



# **FUNCTION PACK**



# WELCOME TO THE VICTORIA PARK HOTEL

Welcome to the Victoria Park Hotel. Situated in the heart of Vic Park, the Hotel has been standing proud since 1927. With a blend of modern and heritage architecture, the Vic Park Hotel has a naturally warm and cosy feel to it. The newly renovated beer garden, The Park, provides an open, airy space for families, groups, functions and everything in between. Or venture upstairs past the original stain glass skylight to the dedicated function space with balconies overlooking the strip.

With plenty of local and imported beers on tap, a range of wines and fresh cocktails, plus a flavourful function menu of canapes and set menus, we can cater for any occasion. So why not pop in and check out what we have on offer.



08) 94609938  
admin@vicparkhotel.com.au  
605 Albany Hwy, Victoria Park WA 6100  
www.victoriaparkhotel.com.au

# FUNCTION SPACES

## 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 and dance floor. Perfectly versatile to suit all styles of events from birthday and engagement parties, to corporate meetings and seminars.

		
100	200	N

		
Y	Y	Y



## 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 fairy light trees, and watch the busy street from the comfort of your own reserved space.

		
40	70	N

		
N	Y	N



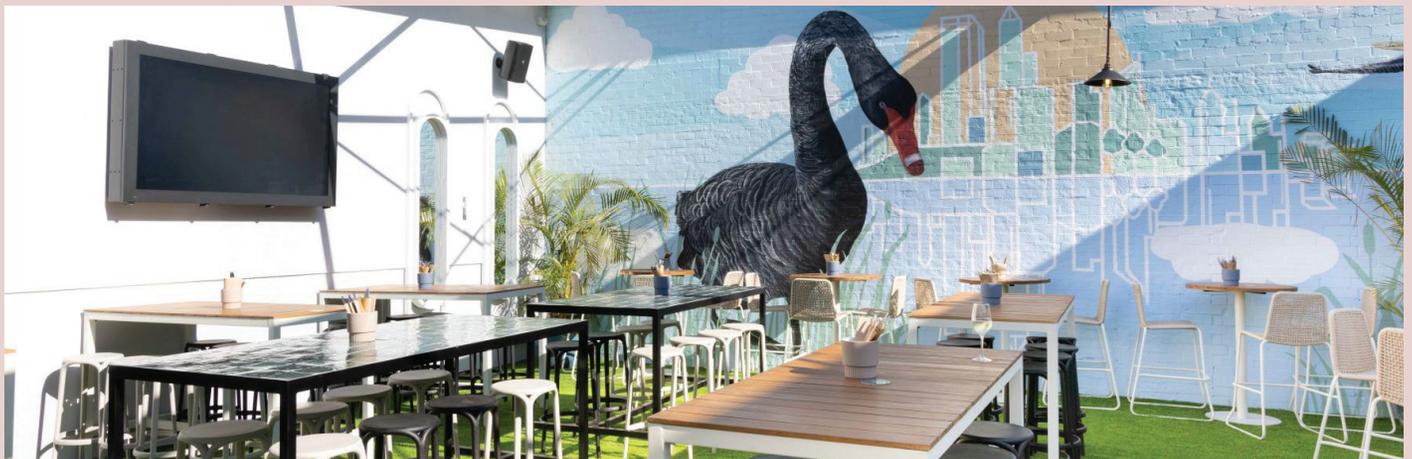
# FUNCTION SPACES

## Garden bar

The newly added beer garden offers the perfect space for your event. The open area is perfect for any sort of gathering, from engagements, birthdays and work functions to kid's birthday parties or a casual booking with loved ones.

		
40	80	Y

		
N	Y	N





## CANAPÉ PACKAGES

6 Options - \$30  
8 Options - \$40  
10 Options - \$45

### Hot

Roasted Pumpkin & Sage Arancini, herb pesto, parmesan (vgo)  
Charred Satay Chicken Skewers, peanut sauce (gf)  
Cuban Cigars, three meats, mustard, pickles, cheddar, zesty herb mayo  
Mini Beef Burgundy Pie, ketchup  
Pork & Fennel Sausage Roll, ketchup  
Mac n' Cheese Croquette, truffled mayo, pecorino (v)  
Crispy Fried Popcorn Chicken, buffalo hot sauce, ranch, celery (gf)  
Vegetarian Spring Roll, homemade sweet chili sauce (vg)  
Crispy Fried Popcorn Cauliflower, buffalo hot sauce, vegan ranch, celery (gf, vg)  
Spiced Lamb Kofta, hummus, pickled onion, hung yoghurt, pomegranate (gf)  
Grilled Exmouth Tiger Prawn, chimichurri, lime (gf)  
Crispy Halloumi Cubes, smoked chipotle aioli, salsa (v)

### Cold

Assorted Sushi Rolls, soy, pickled ginger, wasabi (gf,vo)  
Assorted Rice Paper Rolls, soy, kewpie & sweet chili sauce (vo,gf)  
Spencer Gulf King Fish Crudo, three citrus salsa, green chili, cassava crisp (gfo)  
Wagyu Beef Tartare, mustard, cornichon's, capers & salt cured smoked egg, sesame lavosh  
Mini Smoked Salmon Tart, dill & caper cream, salmon roe  
Shredded Coconut Chicken, herb mayo, cassava crisp (gfo)

### Sweet

House Made Dark Chocolate tart, double cream  
Crispy Banana Fritters, cinnamon, coconut sorbet (gf) (vg)  
Mini Sticky Date Puddings, butterscotch, walnut, double cream

