



FUNCTIONS & EVENTS





Venue Information

Situated in the heart of Victoria Park on Albany Highway the Hotel has been standing proud since 1927. With a blend of modern and heritage architecture the Victoria Park Hotel has a natural warm and cosy feel.

With plenty of local and imported beers on tap, a wide range of wines and a delicious menu on offer we can cater for any occasion .

Spaces

The Albany Room

Overlook Victoria Park from your own balcony & our level 1 private function room. The space boasts a beautiful black marble bar, private bathrooms, dance floor and DJ booth. Perfectly versatile to suit all styles of events from birthday & engagement parties to corporate meetings & seminars.



100



200



Albany Courtyard

Celebrate your next social event in our alfresco area located at the front of the venue. Enjoy canape platters and drinks from the main bar under our fairly light trees.

Seated option only available when the full space is hired



50



Full 70



Half 30

Back Bar

This reserved area within the venue provides the perfect spot for catching up with friends. With main bar access and a large projector to watch your favourite sporting match -this is a great budget option for your next get-together.





Platter Menu:

Average 30 pieces per platter

Haloumi Bites | \$75

Herb brumbed Haloumi, Brazil nut pesto

Chickpea Falafel | \$70

Olive tapenade

Chilli maple chicken tenders| \$75

Chilli maple sauce, sesame seeds & aioli

Cuban cigars | \$80

Pulled pork, ham hock, house mustard & Tropical BBQ dipper

Vego Cigars | \$80

Kale, feta & harissa aioli

Smoked Calabrese Brazilian Pastry | \$80

Calabrese sausage, triple melted cheese, oregano & salsa

Lemon & Pepper squid (GF) | \$75

Romesco sauce

Coconut Battered Snapper Bites | \$75

Tartare sauce

Moqueca Fish Cakes | \$75

Red pepper sauce

Mini Chicken Parmis| \$85

Crumbed chicken, Napoli, ham & Cheese

Substantial Platter Menu:

Average 30 pieces per platter

Sliders | \$95

- Fried chicken, cheddar, jalapeno aioli
- Cheeseburger, cheddar, pickle, VP burger sauce
- Grilled eggplant, tomato, basil pesto (V)



Seated Options

Set Menu

2 course \$45pp | 3 course \$60pp

Entrée

Crumbed Haloumi cubes

Chickpea falafel, olive tapenade (v)

Garlic & pepper squid, romesco sauce

Main (Choose from the following on the day)

The easy cheesy; 180g beef pattie, American cheddar, pickles, tomato, VP sauce, milk bun, fries

Chicken parmi; Parma ham, Napoli sauce, mix cheese, roquette salad & fries

Fish 'n' chips; coconut battered snapper, fries, tartare

Fried chicken burger; cheddar, jalapenos, lettuce

Burrito bowl; corn, mixed beans, wild rice, avocado, vegan mayo, tomato, corn chips (VG)

Chicken Caesar; cos lettuce, crouton, runny egg, crispy bacon (GFO)

Dessert

Sticky date pudding; caramel, ice cream

Hot Chocolate Brownie; double whipped cream, vanilla bean ice cream & chocolate sauce

Alternate drop

2 course \$35pp | 3 course \$45pp

Select 2 items from each course to be served to your guests alternatively



Package Options

VP 1 \$200

- ◆ 15–30 guests
- ◆ Reserved table
- ◆ \$100 bar tab
- ◆ 2 x VP Platters

VP 2 \$500

- ◆ 30-50 guests
- ◆ Reserved area
- ◆ \$300 bar tab
- ◆ 4 x VP Platters

VP 3 \$1000

- ◆ 50– 80 guests
- ◆ Large reserved area
- ◆ \$600 bar tab
- ◆ 8 x VP platters

VP 4 \$1300

- ◆ 80-110 guests
- ◆ The Albany Room hire
- ◆ \$800 bar tab
- ◆ 10 x VP Platters

VP platters are a chefs selection of small bites from the main menu. Includes vegetarian and gluten free options.

Platters will be scattered around the space for guests to enjoy.



Beverage Options

Package One

2hr \$39pp | 3hr \$49pp | 4hr \$59pp

Wine

Edge of The World Sparkling Cuvee

Edge of the world Sauvignon Blanc

Edge of the world Shiraz Cabernet

On Tap

Swan Draught

Furphy

Iron Jack 3.5%

Non-Alcoholic: All soft drinks and juices

Package Two

2hr \$49pp | 3hr \$59pp | 4hr \$69pp

Wine

Edge of the world Sparkling Cuvee

Aurelie Prosecco

Edge of the world Sauvignon Blanc

Morgans Bay Chardonnay

Chain of fire Pinot Grigio

Edge of the world Rose

Edge of the world Shiraz Cab

Juliet Pinot Noir

Wild one Shiraz

On Tap

Swan Draught , Little Creatures Elsie,

Ironjack 3.5%, Furphy, Orchard Crush cider

Non-Alcoholic: All soft drinks and juices

Upgrades

- Add house spirits \$10pp per hour

- Add cocktails jug on arrival \$20 per jug

On Consumption

Set up a bar tab on arrival, choose your beverage selection & a tab limit.





Corporate Packages

\$50pp

ON ARRIVAL

Coffee, a selection of teas, mineral water and juice

MORNING TEA

Your choice of assorted muffins or banana bread

Coffee, a selection of teas, mineral water and juice

LUNCH

Assorted sandwiches and wraps

Fresh seasonal fruit platter

Coffee, a selection of teas, mineral water and juice

AFTERNOON TEA

Your choice of assorted muffins or banana bread

Coffee, a selection of teas, mineral water and juice

UPGRADE

Add \$10pp to select a main course from our main menu for lunch

LUNCH ONLY | \$30pp

Assorted sandwiches and wraps

Fresh seasonal fruit platter

Coffee, a selection of teas, mineral water and juice

MORNING / AFTERNOON TEA ONLY | \$20pp

Your choice of assorted muffins or banana bread

Coffee, a selection of teas, mineral water and juice