkin and Mozzarella Cheese with Herb Aioli (v)
- Chicken Karaage
- Vegetable Dumplings (v, *vegan*)
- Salt and Pepper Calamari
- Roast Mushroom Salad

MAINS

Please select 3 dishes

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

SIDE DISHES

- French Fries with Aioli (*gf*, v)
- Seasonal Steamed Greens (*gf*, v, *vegan*)
- Crispy Baby Potatoes (*gf*)
- Garden Salad (*gf*, v)
- Rocket Salad (*gf*, v)

DESSERTS

Please select 2 desserts

- Crème Brûlée
- 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

*All menus must be confirmed 3 weeks prior to the event.
Menu subject to change. Dietary options available.*

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
- Turkey Flat Rosé
- Laneway 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.





**THE VICTORIA
HOTEL**

THE VICTORIA HOTEL
215 Little Collins Street, Melbourne, VIC 3000

ENQUIRIES
+61 9669 0000
functions_thevictoriahotel@evt.com