

**FUNCTIONS AT
THE VICTORIA
HOTEL**

CELEBRATE

WITH US



**55 BAYLIS ST
WAGGA WAGGA
02 6921 5233**

THE LOFT



THE VICTORIA HOTEL



CELEBRATE THE SPECIAL MOMENTS

Whether you're celebrating a birthday, hosting a cocktail party or organising a corporate event, we are the perfect venue for your special occasion. Specialising in private functions, we have the ideal intimate space to ensure your event is a success.

We have multiple function spaces to suit occasions big and small.

Our functions menu offers a wide variety of delicious options including canapés, grazing boards and more. We have all the ingredients you need for an event to remember.

THE LOFT

The Loft is located on our First Floor, a sophisticated Whiskey and Cocktail bar boasting a delicious food menu that has choices for every taste.

The largest of our function spaces, The Loft holds up to 120 guests and comes complete with a magnificent bar and a raised platform for speeches and live music or DJ.



COCKTAIL	SIT-DOWN	CLASSROOM	WI-FI	WHEELCHAIR	WEATHER PROTECTION	A.V
120	80	60	YES	NO	YES	YES

BEER GARDEN

Our Beer Garden is the perfect casual function spot. Located at the rear of the venue, with disabled access and within close vicinity of the bistro and back bar areas.

Perfect for an afternoon baby shower, sporting team dinner or low-key birthday party.



COCKTAIL	SIT-DOWN	CLASSROOM	WI-FI	WHEELCHAIR	WEATHER PROTECTION	A.V
40	40	NA	NO	YES	PARTIAL	NO

BISTRO SIDE FUNCTION

Located near the bistro, our function room is the perfect spot for a birthday, small sporting function or family reunion.

You'll have direct access to our Bistro Bar and amenities. The room can be closed off with the use of dividers for a more private touch.

Seating style can be flexible depending on your needs.



COCKTAIL	SIT-DOWN	CLASSROOM	WI-FI	WHEELCHAIR	WEATHER PROTECTION	A.V
70	50	60	YES	YES	YES	YES

CANAPÉ PACKAGES

CHOOSE 6 ITEMS

\$25
PER PERSON

OR

CHOOSE 8 ITEMS

\$35
PER PERSON

OR

CHOOSE 10 ITEMS

\$45
PER PERSON

OR CHOOSE 2 LITTLE BOWLS AND 4 CANAPÉS
\$65 PER PERSON

CANAPÉS

CRUMBED CAMEMBERT BITES

with cranberry sauce -V-

TOMATO, BASIL & MOZZARELLA ARANCINI

with napoletana sauce -V-

SATAY CHICKEN SKEWERS

with peanut dipping sauce -GF on request-

PORK BELLY BITES

with apple aioli

CHICKEN & LEEK FILO TARTLETS

CHERRY TOMATO BRUSCHETTA WITH FETTA -V- *

FRESH SALMON CAKES

with chive and dill cream

ASIAN PORK SPRING ROLLS

with spicy plum dipping sauce

TEMPURA PRAWNS

with sweet chilli mayo

LIME & SWEET CHILLI OYSTERS

-GF- -Kilpatrick available for an extra cost.

MEDIUM-RARE BEEF CROSTINI

with caramelised onion marmalade

SALT & PEPPER SQUID

with lemon pepper aioli -GF-

AVOCADO CRÈME PARMESAN CUPS -GF- -V-

MINI BEEF MIGNON

with tomato relish -GF-

LITTLE BOWLS

CHICKEN & SWEET CORN RISOTTO

with parmesan -GF-

SWEET LAMB CURRY

with saffron rice

THAI CHICKEN SALAD

with crispy noodles, lime and coriander

BEER BATTERED FLATHEAD

with fat chips and tartare

TOMATO & BASIL LINGUINE -V-

MINI SOFT TACOS

with pulled pork salsa

SESAME BEEF

with soba noodles and green beans -GF-

MINI CHARCUTERIE CONES

TO SHARE

BREADS AND HOUSE MADE DIPS **\$16 | 4 TO 6 PEOPLE**

Charred panna de casa with a trio of dips
beetroot and cashew | basil and pine nut | caramelised onion

SMALL ANTIPASTO GRAZING BOARD **\$35 | 2 TO 4 PEOPLE**

A selection of seasonal fruits, hard and soft cheeses, olives,
cured meats, house made dips and crackers

LARGE ANTIPASTO GRAZING BOARD **\$65 | 6 TO 8 PEOPLE**

A selection of seasonal fruits, hard and soft cheeses, olives, cured meats,
house made dips and crackers

VEGETARIAN ANTIPASTO GRAZING BOARD **\$35 | 2 TO 4 PEOPLE**

A selection of seasonal fruits, hard and soft cheeses,
olives, house made dips and crackers

SET MENU

TWO COURSES \$45 PER PERSON | THREE COURSES \$55 PER PERSON

Our set menu is designed to be served as a traditional seated meal.

