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**THE VICTORIA
HOTEL**

CORPORATE & PRIVATE EVENTS KIT

MEETINGS & CORPORATE EVENTS

With its central Melbourne location, The Victoria Hotel is the perfect place to take care of business. Whether you're hosting a corporate function or a social gathering, choose one of our versatile venues for your event.

Our function spaces can accommodate everything from board meetings to personalised social events. For larger events, consider our exclusive hire options at MISTER MUNRO and VIC's Bar, allowing you to have the entire venue to yourself for a truly unique and memorable experience. Wherever you choose to hold your event, you'll have access to a range of AV equipment, presentation aids, and complimentary WiFi, perfect for connecting with virtual attendees.

Treat those in the room to a range of catering options, including day delegate packages, breakfast, canapes or a shared feast.

Whatever you envision, our dedicated events team is standing by to turn your ideal scenario into a reality.





THE VICTORIA ROOM

Step into the grandeur of history at The Victoria Room. This spacious and versatile venue sets the stage for events of all sizes from conferences to art exhibitions and vibrant cocktail functions. The Victoria Room connects to its own private bar and shares access to a dedicated events foyer, making it the perfect venue for networking and celebratory moments.

FEATURES: Wi-Fi | Lift Access | Private Toilets | Built-in AV | Private Bar

CAPACITY: 60 Boardroom | 96 Cabaret | 130 Theatre | 120 Banquet | 50 Ushape





THE BOARDROOM

The Boardroom is a versatile event space that's ideal for intimate groups or as the ultimate breakout space. With natural light streaming in, this room provides a refreshing ambiance. The in-built 85-inch LCD TV ensures top-notch presentation capabilities, making it perfect for meetings and discussions.

FEATURES: Wi-Fi | Lift Access | Natural Light | LCD TV | HDMI Connectivity

CAPACITY: 24 Boardroom | 50 Theatre | 20 Ushape



COLLINS ROOM

The Collins Room can be used independently for intimate gatherings or can be combined with The Victoria Room to serve as a convenient break-out room. Equipped with an in-built data projector and screen, this space ensures your presentations run smoothly.

FEATURES: Wi-Fi | Lift Access | Private Toilets | Built-in Projector | Large Breakout Space

CAPACITY: 20 Boardroom | 50 Theatre | 20 Ushape



MISTER MUNRO

Host an event like no other at MISTER MUNRO. You can book the entire venue for exclusive events, making it your own for corporate gatherings. Located in the heart of Melbourne's CBD, MISTER MUNRO can be transformed to meet your unique needs.

FEATURES: Private Bar

CAPACITY: 150 Cocktail | 70 Seated



REAR DINING BOOTH

Located at the rear of MISTER MUNRO, the Rear Dining Booth offers an intimate and exclusive dining experience. This space is perfect for hosting a corporate celebration paired with a delicious menu celebrating freshness, locally grown produce and beverages from Victoria.

CAPACITY: 40 Boardroom | 50 Cocktail



VIC'S BAR

Tucked up on The Victoria Hotel's mezzanine level, it's the in-spot for guests and locals alike that can be turned into the ideal space for private hires from end of year celebration to birthday bash! Vic's Bar offers a chill place for drinks, canapés & platters and pool showdowns

FEATURES: LCD TV's | HDMI Connectivity | Pool table

CAPACITY: 100 Cocktail



LITTLE VIC

Little Vic's, nestled within Vic's Bar, offers an inviting atmosphere, ideal for relaxed and casual after-work team gatherings or to celebrate life milestones of any size. With its elegant art deco interiors and luxurious pendant lighting, this private room sets the scene with its sophisticated ambiance.

