



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.



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/Perth
Venue Co.




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






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.

Please Note, The Garden Bar closes at 10pm.

		
40	80	N

		
N	N	N










FUNCTION SPACES

State Street Corner

Enjoy the family friendly beer garden from your own semi-private area overlooking State Street. In close proximity to the kids playground, these spaces are perfect for birthdays and celebrating special occasions with loved ones.

Please Note, State Street Corner closes at 10pm.







							
State Street Left	16	40	N	N	N	N	Y
State Street Right	15	20	N	N	N	N	Y
State Street Exclusive	30	60	N	N	N	N	Y



FUNCTION SPACES

The Crown







Reserve a space amongst the beer garden atmosphere, perfect for a sunny afternoon event or sundowner. This semi-private space is great for birthdays, special occasions and networking.

					
N	40	N	N	N	N



Courtyard

When the sun is shining, and the evenings are warm this alfresco area is perfect for seated functions equipped with low tables and a delicious set menu.

					
20	N	N	N	N	N





CANAPÉ PACKAGES

6 Options - \$35pp

8 Options - \$46pp

10 Options - \$58pp

Choose from cold, hot & sweet canapés below

Cold

Assorted Sushi Rolls, soy, pickled ginger, wasabi (LG, VO)

Aburi Ngiri, soy, pickled ginger (LD, LG, VGO)

Wagyu Beef Carpaccio, baguette, french mustard, capers, parmesan (LD, LGO)

Parma Ham Prosciutto Tart, French onion cream, chives

Mini Smoked Salmon Tart, dill & caper cream, salmon roe

Shredded Chicken Remoulade, cassava crisp (LD, LG)

Hot

Triple Cheese Arancini, pizza sauce, more cheese, fried basil (V)

Hot Salmon Cream Cheese Croquettes, roasted salmon, dill cream cheese, zesty chilli jam (GF)

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

Mini Angus Beef Pie, ketchup

Mediterranean Lamb Kofta, hummus, salsa verde (LG, LDO)

Crispy Fried Chicken, buffalo hot sauce, ranch, celery (LG, LDO)

Vegetarian Spring Roll, homemade sweet chili sauce (VG, LD)

Crispy Fried Cauliflower, buffalo hot sauce, vegan ranch, celery (LD, LG, V)

Sweet

House Made Dark Chocolate Tart, double cream (V)

Filled Donuts, berry compote (LD, V)

Churros, dulce de leche (LD, VG)

After Something Substantial?

\$10 per piece

Cheeseburger Sliders, pickles, mustard & ketchup (LGO)

Vegan Cheeseburger Slider, plant-based aioli, salad, pickles (VG, LGO)

Fried Chicken & Cheese Sliders, BBQ sauce, jalapenos, cheese (LGO)

Mini Hotdogs, cheese kransky, mustard & ketchup (LGO)

Smoked Salmon Mini Sanga, rocket, capers cream cheese, ciabatta (LGO)

Salt & Pepper Calamari, Asian salad & Kewpie mayo (LG, LD)

Dietaries

LG: low gluten

VG: vegan

V: vegetarian

LD: low dairy

LGO: low gluten option

VGO: vegan option

VO: vegetarian option

LDO: low dairy option



PLATTERS & GRAZING

Platters (25 pieces)

- Freshly Shucked Oysters, lime & chili dressing / 150
- Triple Cheese Arancini, pizza sauce, more cheese, fried basil (V) / 150
- Beef and Pork Meatballs, three meats, Napoli sauce, parmesan (LG) / 150
- Cuban Cigars, three meats, mustard, pickles, cheddar, zesty herb mayo / 150
- Mini Angus Beef Pie, ketchup / 150
- Mac n' Cheese Croquette, chipotle aioli & grana padano (V) / 150
- Crispy Fried Chicken, buffalo hot sauce, ranch, celery (LG) / 150
- Crispy Fried Cauliflower, buffalo hot sauce, vegan ranch, celery (LG, VG) / 150
- Vegetarian Spring Roll, homemade sweet chili sauce (vg) / 150
- Hot Salmon Cream Cheese Croquettes, roasted salmon, dill cream cheese, zesty chilli jam (GF) / 150
- Mediterranean Lamb Kofta, hummus, salsa verde (LG, LDO) / 250
- Cheeseburger Sliders, pickles, mustard & ketchup (LGO) / 250
- Vegan Cheeseburger Slider, plant-based aioli, salad & pickles (VG, LGO) / 250
- Fried Chicken & Cheese Sliders, BBQ sauce, jalapenos, cheese (LGO) / 250
- Smoked Salmon Mini Sanga, rocket, capers cream cheese, ciabatta (LGO) / 250

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. \$30pp, minimum 50 guests.

Dietaries

LG: low gluten
VG: vegan
V: vegetarian
LD: low dairy

LGO: low gluten option
VGO: vegan option
VO: vegetarian option
LDO: low dairy option



SET MENU

2 course \$63 | 3 course \$74

Shared Entrée

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

Grazing Paddle, cured meat, cheese, guava quince, dried fruit, crackers (LGO / VO)

Triple Cheese Arancini, pizza sauce, cheddar mozzarella, stracciatella, fried basil (V)

VPH Meat Balls & stracciatella Three meats, stracciatella, sugo, Vienna bread

Crispy Halloumi, fresh tomato salsa verde dressing (V, LGO)

Mains

Choose 3 of the following served alternate drop, or select 3 meals for your guests to individually choose from for an additional \$5pp

300g Rump Cap, café de Perth butter, jus, fries, mustard slaw (LG)

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

Beer Battered Fish, fries, mustard slaw, tartare, lemon

Lamb Pie, chargrilled broccolini, mash potato, red wine jus

Prawn & Mussel Squid Ink Tagliatelle, prawns, mussels, clams, chilli & herb butter

Gnocchi, saffron cream sauce, spinach, dolce gorgonzola, sage pangrattato (V)

Tomato Harvest Salad, tomatoes, cucumber, olives, roasted peppers, feta, pepitas, balsamic vinegar (V, VGO, LG)

Shared Desserts

Choose 2 of the following for alternate drop.

House Made Dark Chocolate Tart, double cream

Filled Donuts, berry compote (LD, V)

Churros, dulce de leche (LD, VG)



BEVERAGE PACKAGES

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

Standard:

2hrs - \$44pp | 3hrs - \$57pp | 4hrs - \$69pp

Wines

Mr. Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

Beer/Cider

James Squire 150 Lashes
Swan Draught
James Squire Orchard Crush Apple Cider
Seasonal Mid-strength Beer

Non alcoholic

Soft drink and juices
Heineken 0%

Premium:

2hrs - \$55pp | 3hrs - \$67pp | 4hrs - \$80pp

Wines

Mr. Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
The Hidden Sea Pinot Grigio
Amelia Park 'Trellis' Chardonnay
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet
T'Gallant Cape Schank Pinot Noir /
Howard Park Flint Rock Pinot Noir
Wildflower Shiraz

Beer/Cider

All tap beer (includes cider)

Non alcoholic

Soft & juices
Heineken Zero 0%
McGuigan Zero Wines range

Add-ons:

House Spirit upgrade:
Available to add to all beverage packages,
minimum of 20 guests - \$27pp

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.