



FUNCTION PACK

THE VICTORIA HOTEL X THE LOFT



WELCOME TO THE VICTORIA HOTEL

Whether 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 succeeds.

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.

Contact our team today and let the planning for your gathering commence!

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FUNCTIONS@VICHOTELWAGGA.COM.AU

OUR SPACES

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.

Capacity: Cocktail - 120 | Seated - 80



OUR SPACES



BEER GARDEN

Capacity: Cocktail - 40 | Seated - 40

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.

SIDE OF BISTRO

Capacity: Cocktail - 70 | Seated - 50



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.

PACKAGES

CHOOSE 5 ITEMS
\$25 PER PERSON

CHOOSE 7 ITEMS
\$35 PER PERSON

CHOOSE 9 ITEMS
\$45 PER PERSON

CANAPES

Crumbed camembert bites

With cranberry sauce (V)

Tomato, basil & mozzarella arancini

With napoletana sauce (V)

Satay chicken skewers

With peanut dipping sauce (GFO)

Pork belly bites

With a sticky whisky BBQ sauce

Chicken & corn puff pastry tarts

Cherry tomato bruschetta

With fetta (V)

Fresh salmon cakes

With chive and dill cream

Avocado crème parmesan cups

(GF) (V)

BBQ pork spring rolls

With spicy plum dipping sauce

Tempura prawns

With sweet chilli mayo

Pulled pork loaded potato skins

With grilled cheese & slaw

Medium-rare beef crostini

With caramelised onion marmalade

Salt & pepper squid

With lemon pepper aioli (GF)

Mini beef mignons

With tomato relish (GF)

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

LITTLE BOWLS

Chicken & sweet corn risotto

With parmesan (GF)

Sweet lamb curry

With saffron rice

Sesame & garlic beef

With noodles and green beans (GFO)

Thai chicken salad

With crispy noodles, lime and coriander

Beer battered flathead

With fat chips and tartar

Tomato & basil linguine (V)



TO SHARE

Breads and house made dips - \$18 | 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 - \$45 | 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 - \$75 | 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 - \$45 | 2 to 4 people

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





SET MENU

Two courses \$55 per person | Three courses \$65 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 & pepper dusted calamari served with a rocket parmesan salad, lime aioli & fresh lemon (GF)

Mildly spicy satay chicken skewers served on steamed jasmine rice (GFO)

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

Cherry tomato bruschetta with Persian fetta, basil & Spanish onion (V) (GFO)

Main

Slow-cooked lamb shank served on potato mash with a red wine jus & sweet potato crisps (GF)

Prosciutto-wrapped chicken breast stuffed with cream cheese, bacon, and sun-dried tomatoes & pine nuts served with roasted sweet potato, baby spinach, feta, & walnut salad (GF)

Roast pork with crispy crackle, roasted chat potatoes and pumpkin, green beans, corn on the cob, a rich gravy and apple sauce (GFO)

Slow roasted garlic & rosemary New York striploin served with potato rosti, broccolini, Dutch carrots, red wine jus & beer battered onion rings (GFO)

Spring vegetable risotto with parmesan cheese (V) (VGO)

Dessert

Sticky date pudding with butterscotch sauce & vanilla bean ice cream

Individual pavlova baskets with fresh berries, passionfruit syrup & whipped cream (GF)

Salted Caramel Tart with espresso ice cream & whipped cream (GF)

Warm chocolate mud cake, chocolate ganache & whipped cream



PLATTER MENU

Wings & drumettes \$40

Choose from sticky honey BBQ, buffalo or southern fried

Mac & cheese balls \$50

With cheesy dipping sauce

Pigs in a blanket \$40

With tomato ketchup & American mustard

Deep-fried dill pickles \$40

With secret dipping sauce

Bacon-wrapped jalapeno poppers \$50

With blue cheese sauce

Mini corn ribs \$40

With sweet sriracha mayo & honey cinnamon butter

Popcorn shrimp \$50

With lemon pepper aioli

Mini soft tacos (x15) \$80

Choose 3 - pulled pork, beef, shredded chicken & vego

Sliders (x15) \$80

Choose 3 - pulled pork, beef, shredded chicken & vego

Mini pies or sausage rolls (x15) \$90

Choose 3 - butter chicken, beef & gravy, minted lamb or sausage rolls

Extra large potato wedges \$40

With sweet chilli and sour cream

Extra large sweet potato fries \$45

With aioli



THE FINER DETAILS

BOOKING PROCEDURE AND DEPOSIT

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

FOOD CONFIRMATION

All food choices must be confirmed fourteen 14-days before the date of your function. We reserve the right to substitute menu items -with an item of similar value- if the selected menu item is unavailable; this may occur due to the use of seasonal produce.

FINAL NUMBERS

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

PAYMENT TERMS

We require payment in full for all food before your function. However, payment of bar tabs can be processed after your event. All expenses incurred over the bar must be paid in full by cash or credit card after your function.

We run off a minimum spend policy if you'd like any of our spaces to yourself. All food and beverage purchases will go towards this minimum spend. Minimum spending can apply for each area and vary depending on the time of year and the day of the week. If your minimum spend is not met, the remaining amount will be charged to the credit card provided.

CANCELLATIONS

We understand that sometimes unexpected things happen. However, cancellations within 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 the 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 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, except for functions held in The Loft. Please ensure that any guests under 18 have left our venues by 10:00pm.

Penalties apply to those found to supply alcohol to guests under 18 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.



TO BOOK YOUR NEXT FUNCTION

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