### Substantial

\$9 each  
Cheeseburger Sliders, pickles, mustard & ketchup (gfo)  
Vegan Cheeseburger Slider, plant-based aioli, salad, pickles (gfo,vg)  
Fried Chicken & Cheese Sliders, slaw, smokey chipotle (gfo)  
Mini Hotdogs, cheese kransky, mustard & ketchup (gfo)  
Mini Prawn & Lobster Rolls, mayo, caper & dill (gfo)  
Salt & Pepper Calamari, Asian salad & kewpie (gf)



## PLATTERS & GRAZING

### Platters (30 pieces)

Freshly Shucked Albany Rock Oysters, lime & chili dressing / 140

Roasted Pumpkin & Sage Arancini, herb pesto, parmesan (vgo) / 90

Charred Satay Chicken Skewers, peanut sauce (gf) / 120

Cuban Cigars, three meats, mustard, pickles, cheddar, zesty herb mayo / 105

Mini Beef Burgundy Pie, ketchup / 140

Mac n' Cheese Croquette, truffled mayo & pecorino (v) / 120

Crispy Fried Popcorn Chicken, buffalo hot sauce, ranch, celery (gf) / 130

Vegetarian Spring Roll, homemade sweet chili sauce (vg) / 70

Crispy Fried Popcorn Cauliflower, buffalo hot sauce, vegan ranch, celery (gf, vg) / 90

Grilled Exmouth Tiger Prawn, chimichurri, lime (gf) / 130

Crispy Halloumi Cubes, smoked chipotle aioli, salsa (v) / 80

Cheeseburger Sliders, pickles, mustard & ketchup / 250

Vegan Cheeseburger Slider, plant-based aioli, salad & pickles / 280

Fried Chicken & Cheese Sliders, slaw, smokey chipotle / 210

Mini Prawn & Lobster Rolls, mayo, caper & dill / 280

### Grazing tables

Victoria Park Hotel's Grazing Station is an indulgent display of Australian and European cheeses, cured meats, dried and fresh fruit, olives, crackers, breads and dips.

\$28pp, minimum 50 guests.



## SET SHARED MENU

2 course \$55 | 3 course \$65

### Entrée

**Choose 3 of the following to be shared down the table 'family style' for all your guests to enjoy**

Warm Marinated Local Olives, grilled chorizo, lemon, salt bush (gf)

Charred Garlic Pita Bread, smoky eggplant, hung yogurt, hummus (v,gfo,vgo)

Roasted Pumpkin & Sage Arancini, herb pesto, parmesan (vgo)

Spencer Gulf King Fish Crudo, three citrus salsa, green chilli, almond (gf)

Burrata, warm heirloom tomatoes, samphire, crisp bread (gfo,v)

### Mains

**Choose 3 of the following served alternate drop (Alternatively, if you wish to order specific meals for your guests, we can accommodate this for an extra \$5per person)**

300g Harvey Beef Rump Cap, café de Perth butter, jus, fries, mustard slaw (gf)

Chicken Parmi, 350g schnitzel, smoked ham, nap sauce, fries, mustard slaw

Beer Battered Local Snapper, fries, mustard slaw, tartare, lemon

Steak & Ale Pie, mash, charred greens, red wine jus

Exmouth Tiger Prawn & Mussel Linguini, chilli, olive, capers, tomato

Linguini Caponata, roasted baby eggplant, olive, capers, chilli sugo (vg)

Roasted Kent Pumpkin, beetroot, glazed shallots, pear, autumn leaves, feta, seeds (gf,vgo,v)

### Desserts

**Choose 2 of the following to be shared down the table 'family style' for all your guests to enjoy**

House Made Dark Chocolate tart, double cream

Sticky Date Pudding, butterscotch, walnut, vanilla ice-cream

Crispy Banana Fritters, cinnamon, coconut sorbet (gf, vg)



## BEVERAGE PACKAGES

Minimum 20 guests  
(all guests must be on beverage pack)

### Standard:

2hrs - \$39pp | 3hrs - \$49pp | 4hrs - \$59pp

#### Wines

Edge of the World Sparkling  
Edge of the World Sauvignon Blanc  
Edge of the World Rose  
Edge of the World Shiraz Cabernet

#### Beer/Cider

James Squire 150 Lashes  
Swan Draught  
James Squire Orchard Crush Apple Cider  
Great Northern 3.5%

#### Non alcoholic

Soft drink and juices  
Heineken 0%

### Premium:

2hrs - \$49pp | 3hrs - \$59pp | 4hrs - \$69pp

#### Wines

Aurelia Prosecco Sparkling  
Edge of the World Sparkling Cuvee  
Edge of the World Sauvignon Blanc  
821 Sauvignon Blanc  
Chain of Fire Pinot Grigio  
Wise Chardonnay  
Edge of the World Rose  
Edge of the World Cab Shiraz  
Wildflower Shiraz  
Robert Oatley Cabernet Sauvignon

#### Beer/Cider

All tap beer (includes cider)

#### Non alcoholic

Soft & juices  
Heineken Zero 0%  
McGuigan Zero Wines range

### Add-ons:

Spirit upgrade:  
Available to add to all beverage packages,  
minimum of 20 guests - \$15pp

### Bar Tab on Consumption:

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event. At any point you are welcome to turn the bar into a cash bar so your guests can purchase their own drinks. Cash Bar Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.