



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



Front 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



Full 70



Half 30

Back Bar

This reserved area with in 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.



50





Cheese platter | \$100

Selection of cheeses, pate, dips, accompanies, breads & crackers

Grazing Board platter | \$100

Selection of cured meats, cheeses, pate, dips, accompanies, breads & crackers

Platter Menu: 30 pieces per platter

Garlic Bread | \$60

Sourdough, garlic butter

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

Selection of Desserts (10 of each) | \$100

Rum & white chocolate hazelnuts crumbs croquettes

Assorted stuffed Donuts

Chocolate brownies

Sliders | \$95

Fried chicken, cheddar, jalapeno aioli

Cheeseburger, cheddar, pickle, VP burger sauce

Haloumi, guacamole ; tomato and aioli (V)



Seated Options

Set Menu

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

Entrée | Shared

Salmon ceviche bites; guacamole mousse, cassava crackers (gf)

Brazilian fish cakes; red pepper Moqueca sauce, lime

Haloumi cubes; tomato fresh salsa, chipotle aioli

Buffalo chicken tenderloins; blue cheese, celery

Main | Individual choice on the day

Greek salad; fresh tomatoes, cucumber, fresh herbs, whipped feta, pepitas (v, gf)

Jackfruit & quinoa salad; black beans, corn salsa, cauliflower, veggie crackers (vg, gf)

Brazilian rump cap; bravas potato, mustard slaw, chimmichurri (gf)

Peri peri chicken tenderloins; mustard slaw, chips (gf)

Braised beef brisket; classic Waldorf salad, light ranch dressing, walnuts crumbs (gf)

Market fish; wild mushrooms risotto, mascarpone

Dessert | Individual choice on the day

Chocolate brownie; chocolate ganache, whipped cream, vanilla ice cream

Sticky sage pudding; dates, dulce de leche, vanilla ice cream

Sorbet of the day



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

Selection of Desserts

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