



# Function Pack

VICTORIA  
HOTEL

EST 1865



# Function Spaces Victoria Hotel SA

Whatever the occasion, make it truly special by having your event at The Victoria Hotel Strathalbyn. With multiple function spaces available, it's the perfect place to hold birthday celebrations, engagement parties or corporate events. Let us do the work, and we'll help to create the perfect function for any occasion.







## TOP SECTION

### 54 SEATED, 60 PEOPLE STANDING

Located in the main part of the hotel, the “Top Section” is the largest room in the hotel. It is extremely versatile and can accommodate capacities of up to 60 people for a sit-down event.



## POND

### 30 SEATED, 40 PEOPLE STANDING

Located on a sunken level, overlooking the greenery of our lush garden and pond, dining in this stunning space is an excellent way to celebrate any occasion.





## BARN

40 SEATED, 50 PEOPLE STANDING

The original barn built in 1865 is ideal for your next function. With wood beam ceilings and original elements of the barn, this historical space is perfect for an intimate dinner or stand-up cocktail event.



## FRONT BAR

30 STANDING  
COCKTAIL STYLE FUNCTION ONLY

Our front bar is an extremely popular option for hosting your next birthday drinks! With the ability to make use of our outdoor area as well as having access to the bar.





## OUTSIDE

### 70 STANDING COCKTAIL STYLE FUNCTION ONLY

Situated opposite the Soldiers Memorial Gardens, our outdoor area is perfect for a gathering with lots of space and seating options. With fixed seating, a cocktail style function is ideal.



## COCKTAIL PLATTERS

(25pieces p/platter) *Dietaries and Allergies. Available upon request.*

Vegetarian Spring Rolls, sweet chilli sauce 70

Chicken Satay Skewers, peanut coconut sauce (GFO) 85

K Island Beef Pies, Beerenberg tomato sauce 70

Ricotta & Spinach Pastries, Beerenberg tomato sauce (V) 75

Mushroom Arancini, truffle Aioli (V / VGO) 85

Caramelised Onion & Goats Cheese Tartlets (V) 70

Peking Duck Bahn Mi, slaw, soy 85

Sun Blushed Tomato & Basil Pesto Bruschetta – (V) 80

Cheese Platter, blue cheese, camembert, cheddar, lavoush crackers, muscatels, quince paste 150

## CANAPÉS

**4 PIECES \$24 P/HEAD**

**6 PIECES \$32 P/HEAD**

**8 PIECES \$40 P/HEAD**

### HOT CANAPÉS

Cheeseburger Sliders, Beerenberg chutney, pickles 6.0

Haloumi Sliders, beetroot relish 7.0

K Island Beef Pie, Beerenberg chutney 3.5

Mushroom Arancini, truffle aioli 4.0

The Vic Sausage Rolls 5.5

Camembert Toasty, smokey ham 5.5

### COLD CANAPÉS

Wagyu Bresaola en Croute, aged parmesan, horseradish crema 5.0

Nduja, Ricotta, toasted sourdough 4.0

Ashed Goats Cheese & Olive Tapenade, garlic croute (V) 5.0

Sun Blushed Tomato & Basil Pesto Bruschetta (V) 3.5

Smoked Salmon, dill crème fraîche, capers 5.0

Caramelised Onion & Goats Cheese Tartlet (V) 3.5

### SWEET CANAPÉS

Chocolate Brownies, strawberry compote 4.5

Macadamia Caramel Slice 5.0

Honey Thyme Brulee Tartlet 3.5

Macaron 5.0







## SET MENU

### The Foodie

#### \$50PP TWO COURSE

CHOICE OF 2 ENTREE | 2 MAIN (ALTERNATE DROP) OR 2 MAIN | 2 DESSERT (ALTERNATE DROP)

#### \$60PP THREE COURSE

CHOICE OF 2 ENTREE | 2 MAIN | 2 DESSERT (ALTERNATE DROP)

*Dietaries and Allergies. Available upon request.*

### SHARED ENTREES

Salmon Gravlsh, radish, horseradish cream, citrus (GF)

Mushroom Arancini, truffle aioli (V / VG)

The Vic Sausage Rolls

### MAINS

1000 Guineas Porterhouse, medley of veg, mustard, jus (cooked med - rare) (GF)

Warm Pumpkin & Haloumi Salad (V / VGO / GF)

Chicken Saltimbocca, buttery mash, gravy, charred broccolini (GF)

Tasmanian Salmon, pumpkin, olive tapenade (GF)

### DESSERTS

Chocolate Delice, berry compote, berry sorbet (VG)

Honey Crème Brulee, torched toffee



## SET MENU

*Classic*

**\$40PP ENTRÉE | MAIN**

**\$40PP MAIN | DESSERT**

**\$45PP ENTRÉE | MAIN | DESSERT**

## ENTREES

Mushroom Arancini | truffle aioli (V / VGO)

## MAINS

Hand Crumbed Chicken Schnitzel, house Salad, fries, lemon, peppercorn Sauce

Beer Battered South Australian Kingfish, house salad , tartare, lemon, fries

Thousand Guineas Striploin, wattle seed mustard, jus, house salad, fries (cooked med - rare)

Pumpkin & Halloumi Salad, lemon myrtle hummus, grains, golden raisins, chervil, toasted pepitas (V / VGO)

## DESSERTS

Chocolate Delice, berry compote, berry sorbet (VG)

(GF) gluten friendly | (V) vegetarian | (VG) vegan | (GFO) gluten friendly option

(VO) vegetarian option | (VGO) vegan option







## ACCOMMODATION

### NEED SOMEWHERE TO GET READY OR STAY AFTER THE FUNCTION?

- Our 10 rooms, are ideal for travellers heading to the Strathalbyn to enjoy the beautiful country town, plus all the surrounding attractions in the Adelaide Hills.
- Perfect to rest before or after your function in the main hotel.
- Accommodation features Queen Spa Room, Queen + Single Spa Room.
- Queen, Single + Single Spa Room, Queen Room & Queen + Single Room.

### AMENITIES IN ALL ROOMS INCLUDE

- Double Spa or Shower
- Queen Size Bed
- Electric Blanket
- Reverse Cycle Air-conditioning
- Tea & Coffee Making Facilities
- Continental Breakfast
- Flat Screen TV

Visit <https://vichotelstrath.com.au/accommodation/> to book your accommodation online, or call (08) 8536 2202