FEATURES: LCD TV | HDMI Connectivity

CAPACITY: 30 Cocktail

DAY DELEGATE PACKAGES

Full Day Delegate – \$75PP

- Arrival tea and coffee
- Bowl of fruits for room
- Selection of teas and freshly brewed coffee served throughout the day
- Morning AND afternoon tea
- Chef’s selection of sweet or savoury item
- Working lunch
- Individual soft drinks and juice

Half Day Deligate - \$65PP

- Arrival tea and coffee
- Bowl of fruits for room
- Selection of teas and freshly brewed coffee served throughout the day
- Morning OR afternoon tea
- Chef’s selection of sweet or savoury item
- Working lunch
- Individual soft drinks and juice

ADD ON: Networking Package - \$35PP

- Two standard canapés
- One hour classic beverage package
- To be conducted after Day Delegate Package

Add Barista coffee \$10PP (Max 24 people)

UPGRADE: Hot Buffet – \$20PP

Please select 2 mains, 2 sides and 2 salads.
Served in MISTER MUNRO Restaurant buffet area.

Main

- Harissa Chicken Thigh (gnr, df)
- Porterhouse Medallions (gnr, df)
- Roast Barramundi (gnr, df)
- Pork Neck with Crackle (gnr, df)
- Spinach and Ricotta Ravioli with Pumpkin Cream

Sides

- Herb Roasted Potato (gnr, df, vegan)
- Roast Sweet Potato (gnr, df, vegan)
- Steamed Broccolini (gnr, df, vegan)
- Green Beans (gnr, df, vegan)
- Honey Roasted Carrots (gnr, df, vegan)

Salads

- Potato Salad (gnr, df, vegan)
- Moroccan Couscous and Pumpkin
- Green Leaf Salad (gnr, df, vegan)
- Pasta Salad
- Asian Noodle Salad

Dessert

- Chef’s Selection of Cakes

All menus must be confirmed 3 weeks prior to the event. Menu subject to change. Dietary options available.



DAY DELEGATE MENU

Morning/Afternoon tea
Please select 2 items for each service. Tea and freshly brewed coffee station.

- Sweet**
- Coconut Chia Pudding
 - Mini Muffins (Apple Custard and Choc Strawberry)
 - Banana Bread with Maple Butter
 - Mini Danish Selection (Pain au Chocolate, Cinnamon Swirl, Apple Sultana, Apricot and Cherry)
 - Cookie Selection (Yoyos, Jam Hearts, Anzac Biscuits, Jam, Chocolate Coconut, Honey and Almond)
 - Buttermilk Scones served with Cream and Spreads
 - Doughnuts (White Chocolate and Chocolate Hazelnut)

- Savoury**
- Mini Ham and Cheese Croissant
 - Mini Tomato and Cheese Croissant
 - Moroccan Cauliflower with House Made Tomato Relish
 - Falafel Sliders
 - Bacon and Egg English Muffin
 - Mini Quiches (Lorraine, Spinach and Roasted Vegetable)

Working Lunch – Selection of Sandwiches, Wraps and Rolls
Please select 2 items for lunch. Coffee, tea and juice station.

- Silverside Beef, Swiss Cheese, Onion Jam, Rocket, Seeded Mustard
- Egg, Mayo, Butter Lettuce
- Smoked Salmon, Crème Fraiche, Red Onion, Baby Capers, Rocket
- Roast Pumpkin, Hummus, Dukkah, Goats Cheese (Goats Cheese optional)
- Shredded Chicken, Celery, Dijonaise, Iceberg Lettuce
- Salami, Mortadella, Swiss Cheese, Tomato, BBQ Sauce, Lettuce

Desserts
Chef’s selection of small cakes and fruit salad

All menus must be confirmed 3 weeks prior to the event. Menu subject to change. Dietary options available.



BREAKFAST PACKAGES

Accompanied by selection of herbal tea, freshly brewed coffee and fresh juices

Plated Breakfast – \$40 PP
Please select 2 dishes for alternate drop.