We ask you to select two dishes per course to be served alternatively.

ENTRÉE

Salt and pepper dusted calamari served with a rocket salad, lime aioli and fresh lemon -GF-

Mildly spicy satay chicken skewers served on steamed jasmine rice*

Southern style chicken tenders served with a honey mustard dressing and baby spinach salad

Cherry tomato bruschetta with Persian fetta, basil and Spanish onion -V- *

MAIN

Slow cooked lamb shank served on garlic potato mash with a red wine jus -GF-

Chicken breast stuffed with cream cheese, bacon and sun-dried tomatoes served with a roasted sweet potato, baby spinach, feta and walnut salad -GF-

Roast pork with crispy crackle, whole roasted potatoes and pumpkin, green beans, corn on the cob, a rich gravy and apple sauce*

Slow roasted New York strip loin served with garlic potato gratin, broccolini, roasted baby vegetables and a creamy mushroom sauce*

Char-grilled vegetable and halloumi stack served with a basil and pine nut pesto -V-

DESSERT

Sticky date pudding with butterscotch sauce and vanilla bean ice cream

Individual pavlova baskets with fresh berries, passionfruit syrup and whipped cream -GF-

Mini chocolate spring rolls served with fresh strawberries and cream

Warm chocolate mud cake, chocolate ganache and whipped cream

THE FINER DETAILS

BOOKING PROCEDURE AND DEPOSIT

Function bookings are confirmed upon receipt of a signed and completed booking form along with payment of your deposit if required. We ask for a deposit for all bookings.

COVID-19 RULES & REGULATIONS:

Due to current COVID-19 restrictions placed on licensed venues we ask all functions to abide by the following rules:

- All customers must sign-in by providing accurate contact details name and phone number or email address using The Service NSW QR Code upon entering the venue.
- All customers are expected to practise good hand hygiene by using the supplied sanitiser in venue, and to practise good social distancing, spacing themselves 1.5m apart from people who are not close contacts.
- We ask that any patrons not feeling well or showing signs of illness to stay home, if you are showing signs of sickness upon entry you will be refused. Any customers breaching these rules will receive a warning from management, with multiple breaches or argumentative behaviour resulting in removal from the venue. These rules are subject to change at anytime, please ask our functions coordinator for the updated restrictions upon booking.

FOOD CONFIRMATION

All food choices must be confirmed fourteen -14- days prior to the date of your function. We reserve the right to substitute menu items -with an item of similar value- if the menu item selected is not available, this may occur due to the use of seasonal produce. Please note we require a minimum of 20 guests to order our per head style catering.

FINAL NUMBERS

The final number of confirmed guests attending your function is required seven -7- days prior to the date of the function. Charges will apply for the full amount of food ordered and may not be reduced after confirmation of the final number of guests.

THE FINER DETAILS

PAYMENT TERMS

We require payment in full of all food prior to your function, however payment of bar tabs can be processed at the conclusion of your event. All expenses incurred over the bar must be paid in full by cash or credit card at the conclusion of your function.

If you'd like any of our spaces to yourself, we run off a minimum spend policy. All food and beverage purchases will go towards this minimum spend. Minimum spends can apply for each area and vary depending on the time of year and the day of week. In the case that your minimum spend is not met the remaining amount will be charged to the credit card provided. We currently don't offer The Loft exclusively on Saturday nights.

CANCELLATIONS

We understand that sometimes unexpected things happen, however cancellations within two -2- days of your function may incur a cancellation fee or loss of deposit.

COMPLIANCE

All functions must comply with all rules, regulations and directions stipulated by management of our venues. This includes but is not limited to responsible service of alcohol, liquor licensing laws, WHS legislation and fire regulations. Venue management reserves the right to eject from the premises any person or persons who behave in a manner deemed to be inappropriate or violate any of the above mentioned laws and | or regulations.

Most of our venues are family friendly and minors can attend functions under the direct supervision of parents and guardians, with the exception of functions held in The Loft. Please ensure that any guests under the age of 18 have left our venues by 10:00pm.

Penalties apply to those found to be supplying alcohol to guests under 18 years of age and will not be tolerated. If you are celebrating your 21st birthday in our venues we may require additional security, this will be decided by venue management.

DECORATIONS

Any decorations for your function require prior approval. Anything deemed inappropriate is subject to venue management. We will take due care, however do not accept responsibility for items brought into our venues by our guests.

CONTACT US TO BOOK

Let us take the hassle out of organising your next function so that you can relax and enjoy your event with your guests.

02 6921 5233 // FUNCTIONS@VICHOTELWAGGA.COM.AU

