



FUNCTION PACK

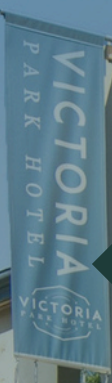
WELCOME TO THE VICTORIA PARK HOTEL

Welcome to the Victoria Park Hotel.
Situated in the heart of Vic Park, our venue 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. Boasting a range of function spaces such as our beer garden, The Park, which provides an open, airy space for families, groups, functions and everything in between. The Albany Room upstairs past the original stain glass skylight to the dedicated function space with balconies overlooking the strip, and the newly renovated Sports bar, equipped with a relaxed atmosphere, big screens, and spacious layout, perfect for birthdays, work gatherings, game-day celebrations, or casual catch-ups.

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.





**DELICIOUS FOOD,
GOOD VIBES &
NEW MEMORIES AT
THE VIC PARK
HOTEL**



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.



SPACE TYPE						
PRIVATE	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.

SPACE TYPE						
PRIVATE	40	80	N	N	N	N

THE SPORTS BAR

With its relaxed atmosphere, big screens, and spacious layout, The Sports Bar is the perfect spot for birthdays, work gatherings, game-day celebrations, or casual catch-ups.









SPACE TYPE						
SEMI-PRIVATE	-	50	N	N	N	N

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.








SPACE TYPE						
STATE ST LEFT	16	40	N	N	N	N
STATE ST RIGHT	15	20	N	N	N	N
STATE ST EXCLUSIVE	30	60	N	N	N	N

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.

SPACE TYPE						
SEMI-PRIVATE	-	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.

SPACE TYPE						
PRIVATE	20	-	N	N	N	N

CANAPES

Minimum of 20 guests required.

6 PIECES \$37PP | 8 PIECES \$45PP | 10 PIECES \$56PP

Cold

ASSORTED SUSHI ROLLS

soy, pickled ginger, wasabi (M, LG, VGO)

SALMON ABURI,

soy, pickled ginger (I, LD, LG)

WAGYU BEEF CARPACCIO

baguette, french mustard, capers, parmesan (LD, LGO)

PARMA HAM PROSCIUTTO TART

French onion cream, chives

SMOKED SALMON TART

dill & caper cream, salmon roe (I)

SHREDDED CHICKEN REMOULADE

cassava crisp (LD, LG)

ANTIPASTO & HUMMUS TARTLETS (VG)

Hot

TRIPLE CHEESE ARANCINI

pizza sauce, more cheese, fried basil (V)

CAJUN CRUSTED PRAWNS (I, LD)

PORK BELLY BITES

rhubarb dip (LD, LG)

MINI ANGUS BEEF PIE

ketchup

CHORIZO & SPINACH TARTLET

chipotle mayo

FRIED CHICKEN (LDO, LG)

VEGETARIAN SPRING ROLL

homemade sweet chili sauce (VG, LD)

SPINACH & RICOTTA ROLL

garlic aioli (V)

JACKFRUIT ARANCINI

red curry sauce (VG, LG)

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)

HALLOUMI SLIDERS

tomato, rocket (LGO, V)

SALT & PEPPER CALAMARI

Asian salad & Kewpie mayo
(I, LG, LD)

LG - Low Gluten | LD - Low Dairy | V - Vegetarian | VG - Vegan | LGO - Low Gluten Option | LDO - Low Dairy Option | VO - Vegetarian Option | VGO - Vegan Option

Seafood Origin: | A - Australian | I - Imported | M - Mixed

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.



PLATTERS & GRAZING

Platters 25 PIECES

AUSSIE PLATTER | 120

angus party pie, sausage roll, mini quiche

SEAFOOD PLATTER | 135

panko crumbed prawn, lemon pepper calamari, chips (M, LD, LGO)

VEGETARIAN PLATTER | 110

mac n cheese croquette, pumpkin & sage arancini, spinach & ricotta roll (V)

MIXED SLIDERS | 170

mini cheeseburgers, mini bbq chicken burger, mini vegan burgers (VO, VGO)

MAC N' CHEESE CROQUETTE | 150

chipotle aioli & grana padano (V)

CRISPY FRIED CHICKEN (LG, LD) | 150

ANTIPASTO & HUMMUS TARTLETS (VG) | 150

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.

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SET MENU

2 COURSE \$67PP | 3 COURSE \$78PP

Shared Entree

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

ICKY-STICKY COLA PORK BITES

cola bbq sauce, charred pineapple & chilli slaw (LD, LG)

SALT & PEPPER CALAMARI

aioli, chimichurri, lemon (I, LD, LG)

COLA BBQ FRIED CHICKEN

aioli, bbq sauce (LG)

BREAD & DIPS

grilled turkish bread, french onion dip, pimento, caramelised onion (V)

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 (A)

BEEF CHEEK PIE

12 hour braised beef cheek, confit garlic mash, mushy peas, red wine jus (LG)

PRAWN LINGUINI

local prawns, confit tomato, garlic chilli, fried parsley, fennel, capers (LD, A)

GNOCCHI

saffron cream sauce, spinach, dolce gorgonzola, sage pangratto (V)

WALDORF SALAD

endive, granny smith, candied walnuts, waldorf dressing, grapes | LD, LG, VG

Shared Desserts

Choose 2 of the following for alternate drop.

HOUSE MADE DARK CHOCOLATE TART

salted caramel ice cream, hazelnut

BERRY GLAZED DONUTS

berry compote (LD, V)

APPLE PIE SPRING ROLLS (LD, VG)

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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
Virtus Vineyards Chardonnay
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet
Point of Departure Pinot Noir
South Rock Shiraz

BEER/CIDER

All tap beer (includes cider)

NON ALCOHOLIC

Soft drinks and 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

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

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.





CONTACT US

(08) 94609938

functions@victoriaparkhotel.com.au

605 Albany Hwy, Victoria Park WA 6100

www.victoriaparkhotel.com.au