Pre-set Shared
Share Platters of Mini Muffins, Danish Pastries and Croissants
Bircher Muesli
Assorted Jams and Preserves

Main Dishes
Cheese and Chive Omelette with Sourdough
Eggs on Toast (Choice of Scrambled, Poached or Fried) with Roasted Tomato, Mushrooms and Hash Brown
Smashed Avocado, Sourdough, Feta, Spinach
Breaky Burger with Bacon, Fried Egg, Cheese, Tomato Relish, Aioli, Hash Brown
Full English Breakfast (Choice of Scrambled, Poached or Fried Egg) with Bacon, Chicken Sausage, Mushroom, Roast Tomato, Spinach, Sourdough (extra \$5)
Add fruit platter for extra \$5pp.

Buffet Breakfast – \$32 PP

Hot Items
Crispy Smoked Bacon
Free Range Scrambled Eggs
Slow Cooked Tomato
Grilled Chipolatas
Hash Browns
Roasted Mushrooms

Cold Items
Warm Mini Muffins
Mini Danish Croissants
Greek Yoghurt
Seasonal Fruit
Selection of Cereals

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CANAPÉS

Cold canapés

- Moroccan Fried Cauliflower with Herb Yoghurt (*gnr, df, vegan*)
- Panko Prawn with Lemon Aioli
- Lamb Kofta with Toasted Cumin Yoghurt
- Beef Burgundy Pies
- Chicken Karaage with Sweet Chili Sauce
- Pumpkin and Mozzarella Arancini with Herb Mayo
- Mac and Cheese Croquettes with Queso Dip
- Chicken and Leek Pie
- Satay Chicken Skewers
- Samosa and Spring Roll with Sweet Chili Sauce
- Pumpkin and Chickpea Roll (*gnr, vegan*)
- Peking Duck Crepes

Substantial

- Fish and Chips
- Calamari and Chips
- Cheeseburger Slider
- Roast Pork Bao Bun
- Glass Noodle Salad
- Pulled Pork Slider
- Haloumi Slider

Hot canapés

- Roasted Mushroom Salad (*vegan, df*)
- Smoked Salmon Tartines
- Caramelised Onion & Mushroom Tartlets
- Ratatouille and Hummus Tartlet (*v, df*)
- Sushi Selection (Vegetable, California, Teriyaki Chicken and Fresh Salmon)
- Moroccan Fried Cauliflower with Herb Yoghurt (*gnr, df, vegan*)
- Panko Prawn with Lemon Aioli
- Lamb Kofta with Toasted Cumin Yoghurt
- Beef Burgundy Pies
- Chicken Karaage with Sweet Chili Sauce

Desserts

- Chocolate Eclairs
- Lemon Curd Tarts
- Lamington Boutique
- Rocky Road
- Petits Fours Tartlet Selection
- Macarons with Chantily Cream

CANAPÉ PACKAGES

- 1 HOUR PACKAGE - \$30PP
Choose three standard canapés and one substantial or dessert canapé
- 2 HOUR PACKAGE - \$45PP
Choose four standard canapés and two substantial or dessert canapé
- 4 HOUR PACKAGE - \$59PP
Choose six standard canapés and two substantial or dessert canapé
- 4HOUR PACKAGE - \$79PP
Choose eight standard canapés and two substantial or dessert canapé
- Add two dessert canapés for \$8pp.

All menus must be confirmed 3 weeks prior to the event. Menu subject to change. Dietary options available.

HOT LUNCH/DINNER BUFFET

Accompanied by selection of herbal tea, freshly brewed coffee and fresh juices

\$75 PP

Mains
Please select 2 mains
Harissa Chicken Thigh (gnr, df)
Porterhouse Medallions (gnr, df)
Roast Barramundi (gnr, df)
Pork Neck with Crackle (gnr, df)
Spinach and Ricotta Ravioli with Pumpkin Cream

Salad
Please select 2 salads
Potato Salad (gnr, df, vegan)
Moroccan Couscous and Pumpkin
Green Leaf Salad (gnr, df, vegan)
Pasta Salad
Asian Noodle Salad

Sides
Please select 2 sides
Herb Roasted Potato (gnr, df, vegan)
Roast Sweet Potato (gnr, df, vegan)
Steamed Broccolini (gnr, df, vegan)
Green Beans (gnr, df, vegan)
Honey Roasted Carrots (gnr, df, vegan)

Dessert
Chef’s Selection of Cakes

All menus must be confirmed 3 weeks prior to the event. Menu subject to change. Dietary options available.





PRIVATE DINING MENU

Set style | groups of max 24 guests | 2 course \$69pp | 3 course \$79pp

Delight your guests with a curated menu of three preselected dishes to order on the night for each course and two sides to be shared on the table.

Alternate drop | groups or events of 25+ guests | 2 course \$65pp | 3 course \$75pp

Delight your guests with two delicious dishes per course, served alternating.

Entrées

Potato Gnocchi, Mushroom, Tomato, White Wine Cream
Sauce Burrata, Heirloom Tomato, Basil Oil, Balsamic
Glaze
Salmon Gravlox, Lemon Crème Fraiche, Baby Capers
Four Cheese Arancini, Tomato Sugo, Baby Basil
Chicken Karaage, Citrus Aioli

Mains

Lamb Rump, Harissa Eggplant, Jus
Confit Duck, Potato Rosti, Honey Rosemary Sauce
Roast Chicken Breast, Creamy Polenta, Jus
200g Porterhouse Steak, Pomme Puree, Jus
Salmon, Cauliflower Puree, Salsa Verde
Roasted Beetroot & Red Onion Tart

Side Dishes

Fried Chips, Chicken Salt
Double Cooked Potato, Rosemary Salt
Steamed Vegetables, EVOO, Flake Salt
Butter Lettuce, Lemon Dressing, Baby Radish

Desserts

Crème Brûlée
Jerry's Basque Cheesecake, Strawberry
Compote
Sticky Date Pudding, Toffee Sauce
Lemon Tart, Italian Meringue, Berries
Cheeseboard: 2 Chef's Selection of Cheese,
Grapes, Fig Jam, Crackers, Walnuts

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BEVERAGES

Classic

Sparkling

NV Zilzie Sparkling

White

NV Zilzie, Sauvignon Blanc

Red

NV Zilzie BTW, Cabernet Merlot

Beer & Cider

Cascade Premium Light

Sydney Brewery Lager

Sydney Brewery The Original Cider

Non-alcoholic

All Soft Drinks & Juices

Two hours \$30pp

Three hours \$40pp

Four hours \$60pp

Premium

Sparkling

Dal Zotto Prosecco

White

Petal & Stem Sauvignon Blanc

Laneway Chardonnay

Rosé

Turkey Flat Rosé

Red

Woodstock Deep Sands Shiraz

Luna Estate Pinot Noir

Beer & Cider

Cascade Premium Light

Corona

Crown Lager

Sydney Brewery The Original Cider

Non-alcoholic

All Soft Drinks & Juices

Two hours \$38pp

Three hours \$46pp

Four hours \$64pp

Spirits

Skyy Vodka

Gordons Gin

Espolon Tequila

Pampero Blanco

Johnnie Walker Red Label

Bulleit Bourbon

Per hour \$10pp



Note: Beverage packages must be booked in conjunction with a food package.

ACCOMMODATION

Whether you're hosting a business event or a conference, The Victoria Hotel is the ideal choice for contemporary accommodation in Melbourne. With 370 guest rooms, our hotel is perfectly equipped to meet your event needs and ensure a successful experience for all attendees.

Situated in close proximity to Melbourne Town Hall, Flinders Street Station, Federation Square and the Free Tram Zone, The Victoria Hotel is the perfect starting point for you to explore the city's cultural tapestry of landmarks, galleries, theatres and museums. Top-notch bars, restaurants and cafés line every nearby street, so you can immerse yourself in the best of Melbourne's food and wine anytime you like.

To make your next event even more memorable, our events team is ready to provide you with special rates tailored to your needs.





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